

'TAPAS' casseroles to share and enjoy...

- our own patatas bravas, or patatas 'all i oli' 5.50

melted cheese casserole wood-fired with cherry tomatoes and basil 7.50

- Burgos blood sausage 'morcilla' with caramelized onion 7.75
- cone of grilled chicken wings grilled 7.95
- casserole dish of piquillo peppers stuffed with brandade of cod and topped with mousseline of escalivada 7.95
- neither steamed nor boiled...grilled! mussels cooked over open fire 8.25
- charcoal-grilled mushrooms crowned with prawns 8.50
- charcoal-grilled octopus or topped with 'all i oli' sauce 8.50 spectacular!
- prawn casserole sautéed with garlic, chili peppers and olive oil 12.50
- scrambled eggs with ceps and foie gras 12.50



Fried... but never greasy

- classic croquettes the real deal! 6.50
- calamari cone in the Andalusian style 8.50
- roman-style cod bites braves 8.50

bread with tomato and assorted deli meats 'pa amb tomàquet' (no need to say more...)

- assortment of Catalan deli meats totally artisanal 9.75
- assortment of cheeses varied selection from the best cheeses 11.75
- iberian mixed-fed ham simply the best (unbeatable price, unbeatable quality) 11.75
- ox carpaccio grilled with parmesans shavings with a sweet mustard sauce 12.00
- iberian assortment select assortment of gourmet delicatessen meats 12.50
- iberian acorn-fed ham 17.50



Salads



Marked dishes only



- garden salad assorted greens, onion and tomato 6.25
- romaine salad delicious gondolas of romaine lettuce, tomato, nuts and prawns, topped with thousand island dressing 7.95
- shredded cod 'esqueixada' with natural tomato confiture and spring onion 8.25
- bonito salad with caramelized onions and marinated roasted red peppers 8.50
- tropical salad with tuna, sweet ham, cheese, walnuts, pineapple chunks and thousand island dressing 8.75
- burrata salad the heart of the finest buffalo mozzarella, subtly melted, with tomato and a touch of basil 11.75

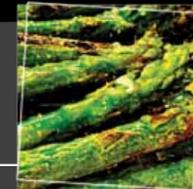
Hamburguers

- 1,2,3... country-style burger (200gr) with cheese, onion and straw potatoes 9.50
- burger of duck magret (200gr) with contrast of apple 10.75
- flash-seared steak tartar 250 gr of ox meat with onion cheese and a bundle of straw potatoes 12.00



Vegetarian corner

- grilled ear of corn 3.95 delicious!
- aubergine mousse au gratin prepared in our Jospers® wood-fire oven 4.95
- charcoal-grilled leeks with romesco sauce 6.25
- delicious charcoal-grilled mushrooms cooked to order 6.25
- green asparagus:
 - grilled 6.95
 - grilled with romesco sauce 7.95
 - with iberian ham shavings 7.95
 - with parmesan shavings 7.95
- toast of roasted red pepper and aubergine "escalivada" with bonito 7.50
- grilled vegetables in a timbale with goat cheese au gratin (our without cheese) 8.50



BE A BAD EGG... authentic free-range eggs

- fried eggs
 - with straw potatoes and chistorra (hin chorizo sausage) 7.25
 - with straw potatoes and Burgos blood sausage 7.95
 - with straw potatoes and with iberian ham 7.95
- Chef's eggs fried eggs with potatoes and foie gras 10.75

IT'S NOT JUST THE ITALIANS who know pasta & pizza

- WOK de tagliatelle with vegetables 8.50
- pesto tagliatelle authentic homemade pesto! 8.95
- garlic tagliatelle freshly made pasta, sautéed with prawns, garlic, chili pepper and topped with a fried egg 9.50
- tagliatelle parmesan a la minute 9.75
- charcoal-grilled tagliatelle ai frutti di mare with mussels, squid and prawns 9.75
- grilled pizzas:
 - veggie pizza 9.95
 - pizza carnivorous 9.95



take it slow...

rice au charcoal "paella" one "paella" = two people 12.95 x pers.



amazing!

DURA BRASA

All fried foods are cooked with extra virgin olive oil of the highest quality. All of our meats and fishes are prepared fresh in our JOSPER wood-fire oven, maximizing the wood's noble value. This is our philosophy and part of our identity.

japobrasa our FISH

- charcoal-grilled squid sauteed with vegetable crudités, soy sauce and sesame 8.95
- grilled mahi mahi fillet de-boned (so you don't have to worry about a thing) 12.00
- cod fillet with caramelized onion and red pepper and aubergine muslin 13.75
- charcoal-grilled octopus with confit potatoes and topped with 'all i oli' sauce 15.50



our MEATS

- butifarra sausage with haricot beans sauteed with garlic 7.25
- boneless free-range chicken grilled 7.25
- boneless curry free-range chicken with basmati rice 8.25 ¡delicioso!
- cava glazed pig's feet finished on the grill 9.00
- charcoal-grilled poussin marinated with Jospers® salt and sweetened with lemon 10.95
- chicken hanging skewer 10.00
- grilled duck magret accompanied by raspberry compote 11.50
- grilled ribs 13.95
- grilled rump steak just arrived from Donosti 15.50
- super pork ribs spectacular! cooked very slowly (20H) and finally with a touch of authentic grilled 15.95
- t-bone from Donosti (cow) 4.15 € / 100 gr



Half a million years ago, people's lives were based around the embers.

Nothing has changed.



gastronomic grill by josper



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