



PURA BRASA

SHARING IS THE PHILOSOPHY OF PURA BRASA



Our philosophy

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

Allergens

In compliance with Regulation (EU) No 1169/2011 on the provision of food information to consumers, this establishment makes information on the allergens in our products available to consumers. Please ask our staff for more information.

What is Jospers®?

Jospers® is an elegant combination of a grill and an oven in a single machine.

News

News item by
CRISTINA JOLONCH,
Barcelona (La Vanguardia)

We have been 'persistent' 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 PuraBrasa by Jospers® (NII, km 671.6), all over the world. This is the sixth establishment with this name, and they will soon open in Singapore too.

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 medallion of hake 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.

PURA BRASA ARENAS
arenas@purabrasa.com
Gran Via de les Corts Catalanes, 373-385 · 08015 Barcelona
Tel. 93 423 59 82



TERRACE
SUPPLEMENT
10%

www.purabrasa.com

[f](#) [t](#) [i](#) [@PuraBrasaGrill](#)

#PuraBrasa #PuraBrasaGrill



TAPAS TO SHARE



- 1 "Our very own" patatas bravas or potatoes with "all i oli" 6,50 €
(a garlic mayonnaise)
- 2 Spanish omelette with onion, chorizo sausage and "all i oli" 7,95 €
- 3 Melted cheese casserole with tomato relish and basil 9,50 €
- 4 Melted casserole "campero" cheese with "chistorra" 9,50 €
- 5 Cone of grilled chicken wings with fries 8,75 €
- 6 Neither steamed nor "a la marinera"... Grilled mussels, 9,95 €
cooked directly on the fire!
- 7 Grilled nachos with mince, tomato, "jalapeños" and melted cheese 9,75 €
- 8 Delicious veal carpaccio with shavings of Parmesan, 13,25 €
mustard and rocket
- 9 Grilled octopus mini casserole with a soft "all i oli" muslin 11,75 €
and a delicious mashed potato base
- 10 Garlic prawn casserole, sautéed with garlic, chilli and olive oil 13,75 €
- 11 Lightly-smoked salmon tataki 15,50 €
- 12 Large strip of smoked sardine on ciabatta bread with tomato 3,75 €/unit.
- 13 "Padrón" peppers 7,00 €
- 14 Homemade croquettes, just like the ones grandma makes! 8,50 €
- 15 Cone of calamari, Andalusian style 10,50 €
- 16 Chicken fingers with a delicious texture! 9,95 €

FRIED... BUT NOT OILY!

- 13 "Padrón" peppers 7,00 €
- 14 Homemade croquettes, just like the ones grandma makes! 8,50 €
- 15 Cone of calamari, Andalusian style 10,50 €
- 16 Chicken fingers with a delicious texture! 9,95 €

CHARCOAL-COOKED PAELLA

15,25 €/pers.

The VEGETARIAN corner

- 18 Grilled aubergine mousse with romesco sauce au gratin in 6,25 €
the Jospers® Charcoal Oven
- Grilled green asparagus 8,95 €
- 19 - With romesco sauce
- 20 - With shavings of Parmesan cheese
- 21 - With Iberian ham shavings → FOR THE LESS VEGETARIAN AMONG US
- 22 Grilled vegetable timbale with (or without) goat's cheese 9,50 €

Bread with tomato and cured meat cuts

- 23 Portion of ciabatta bread with tomato and olive oil 2,25 €
- 24 Iberian ham, best possible price/quality 15,75 €
- 25 Iberian assortment, varied selection of the best cured meats 14,95 €
- 26 Assortment of cheeses of the world: Roquefort, Brie, Parmesan, 15,95 €
truffle Pecorino, cured goat and goat with rosemary

FRESH PASTA FRESHLY MADE!

- 27 Tagliatelle alla bolognesa 8,95 €
- 28 Wok tagliatelle with vegetables 9,95 €
- 29 Tagliatelle al pesto 11,50 €
- 30 Tagliatelle al Parmesano 11,50 €
- 31 Tagliatelle al frutti di mare with mussels, calamari and king prawns 12,50 €
- 32 Tagliatelle all'aglio sautéed with king prawns, garlic, chilli pepper 12,50 €
and topped with a fried egg

PURA HAMBURGER

- 33 1,2,3... COUNTRY-STYLE BURGER 10,75 €
200g pork hamburger with cheese, onion and fries
- 34 GRILLED "WAGYEGA" STEAK TARTAR 14,75 €
Delicious combination of two excellent meats: Rubia Gallega veal and Wagyu beef, 225 g, accompanied by onion, capers, cheese, mustard sauce, Tabasco and fries

Salads

TERRACE
SUPPLEMENT
10%

- 35 GREEN SALAD 7,25 €
Assortment of lettuces, onion and tomato
- 36 PURA CESAR 10,50 €
Lettuce, crispy chicken, Parmesan cheese, croutons, hard boiled egg and our delicious sauce
- 37 TUNA BELLY 9,95 €
With sweet onion, roast pepper, tomato and Basque peppers
- 38 BURRATA 13,75 €
Delicious stracciatella! 200 g of the heart of the best buffalo mozzarella with tomato relish, raisins and sweet crunchy peanuts



THE GRILL
CANNOT LIVE ON
MEAT ALONE!

- European sea bass grilled 16,50 €
- 39 - Donostiarra style
- 40 - With vegetable crudites
- 41 Grilled octopus over potato Parmentier 18,50 €
with truffle and paprika → THE MOST NOBLE PART OF COD
- Grilled fillets of wild Icelandic cod 19,50 €
- 42 - "A la llauna" sauteed with garlic, chilli pepper and tomato
- 43 - Grilled with beans and "all i oli" gratin
- 44 - Grilled with vegetables crudites and romesco sauce gratin
- 45 - In the Catalan style



DELICIOUS MEATS
COOKED IN
THE JOSPER
CHARCOAL OVEN

- 46 Grilled "butifarra" with beans, sauteed with sausages and garlic 8,25 €
- 47 Grilled boneless chicken 8,50 €
- 48 Boneless chicken curry with raisins, pineapple and basmati rice 9,75 €
- 49 Japanese style boneless chicken with teriyaki sauce 9,75 €
and vegetable crudités → IT WILL SURPRISE YOU
- 50 A charcoal-grilled poussin 12,75 €
marinated with our secret spices and lemon
- 51 Grilled magret of duck with a raspberry compote 12,75 €
- 52 Cava glazed pig trotters with a lightly grilled touch 9,90 €
- 53 Duroc pork belly, cooked at low temperature, with prawns, 12,75 €
teriyaki sauce and finished in the Jospers® grill
- 54 Chestnut-fed Duroc pork entrecôte 13,75 €
- 55 Lamb ribs and loin 14,95 €
- 56 Grilled entrecôte 18,75 €
(supplement either pepper or Roquefort cheese sauce 1€)
- 57 Grilled tenderloin (fillet steak) 21,00 €
(supplement either pepper or Roquefort cheese sauce 1€)
- 58 Pork ribs cooked in two stages, for 20 hours at the low temperature 18,95 €
of 75°C and finished at 400°C in our Jospers® Charcoal Oven

IDEAL FOR SHARING

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

- APPROX. 850GR
- 59 Shoulder of lamb at low temperature 27,50 €
and finished in the Jospers® Charcoal Oven
- 60 Beef T-bone steak by weight 4,75 €/100gr
(unit weight between 600 and 1.100 gr)
- 61 Boneless loin of Wagyu beef 13,50 €/100gr
(unit weight between 500 and 1.100 g)
- 62 ¼ suckling lamb grilled very slowly 55,00 €