

## MENU "BRASA" 77      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 <i>Gordal olives smoked with hay</i>	6	OYSTER <i>Gothenburg   Yuzu</i>	6
SALAMI <i>Milano</i>	10	KIMCHI <i>Brasa's crunchy kimchi   Coriander</i>	6
CULATELLO <i>Zibello Oro   30 months</i>	12	CRISPY BRISKET <i>Smoked brisket   Chimichurri</i>	8

### STARTERS

JERUSALEM ARTICHOKE <i>Grilled jerusalem artichoke   Enoki   Spruce   Vinegar cream</i>	15
RED ENDIVE <i>Endive's from open fire   Salted Lemon   Grilled Swiss cheese   Lardo</i>	16
BONE MARROW <i>Smoked bone marrow   White fish roe   Garlic bread</i>	16
HAMACHI <i>Dry-aged yellow tail   Umami soy   Nori tempura   Yuzu</i>	17
TARTAR <i>Grilled marble beef   Dijon cream   Capers   Onion</i>	18

## SPECIALS OF BRASA

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

### MAIN COURSES

SALSIFY	27
<i>Glazed black salsify   Mushroom XO   Shiitake   Tofu</i>	
VENISON	31
<i>Venison from open fire   Smoked celeriac   Mustard seeds</i>	
SKREI COD	34
<i>Charred Skrei cod   Lappish potatoes   Shrimp butter   Horse radish</i>	
ENTRECOTE	36
<i>Marble Black Angus   Broccolini   Chimichurria</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 CREAM SANDWICH	11
<i>Blood orange ice cream   Tiger cake cookie   Liquorice</i>	
SEABUCKTHORN POSSET	14
<i>Caramelized malt   Roasted white chocolate   Birch</i>	
FLAME CAKE	29
<i>Frangipane   Date ice cream   Amaretto   Flamed Meringue   (Serves for two)</i>	

#### COVER CHARGE FOR BREAD AND WATER 5 / PERSON

*Sage and black pepper bread with Baba ghanoush and filtered water by BE WTR.  
Allergy and ingredient information is available on request.*