

Tapas

Acorn Iberian Ham (handcut)	26
Cured sheep artisan cheese	12
Spanish Cheese table	19,5
Selected cantabrico anchovies CODESA series gold	19
Cured Wagyu Cow Ham	25

Vegetables

Gourmet salad (Mezclum, cherry, nuts, goat cheese, balsamic)	15
Especial Tomato, little cucumber and tuna boat	17,5
Tuna belly salad with selected tomato and red onion	18
Grilled vegetables	14,5
Fried aubergines sticks with honey and goat cheese	10,5

Tapas Gourmet

Bravas Potatoes	8
Handmade iberian ham croquettes (6 units)	12,6
Calf sweetbreads BBQ	15
Scrambled eggs with french fries and Iberian Ham	16
Homemade Hard Pork sausage BBQ	9,5
Grilled Half Octopus	24
Grilled squid with olive oil and almond praline	20
Fried squid Ansalusian stile	20
Red prawns with garlic	22

Prices in euro € -VAT included.

Bread with olive oil and appetizer 2€

WIFI: BRASAS

PASSWORD: 8D@gosto

BBQ on the table

raza: FRISONA	T-Bone selection premium	75/kg
<i>From the low back with two textures, the very tasty ribeye part and the tender and subtle sirloin part</i>		
raza: SIMMENTAL	Rib Eye selection premium	72/kg
<i>Juicy and tasty meat with very good infiltration</i>		
raza: HOLSTEIN	Rib Eye ESPECIAL SUPER EXTRA	85/kg
<i>Juicy and tasty meat with very good infiltration</i>		
RIB EYE SUPREME GALICIAN MESTIZA		89/kg
<i>Tender meat with a balanced and succulent flavor</i>		

BBQ Meats

Lamb chops	24
Gourmet burger (made with beef)	17
Entrecote beef premium cut	27
Tenderloin beef premium cut	29
BBQ tray meat (2 pax) - entrecote, lamb, skewer, Hard Pork sausage	65
<i>Homemade sauces (belgian, tomato and spices)</i>	3,5

All meats are served with natural fried potatoes

Fish

Grilled Turbot with sauteed vegetables	22
Confided cod fillet with fried green and red peppers	22

Desserts

Cheesecake	7
Chocolat Cake with almond	7
Fried milk with nougat ice cream	7
French Toast Caramelized	8,5

Our bread is made by hand from natural sourdough with wheat flour and rye.

Information about allergens: Our dishes may contain traces of allergens. If you're allergic please ask our team of waiters