

BRINDA

RESTAURANT

VOL 1 / N°1



A CHICKEN AND
EGG
SITUATION

EGGS BENEDICT
WITH SMOKED SALMON

FRIED EGGS
BROKEN ON CHIPS
WITH CRUNCHY
GLASS SHRIMP



CASA BRINDA'S
TOPS

CRUNCHY
CHICKEN WITH
TWO SAUCES

WHITE GLASS
SHRIMP
WITH A PINCH
OF SPICE

AMAZING
CROQUETTE!



THE OLD CLASSIC

CROQUETTES

ARE BACK

WITH THYME ROASTED CHICKEN
AND VI RANCI

SALADS & HEALTHY DISHES

TOMATO-RUBBED COCA BREAD	2.50
WARM GOAT CHEESE SALAD WITH GRANOLA MANGO AND SOY-HONEY VINAIGRETTE	6.70
SHRIMP CAESAR SALAD WITH GUACAMOLE AND CRUNCHY BREAD	6.95
QUINOA BOWL WITH ORANGE, 🌿 PRUNES, WALNUTS, RADISHES AND LIME VINAIGRETTE	5.95
FRESH SPINACH SALAD WITH PARMESAN, BACON, MUSHROOMS AND HONEY-SOYA VINAIGRETTE	6.40

★ SALAD WITH CONFIT MUSHROOMS, CURD CHEESE, PUMPKIN, POMEGRANATE AND WALNUT VINAIGRETTE	6.90
★ TWICE-COOKED ARTICHOKES WITH RUNNY YOLK AND HAM SHAVINGS	6.95
RUSSIAN SALAD "SHRIMP&TUNA" WITH MAYONNAISE FOAM AND DRIED GREEN OLIVES	6.90
BURRATA WITH SHRIMP AND RED CURRY SAUCE	11.90
SHRIMP COCKTAIL	7.50

EGGS

EGGS BENEDICT WITH SMOKED SALMON	10.00
★ AVOCADO TOAST WITH POACHED EGG	7.90
FRIED EGGS BROKEN ON CHIPS WITH IBERICO HAM SHAVINGS	8.75
★ BRIOCHE NEST WITH POACHED EGG AND CREAMY MUSHROOMS	7.00
FRIED EGGS BROKEN ON CHIPS WITH CRUNCHY GLASS SHRIMP	7.50

USE THE SPOON

ANDALUSIAN GAZPACHO 🌿 WITH DICED VEGETABLES AND CROUTONS (SEASONALLY)	4.95
FISHERMAN'S SOUP WITH TOAST ROUNDS AND <i>ROUILLE</i>	6.90
CREAMY CARROT AND ORANGE SOUP WITH YOGHURT, PEANUTS AND BABY SPINACH	4.75

PASTA OF THE WORLD

SPAGHETTI WITH PESTO, GORGONZOLA AND ROCKET	7.40
★ TROFIE WITH TRUFFLED PORCINI SAUCE SERVED FROM PECORINO CHEESE WHEEL	12.25
LINGUINE A LA VONGOLE WITH ARTICHOKES	11.50
MEZZI RIGATONI WITH KOREAN BOLOGNESE	9.90
EBI GYOZA WITH MAGURO TARTARE SAUCE	6.90
★ ROASTED MEAT CANNELLONI WITH BLACK CHANTERELLES, JUS, PARMESAN FLAKES AND LIGHT BÉCHAMEL	9.85
COD CANNELLONI WITH SLOW-COOKED TOMATO SOFRITO, TOASTED PINE NUTS AND PARMESAN	9.95

FRIED AND CRUNCHY

COD FRITTERS WITH CREAM OF SPINACH, RAISINS AND TOASTED PINE NUTS	5.95
CASA BRINDA PATATAS BRAVAS	4.95
★ RED-SHRIMP AND SCALLOP CROQUETTE (PRICE PER UNIT)	2.85
CROQUETTE WITH THYME ROASTED CHICKEN AND VI RANCI (PRICE PER UNIT)	2.20
CRUNCHY CHICKEN WITH TWO SAUCES	7.95
ANDALUSIAN-STYLE BREADED CALAMARI	8.95
WHITE GLASS SHRIMP WITH A TOUCH OF SPICE	7.25
★ "THE SHRIMP MEZZANINE" (COMBINED TO SHARE FOR TWO PEOPLE)	11.90

BRINDA'S RICE AND FIDEUÀ DISHES

★ **CREAMY LOBSTER RICE** 24.50
(PRICE PER SERVING, MIN. TWO SERVINGS)

FISH AND MEAT PAELLA 13.20
(PRICE PER SERVING, MIN. TWO SERVINGS)

★ **SEAFOOD PAELLA** 14.25
(PRICE PER SERVING, MIN. TWO SERVINGS)

