

# TAPAS TO SHARE

- 1 "Our very own" patatas bravas or potatoes with "all i oli" (a garlic mayonnaise) ..... 5,20 €
- 2 Spanish omelette with onion and "all i oli" cooked on the grill ..... 6,25 €
- 3 Cod omelette *→ SPECTACULAR!* ..... 7,25 €
- 4 Melted cheese casserole with tomato relish ..... 9,75 €
- 5 Cone of grilled chicken wings with a stack of fries ..... 8,25 €
- 6 Neither steamed nor a la marinera... Grilled mussels, cooked directly on the fire! .... 8,95 €
- 7 Grilled nachos with mince, tomato and melted cheese ..... 9,25 €
- 8 Grilled octopus mini casserole with a soft "all i oli" muslin ..... 9,50 €  
and a delicious mashed potato base
- 9 Garlic prawn casserole, sautéed with garlic, chilli and olive oil ..... 13,45 €
- 10 Lightly-smoked salmon tataki ..... 14,25 €
- 11 Large strips of smoked sardine on ciabatta bread with tomato ..... 3,65 €/unit. *→ SPECTACULAR!*

## Pura Brasa recommends...

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

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



PHOTO Grilled mussels  
PRICE | 8,95 €

# FRIED... BUT NOT OILY!

*WITH OLIVE OIL*

- 12 Fried eggs with straw potatoes and iberian ham ..... 8,45 €
- 13 Padrón peppers ..... 7,00 €
- 14 Homemade croquettes, just like the ones grandma makes! ..... 6,95 €
- 15 Cone of calamari, andalusian style ..... 8,95 €
- 16 Chicken fingers with a delicious texture! ..... *FOR THE YOUNG AND NOT SO YOUNG* ..... 8,75 €

# VERY SLOWLY...

- 17 "Señorito" charcoal-cooked paella ..... 13,85 €/pers.

**Chef's Recommendation**



## THE VEGETARIAN CORNER VEGETARIAN

- 18 Grilled aubergine mousse with romesco sauce au gratin in the Josper® Charcoal Oven ..... 6,25 €
- 19 Grilled green asparagus ..... 7,35 €
- 20 Green asparagus with romesco sauce ..... 8,35 €
- 21 Green asparagus with shavings of parmesan cheese ..... 8,35 €
- 22 Green asparagus with iberian ham shavings ..... 8,35 €
- 23 Grilled vegetable timbale with (or without) goat cheese ..... 9,25 €



PHOTO Green asparagus with romesco sauce  
PRICE | 8,35 €

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

# PASTA

FRESH PASTA! ↔ FRESHLY MADE!

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



PHOTO Wok tagliatelle with vegetables  
PRICE | 9,50 €

# Salads

► *Perfect for sharing in the middle of the table!*

## Pura Brasa recommends...

- 28 **PURA CESAR 8,75 €**  
Lettuce, crispy chicken, Parmesan cheese, croutons, hard boiled egg and our delicious sauce
- 29 **TUNA VENTRESCA 8,75 €**  
With sweet onion, roast pepper, tomato and Basque chilli peppers
- 30 **SALMON TARTAR 10,75 €**  
With our delicious guacamole sauce
- 31 **SHREDDED COD "ESQUEIXADA" 8,75 €**  
With natural tomato confiture



PHOTO Pura Cesar Salad  
PRICE | 8,75 €

## bread with tomato and cured meat cuts

- 32 Portion of ciabatta bread with tomato and olive oil from Siurana ..... 2,00 €
- 33 Iberian ham, best possible price/quality ..... 12,75 €
- 34 Iberian assortment, varied selection of the best cured meats ..... 13,75 €
- 35 Assortment of cheeses of the world ..... 12,50 €



PHOTO Iberian ham  
PRICE | 12,75 €



gastronomic grill by josper®

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#PuraBrasa #PuraBrasaGrill  
#VacaPuraBrasa



