

PURE HAMBURGER

JOSPER® GRILLED WAGYU BURGER \$ 26

Accompanied with onions, cheddar cheese, mustard sauce and straw potato

JOSPER® GRILLED COUNTRY STYLE BURGUER \$ 24

Accompanied with onions, cheddar cheese, mustard sauce and straw potato and straw potato

Pura Brasa recommends...

► **The best Spanish Suckling Pig**
Roasted in our Josper® Charcoal Oven



PHOTO: Spanish Suckling Pig | Price: \$70

► **Best Choice for Sharing**
Wagyu Tomahawk Steak MS5



PHOTO: Wagyu Tomahawk steak | Price: 100gr/\$18

MEATS

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

Grilled Boneless Chicken Thigh with Garlic sauce, garlic rice and garlic flakes oneless	\$ 20
Grilled Boneless Chicken Thigh with Curry sauce, raisins and pine nuts on basmati rice	\$ 22
Josper® Grilled Chicken marinated on skewer	\$ 25
Black Angus Sirloin entrecot (250gm)	\$ 30
US Wagyu Ribeye (MS5) (200gm)	\$ 50
Grilled Pork Belly with smoked apple puree, teriyaki sauce and mixed grilled vegetables	\$ 28
Grilled Ibérico Pork Secreto serve with romesco sauce and diced grilled vegetables	\$ 30
Josper® Charcoal Oven lamb rack with potato and Padron pepper	\$ 28

IDEAL FOR SHARING

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

1/4 Spanish Suckling Pig roasted in Josper® Charcoal Oven	\$ 70
Wagyu Tomahawk Steak by weight (unit weight between 1600gm-3000gm)	100gr/\$18
JOSPER® GRILLED SPANISH PORK RIBS cooked in two stages for 20hours at the low temperature of 75°C and finished at 400°C in our Josper® Charcoal Oven	
Full Portion of Spanish Pork Ribs (Nearly half a meter)	\$ 45
Half Portion of Spanish Pork Ribs	\$ 25

GRILLED FRESH CATCH OF THE DAY (AVAILABLE FOR PRE ORDERS ONLY)



PURA BRASA PINEDA
N-II, km 671,6
08397 Pineda de Mar, Barcelona
Tel. 93 767 15 68

PURA BRASA LAS ARENAS
Gman Via Corts Catalanes, 373-385
08015 Barcelona
Tel. 93 423 59 82

PURA BRASA SINGAPORE
5 Wallich Street #16
Tanjong Pagar Centre, Guoco Tower
Singapore 078883
Tel. +65 63869678

PURA BRASA SANT ANDREU
Passeig de Torras i Bages, 63
08030 Barcelona
Tel. 93 345 84 73

PURA BRASA RAMBLA CATALUNYA
Rambla Catalunya, 13
08007 Barcelona
Tel. 93 270 18 55

PURA BRASA BILBAO
Colón de Larreátegui, 13
48001 Bilbao
Tel. 94 600 07 94

PURA BRASA EMPURIABRAVA
Carrer de Sant Mori, 8
17487 Empuriabrava, Girona
Tel. 972 45 39 03

PURA BRASA

THE PHILOSOPHY OF PURA BRASA IS SHARING

Philosophy

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

News

News item by
CRISTINA JOLICH,
Barcelona (La Vanguardia)

We have been "Grilling round the bend" 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 Pura Brasa by Josper® (N-II, km 671.6), all over the world.

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 hake trunk 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.



PHOTO Pura Brasa Singapore



EVERYTHING IN THE MIDDLE OF THE TABLE  ENJOY SHARING OUR TAPAS



SPANISH TAPAS

Patatas "Bravas" sauce or Patatas "all i oli" sauce	\$ 9
Signature Patatas with truffle and grated parmesan cheese	\$ 15
Spanish Omelette with "chorizo" sausage and "all i oli" sauce	\$ 16
Grilled Chicken Wings with straw potato	\$ 18
Grilled mussels, neither steamed nor a la mariners... cooked directly on the fire!	\$ 25
Grilled Octopus mini casserole with "all i oli" and a delicious baked potato topped with olive oil and Pimenton de la Vera	\$ 20
Melted Cheese casserole with raspberries sauce and toasted bread	\$ 20
Mediterranean Nachos topped with beef bolognese, Jalapeño, green olive, corn and cheese sauce	\$ 15
Prawn casserole sautéed with garlic, chilli peppers and olive oil	\$ 20
Grilled Green Asparagus with Jamón de Bellota ham	\$ 20
Grilled Foie Gras with smoked apple puree and berries	\$ 22
Spanish Charcoal Fideua with mussels and allioli sauce	\$ 25

FRIED... BUT NEVER GREASY!

