

PURA BRASA

RAMBLA CATALUNYA 

SHARING IS THE
PHILOSOPHY OF
PURA BRASA

 Terrace supplement + 10 %

TAPAS TO SHARE

- 1 "Our very own" patatas bravas or potatoes with "allioli" (a garlic mayonnaise) 6.75
- 2 Spanish omelette with onion, chorizo sausage and "allioli" cooked on the grill 7.95
- 3 Melted casserole "campero" cheese with "chistorra"..... 9.80
- 4 Grilled mussels! 10.50
- 5 Grilled mussels provençal sauce 11.50
- 6 Clams with our delicious tomato and basil sauce..... 14.85
- 7 Grilled nachos with mince, tomato, "jalapeños" and melted cheese..... 10.50
- 8 Cone of grilled chicken wings with fries 9.75
- 9 The best grilled Basque chistorra sausage that you can eat 5.75
- 10 Grilled octopus mini casserole with a soft "allioli" muslin and a delicious mashed potato base and Pimentón de la Vera (paprika) 14.90
- 11 Garlic prawn casserole, sautéed with garlic, chilli and olive oil 14.50
- 12 Lightly-smoked salmon tataki with wasabi mayonnaise and wakame 16.00
- 13 Large strip of smoked sardine on toasted bread with tomato 4.75/u

Toasted and rustic sourdough bread and cold meat

- 22 Grilled toast with tomato and virgin olive oil 2.50
- 23/24 Acord-fed Iberian ham - portion / full portion11.80 / 21.95
- 25/26 Cured acorn-fed Iberian pork loin - portion / full portion 9.85 / 17.80
- 27/28 Hard sheep cheese - portion / full portion..... 6.25 / 10.75



Acord-fed Iberian ham 21.95
*Our portions are served with toasted bread and tomato



Portions
Iberian ham, Iberian pork loin and hard sheep cheese



Grilled nachos 10.50
With mince, tomato, "jalapeños" and melted cheese



Grilled octopus mini casserole 14.90
With a soft "allioli" muslin and potato purée base

FRESH HOME-MADE PASTA

- FRESH HOME-MADE EGG PASTA, MADE TO ORDER
- 29 Tagliatelle alla bolognese 9.25
 - 30 Stir fry with fresh in-season vegetables 10.75
 - 31 Tagliatelle al pesto 12.50
 - 32 4 cheese tagliatelle 13.50
 - 33 Tagliatelle al frutti di mare with calamari and king prawns 14.50
 - 34 Tagliatelle all'aglio sautéed with king prawns, garlic, chilli pepper..... 13.50
and topped with a fried egg



Tagliatelle all'aglio 13.50
Sautéed with king prawns, garlic, chilli pepper and topped with a fried egg

Charcoal cooked paella

- 35 Charcoal-cooked paella 15.25 / pers
Rice prepared using a Jospers® grill

→ AUTHENTIC GRILLED FLAVOUR



Charcoal-cooked paella 15.25 /pers.
Grilled señorito paella (with shelled seafood)



Grilled vegetable timbale 9.75
With (or without) goat's cheese

THE VEGETARIAN CORNER

- 36 Grilled aubergine mousse with romesco sauce 7.25
in the Jospers Charcoal Oven®
- 37 Grilled green asparagus 9.75
- 38 - With romesco sauce..... 10.00
- 39 - With shavings of Parmesan cheese..... 10.75
- 40 - With Iberian ham → FOR THE LESS VEGETARIAN AMONG US 13.50
- 41 Grilled vegetable timbale with (or without) goat's cheese 9.75

FRIED

BUT NOT OILY

- 14 Homemade croquettes 8.85
- 15 Andalusian calamari with sweet chilli sauce 13.75
- 16 Chicken fingers! 10.70
100% authentic sliced chicken breast, coated in crunchy breadcrumbs



Homemade croquettes 8.85

Salads

- 17 A typical Spanish salad: "Russian salad" or Olivier salad with mayonnaise, peas, olives, tuna and boiled egg 7.75
- 18 Garden salad, mixed lettuce, onion, cucumber, tomato and carrot topped with our balsamic vinaigrette dressing 8.50
- 19 Pura César Salad with lettuce, crispy chicken, Parmesan cheese, croutons, hard boiled egg and our delicious sauce 12.50
- 20 Tuna belly salad with sweet onion, roast pepper, tomato and Basque chilli peppers 10.95
- 21 Burrata salad Delicious stracciatella! 200 g of the heart of the best buffalo mozzarella with tomato jam, raisins and sweet crunchy peanuts 14.60



"Russian salad" or Olivier salad 7.75
Delicious traditional Russian salad with mayonnaise, peas, olives, tuna and boiled egg



Burrata salad 14.60
200 gr of the heart of the best buffalo mozzarella

FISH

THE GRILL CANNOT LIVE ON MEAT ALONE!

