



BRUNA

- RESTAURANT -

Local and seasonal products are the essence of our cuisine

APPETIZERS

- Natural oysters ... 5,00 Oysters with Tuna Tartare ... 9,00
- Flatbread from Folgueroles with tomato and extra virgin olive oil ... 6,50
- Our rustic bread and smoked butter, seasoned with assorted peppers ... 8,00
- Anchovy from Santoña 000 with extra virgin olive oil and black pepper (2 fillets) ... 6,90
- Iberian acorn-fed ham 100% Joselito personal reserve 48 months (70 gr) ... 28,00*
- Home-made Jabugo ham croquettes (4 units) ... 16,00
- Ceps and truffle croquettes (4 units) ... 16,00
- Fried baby artichoke with Liliaceae aioli ... 21,00
- Russian salad with tuna belly and crispy papadum ... 18,00

HOT AND COLD STARTERS

- Salad with green sprout, goat cheese and red fruits vinaigrette ... 19,00
- Brioche with tartare of the day (2 units) ... p.s.m
- Bluefin tuna tartar with avocado ... 32,00*
- Salmon tartar ... 22,00
- Bruna Steak knife-cut tartare and fried egg seasoned in our manner ... 28,00
- 'Robuchon' style cream of cruciferous vegetables with its sprouts and Parmesan crumble ... 16,50
- Traditional onion soup ... 18,00
- Escudella*, traditional Catalan broth with mixed meat, vegetables and pasta ... 18,00
- Potato Parmentier with fried egg and baby octopus with onion ... 24,00

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



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RICE AND PASTA AND *CHUP CHUP*

Creamy rice with seasonal vegetables, Parmesan and black truffle *Melanosporum* ... 25,00

Black rice with octopus and lime aioli ... 32,00*

Dry rice with black pudding sausage and pork loin ... 28,00

Roast meat cannelloni with fresh bechamel ... 26,00

Vegetable lasagna with smoked bechamel and Orri cheese from Andorra ... 24,00

Sautéed pappardelle with creamy pesto, crispy Iberian ham and stracciatella ... 24,00

Iberian pork cheek in its juice with mashed potatoes and black garlic ... 32,00

Veal ragout with homemade creamy polenta, tomatoes and goat cheese ... 29,00

Chickpea stew with Mediterranean lobster ... 39,00**



OUR SELECTION OF MEAT AND FISH

All our selection of fish and meats are grilled on the JOSPER holm oak wood embers

Red tuna steak with grilled vegetables ... 34,00

Catch of the day with Santurce sauce, parmentier, piquillo pepper confit and spring onions ... MP S/M

Monkfish with green pil-pil sauce and "ganchet" white beans ... 36,00

Suckling pig terrine with roasted apple and ratafia sauce ... 39,00*

Grilled beef fillet with sweet potato puree and glazed baby onions ... 38,00

Accompanied by French fries, grilled romaine lettuce with confit piquillo peppers, and huacatay sauce:

Txogitxu premium t-bone steak, aged 50 days and grilled on a Josper with holm oak wood (1 k) ... 110,00***

Matured beef rib-eye (400gr) ... 42,00*

Bone-in filet mignon ... 48,00**

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