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RESTAURANTEBREL
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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



upins



tree nuts



sesame



molluscs



Spicy



TASTING MENU

FOODIE MENU + DRINKS

35 €
x dinner

Complete table

- *Kitchen appetizer*
- *Red tuna and avocado cone*
- *Chicken lollipop*
- *Cochinita pibil-chili taco Rom*
- *Iberian pork rice and smoked eel*
- *Cheesecake*

TASTING MENU + DRINKS

75 €
x dinner

Complete table

- *Kitchen appetizer*
- *Red tuna and avocado cone*
- *Egg with gluttony, potato, marrow*
- *Foie raviolo and corn cream*
- *Beef cheek millefeuille*
- *Soupy rice with grouper, prawns and snout*
- *Tribute to Daniela*

ZERO TABLE BY GREGORY ROME

90 €
x dinner

Menu prepared based on the season and seasonality of the products and the chef's selection (subject to availability)

TASTING MENU ZERO TABLE

80 €
x dinner

Complete table

2 appetizers

3 starters

2 main plates

1 dessert



STARTERS

CHICKEN LOLLIPOP

6,5 €

/// Country chicken breast, breaded in corn flakes, wrapped in cotton candy with flowers and spice gunpowder.



BEEF MEATBALLS IN THAYLAND CURRY SAUCE

13 €

/// Beef meatballs served with aromatic red curry sauce, peanuts, spring onion and coriander.



RED TUNA AND AVOCADO CONE

5 €

/// Red tuna cone stuffed, marinated in kimchi and siracha, avocado cream and Chinese onion.



GRILLED ARTICHOKE WITH IBERIAN HAM

5 €

GRILLED ARTICHOKE WITH EGG YOLK AND IBERIAN BACON

7,5 /u €



FRIED GOOSE EGG WITH POTATO, GLUTTONY AND GRILLED BONEMARROW

23 €

/// Fried goose egg, sautéed potatoes with eels, garlic and a touch of chillies, accompanied by garlic bread to dip.



REGGIANO CHEESE CROQUETTES 3 €
*/// Sereix goat's milk, cow's milk, 30 month
Parmesan Reggiano.*



COCHINITA PIBIL-CHILI TACO ROM 4 €
*/// Wheat tortilla, pork marinated in Mexican
spices, roasted with banana leaves and
pickled onions.*



PIG EAR IRON 14,5 €
/// Confi t and fried pig's ear with land and sea sauce.



BREL MUSSELS 18,5 €
/// Mussels, celery, carrot, onion, cream.



WILD MUSHROOMS IN TEMPURA 16,5 €
(Vegan and vegetarian option)
*/// Wild mushrooms in season in tempura
accompanied by truffl emayonnaise.*



KOREAN GYOZAS 11,5 €
*/// Pan-fried chicken and vegetable gyozas with
coriander, prawn crackers and truffle mayonnaise.*



PORK&ROLL AND HERBS 12 €
*/// Brioche bread marked in butter stuffed with
shredded pork with chipotle mayonnaise, fermented
cabbage salad and mix of aromatic herbs.*



100% İBERICO BELLOTA HAM	23 €
VARIED CHEESE BOARD	16 €
BREAD LOAF  	3,5 €
LOAF OF GRILLED BREAD WITH TOMATO	5 €
ALL -I -OLI AND AOVE     	3 €
BREAD WITHOUT GLUTEN 2 UNITS	3,5 €

*** AVOO**
Extra Virgin Olive Oil

VEGETARIAN - VEGAN

KAMADO GRILLED ARTICHOKEs 3,5 €

GRILLED ASPARAGUS FROM VILLENA 5 €

GRILLED AUBERGINES WITH HEÜRA AND VEGAN FETA CHEESE 12,5 €

/// Roasted eggplant, chopped heura, cauliflower tabbouleh, vegan fetacheese and smoked vegetable yogurt sauce.



FLATBREAD WITH HOLLOW MUSHROOMS AND HUMMUS 13 €

/// Pizza dough, hummus base and mushrooms with strips of huera.



MEAT

MILLE FEUILLE OF BEEF CHEEKS

18,5 €

/// Veal cheeks cooked the traditional method, finished on a griddle, with caramelized puff pastry, veal demiglace and sautéed and glazed vegetables.



VEAL RIBS

25 €

/// Low temperature beef rib, glazed with teriyaki sauce of roasted vegetables.



