## Tapas

Acorn Iberian Ham (handcut)	26
Cured sheep artisan cheese	12
Spanish Cheese table	20
Selected cantabrico anchovies CODESA series gold	19
Cured Wagyu Japanese Cow Ham	29
Vegetables	15
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	16
Fried aubergines sticks with honey and goat cheese	11

## Tapas Gournet

8	Bravas Potatoes
14,4	Handmade iberian ham croquettes (6 units)
15	Calf sweetbreads BBQ
16	Scrambled eggs with french fries and Iberian Ham
8	Homemade cow Black sausage BBQ
26	Grilled Octopus
23	Grilled squid with olive oil and almond praline
23	Fried squid Ansalusian stile
23	Red prawns with garlic

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 From the low back with two textures, the very tasty ribeye part and the tender and subtle sirloin part  raza: SIMMENTAL  Rib Eye selection premium  Juicy and tasty meat with very good infiltration  raza: HOLSTEIN  Rib Eye ESPECIAL SUPER EXTRA  Juicy and tasty meat with very good infiltration	75/kg 72/kg 89/kg
Tender meat with a balanced and succulent flavor	95/kg
BBQ Meats	
Lamb chops	24
Gourmet burguer (made with beef)	18
Entrecote beef premium cut	27
Tenderloin beef premium cut	29
BBQ tray meat (2 pax) - entrecote, lamb, skewer, Hard Pork sausage	65
Homemade sauces (belgian, tomato and spices)	3,5
All meats are served with natural fried potatoes	
Fish	
Grilled Turbot with sauteed vegetables	25
Confided cod fillet with fried green and red peppers	25
Desserts	
Cheesecake	7
Chocolat Cake with almond	7
Fried milk with nougat ice cream	7

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

French Toast Caramelized

8,5