- European sea bass grilled 18.75
- 42 - Donostiarra style
- 43 - With vegetable crudites
- 44 Grilled octopus over potato Parmentier with truffle and Vera paprika 22.25
- Grilled fillets of wild Icelandic cod
- 45 - "A la Ilauna" sauteed with garlic, chili pepper and tomato..... 19.75
- 46 - Grilled with beans and "allioli" gratin..... 19.50
- 47 - Grilled with vegetables crudites and romesco sauce gratin..... 19.50



Fillets of wild Icelandic cod 19.75
"A la Ilauna" sauteed with garlic, chili pepper and tomato



Grilled octopus 22.25
Over potato Parmentier with truffle and paprika

MEATS

DELICIOUS MEATS COOKED IN THE JOSPER CHARCOAL OVEN

- 52 Grilled botifarra sausage with Santa Pau beans sautéed with garlic 8.70
- 53 Grilled boneless chicken 8.70
- 54 Boneless chicken curry with raisins, pineapple and basmati rice 9.95
- 55 Japanese style boneless chicken, with teriyaki sauce and sautéed vegetables 9.95
- 56 A charcoal-grilled poussin macerated with our secret spices 12.75
- 57 Grilled magret of duck 15.00
- 58 Cava glazed pig trotters with a lightly grilled touch 10.50
- 59 Duroc pork belly, cooked at low temperature, with prawns, teriyaki sauce and finished in the Josper® grill 12.85
- 60 Central lamb chops (aprox. 100gr/u.) 7.50 / u
Here, we only sell the central lamb chops. How many would you like?
- 61 Grilled entrecôte two-year-old beef (supplement either pepper or Roquefort cheese sauce 1€) 19.95
- 62 Grilled tenderloin (fillet steak) (supplement either pepper or Roquefort cheese sauce 1€) 22.15
- 63 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® 21.90



Pork ribs 21.90
Cooked in two stages, for 20 hours at the low temperature of 75°C and finished at 400°C in our Josper Charcoal Oven®



Grilled entrecôte 19.95
Grilled entrecôte two-year-old beef (Supplement either pepper or Roquefort cheese sauce 1€)



PURA HAMBURGER

- 48 1,2,3... Country-style burger 11.10
200gr pork hamburger with cheese, onion and fries
- 49 Grilled "Wayega" steak tartar 15.50
Delicious combination of two excellent meats: Gallega veal and Wagyu beef, 225gr, accompanied by onion, capers, cheese, mustard sauce, Tabasco and fries



Burger Wayega 15.50
Gallega veal and Wagyu beef, 225gr



Lamb chops 7.50 / u.
Here, we only sell the central lamb chops. How many would you like?

MEAT BY WEIGHT!

IDEAL FOR SHARING

- 64 Iberico Shoulder Cut approx 500gr 8.70 / 100gr
- 65 Adult beef rib steak approx. 650gr 35.20
- 66 Adult beef rib steak approx. 1kg 55.20
- 67 Boneless loin of Wagyu beef by weight **OGM FREE** 14.00 / 100gr



Boneless Wagyu loin 14.00 / 100gr
Boneless loin of Wagyu beef



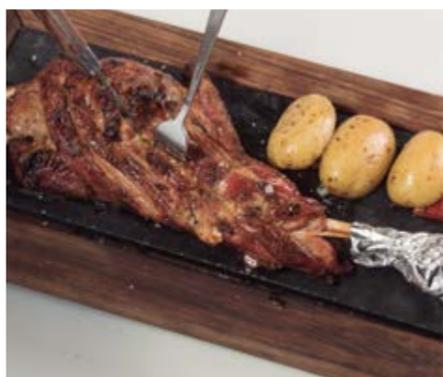
Wagyu is a breed of Japanese cattle that is highly valued in the gastronomic world, mainly for its "Shashi" or fat content.

Wagyu is a Japanese breed of cattle that is highly valued in the world of gastronomy mainly thanks to its "shashi" or fat infiltration. Its unique flavour, particular tenderness and melt-in-the-mouth texture make it the most highly prized and most delicious beef in the world.

* We do not use genetically-modified foods

IDEAL FOR SHARING

- 50 Shoulder of lamb at low temperature and finished in the Josper Charcoal Oven® 36.50
- 51 ¼ suckling lamb grilled very slowly **APROX. 850GR** 62.00



Shoulder of lamb 36.50
At low temperature



¼ suckling lamb grilled 62.00
Very slowly

WE MISSES YOU, WELCOME AGAIN!



www.purabrasa.com



Terrace supplement + 10%