



# SPANISH TAPAS

"Our very own" patatas bravas or potatoes with "all i oli" (a garlic mayonnaise) .....	\$9
Salmon on toast (4 pieces) .....	\$13
Spanish omelette with "chorizo" sausage and "all i oli" .....	\$16
Cone grilled chicken wings with straw potatoes .....	\$18
Grilled mussels, neither steamed nor a la marinera... cooked directly on the fire! .....	\$22
Grilled octopus mini casserole with "all i oli" on a delicious baked potato topped with olive oil and pimenton .....	\$20
Prawn casserole sautéed with garlic, chilli, peppers and olive oil .....	\$20
Grilled green asparagus with Jamon de Bellota ham .....	\$20
Spanish carabinero prawn "deep-sea king prawn" (per piece) .....	\$22
Smoked sardine on crystal bread tomato (per piece) .....	\$8
Smoked and grilled sweet corn with truffle butter (per piece) .....	\$10

## FRIED... BUT NEVER GREASY!

Padrón peppers .....	\$15
Calamari cone in Andalusian style .....	\$18
Homemade Spanish croquettes (4-piece) .....	\$12
Signature patatas with truffle and grated parmesan cheese .....	\$15
Truffle fries .....	\$12

## LET'S SNACK!!!!

TAKE IT SLOWLY

Charcoal Seafood Paella by Jospers® ..... \$30



## Salads

► Perfect for sharing in the middle of the table!

- CHICKEN CAESAR SALAD \$16**  
Assortment of lettuce, onions, cherry tomatoes, pan seared chicken, parmesan shavings and croutons
- TUNA SALAD \$18**  
With onions and marinated roasted red peppers
- BURRATA CHEESE \$22**  
Mescun salad with red vine tomatoes, pesto and balsamic
- ESCALIVADA \$13**  
Grilled red peppers, onions and aubergine

## bread with tomato spread and assorted deli meats

Assortment of cheeses of the world .....	\$16
Jamon de Bellota ham with crystal bread tomato .....	\$35
Crystal bread with tomato and olive oil .....	\$6

SPECTACULAR!

### Pura Brasa recommends...

► **US Wagyu Ribeye**  
US Wagyu Ribeye (MS5) 200g



PHOTO US Wagyu Ribeye (MS5) 200g PRICE: \$50

► **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

► **Spanish Carabinero Prawn**  
Spanish carabinero prawn "deep-sea king prawn" (per piece)



PHOTO Spanish Carabinero Prawn PRICE: \$22

► **Jamon de Bellota Ham**  
... with crystal bread tomato. Simply the best! Unbeatable quality at an unbeatable price.



PHOTO Jamon de Bellota Ham with Crystal Bread PRICE: \$35

## VEGETARIAN

Aubergine mousse au gratin with romesco sauce and prepared in our Jospers® Charcoal Oven .....	\$13
Grilled green asparagus with romesco sauce .....	\$15
Grilled green asparagus with parmesan cheese shavings .....	\$15



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

## PASTA & PIZZA

Tagliatelle al frutti di mare with mussels, squid and prawns .....	\$23
Tagliatelle all'aglio sautéed with prawns, garlic, chilli, pepper and topped with a sunny side up egg .....	\$22
Wok tagliatelle with vegetables .....	\$19
Pizza Vegetarian .....	\$18
Pizza Bolognese .....	\$20

## PURE HAMBURGER

JOSPERS® GRILLED WAGYU BURGER .....	\$26
Accompanied with caramelised onions, cheese and straw potatoes	

deliciós!



# FISHES

► Try our fresh fish

THE GRILL CANNOT LIVE ON MEAT ALONE

Grilled sea bass fillet with "Trencadis" of vegetables .....	\$28
Grilled sea bass fillet in Donostiarra style .....	\$30
Grilled octopus leg with potato truffle cream .....	\$35
Catalan-style grilled codfish with pine nuts and raisins .....	\$32
Grilled codfish with "all i oli" gratin .....	\$32
Grilled fresh salmon fillet with teriyaki sauce served with basmati rice .....	\$32

# MEATS

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

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

Grilled boneless chicken leg with garlic sauce, rice and garlic flakes .....	\$ 23
Charcoal-grilled poussin marinated with our secret spices and lemon .....	\$28
Grilled boneless chicken curry with raisins, pine nuts and basmati rice .....	\$24
Black Angus sirloin entrecot (250g) .....	\$28
US Wagyu ribeye (MS5) 200g .....	\$50
Grilled pork belly with smoked apple puree, teriyaki sauce and vegetables mix .....	\$25
Grilled Iberico pork secreto with mixed vegetables .....	\$35
Grilled lamb rack with potato and smoked apple puree .....	\$36

## IDEAL FOR SHARING

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

1/4 Spanish suckling pig roasted in Jospers® Charcoal Oven .....	\$80
Wagyu Tomahawk Steak (MS5) - unit weight between 1100 and 1800g) .....	\$18/100g
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 .....	\$40

Photos are for illustrative purposes only. Prices are subject to 10% service charge and 7% GST.