

Brasero Atlantico



BARCELONA

To Start

Brasero bread | sourdough | house butter | 3,5€
House smoked sardines | pimentón de Cachi | 3,5€ each
Fried empanadas | ossobuco | spinach & provolone | King crab | 5,5€
Melon salad | spanish ham from Leon | 7€
Octopus carpaccio | fennel | smoked peppers | 12€
Seafood mix | sardines | baby squid | prawns | padron peppers | 15€
Vitel toné | grilled picanha | anchovy cream | capers | 15€
Tartar of Angus | veal | egg yolk | 19€

From Brasero Charcoal Grill

Chori Morci | sausage criollo | black sausage | 13€
Provoleta | provolone | oregano | 15€
Mollejas | Sweetbreads | lemon & sea salt | 18€

The Argentine Meats of Brasero Atlantico Angus & Hereford certified

Skirt | 330g | 32€ - Flank | 330g | 35€ - Ribeye | 330g | 42€ - New York | 330g | 35€

Tasting of Brasero Beef | | 750g | 85€

Grilled vegetables "Brasas" | seasonal vegetables | 18€
Fish "daily catch" | beurre blanc | capers | baby potatoes | 22€
Whole baby chicken | garlic | herbs | 21€
The Pork | golden apple sauce | plum reduction | 25€

From Our Kitchen

Frogs provenzal | beurre blanc | baby potato | musseline | 25€
Ñoquis | sage | butter | parmesan | 17€
Linguini "carbonara al tartufo" | guanciale | parmesano | 25€
Chicken Supreme "A la Milanese" | puree of the day, fries or salad | 20€
La Milanese Rovelline Lucchesi | lomo angus milanese | pomodoro | capers | pecorino | side order | 24€

The Sides

French fries | algaes salt |
Greens | lemon vinaigrette |
Fennel & Cucumbers | orange | grapefruit | dill |
Zucchini | alioli | parmesan | almonds |
Daily Puree 7€