

PURA BRASA

THE PHILOSOPHY OF PURA BRASA IS SHARING



Philosophy

All our meats and fish are prepared on the spot in our Jospet® Charcoal Oven, with the noble worth of firewood. This is our philosophy and part of our identity.

News

News item by
CRISTINA JOLONCH,
Barcelona (La Vanguardia)

We have been “grilling round the bend” for fifty years, jokes Manu Yebras when asked how they have managed to sell the charcoal ovens born in this Pineda restaurant, now transformed into Pura Brasa by Jospet® (N-II, km 671.6), all over the world.

As well as ovens, they also manufacture robatas – Japanese grills –, Basque grills and grills for famous chefs. The concept of Pura Brasa, he explains, was born six years ago with the aspiration of being accessible restaurants which could be used as showrooms to their customers, “always much more real and practical than a factory”. Vegetables, meat and fish grilled in the JOSPER® oven (the hake trunk and the Wagyu beef are not to be missed) or chicken roasted in their grills. The machine sprung up to meet the needs of the now renovated Mas Pi.



PHOTO Pura Brasa Pineda de Mar



SPANISH TAPAS

“Our very own” patatas bravas or potatoes with “all i oli” (a garlic mayonnaise)	\$ 9
Spanish omelette with spicy sausage “chorizo” and “all i oli”	\$ 15
Melted cheese casserole with raspberry marmalade	\$ 15
Cone of grilled chicken wings with straw potatoes	\$ 15
Grilled mussels, neither steamed nor a la marinera... cooked directly on the fire!	\$ 22
Grilled octopus mini casserole with a soft muslin of “all i oli”	\$ 20
and a delicious potato purée base	
Prawn casserole sautéed with garlic, chilli peppers and olive oil	\$ 20
Sunny side up egg with “chistorra” sausage.....	\$ 13
“Escudella” Catalan- Spanish soup	\$ 12

FRIED... BUT NEVER GREASY!

WITH OLIVE OIL

Padrón peppers	\$ 12
Calamari cone in Andalusian style	\$ 15

LET'S SNACK!!!!

TAKE IT SLOWLY

the best paella

Charcoal Seafood Paella \$ 26/
by Jospers® person



Salads

► Perfect for sharing in the middle of the table!

GARDEN SALAD \$ 12
Assortment of lettuces, onions and tomato

TUNA SALAD \$ 18
With onions and marinated roasted red peppers

“ESQUEIXADA” \$ 19
Codfish salad, onions, red peppers and olives

ESCALIVADA \$ 12
Grilled red peppers, onions and aubergine

bread with tomato spread and assorted deli meats

Assortment of cheeses of the world	\$ 25
Selection of Iberian Cold Meats	\$ 28
Iberian Ham with bread tomato	\$ 25
Portion of ciabatta bread with tomato and olive oil	\$ 4

SPECTACULAR!

Pura Brasa recommends...

► **Black Angus Sirloin Entrecot**
Black Angus Sirloin entrecot (250gm)



PHOTO Black Angus Sirloin entrecot (250 gm) PRICE | \$24

► **Grilled Mussels, neither steamed nor a la marinera...**

Delicious mussels cooked directly on the fire in the Jospers® grill! Spectacular!



PHOTO Grilled Mussels PRICE | \$22

► **Grilled Veal Burger**

Accompanied with onions, capers, cheese, mustard sauce, Tabasco and stack of fries



PHOTO Grilled Veal Burger PRICE | \$24

► **Jamón Ibérico**

Simply the best! Unbeatable quality at an unbeatable price



PHOTO Iberian Ham with bread tomato PRICE | \$28

VEGETARIAN

"Gazpachito"	\$12
Aubergine mousse au gratin	\$12
with romesco sauce and prepared in our Jospers® Charcoal Oven	
Grilled green asparagus	\$13
Grilled green asparagus	\$15
with romesco sauce	
Grilled green asparagus	\$18
with Iberian ham shavings	
Grilled green asparagus with	\$15
parmesan cheese shavings	
Grilled lettuce with	\$12
vegetable mosaic	
Grilled vegetable timbale with	\$16
goat's cheese	

IT'S NOT ONLY THE ITALIANS WHO KNOW HOW TO MAKE PASTA

PASTA

Wok tagliatelle with	\$16
vegetables	
Tagliatelle al frutti di mare	\$19
with mussels, squid and prawns	
Tagliatelle all'aglio sautéed	\$19
with prawns, garlic, chilli pepper and topped with a sunny side up egg	
Pizza Vegetarian	\$18
Pizza Bolognesa	\$20

PURE HAMBURGERS

GRILLED VEAL BURGER	\$24
Accompanied with onions, capers, cheese, mustard sauce, Tabasco and stack of fries	
COUNTRY-STYLE BURGER	\$22
Pork hamburger with cheese, onions and fries	

FISHES

► Try our fresh fish

THE GRILL CANNOT LIVE ON MEAT ALONE

Grilled sea bass filet with "Trencadis" of vegetables	\$25
Grilled sea bass filet in Donostiarra style	\$26
Grilled octopus on "trinxat de la Cerdanya", carving potatoes and cabbage	\$33
Grilled codfish with "ganxet" beans	\$32
Catalan-style grilled codfish with pine nuts and raisins	\$32
Grilled codfish with "all i oli" gratin	\$32
Grilled codfish with romesco gratin	\$32

MEATS

► I LOVE BBQ Delicious meats cooked in the Jospers® Charcoal Oven

WE CAN CUT IT UP FOR YOU TO EAT MORE EASILY!

