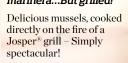
# TAPAS TO SHARE

"Our very own" patatas bravas or potatoes with "all i oli" (a garlic mayonnaise) ...... 6,75  $\ensuremath{\epsilon}$ ..12.00 € Melted cheese casserole with tomato relish 8,95€ Cone of grilled chicken wings with a stack of fries Neither steamed nor a la marinera... Grilled mussels, cooked directly on the fire! ..... 9,25 € ..12,00€ Grilled nachos with mince, tomato and melted cheese .16,75€ Garlic prawn casserole, sautéed with garlic, chilli and olive oil 9.25 € Burgos blood sausage "morcilla" with caramelized onio

## Pura Brasa recommends...

Neither steamed nor a la marinera...But grilled! Delicious mussels, cooked directly on the fire of a



PRICE | 9.25 €

# FRIED... BUT NOT OILY!

WITH OLIVE OIL Padrón peppers 7,00€ Homemade croquettes, just like the ones grandma makes! 8,50€ Cone of calamari, andalusian style ..12,00€ Chicken fingers with a delicious texture! ....... [1]

# Be a bad egg... REGIS

Fried eggs with potatoes and Burgos blood sausage Fried eggs with potatoes and chistorra (hin chorizo sausage) . 11,00€



# Grilled aubergine mousse

with romesco sauce au gratin in the Josper® Charcoal Oven

Grilled green asparagus . 8,50 €

Green asparagus with shavings of . 9.50 €

. 9,50 €

. 12.00 €

parmesan cheese

Green asparagus with romesco sauce

Grilled vegetable timbale with

(or without) goat cheese

Wheels of wood baked courgette



PRICE | 9,50 €

# \_\_\_\_ IT'S NOT ONLY THE ITALIANS WHO KNOW \_\_\_

Tagliatelle alla bolognesa 12,00€ 12,00€ Wok tagliatelle with vegetables 13,50 € Tagliatelle al pesto

Tagliatelle a parmesano 13,50 € 13,50 €

Tagliatelle all'aglio sautéed with king prawns, garlic, chilli pepper and topped with a fried egg



PHOTO Wok tagliatelle with vegetables PRICE | 12,00 €

# Salads

➤ Perfect for sharing in the middle of the table!

MIXTA 11,50 € Lettuce, tomato, onion and tuna

PURA CESAR 12,00€

Lettuce, crispy chicken, parmesan cheese, croutons, hard boiled egg and our delicious sauce

TUNA VENTRESCA 13,00 € With sweet onion, roast pepper, tomato and Basque chilli peppers

BURRATA 13,75€

Delicious stracciatella! 200 g of the heart of the best buffalo mozzarella with tomato relish, raisins and sweet crunchy peanuts

SALMON TARTAR 14,95 € With our delicious guacamole sauce Pura Brasa recommends..

Pura Cesar Salad

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



PRICE | 12,00 €

## Bread with tomato and cured meat cuts

Portion of ciabatta bread with tomato and olive oil from Siurana ... Iberian ham Iberian assortment . 17,00 € varied selection of the best cured meats 17,50 € Assortment of the cheeses of the world





www.purabrasa.com #PuraBrasa #PuraBrasaGrill #VacaPuraBrasa **9 f 0** @PuraBrasaGrill

gastronomic grill by Josep

**PURA BRASA BILBAO** 946 000 794 bilbao@purabrasa.com Colón de Larreátegui, 13 48001 Bilbao

Grilled octopus over potato Parmentier with truffle and paprika.

► Try our fresh fish

| Grilled fillets of wild Icelandic cod with potatoes and "all i oli" gratin 1 | 18,75€ |
|--|--------|
| Grilled fillets of wild Icelandic cod with romesco sauce gratin              | 18,75€ |
| Grilled cuttlefish with peas and onion confit with (or without)              | 6,50€  |

## Pura Brasa recommends...

### Grilled octopus

Grilled octopus over potato Parmentier with truffle and paprika



## **PURA HAMBURGER**

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



PHOTO Grilled "Wagyega" Steak Tartar PRICE | 16,50 €

## Pura Brasa recommends...

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



PHOTO Boneless loin of Wagyu beef PRICE | 13.00 € / 100 gr

> POSSIBLY ONE OF THE BEST MEATS IN THE WORLDI



PHOTO Boneless loin of Wagyu beej PRICE | 13,00 €/100 gr

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

| Grilled boneless chicken  |
|---|
| Boneless chicken curry with raisins, pine nuts and basmati rice |
| Japanese style boneless chicken with teriyaki sauce             |
| A charcoal-grilled poussin                                      |
| Cava glazed pig trotters with a lightly grilled touch           |
| Grilled magret of duck  |
| Duroc pork belly, cooked at low temperature, with prawns,       |
| Lamb ribs and loin 17,95  |
| Chicken skewer  |
| Grilled entrecôte beef  |
| Grilled sirloin(filet) steak beef                               |
| Grilled Maskarada rib (Euskal Txerria pork)                     |

## IDEAL FOR SHARING

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

|   | $^{1\!\!/_{\!\!4}}$ suckling lamb grilled very slowly  |  |
|---|--|--|
|   | Nearly half a metre of pork ribs   |  |
|   | Shoulder of lamb at low temperature $\cdots 36{,}00$ € and finished in the Josper $^{\circ}$ Charcoal Oven |  |
| 7 | Boneless loin of Wagyu beef  |  |

35,00€

Beef T-bone steak by weight

(unit weight between 600 and 1100 g)