







# BRUNA

- RESTAURANT -

*Local and seasonal products are the essence of our cuisine*

## APPETIZERS

- COCA from Folgueroles with tomato and extra virgin olive oil ... 5,50 
- ANCHOVY from Santoña 000 (2 fillets) with extra virgin olive oil and pepper ... 6,90 
- CORN FED IBERIAN HAM 36 months personal reserve hand cut (70 gr) ... 24,50  \*
- PÂTÉ de campagne with vanilla pumpkin and pickle salad... 18,50
- CODFISH dumplings with paprika aioli ... 12,00
- HOMEMADE JABUGO HAM CROQUETE ... 3,80
- HOMEMADE ROAST CROQUETTE ... 3,80
- SELECTION OF ANDORRAN CHEESE with quince jelly and honey KM0 ... 19,50 

## HOT AND COLD STARTERS

- ARTICHOKES AND SPINACH SALAD with dried fruit, tomato, and parmesan vinaigrette ... 17,50 
- SEASONAL SPROUTS lightly dressed with honey mustard vinaigrette ... 15,50 
- BALFEGÓ TUNA TARTARE with avocado ... 26,50 \*
- FRIED ARTICHOKES with parmesan and romesco... 17,50 ... with black truffle Melanosporum ... 23,50
- EGGS from Calaf with bacon, potato, and black truffle Melanosporum ... 24,00  \*
- TRADITIONAL ONION SOUP ... 16,50
- GRILLED VEGETABLES COCOTTE ... 18,50  with poached egg from Calaf and Iberian ham ... 23,50 
- TRADITIONAL ESCUDELLA i CARN D'OLLA ... 21,00

## RICE AND PASTA

- CREAMY RICE with parmesan and black truffle Melanosporum ... 26,00 
- ARTICHOKE RICE, cuttlefish, and garlic ... 26,00 
- RICE WITH sausage, black sausage, and pumpkin ... 25,00 
- CANNELLONI truffled roast ... 22,50 ... with extra black truffle Melanosporum ... p.s.m
- PACCHERI carbonara with KM0 pancetta and egg yolk ... 21,50

Enjoy black Melanosporum truffle with your dishes p.s.m

Enjoy 5 grams of Real Caviar Osetra with your dishes 15,00



# BRUNA

- RESTAURANT -

## OUR FISHES

CATCH of the day according to market grilled with seasonal vegetables ... p.s.m. (X)

CATCH of the day according to market Santurce style with parmentier, piquillo confit and spring onions ... p.s.m. (X)

TURBOT with velouté sauce, grilled leek, piparra and herbs ... 29,50 (X)

GRILLED OCTOPUS with paprika oil, potatoes, and aioli ... 28,50 (X)

SALMON en papillote with seasonal vegetables and dill butter ... 24,00 (X)



## SELECTION OF BRUNA BEEF MEAT

CARPACCIO with parmesan, virgin olive oil and capers ... 18,50 (X)

STEAK TARTAR of knife cut steak with potatoes and Calaf fried egg ... 26,50

FILLET grilled with creamed mushrooms and meat juices ... 31,50 (X)

HAMBURGER with cheddar cheese, bacon, onion confit, lettuce hearts, tomato and mayonnaise ... 22,50

PRIME RIB Jospet and holm oak wood grilled with grilled peppers \*\*

- piece 1,3 kg approx. min. 2 persons - 45,00 p/p (X)

... Choose a garnish for your dishes +4,50 unit: sautéed spinach, boiled broccoli, French fries, sautéed mushrooms, lettuce hearts or parmentier  
... with extra Melanosporum black truffle ... p.s.m

## TRADITIONAL DISHES

CAP i POTA veal with chickpeas and chorizo with a spicy touch ... 22,00 (X)

GLAZED Ral d'Avinyó pork cheek, Manchego parmentier, eggplant and tomato confit ... 24,50

FRICANDÓ of veal with seasonal mushrooms ... 22,50

BUTIFARRA grilled with beans sautéed with garlic and parsley ... 20,50

ORGANIC ROASTED CHICKEN, aromatic herbs, potatoes, sprouts and cocotte of organic vegetables ... 26,50 (X)

*In terms of allergies and food intolerances, do not hesitate to request information from our staff*

\*7 euros supplement for half board guests  
\*\*15 euros per person supplement for half board guests