"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 THOREAU-waters are included in the menu.

## SNACKS

OLIVES 7

Gordal olives smoked with hay
7

BLACK PORK 11
Brasa's homemade ham
CULATELLO 12
Zibello Oro | 30 months

CACIO E PEPE
Fermented black pepper mayonnaise
VENISONWALENBERG
Brown butter | Sancho pepper
CRUSTADE
Fresh tuna | Duck liver creme

## STARTERS

BEETROOT ..... 17
Juniper smoked beetroot | Goat cheese cream | Malt bread | Spruce
HAMACHI ..... 18
Dry aged yellow tail | Fermented nashi pearl | Umami soy
OCTOPUS ..... 19
Confit octopus | Smoked paprika | Pickled plum | Shallot onion
TARTAR19Grilled marble beef | Dijon cream | Capers \| Onion
SWEET BREAD ..... 19
Glazed sweet bread | Port wine poached onions | White currant | Caramelized onions

## SPECIALS OF BRASA

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

## MAIN COURSES

ORGANIC CELERIAC ..... 28Grilled Celeriac | Parmesan cheese whey sauce | Enoki | Chestnut
IBERICO ..... 31
Grilled iberico pork neck | Saffron risotto | Smoked tomatoes | Nduja
PIKE PERCH ..... 33
Pike perch from Oulunjärvi | Grilled parsley root | Lardo | Fermented white asparagus
PEPPER STEAK ..... 35
Finnish marble beef | Grilled peppercorns | Garlic butter potatoes | Crispy potatoes
DESSERTS
CHEESE
Selection of cheeses | Jam of the day ..... 6/piece
ICE CREAM TROLLEY ..... 10
Order Brasa's artisan ice cream trolley to your table
TUTTI FRUTTI ..... 13
Passion posset | Blood orange sorbet | Thai mango
CHOCOLATE PIE ..... 13
Chocolate ganache | Olive oil ice cream | Yuzu cremeaux
TARTE TATIN ..... 27
Brasa's apple tarte tatin | Umami ice cream \| (Serves for two)
Approximate 20 min
COVER CHARGE FOR BREAD AND WATER 5 / PERSONThrough dinner we serve sage black pepper bread with caramelized onion
butter and filtered THOREAU-waterAllergy and ingredient information is available on request.

