PURA BRASA
gastronomic grill

Reservations: 93 767 15 68

PURA BRASA PINEDA DE MAR
purabrasagrill

MENU 31 DECEMBER

New Year's Eve

Starters to share
Entrées à partager

Gilda skewer with anchovy and marinated white anchovy
Gilda aux anchois et aux anchois marinés

Prawn cocktail
Cocktail de crevettes

Our homemade chicken and ham croquettes
Nos croquettes maison au poulet et au jambon

Grilled king prawn with a sauce made from its reduced coral
Grosse crevette grillée, sauce à base de réduction de son corail

First course
Premier plat

Half grilled lobster with Béarnaise sauce on a bed of sliced roasted potatoes
Demi-homard grillé, sauce béarnaise, sur un lit de pommes de terre boulangères

Main course
Plat principal

Grilled beef tenderloin with Pedro Ximénez reduction and potato gratin with confit shallots
Filet de bœuf grillé, réduction de Pedro Ximénez et gratin de pommes de terre aux échalotes confites

Lucky Grapes + Party Favours

Dessert
Dessert

Crispy chocolate sphere
Sphère croustillante au chocolat

We end the night with a party and a DJ!

THE MENU INCLUDES / LE MENU COMPREND
White wine / Vin blanc Bitácora Verdejo D.O. Rueda
Red wine / Vin rouge Tarón Crianza D.O.Ca. Rioja
Sparkling wine / Vin effervescent AT Roca Brut Corpinnat
Water, soft drink or beer. Eau, soda ou bière
Coffee or herbal tea and petits fours.
Café ou infusion et petits fours

110€
price per person