

MENU "BRASA" 78 WINES FOR THE MENU 57

"Let us make you happy and your life easy."

The menu is intended to be shared among a group.

Upgrade your main course from the Specials list for an additional fee.

Bread and BE WTR-waters are included in the menu.

SNACKS

OLIVES	7	CAULIFLOWER	7
<i>Gordal olives smoked with hay</i>		<i>Crunchy cauliflower Perigold truffle</i>	
SALAMI	10	BABY LAMB	8
<i>Milano</i>		<i>Tartar from baby lamb Oyster</i>	
CULATELLO	12	SMOKED SHRIMP	8
<i>Zibello Oro 30 months</i>		<i>Potato cracker Sour cream</i>	

STARTERS

FRESH CHEESE	16
<i>Roasted Fresh cheese Manzanilla olives Macadamia nuts Ramsons</i>	
RED ENDIVE	17
<i>Endive's from open fire Salted Lemon Grilled Swiss cheese Lardo</i>	
TARTALET	17
<i>Duck liver creme Fermented rhubarb Forrest ceps</i>	
HAMACHI	18
<i>Dry-aged yellow tail Umami soy Nori tempura Yuzu</i>	
TARTAR	19
<i>Grilled marble beef Dijon cream Capers Onion</i>	

SPECIALS OF BRASA

*“Take your pick from our dry-age cabinet
from a separate list to be shared with your group.”*

MAIN COURSES

OYSTER MUSHROOM	28
<i>Glazed Oyster mushroom Sourdough Flatbread Grilled spring cabbage Yoghurt</i>	
QUAIL	32
<i>Quail on open fire Smoked Lappish potatoes Grilled silver onion Fermented plums</i>	
HALIBUT	36
<i>Charred Halibut Fermented asparagus sauce Grilled lemon risotto</i>	
TENDERLOIN	41
<i>Grilled tenderloin Finnish green asparagus Smoked bone marrow</i>	

DESSERTS

CHEESE	6 / piece
<i>Selection of cheeses Jam of the day</i>	
ICE CREAM TROLLEY	10
<i>Order Brasa's artisan ice cream trolley to your table</i>	
"ICE TEA"	13
<i>Jasmin tea mousse Nectarines Apricot sorbet</i>	
BANANA BREAD	13
<i>Fried banana bread Banana-milk gelato Caramelized pecan nuts</i>	
TARTE TATIN	27
<i>Brasa's rubarb tarte tatin Umami ice cream (Serves for two) Approximate 20 min</i>	

COVER CHARGE FOR BREAD AND WATER 5 / PERSON

Through dinner we serve sage black pepper bread and filtered BE WTR-water
Allergy and ingredient information is available on request.