Padrón Peppers	\$ 15
Calamari Cone in Andalusian style	\$ 18
Homemade Spanish Croquettes with chicken and pork ham (4 piece)	\$ 12
Truffle Fries topped with grated parmesan cheese	\$ 12

Bread with tomato spread and assorted deli meats

Spanish Style Assortment Cheeses, crystal bread with walnut and black raisin	\$ 19
Joselito or Ibérico de bellota Ham	\$ 45/\$ 38
Crystal Bread with Roma tomato	\$ 6

Salads

▶ Perfect for sharing in the middle of the Table!

CHICKEN CAESAR SALAD	\$ 15
Romaine lettuces, cherry tomatoes, deep fried chicken breast, parmesan cheese, mozzarella cheese shavings and croutons	
TUNA SALAD	\$ 16
Mixed salad with balsamic dressing, onions, marinated roasted red peppers and green olive	
BURRATA CHEESE	\$ 23
Mesclum salad with cherry tomatoes on wine, basil pesto dressing and balsamic	
MEDITERRANIAN SALAD	\$ 18
Mix lettuce, red onion, sweet corn, san marzano tomato, green olives, boiled egg and balsamico dressing	

Pura Brasa recommends...

▶ **Spanish Omelette**
With "chorizo" sausage and "all i oli" sauce



PHOTO: Spanish Omelette | PRICE: \$16

▶ **Grilled Mussels, neither steamed nor a la marinera...**

Delicious mussels cooked directly on the fire in the Jospers® grill! Spectacular!



PHOTO: Grilled Mussels | PRICE: \$25

▶ **Jamón Ibérico**

Joselito or Ibérico de bellota Ham



PHOTO: Joselito or Ibérico de bellota Ham | PRICE: \$45/\$38

▶ **Mediterranean Nachos**

Mediterranean Nachos topped with beef bolognese, Jalapeño, green olive, corn and cheese sauce



PHOTO: Mediterranean Nachos | PRICE: \$15

Prices are subject to 10% service charge and 7% GST

PAELLA & RICE

TAKE IT SLOWLY

The best paella

Charcoal Seafood Paella by Jospers®	small \$ 36/ big \$ 55
Squid Ink Paella	small \$ 38/ big \$ 58
Salmon Charcoal Rice in casserole	small \$ 45/ big \$ 60

VEGETABLES

Aubergine Mousse with romesco sauce and prepared in our Jospers® Charcoal Oven	\$ 15
Grilled Green Asparagus with romesco sauce	\$ 15
Grilled Green Asparagus with parmesan cheese shavings	\$ 15

PASTA & PIZZA

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

Tagliatelle al frutti di mare with mussels, squid and prawns	\$ 25
Tagliatelle Beef Bolognese	\$ 24
Tagliatelle all'aglio sautéed with prawns, garlic, chilli pepper and topped with a sunny side up egg	\$ 23
Wok Tagliatelle with vegetables	\$ 20
Carbonara Pizza with iberico pork belly	\$ 28
Burrata Pizza with rocket leaf and sun dried tomato	\$ 22
Iberico Pizza with chorizo and manchego cheese	\$ 24

FISHES

▶ Try our fresh fish

THE GRILL CANNOT LIVE ON MEAT ALONE

Grilled Sea Bass Filet with "Trencadis" of vegetables	\$ 26
Grilled Sea Bass Filet in Donostiarra style	\$ 28
Grilled Octopus Leg with potato truffle puree	\$ 36
Grilled Black Codfish with mushroom ragout	\$ 34
Grilled Black Codfish with "all i oli" Gratin	\$ 32

Pura Brasa recommends...

▶ **Seafood Paella**
Charcoal Seafood Paella by Jospers®



PHOTO: Seafood Paella | PRICE: small \$38/\$big 55

▶ **Spanish Pork Ribs**

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



PHOTO: Full Portion Pork Ribs | PRICE: \$45

▶ **Grilled Black Codfish**

Grilled Black Codfish with mushroom ragout



PHOTO: Grilled Black Codfish with mushroom ragout | PRICE: \$34

▶ **Grilled Octopus Leg**

Grilled Octopus Leg with potato truffle puree



PHOTO: Grilled Octopus Leg | PRICE: \$36