@PuraBrasaGrill

# FRESH

► *Try our fresh fish*

THE GRILL CANNOT LIVE ON MEAT ALONE

- 36 Grilled cuttlefish with peas and onion confit with (or without) wasabi aioli gratin ..... 12,25 €
- 37 Grilled salmon with green arparagus ..... 13,25 €
- 38 Grilled fillets of wild Icelandic cod with "ganxet" beans ..... 12,95 €
- 39 Catalan-style grilled fillets of wild Icelandic cod with pine nuts and raisins ..... 13,75 €
- 40 Grilled fillets of wild Icelandic cod with "all i oli" gratin ..... 13,75 €
- 41 Grilled fillets of wild Icelandic cod with romesco sauce gratin ..... 13,75 €



FOTO Grilled fillets of wild Icelandic cod with "all i oli" gratin PRECIO | 13,75 €

# PURA HAMBURGER

- 42 **1,2,3... COUNTRY-STYLE BURGER** ..... 9,95 €  
200g pork hamburger from the Plain of Vic with cheese, onion and fries
- 43 **DONOSTI BURGER** ..... 10,00 €  
200gr of beef, bagel toasted in the oven, charcoal onion, piquillo peppers and brie cheese
- 44 **JALISCO BURGER** ..... 10,00 €  
200 gr of beef, bagel toasted in a charcoal oven, crunchy onion, cheddar cheese, guacamole and jalapeños
- 45 **GRILLED "WAGYEGA" STEAK TARTAR** ..... 13,25 €  
Delicious combination of two excellent meats: Rubia Gallega veal and Wagyu beef, 225 g, accompanied by onion, capers, cheese, mustard sauce, Tabasco and stack of fries

**Chef's Recommendation**

THE BEST GRILLED STEAK TARTARE!

## Pura Brasa recommends...

► **Grilled "Wagyega" steak tartar**

Delicious combination of two excellent meats: Rubia Gallega veal and Wagyu beef, 225 g, accompanied by onion, capers, cheese, mustard sauce, Tabasco and stack of fries



PHOTO Grilled "Wagyega" Steak Tartar  
PRICE | 13,25 €

► **Pork ribs**

Cooked in two stages, for 20 hours at the low temperature of 75°C and finished at 400°C in our Josper® Charcoal Oven



PHOTO Nearly half a metre of pork ribs  
PRICE | 16,45 €

# MEATS

ALL COOKED ON THE SPOT!

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

- 46 Grilled butifarra with "del Ganxet" beans, sautéed with bacon and garlic ..... 7,75 €
- 47 Grilled boneless chicken ..... 7,75 €
- 48 Boneless chicken curry with raisins, pine nuts and basmati rice ..... 8,50 €
- 49 Japanese style boneless chicken with teriyaki sauce and vegetable crudités ..... 8,50 €
- 50 Cava glazed pig's feet with a lightly grilled touch ..... 9,45 €
- 51 Duroc pork belly, cooked at low temperature, with prawns, teriyaki sauce and finished in the Josper® grill ..... 11,50 €
- 52 Lamb ribs and loin D.O. Ternasco de Aragón ..... 14,95 €
- 53 Grilled beef entrecôte (supplement either pepper or Roquefort cheese sauce 1€) ..... 16,50 €
- 54 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 Josper® Charcoal Oven ..... 16,45 €
- 55 Grilled duck magret accompanied by raspberry compote ..... 11,50 €

## IDEAL FOR SHARING

Their quality and quantity make them ideal for sharing

- 56 Shoulder of lamb (850 gr) at low temperature and finished in the Josper® Charcoal Oven ..... 27,50 €
- 57 Beef T-bone steak by weight (unit weight 1000 gr) ..... 4,15 €/100 gr

Perfect dishes for the

## LITTLE ONES

- 58 Spaghetti Bolognese ..... 6,00 €
- 59 Beef hamburger with fries ..... 6,50 €
- 60 Grilled butifarra with fries ..... 7,75 €
- 61 Chicken fingers ..... 8,75 €
- 62 Homemade croquettes ..... 6,95 €
- 63 Grilled boneless chicken with fries ..... 7,75 €