



Casa
BRINDA
R E S T A U R A N T

**SMALL
PLATES**

Spicy potatoes... or explosive?	5,25
Crispy aubergines with sweet chili sauce	4,95
Mussels steamed with fennel, citrus and cinnamon	8,95
Chicken and vegetable gyozas	6,95
Truffled croquettes	6,65
Red prawn croquettes	6,95
Guacamole at the moment with pancakes	7,95
Fried eggs with Iberian ham	8,95
Fried eggs with crystal prawns	8,45
Maguro & lima: Tuna tartare on limes with wasabimayo	7,95
Iberian ham with special bread with tomato	14,40
Special bread with tomato	1,95

**GREEN
& FIT**

Carrot, orange and ginger 5,65 cream with Greek yogurt and peanuts
Gazpacho 5,65 with croutons (depending on the season)
Salad with goat cheese 6,30 and raspberry shavings, sprouts and nori seaweed
Caesar salad 6,20 with crispy chicken
Skyscraper tomato 6,95 & mozzarella fior di latte
Roasted eggplant 7,90 with goat cheese, crispy chistorrita and pico de gallo
Burrata & mango 8,95 and tomato

**OUR
CLASSICS**

Spaghetti carbonara "on the spot" over giant Pecorino	8,95	Mixed paella of a lifetime (price per person)	12,50
Truffled tagliatelle with burrata and asparagus	9,95	Fish and seafood paella (price per person)	14,95
Truffled porcini mushroom risotto, cloud of parmesan and portobello	11,50	Black rice with cuttlefish and alioli (price per person)	14,95
Fideuá "Cala Margarida" with prawns (price per person)	11,50		

LAND

Thai red curry with Iberian sirloin and jasmine rice	9,95
Grilled chicken breasts with brie cheese sauce and gnocchi with sage butter	10,50
XXL beef carpaccio	11,60
“Cheeseburger Addicted” and its homemade fries	10,60
Spicy steak tartare with ancienne mustard ice cream and thin toast	11,50
Duck breast tataki with sweet and sour cherries, green pistachios and raifort	13,30
Iberian pork in tataki with babaganoush and pineapple chimichurri	14,90
SR. ENTRECOTE tagliata with rosemary	14,95

SEA



Grilled lacquered squid with teriyaki sauce and sugar snap peas	11,50
Prawn wok with rice noodles, tamarind vegetables and egg	12,95
Salmon tartar with avocado and trout roe	11,80
Sea bass fillets with citrus veloute, candied artichokes, trumpets and trout roe	14,50
Tuna tataki with fresh seaweed salad and fresh mango	13,95
Octopus confit with violet potatoes	14,80

SWEET END



Cloud of Greek yogurt, raspberry sorbet and candied red fruits	4,95
Catalan cream	4,90
Tempered cheesecake	5,95
Pineapple carpaccio with vanilla ice cream	5,35
Chocolate Addicted... Homemade and fluid chocolate cake	5,45
Trio of citrus sorbet	4,95
Tiramisu "at the moment"	5,95
Big Oreo with crispy chocolate and caramel	5,75
Chocolate coulant with hand whipped cream	5,95
Tim baon... The favorite of our most loyal customers	5,15



SIDES

Side of rice	3,50
Side of chips	3,50
Side of vegetables	3,50

ON TERRACES 10% SUPPLEMENT

If you have any allergies
or food intolerance, please ask
our list of allergens.

— Casa —
BRINDA
RESTAURANT

   @casabrinda
www.andilana.com

VAT INCLUDED