

Brasero Atlántico

To Begin

- Brasero Bread** | sourdough | butter | black sausage | **3,50€**
The Olives | maceradas | adobo atlántico | **2,50€**
Preserves Del Atlántico | cured seasonal vegetables | escabeche | **3,50€**
Wild Duck Consomé | potato croutons | crispy leek | **7€**
Catalan Charcuterie | pickles | cured & preserved meats | seasonal cheeses | *(to share)* **14,50€**

Starters

- Empanadas del Atlántico** | ossobuco | la pascualina de spinach & provolone | king crab & shrimp | **5,50€**
Octopus Carpaccio | salad of fennel, celery, apple & lime | Splash of Gardeum | **11€**
Smoked Sardines | smoked in cold | red pepper oil from Cachi, Provincia de Jujuy | dukkah | **12€**
Paté de Foie | foie micuit | chutney | pickles | toast | **16€**
"Angus" Tenderloin Tartare | cortado a cuchillo | pickles | toast | egg yolk | **17€**

From the Charcoal Grill

- Provoleta** | aged provolone | salsa criolla | orégano | **11€**
Dúo of Chori Morci | veal sausage | black sausage | chimichurri | salsa criolla | **13€**
Veal Sweetbreads | charred crispy | lemon | salt | **17€**
"Achuras de Brasero" | sweetbreads | veal sausage | black sausage | **22€**

Mains

From the Grill

Brasero Atlántico Meat from Argentina
Angus, Hereford certified and from selected cattle

Skirt		Flank		Ribeye
300g - 27€		300g - 29€		300g - 39€

All the meats are accompanied by greens, french fries or daily puree selection

Beyond the Meat

- "The Pork" selected daily** | baked apples | potato puree | **23€**
Whole "Picantón" Chicken for one | roasted seasonal vegetable roots | **21€**
Parrillada de Vegetales de Estación | setas del bosque Catalán | raíces | aceite de oliva extra virgen ahumado | **17€**
Fish of the Day | capers | dry vermouth "Torrantes" | Giovannoni | beurre blanc | **21€**

From the Kitchen

- Ñoquis** | sage butter | parmesan | **17€**
Frogs Legs "A la Provenzal" | baby potatoes | leek mousseline | provenzal | **25€**
La Milanesa Rovelline Lucchesi "To Share" (500g) | angus tenderloin | pomodoro | capers | pecorino | potato puree | greens | **39€**
Chicken Milanese "Supreme" | french fries, puree or greens | **19€**
Vegan Polenta | roasted oven tomatoes | vegetables broth | garden herbs | candied mushrooms | **15€**

Sides

- French Fries** | algae salt |
Fennel & Cucumber | citrus | dill |
Zucchinis | apple aioli | baked pear wedges |
Greens | onion vinaigrette | red onion | crispy quinoa |
Puree of the Day | seasonal roots |
7€