TRUFFLED PORCINI RISOTTO 12.25
WITH PARMESAN CLOUD AND PORTOBELLO MUSHROOMS

BRINDA FIDEUÀ 11.25
WITH PRAWNS, CLAMS AND AIOLI
(PRICE PER SERVING, MIN. TWO SERVINGS)

★ **BLACK RICE WITH CUTTLIFISH AND AIOLI** 13.55
(PRICE PER SERVING, MIN. TWO SERVINGS)



PERFECT PAIRING

ESTRELLA DAMM	3.25
VOLL DAMM	3.65
TURIA	3.85
FREE DAMM	3.45
CANYA	2.25
COPA	2.95
1/2 LITRE	4.95

FROM THE SEA

★ **GRILLED CALAMARI** 12.70
WITH SAUTÉED BLACK CHANTERELLES,
TOASTED ONION AND CALAMARI-INK SAUCE

GRILLED SALMON 14.50
WITH HOUSEMADE GUACAMOLE,
NORI AND SPROUTS

TUNA TATAKI 14.25
WITH SEAWEED SALAD, FRESH MANGO
AND TERIYAKI SAUCE

TUNA BELLY WITH SOYA ESCABECHE, 14.25
PEARL ONIONS AND SNOW PEAS

★ **SUQUET STEW WITH MONKFISH,** 13.75
CLAMS AND POTATOES

★ **BABY OCTOPUS COOKED IN ONION** 12.20
WITH A HINT OF SPICE, CRUSHED POTATOES
AND LEMON AIOLI

BAKED GILT-HEAD BREAM 15.90
WITH VIZCAINA SAUCE

SELECT MEATS

DUCK CONFIT WITH PARISIENNE 14.90
POTATOES, TOASTED SWEETCORN
AND RED-WINE DEMI-GLACE

RIBS WITH OUR SPECIAL BBQ SAUCE 14.75
AND CRUNCHY CHIPS

★ **PITU FREE-RANGE CHICKEN** 12.50
WITH GREEN GARLIC, THYME, POTATOES AND TWO
TYPES OF AIOLI (HALF CHICKEN PER SERVING)

GRILLED CHICKEN 7.20
WITH FINES HERBS AND GRILLED VEGETABLES

★ **ENTRECÔTE TAGLIATA** 15.90
WITH PARMESAN, BALSAMIC, ROCKET
AND CRUNCHY CHIPS

PORK WITH PEDRO XIMÉNEZ SAUCE, 11.25
RAISINS AND PUMPKIN MASH WITH ANISEED

★ **SLOW-COOKED SHOULDER OF LAMB** 24.50
WITH FRIED SLICED POTATOES

DOBLE SMASH BURGERS

★ **EMPORDÀ** 12.50
(PULLED DUCK CONFIT, CONFIT ONION,
FOIE GRAS POËLÉ, APPLE AND PORCINI SAUCE)

FREE RANGE 9.90
(BREADED CHICKEN, GUACAMOLE,
MISO MAYONNAISE, LETTUCE AND TOMATO)

CHEESELOVER 11.20
(DOUBLE BEEF SMASH BURGER,
MELTED CHEESE, CRISPY BACON, LETTUCE,
TOMATO AND PICKLES)

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY FOOD ALLERGIES
OR SPECIAL DIETARY NEEDS.

BRINDA

VERRINE DESSERTS

A FAVOURITE WITH OUR MOST LOYAL DINERS



TIM BAON 4.50

(NOUGAT ICE CREAM WITH CATALAN CREAM AND CHOCOLATE SAUCE)

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| ★ LEMON PIE
(LEMON CURD, LEMON SORBET, MERINGUE AND FRESH LIME ZEST) | 5.00 |
| ONLY CHOCO
(BROWNIE, CHOCOLATE ICE CREAM, SAUCE, FOAM AND TRUFFLE) | 5.95 |
| STRAWBERRIES AND CREAM | 4.95 |
| SPONGY YOGHURT
(YOGHURT FOAM, CONFIT RED BERRIES, CACAO CRUMBLE AND RASPBERRY SORBET) | 4.95 |
| ★ TIRAMISU CREAM
(TIRAMISU CREAM, POMEGRANATE, GRENADINE, WHIPPED CREAM AND PUFF PASTRY) | 6.00 |

CAKES BY THE SLICE

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|----------------------------------------------|-------------|
| CREAMY CHEESECAKE WITH BISCOFF CRUST | 4.95 |
| TARTE TATIN BAKED FRESH EVERY MORNING | 4.25 |
| DARK-CHOCOLATE LAVA CAKE | 5.00 |

VAT INCLUDED

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS.

CAN YOU TELL US ABOUT YOUR EXPERIENCE?

We would love to hear it!



BRINDA



YOU CAN'T MISS OUR

GAMBA BAR

WHERE YOU WILL ENJOY OUR DELICIOUS GASTRONOMIC PROPOSAL
WITH A COLD ESTRELLA DAMM