



SPANISH TAPAS

Patatas “bravas” sauce or Patatas “alloli” sauce	\$ 11
Huevos Rotos, Iberico Jamon, Bull eyes egg and fried potato	\$ 22
Spanish Omelette with ‘Chorizo’ sausage and ‘alloli’ sauce	\$ 19
Grilled Chicken Wings with straw potato	\$ 18
Grilled Mussels, neither steamed nor a la marinera.... Cooked directly on the fire!	\$ 25
Mediterranean Nachos topped with beef Bolognese, Jalapeño, green olive, corn and melted cheese	\$ 15
Prawn casserole sautéed with garlic, chilli peppers and olive oil	\$ 28
Australian Beef Carpaccio Served with Kalamata Olive, Sundried Tomato and Parmesan	\$ 33
Melted provolone cheese with Rich tomato, jamon and mushroom sauce	\$ 26

FRIED... BUT NEVER GREASY!

Padrón Peppers	\$ 19
Fried Calamari Andalusian style	\$ 22
Homemade Spanish Croquettes with chicken and pork ham (4 pieces)	\$ 14
Truffle Fries topped with grated parmesan cheese	\$ 13

Bread with tomato spread and assorted deli meats

Iberico Jamón de Bellota Ham	\$ 40
Crystal Bread with Roma Tomato	\$ 7
Mixed Spanish cheese with Jamon platter	\$ 42
60 months aged Arturo Sanchez 100% acorn-fed ibérico gran reserva bellota jamon served with crystal bread and Roma tomato pureé	\$ 65

Salads

► Perfect for sharing in the middle of the Table!

GRILLED CAESAR SALAD	\$ 17
Grilled romaine lettuces, cherry tomatoes, deep fried chicken breast, crotons and shaving of parmesan cheese	
TUNA SALAD	\$ 22
Mixed salad with balsamic dressing , onions, marinated roasted red peppers and green olive	
BURRATA CHEESE SALAD	\$ 26
Served with rocket leaves, mixed of nuts, balsamic vinaigrette	
GREEK SALAD	\$ 19
(Mesclun salad, cherry tomato, cucumber, Kalamata olive with marinated feta cheese and topped with Vinaigrette)	

VEGETABLES

Fried aubergine with honey	\$ 15
Grilled broccolini with Romesco sauce	\$ 22

PURE HAMBURGER

JOSPER® GRILLED WAGYU BURGER

\$ 28

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

MEATS

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

Slow-cooked yellow French chicken breast served with Mediterranean vinaigrette	\$ 28
Josper® Grilled Poustin (GG French chicken antibiotics and hormone free)	\$ 32
Black Angus Sirloin entrecot (250gm)	\$ 31
Josper grilled wagyu thin skirt (better than ribeye)	\$ 56
Grilled Iberico Pork Belly with smoked apple purée, teriyaki sauce and mixed grilled vegetables	\$ 29
Grilled Iberico Pork Secreto serve with romesco sauce and diced grilled vegetables	\$ 31
Josper® Charcoal Oven Lamb Rack with potato and Padrón pepper	\$ 39

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	\$ 108
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JOSPER® GRILLED SPANISH PORK RIBS
Cooked in two stage 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)	\$ 52
Half Portion of Spanish Pork Ribs	\$ 29
Dry aged Wagyu Selection (Please check with the staff for sizes and availability)	

Txuleton	
Galician Txuleton, Australia	65 Days \$28/100g
Wagyu Txuleton MB 4-5, Australia	65 Days \$32/100g

Ribeye	
Wagyu Ribeye MB 6-7, Australia	35 Days \$33/100g
Wagyu Ribeye MB 5+, 100% Grass fed and Free Range, Australia	35 Days \$35/100g
Galician Ribeye MB 5+ 100% Grass fed and Free Range, Australia	35 Days \$27/100g

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

PAELLA & RICE

TAKE IT SLOWLY

Charcoal Seafood Paella by Josper®	small \$ 39/ big \$ 61
Charcoal Squid Ink Paella by Josper®	small \$ 47/ big \$ 64
Charcoal Mar I Muntanya Paella by Josper®	small \$ 39/ big \$ 61

Pura Brasa recommends...

► **Spanish Omelette**
With “chorizo” sausage and “alloli” sauce



PHOTO: Spanish Omelette | PRICE: \$19

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

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



PHOTO: Grilled Mussels | PRICE: \$25

► **Arturo Sanchez 100% Iberico Jamon**



PRICE: \$65/37

► **Mediterranean Nachos**

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



PHOTO: Mediterranean Nachos | PRICE: \$15

PASTA & PIZZA

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

Tagliatelle Beef Bolognese	\$ 25
Tagliatelle all' aglio sautéed with prawns, garlic, chilli peppers and topped with a sunny side up egg	\$ 28
Wok Tagliatelle with vegetables	\$ 20
Carbonara Pizza with Iberico Pork Belly	\$ 33
Burrata pizza with rocket leaves and sundried tomato	\$ 33
Iberico Pizza with Chorizo and Manchego cheese	\$ 33

FISHES

► Try our fresh fish

Norwegian Salmon seasoning with salt and pepper before grilling and served with teriyaki rice and teriyaki sauce	\$ 28
Grilled Octopus Leg with potato truffle puree	\$ 37
Grilled Black Cod Fish with mushroom Ragout	\$ 34
Grilled Black Cod Fish with ‘alloli’ Gratin	\$ 32