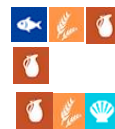


BRISA MEDITERRANEAN MENU

STARTERS TO SHARE

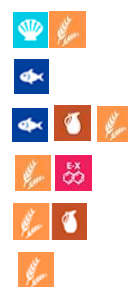
Watermelon Gazpacho

- Anchovies toast with "ajoblanco" emulsion and black garlic mayonnaise with "piparras"
 Tomato salad, mozzarella pearls with Kalamata olives and basil vinaigrette
 Squid and caramelized onion brioche with celery and apple citrus mayonnaise



MAIN COURSE TO CHOOSE

- Grilled cuttlefish with vegetable tempura and Padrón peppers
 Cod loin with "Trinxat" and green sauce (Suppl. €3.00)
 Sea Bass supreme with sautéed spinach with pasta (Suppl. €3.50)
 Iberian pork "Lagarto" vegetables and teriyaki sauce
 Matured Veal Sirloin "Rossini" with fresh foie (Suppl. 7.50€)
 Duck magret with mango chutney over sautéed cereals and vegetables (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€)
 Red mulled rice with garlic shrimp (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)
 Creamy rice with Iberian check, edamame, shitake and snow peas with quinc (Suppl. €3.50)
 Seafood noodles in broth
 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