

TAPAS TO SHARE

- 1 "Our very own" patatas bravas or potatoes with "all i oli" (a garlic mayonnaise) 6,50 €
- 2 Spanish omelette with onion and "all i oli" cooked on the grill 6,75 €
- 3 Cod omelette *→ SPECTACULAR!* 7,75 €
- 4 Melted cheese casserole with tomato relish and basil 8,75 €
- 5 Cone of grilled chicken wings with a stack of Fries 8,75 €
- 6 Neither steamed nor a la marinera... Grilled mussels, cooked directly on the fire! 9,75 €
- 7 Grilled nachos with mince, tomato and melted cheese 9,75 €
- 8 Grilled octopus mini casserole with a soft "all i oli" muslin 10,75 €
and a delicious mashed potato base
- 9 Grilled razor clams with a reduction of lemon vinaigrette 12,75 €
- 10 Garlic prawn casserole, sautéed with garlic, chilli and olive oil 13,75 €
- 11 Lightly-smoked salmon tataki 14,75 €
- 12 Large strips of smoked sardine on ciabatta bread with tomato *→ SPECTACULAR!* 3,65 €/
unit.

Pura Brasa recommends...

► **Neither steamed nor a la marinera...But grilled!**

Delicious mussels, cooked directly on the fire of a Jospet® grill – Simply spectacular!

PHOTO Grilled mussels
PRICE | 9,75 €

FRIED... BUT NOT OILY!

WITH OLIVE OIL

- 13 Padrón peppers 7,00 €
- 14 Homemade croquettes, just like the ones grandma makes! 8,50 €
- 15 Cone of calamari, Andalusian style 9,75 €
- 16 Chicken fingers with a delicious texture! *→ FOR THE YOUNG AND NOT SO YOUNG* 9,75 €

VERY SLOWLY...

- 17 "Señorito" charcoal-cooked paella 15,25 €/pers.

Chef's Recommendation

THE VEGETARIAN CORNER

VEGETARIAN

- 18 Grilled aubergine mousse with romesco sauce au gratin in the Jospet® Charcoal Oven 6,25 €
- 19 Spanish gazpacho, in the summer season 6,75 €
- 20 Grilled green asparagus 7,95 €
- 21 Green asparagus with romesco sauce 8,95 €
- 22 Green asparagus with Iberian ham shavings 8,95 €
- 23 Green asparagus with shavings of Parmesan cheese 8,95 €
- 24 Grilled vegetable timbale with (or without) goat cheese 9,50 €



PHOTO Green asparagus with romesco sauce
PRICE | 8,95 €

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

PASTA

FRESH PASTA! *↔* FRESHLY MADE!

- 25 Tagliatelle alla bolognesa 8,75 €
- 26 Wok tagliatelle with vegetables 9,50 €
- 27 Tagliatelle al pesto 10,50 €
- 28 Tagliatelle al parmesano 10,50 €
- 29 Tagliatelle al frutti di mare with mussels, calamari and king prawns 11,50 €
- 30 Tagliatelle all'aglio sautéed with king prawns, garlic, chilli pepper and topped with a fried egg 11,50 €



PHOTO Wok tagliatelle with vegetables
PRICE | 9,50 €

Salads

► Perfect for sharing in the middle of the table!

FROM THE VEGETABLE GARDEN 6,75 €

Assortment of lettuces, onion and tomato

Pura Brasa recommends...

- 32 PURA CESAR 9,75 €
Mesclun, crispy chicken, Parmesan cheese, croutons, hard boiled egg and our delicious sauce

► Pura Cesar Salad

Mesclun, crispy chicken, Parmesan cheese, croutons, hard boiled egg and our delicious sauce

- 33 TUNA VENTRESCA 9,50 €
With sweet onion, roast pepper, tomato and Basque chilli peppers

- 34 TROPICAL 9,50 €
With tuna, sweet ham, cheese, walnuts, pineapple pieces and thousand island dressing

- 35 SALMON TARTAR 11,50 €
With our delicious guacamole sauce

- 36 BURRATA 13,75 €
Delicious stracciatella! 200 g of the heart of the best buffalo mozzarella with tomato relish, raisins and sweet crunchy peanuts