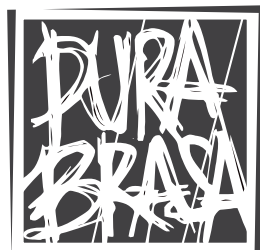
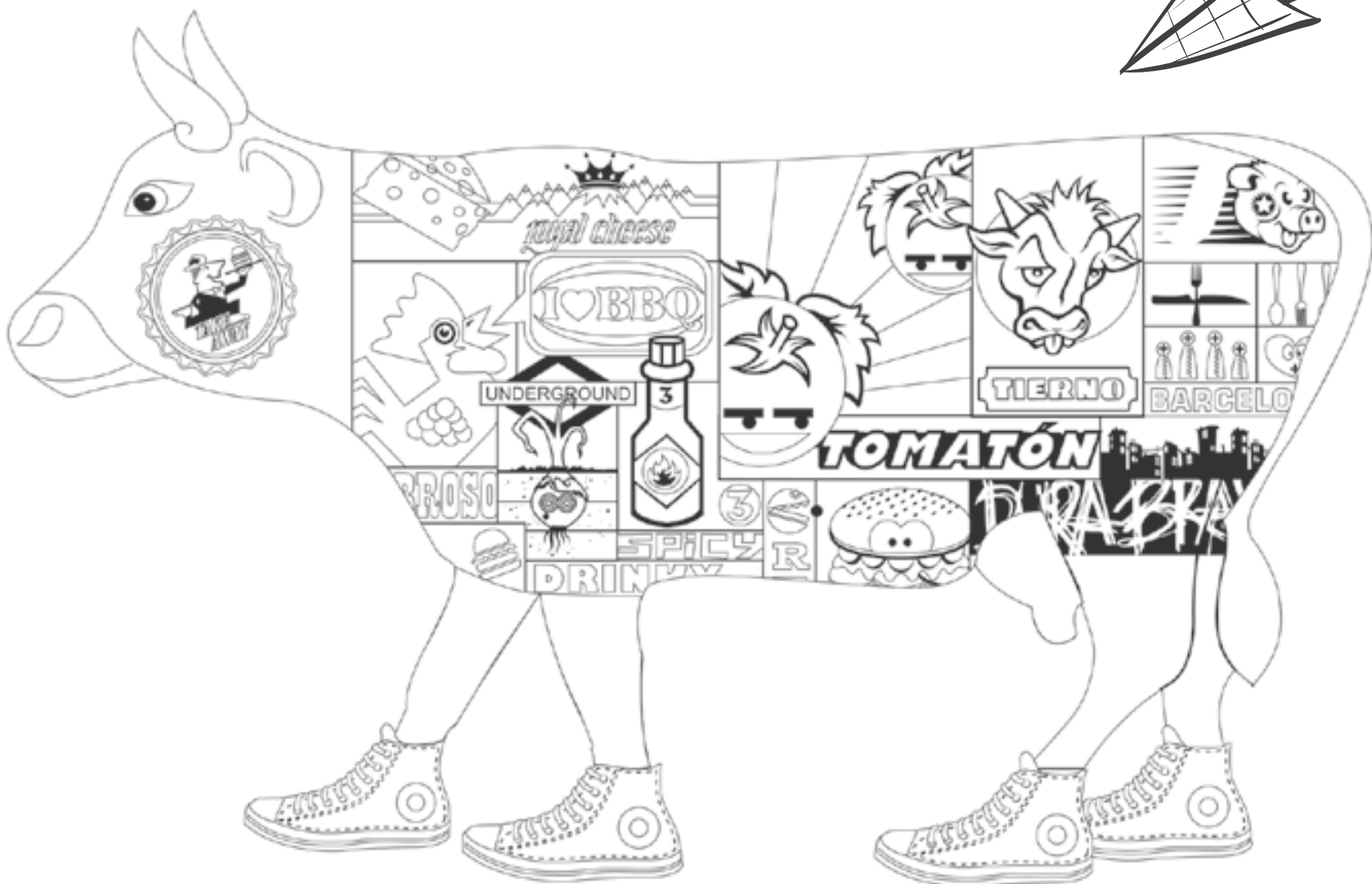
Free-range boneless chicken leg with garlic sauce, rice and garlic chips	\$19
Charcoal-grilled poussin marinated with our secret spices and lemon	\$22
Free-range boneless chicken curry with raisins, pine nuts and basmati rice	\$19
Catalan Butifarra sausage with "del ganxet" beans sautéed with bacon	\$16
Grilled duck magret accompanied by raspberry compote	\$28
Black Angus Sirloin Entrecot (250gm)	\$24
US Wagyu ribeye (MS5) 250gm	\$48
Tender lamb ribs with mango "all i oli"	\$32
Spanish pork belly with smoked apple cream, teriyaki sauce and vegetables mix	\$25
Iberico Pork Cheek with basmati rice, vegetables and chimichurri sauce	\$30

IDEAL FOR SHARING

Their quality and quantity make them ideal for sharing for at least **two people**

Wagyu Tomahawk Steak by weight (unit weight between 1100 and 1800gm).....	\$18/100 g
Nearly half a metre of Spanish pork ribs cooked in two stages, for 20 hours at the low temperature of 75°C and finished at 400°C in our Jospers® Charcoal Oven	\$35

COLOUR ME!



gastromonic grill by josper®

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