Casa BRINDA
RESTAURANT

LUXEUX MENU

TO SHARE

Berenjena asada con queso de cabra, chistorrita crispy y pico de gallo
Croquetas de gamba roja
Mejillones al vapor de hinojo, citricos y canela

SECONDS TO CHOOSE

Tagliatelle trufado con burrata y trigueros
Tataki de atún con ensalada fresca de algas y mango fresco
SR ENTRECOTE in tagliatta with rosemary
Tartar de salmón con aguacate y huevas de trucha

DESSERTS TO CHOOSE

CHOCOLATE ADDICTED (tarta casera y fluida de chocolate)
Tiramisú "al momento"
Trio of citrus sorbet

CELLAR

Water, soft drink, beer or glass of wine:
Naia “verdejo” white
Arienzo “Marqués de Riscal” red
Torres de Casta rosé Penedés

Bread and coffee included

46,50€
VAT included

ON TERRACES 10% SUPPLEMENT

In case of allergy or food intolerance, please let us know. Thank you