



BRUNA

- RESTAURANT -

Local and seasonal products are the essence of our cuisine

APPETIZERS

- Flatbread from Figueroles with tomato and extra virgin olive oil ... 6,50
- Our rustic bread and smoked butter, seasoned with assorted peppers ... 6,50
- Santoña anchovy 000 with extra virgin olive oil and pepper ... 6,50
- 100% acorn-fed Iberian ham, Joselito personal reserve, cured 48 months and hand-cut (70 g) ... 34,00 *
- Wagyu cecina dried beef with extra virgin olive oil and breadsticks ... 24,00 *
- Cod fritters with honey and lime zest ... 14,00
- Homemade jabugo ham croquettes ... 15,50
- Homemade roast croquettes ... 15,50
- Baby artichoke confit and fried with wheat and lily alioli ... 21,00
- Andalusian style calamari with kimchi mayonnaise ... 22,00

HOT AND COLD STARTERS

- Seasonal sprouts salad with a light honey mustard vinaigrette ... 15,50
- Balfegó bluefin tuna tartare served au naturel with avocado ... 28,00 *
- Palamós shrimp tartare with truffle and chicken reduction ... 38,00 **
- Brioche with tartare of the day (2 units) ... p.s.m
- Homemade foie micuit served with Puigcerdà pear ... 22,00
- Bruna steak tartare, hand-cut and served over grilled marrow... 28,00
- Creamy onion soup with sourdough bread and Comté cheese ... 17,50
- Escudella*, traditional Catalan stew with mixed meat, vegetables and pasta ... 18,00
- Parmentier potatoes with fried egg, pork belly and Iberian ham ... 21,00

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



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RICE AND PASTA

- Creamy rice with seasonal vegetables, Parmesan cheese and Melanosporum black truffle ... 26,00
- Dry catalan rice with artichokes, Palamós red shrimp and green garlic ... 32,00 *
- Dry catalan rice with sausage, black *butifarra* sausage, squash and rosemary ... 26,00
- Cannelloni with roast meat, fresh béchamel ... 26,50
- Vegetable lasagna with smoked béchamel and Orri cheese from Andorra ... 22,00
- Oxtail ravioloni with spinach ... 26,00
- Pappardelle pasta, homemade pesto, fried egg from Calaf and 100% acorn-fed Iberian ham Joselito ... 24,00

OUR FISHES

- Catch of the day with Santurce sauce, Parmentier, piquillo pepper confit and spring onions ... p.s.m
- Grilled octopus *socarrat* with baked potato, padrón peppers and smoked mayonnaise ... 34,50 *
- Salmon *papillote* with seasonal vegetables and anise butter ... 24,00
- Cod loin confit with garlic and fresh herbs, served with green sauce and pearl onions ... 28,00



OUR SELECTION OF MEATS

- Premium t-bone steak, aged 50 days and grilled on a Josper with holm oak wood,
served with fries and salad (1 k) ... 110,00 ***
- Bone-in filet mignon, grilled over wood and served with seasoned baby vegetables ... 48,00**
- Pulard filled with nuts with sauce and crystal pepper ... 39,00
- Grilled steak served with our homemade cheese and potato casserole ... 34,00
- Beef ragout served with creamy homemade polenta, forgotten tomatoes and grated goat cheese ... 26,00
- ... Add a side to any dish +4,50€ per unity : steamed seasonal vegetables, potato parmentier, french fries

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

*7€ surcharge for half-board guests

**15 surcharge for half-board guests

***20 surcharge for half-board guests