PHOTO Pura Cesar Salad
PRICE | 9,75 €

bread with tomato and cured meat cuts

- 37 Assortment of Catalanian cured meats, from the Plain of Vic! 10,50 €
- 38 Iberian ham, best possible price /quality 14,75 €
- 39 Iberian assortment, varied selection of the best cured meats 14,50 €
- 40 Assortment of cheeses of the world: Roquefort, Brie, Parmesan, truffle Pecorino, cured goat and goat with rosemary 15,95 €



PHOTO Iberian ham
PRICE | 14,75 €

Portion of ciabatta bread with tomato and olive oil from Siurana 2,00 €



gastronomic grill by jospet®

www.purabrasa.com

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@PuraBrasaGrill



Terrace supplement +10%

FRESH

► Try our fresh fish

THE GRILL CANNOT LIVE ON MEAT ALONE

- 41 Grilled cuttlefish with peas and onion confit with (or without) wasabi aioli gratin 13,75 €
- 42 Donostiarra-style medallion of hake sautéed with garlic, chilli and oil 14,75 €
- 43 Medallion of hake with vegetable crudités *→ FOR DIPPING!* 14,75 €
- 44 Over-baked medallion of European hake *→ ON A SWEET BED OF POTATOES AND ONION* 14,75 €
- 45 Grilled gilt-head bream fillet 14,75 €
- 46 Grilled octopus over potato Parmentier with truffle and paprika 16,95 €
- 47 Grilled fillets of wild Icelandic cod with "ganxet" beans 17,50 €
- 48 Catalan-style grilled fillets of wild Icelandic cod with pine nuts and raisins 18,75 €
- 49 Grilled fillets of wild Icelandic cod with "all i oli" gratin 18,75 €
- 50 Grilled fillets of wild Icelandic cod with romesco sauce gratin 18,75 €

PURA HAMBURGER

- 51 1,2,3... COUNTRY-STYLE BURGER 200g pork hamburger from the Plain of Vic with cheese, onion and fries 10,25 €

- 52 GRILLED "WAGYEGA" STEAK TARTAR
Delicious combination of two excellent meats: Rubia Gallego veal and Wagyu beef, 225 g, accompanied by onion, capers, cheese, mustard sauce, Tabasco and stack of fries

THE BEST GRILLED STEAK TARTARE!

Chef's Recommendation



PHOTO Grilled "Wagyega" Steak Tartar
PRICE | 13,75 €

Pura Brasa recommends...

► Grilled octopus

Grilled octopus over potato Parmentier with truffle and paprika



PHOTO Grilled octopus
PRICE | 16,95 €

► Boneless loin of Wagyu beef

Boneless loin of Wagyu beef (unit weight between 500 and 1100 g)



PHOTO Boneless loin of Wagyu beef
PRICE | 12,00 € / 100 gr

MEATS

ALL COOKED ON THE SPOT!

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

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

- 53 Grilled butifarra with "del Ganxet" beans, sautéed with bacon and garlic 8,25 €
- 54 Grilled boneless chicken 8,50 €
- 55 Boneless chicken curry with raisins, pine nuts and basmati rice 9,25 €
- 56 Japanese style boneless chicken with teriyaki sauce and vegetable crudités 9,25 €
- 57 A charcoal-grilled poussin marinated with our secret spices and lemon 10,75 €
- 58 Cava glazed pig's feet with a lightly grilled touch 9,90 €
- 59 Grilled magret of duck with a raspberry compote 11,75 €
- 60 Duroc pork belly, cooked at low temperature, with prawns, teriyaki sauce and finished in the Jospet® grill 11,95 €
- 61 Lamb ribs and loin 14,95 €
- 62 Grilled entrecôte (supplement either pepper or Roquefort cheese sauce 1€) 18,75 €
- 63 Grilled sirloin (supplement either pepper or Roquefort cheese sauce 1€) 21,00 €

IDEAL FOR SHARING

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

- 64 Nearly half a metre of pork ribs cooked in two stages, for 20 hours at the low temperature of 75°C and finished at 400°C in our Jospet® Charcoal Oven 18,95 €
- 65 Shoulder of lamb at low temperature and finished in the Jospet® Charcoal Oven *→ 850gr approx.* 27,50 €
- 66 Beef T-bone steak by weight (unit weight between 600 and 1100 g) 4,50 €/100 gr
- 67 Boneless loin of Wagyu beef *→ POSSIBLY ONE OF THE BEST MEATS IN THE WORLD!* (unit weight between 500 and 1100 g) 12,00 €/100 gr
- 68 ¼ suckling lamb grilled very slowly 49,50 €