

SEASONAL SUGGESTIONS

FIRE

LA BRASA DE PIRENAICAS

La Brasa de Mantequerías Pirenaicas champions the Catalan tradition of cooking over live fire with respect for the product. In the very heart of Gràcia, it revives the spirit of the old farmhouses and brings it to the city with an honest concept, designed to be shared and enjoyed... the Catalan way!

STARTERS

Fried eggs

Calaf egg, butifarra de perol, black butifarra
(EG)(PK)
18

Watermelon gazpacho

Watermelon gazpacho, organic tomatoes, mint oil
(SF)(VG)
16

MAIN COURSES

Lamb

Lamb chops and lamb saddle, caliu-roasted potatoes
32

Local blue lobster

Pil-pil, smoked caviar, finger lime, pickled cucumber salad
(CR)(FH)(SF)
56



Prices in Euros | VAT Included

(FH) Fish, (EG) Egg, (CR) Crustacean, (SF) Sulphite, (PK) Pork, (ALH) Alcohol
Fresh local fish.