

MENU "BRASA" 74 WINES FOR THE MENU 54

"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	6	BOQUERONES	7
<i>Gordal olives smoked with hay</i>		<i>In spruce oil</i>	
SALAMI PAVÈ	8	NORITACOS	8
<i>Maison Loste</i>		<i>Two fish tacos with yuzu</i>	
CULATELLO	12	DEEP-FRIED GRUYERE	6
<i>Zibello Oro, 30 months</i>		<i>Smoked sweet pepper</i>	

COVER CHARGE FOR BREAD AND WATER 5 / PERSON

STARTERS

SPRING CABBAGE	14
<i>Grilled spring cabbage Ricotta Lemon verbena White strawberry</i>	
LEEK	16
<i>Grilled leek Smoked bone marrow Pike roe Butter-whey sauce</i>	
TOAST	16
<i>Chicken liver cream Rhubarb jam Pecan nuts</i>	
SASHIMI	17
<i>Dry-aged yellow tail Kohlrabi Ancho chilli Yuzu soy sauce</i>	
TARTAR	18
<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

SUMMER CARROT	24
<i>Flamed summer carrot Mushroom polenta Spring onion Spruce oil</i>	
CAULIFLOWER	26
<i>Grilled enoki mushroom Lemon-salt Sunflower seed praline Sorrel</i>	
PIKE PERCH	32
<i>Charred pike perch Spring Frex potatoes Dulce Oyster butter sauce</i>	
OCTOPUS	34
<i>Grilled octopus Nduja Sweet pepper chutney French fries Yuzu cream</i>	
TENDERLOIN	38
<i>Finnish dairy cow Charred zucchini Peas Smoked meat cream</i>	

DESSERTS

CHEESE	6 / piece
<i>Cheese of the day Jam</i>	
ICE CREAM KIOSK	10
<i>Brasa's artisan ice creams</i>	
PARFAIT	13
<i>Sorrel parfait Finnish strawberries Umeboshi</i>	
CHOCOLATE MOUSSE	13
<i>Praline Cointreau Espresso ice cream</i>	
TARTE TATIN	25
<i>Brasa's rhubarb Tarte Tatin Spruce ice cream (Serves for two) (20 min)</i>	

COVER CHARGE FOR BREAD AND WATER 5 / PERSON

*Sage and blackpepper bread & sunflower seed pesto and filtered water by BE WTR.
Allergy and ingredient information available on request.*