DUCK AND BLACK TRUFFLE CANNELLONI

20 €

/// Cannelloni stuffed with duck, foie and mushrooms, bathed in truffl edbéchamel and demiglace.



ROM TRUFFLE BURGUER

18,5 €

/// Puff pastry bread, minced beef picaña, brie cheese, white truffle cream, lamb's lettuce, mushroom and truffle mayonnaise, tomato chutney and egg yolkcream.



STEACK TARTAR

24 €

/// Veal minced with a knife, seasoned with capers, onion and tomato chutney, old mustard. Accompanied with chips and toast.



FISH

COD WITH NOUGAT

30 €

/// Cod cooked at 65 degrees with Xixona soft nougat sauce and mashed potatoes.



BAKED BASS WITH RUSTIC VEGETABLES

60 €
1KG.

/// Baked sea bass on a bed of roasted vegetables.



COURBIN WITH HAZELNUT CREAM AND CELERIA PUREE

25 €

/// Grilled wild sea bass with a garnish of celeriac puree and hazelnut cream.



RICE

IBERIAN PRESA RICE AND SMOKED EEL

18 €

/// Dry meat rice, with Iberian pork branded in tataki and smoked eel loin.



SOUPY RICE WITH GROUPER, PRAWNS AND SNOUT

17,5 €

/// Soupy rice with fumet and meat broth with seasonal vegetables, porksnout, grouper and prawns.



COCAS

COCA WITH SPROUTS FROM ALICANTE 12 €

/// Dough base, Mutxamiel tomato, yellow cherry tomato, fior di latte, rosemary, EVOO, honey, dried flowers grown in Alicante, pea sprouts and pollen from Muro de Alcoy.



CHEESE AND ORANGE CAKES 14,50 €

/// Dough base, Valencian bitter orange jam, brie cheese, EVOO.



COCA WITH EEL AND AUBERGINES 18 €

/// Roasted eggplant, burrata, slices of bacon, grilled onion, smoked eel.



COCA BOLOGNIA 17,5 €

/// Pesto base, bologna pistachio mortadella, Reggiano flakes. flower di latte, arugula, black olives.



COCA FOCACCIA WITH GARLIC 9 €

/// Pizza dough baked with rosemary, EVOO and Parmesan accompanied by cream of garlic and cheese to dip to taste.



MALLORCAN 15 €

/// Tomato, cheese, Mallorcan sobrassada, honey, Torta del Casar cheese and grilled onion.



*** EVOO**

Extra Virgin Olive Oil



PIZZAS

NAPOLI

11 €

/// Tomato, cheese, braised ham.



4 QUESOS

11,95 €

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



CALZONE KOUKI

11,95 €

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



DEL GAMBERRO

13 €

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



SALVAJE

14 €

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



COCOK

14,5 €

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



CABRITA

13 €

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



GAMBAS

16,5 €

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



NATURAL

12 €

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



MARY POPPINS

15,5 €

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



BRASA

16,9 €

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



FRESH PASTA

SPIGALOTTI WITH PISTACHIO PESTO 25 €

/// Spigalotti pasta with pesto and pistachios creamed with fresh cream.



FOIE RAVIOLO AND CORN CREAM 27 €

/// Raviolo stuffed with foie accompanied with corn sauce and demiglace.



PAPARDELLE BURRATA 16,5 €

/// Natural tomato, basil, dry tomato, white wine and burrata cheese.



PAD THAY BANGKOK STYLE 13,5 €

/// Noodles, Chinese chives, tofu, prawns, pad thay sauce, peanuts, coriander and bean sprouts.



OUR CARBONARA 15 €

/// Interpretation of pasta carbonara with penne, guanchiale, pepper, pecorino romano, egg yolk, cottura broth.



LASAÑA BY GREGORY ROME 15 €

/// Fried wantoong pasta, aged beef, red curry, wedding cake béchamel, kikos, wildarugula and basil oil.



SPAGHETTI AL REGGIANO 30 MONTHS 29 €

OLD WITH SEASONAL BLACKTRUFFLE

/// Spaghetti al reggiano aged 30 months with seasonal black truffle and finished at the table.



 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.

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*

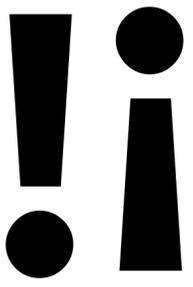


Chocolate mousse 6,50 €



Cheese board selection 16 €





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