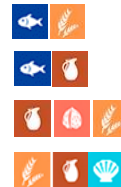


BRISA MEDITERRANEAN MENU

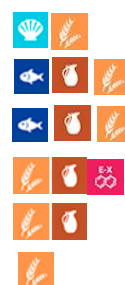
STARTERS TO SHARE

- Salad of bulgur and quinoa with salmon and dill's vinaigrette with strawberry foam
 Cabbage carpaccio with sardines, Parmesan cheese, tomatoes and Kalamata olives
 Brisa's Bravas
 Octopus on cream potato truffle



MAIN COURSE TO CHOOSE

- Grilled cuttlefish with vegetable tempura and Padrón peppers
 Cod loin in tempura with leek on celeriac cream (Suppl. €3.00)
 Sea bass supreme with samfaina of seasonal vegetables and sweet potato (Suppl. €3.50)
 Iberian pork tenderloin with Oporto wine sauce
 Matured beef tenderloin with boletus cream and potato gratin (Suppl. 7.50€)
 Duck magret with orange sauce and kumquats with vegetable tabbouleh (Suppl. €4.50)
 Seafood rice
 Sea and mountain rice with Iberian secret and red shrimp
 Black rice with squid
 Creamy rice with galleys and sea nettles
 Creamy rice with cod and plankton, green asparagus and scallops (Suppl. €3.00)
 Soupy rice with lobster and clams (Suppl. 9.00€)
 "Señorito" rice (special rice with mixed shelled seafood) (Suppl 3.50€)
 Rice with Potera squid and artichokes (Suppl. 3.50€)
 Sticky duck magret rice with fig carpaccio and foie shavings (Suppl. €4.00)
 Rice with pork rib and candied pears (Suppl. €3.50)
 Fideuá with squid and clams
 Mediterranean vegetable rice (VEGAN)



RICE - (MINIMUM 2 PEOPLE)

DESSERT TO CHOOSE

- Dessert of the day or Sorbet



CELLER & DRINKS

- White & Red wine, Artiola (D.O.Terra Alta),
 Water and bread

PRICE 35.00€
MINIMUM 2 PERSON