



BRUNA

- RESTAURANT -

Local and seasonal products are the essence of our cuisine.

STARTERS & SNACKS

- Folgueroles-style flatbread with tomato and extra virgin olive oil ... 6,50
- Santoña anchovies 000 with EVOO and black pepper (4 pcs.) ... 18,00
- 100% acorn-fed Iberian ham, D.O. Salamanca, hand sliced (100 g)** ... 34,00
- Homemade Jabugo ham croquettes ... 16,00
- Homemade roast meat croquettes ... 14,00
- Russian salad with roasted chicken and grissini breadsticks ... 16,50
- Crispy aubergines with soy and honey ... 14,00
- Dry-aged picanha carpaccio with truffle tomato and Kalamata olives* ... 25,00
- Bruna beef steak tartare, hand-cut and seasoned our way, served with Basque piparra pepper ice cream* ... 28,00
- Roasted tomato tartare with smoked cod carpaccio ... 17,00
- Chargrilled avocado with creamy pumpkin purée and poached egg ... 21,00
- Organic salmon "tiradito" with passion fruit leche de tigre* ... 26,00
- Pickled leeks with stracciatella and crushed nuts ... 16,00
- Patatas bravas ... 9,50

RICE & PASTA

- Red prawn fideuà with line-caught squid and aioli* ... 36,00
- Socarrat rice with fried fish and smoked paprika mayonnaise ... 28,00
- Dry rice with black trumpet mushrooms and wild asparagus ... 26,00
- Creamy rice with confit tomatoes and 24-month aged Parmesan ... 24,00



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OUR FISH

Organic salmon tataki on a bed of seaweed with fennel vinaigrette* ... 32,00

Line-caught hake with green sauce ... 29,00

Seared monkfish with baby carrots and pickled spring onions* ... 36,00

Catch of the day with roasted vegetables ... M.P.



OUR MEAT SELECTION

400 g dry-aged beef ribeye, grilled in a Josper oven with holm oak charcoal, French fries and salad** ... 39,00

Pan-seared beef tenderloin with fresh aromatic herbs, Palo Cortado sherry

and fragrant baby potatoes** ... 36,00

Iberian pork pluma with roasted red pepper and fresh mustard shoots ... 31,00

DESSERTS

Cheesecake, our way ... 12,00

White chocolate coulant with raspberry ice cream ... 12,00

Lemon mousse with fresh figs ... 10,00

Banoffee tartlet ... 12,00

If you have any food allergies or intolerances, please do not hesitate to ask our staff for information.

**€7 per person supplement for half-board guests*

***€15 per person supplement for half-board guests*

****€20 per person supplement for half-board guests*