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by Gregory Rome

It is my personal space; a mix of my memories, tastes and experiences. It is my way of feeling and thinking about cooking. An emotional space in the Brel where, bite by bite, a gastronomic proposal that is defined by the unexpected can be savoured.

Brel

**OUR CHEFS HAVE A PLAN FOR YOU:
“AVANT-GARDE, SURPRISING AND FUN
CUISINE”**

We begin with the street-food style starters, followed by the second courses made with the best fresh produce that our land could offer, or perhaps we should go for the homemade pizzas and pastas? Any decision is a good one. And the icing on the cake... our desserts will definitely impress you.

LET'S START!

ALLERGEN SYMBOLS.
QUERY THAT CONTAINS EACH DISH:



gluten



crustacean



egg



fish



mustard



celery



peanut



soya



dairy



sulphites



upsins



tree nuts



sesame



molluscs



Spicy



OUR SUGGESTIONS

TUNA TACO

7,50 €

/// Marinated tuna taco with kimchi and sriracha.



FRIED

13 €

/// Pork ear shanks in land and sea sauce.



/// Pork gyozas with pineapple sauce.

10 €



VEGETABLES

/// Grilled lettuce hearts with carob honey and tiger nut.

8 €

/// Grilled wild asparagus.

5 €

SEAFOOD

16,50 €

/// Garlic prawns our way.



COLD STARTERS

CESARD SALAD 17,20€

/// Chicken, tomato jam, cesar sauce, parmesan foam, grated walnut, lettuce mix.



TOMATOES AND BURRATA 14,50 €

/// Raff tomato tartare, dried tomato, spring onion, basil oil, crunchy almond and pear.



FOIE SALAD, EEL AND MARROW FAT WITH APPLE 14 €

/// Cold salad with smoked eel, grated foie gras and grammy apple, with mayonnaise foam, potato and tuna oil.



100% IBERIAN HAM 23 €

CHEESE BOARD SELECTION 16 €

BREAD LOAF   3,50 €

BREAD LOAF WITH TOMATO 4,50 €

ALL -I -OLI AND AOVE      3 €

GLUTEN FREE BREAD 3,50 €



*** AOVE**
Extra Virgin Olive Oil

HOT STARTERS

CHEESE CROQUETTE

3 €

*/// Goat's milk, cow's milk, Parmesan
Reggiano 36 months.*



THAI STYLE MEATBALL

13 €

*/// Chicken meatballs accompanied by an
aromatic red curry sauce, peanut, spring
onion and coriander.*



OUR SPANISH OMELLETE

8,50 €

*/// Onion and potato sautéed in AOVE,
seasonal truffle, torched free-range egg foam.*



BREL'S MUSSELS

18,50 €

*/// Mussels with onion, celery, carrot and
cream.*



AUBEGINE FOCACCIA

18 €

*/// Roasted aubergine, burrata, bacon slices,
grilled onion, smoked eel.*



COCA IBERICA

19 €

*/// Roasted tomato, arugula, parmesan,
Iberian ham and hazelnut and pine nut pesto.*



* AOVE
Extra Virgin Olive Oil

MEATS

STEAK TARTARE

29 €

/// Knife-chopped sirloin, seasoned with capers, onion and tomato chutney and old-fashioned mustard. Accompanied with homemade chips and toasted bread.



BEEF TENDERLOIN

29 €

IBERIAN PORK AND ITS HERBS

25 €

/// 100% acorn-fed Iberian pork marinated in spices with Mediterranean chimichurry sauce.



FOIE AND DUCK ARROCEJAT

17,50 €

/// Duck confit, foie gras, onion, thin noodles and orange all i oli.



FISH

COD WITH NOUGAT SAUCE

25 €

/// Cod in cooking at 65o, puree of potato and nougat from xixona sauce.



CREAMY RICE WITH OCTOPUS

19 €



FISH FROM THE MARKET

S/M



PIZZAS

NAPOLI

10,50 €

/// Tomato, cheese, braised ham.



4 QUESOS

11,45 €

/// Tomato, mozzarella, goat cheese, cabrales and parmesan.



CALZONE KOUKI

11,45 €

/// Cream, cheese, minced meat, spinach.



DEL GAMBERRO

12,50 €

/// Tomato, cheese, braised ham, mushrooms, onion, egg yolk and anchovy fillet.



SALVAJE

13,50 €

/// Tomato, cheese, Italian sausage, spicy, mushrooms, egg and braised onion.



COCOK

14 €

/// Chicken marinated in chimichurri, tomato, cheese, braised onion and yogurt-ahi sauce.



CABRITA

12,50 €

/// Tomato, cheese, chopped bacon, goat cheese, fresh spinach, dried tomato.



GAMBAS

16 €

/// Tomato, garlic, tequila, fresh chilli, parmesan, coriander, cheese and prawns.



NATURAL

11,50 €

/// Natural tomato, mushrooms, peppers, mozzarella, seasoned vegetables, Parmesan, onion and basil oil.



MARY POPPINS

16 €

/// Minced meat, cheese, tomato, mushrooms, parmesan and bacon.



BRASA

16,40 €

/// Black pizza crust, tomato, cheese, roast beef, mustard vinaigrette, parmesan.



COCAS

MALLORQUINA

14,50 €

/// Tomato, cheese, sobrasada, honey, torta del casar cheese and grilled onion.



LA BOLOGNIA

17,50 €

/// Pesto base, bologna pistachio mortadella, reggiano flakes, flor di latte, arugula, black olive.



HOME PASTA

PARDELLE BURRATA 15,50 €

/// Natural tomato, basil, dried tomato, white wine, burrata cheese.



PARDELLE ALFREDO WITH SPINACH 15,50 €

/// Spaghetti with cream sauce, reggiano, spinach and prawns.



SPAGHETTI CARBONARA 13,50 €

/// Guanciale, onion, white wine, cream and Parmesan.



LASAÑA BY GREGORY ROME 12,70 €

/// Fried wantoong pasta, beef, red curry, cheese bechamel, kikos, wild arugula and basil oil.



36 MONTHS OLD REGGIANO SPAGHETTI WITH BLACK SUMMER TRUFFLE 25 €

/// 30 months old reggiano spaghetti finished at the table with black summer truffle.



We have pasta for our celiac customers, check with our team.



AN UNEXPECTED END

***We recommend you accompany your dessert
with a sweet wine.**

Ask our sommelier about our selection.

Memories from childhood 9,50 €

*/// Fried croissant puff pastry french toast
with almond cream, flavored white chocolate
ice cream.*



Tribute to daniela (my Grandmother) 9 €

*/// Chocolate and caramel mousse, powder
biscuit, creamy Custard, crunchy caramelized
almond, truffle chocolate and waffle ice cream.*



Cheesecake 8,50 €

*/// Cheesecake with a creamy inside, and a
strong flavor of **Sereix** goat cheese*

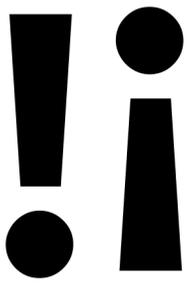


Chocolate mousse 6,50 €



Cheese board selection 16 €





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