

BREAKFAST

08.00h
↓
13.00h

monday to friday from 7.30 to 13.00

“LAS TOSTADAS”

Toasted Andalusian bread with olive oil and tomato 3,5 with Iberian ham +2,4

Toasted country bread with whipped butter and housemade fruit jam 3,5

Ciabatta -w- avocado and dukkah
“dried spicy mix” 4,5
with salmon or Iberian ham +2,4

SWEET & SALTED

Croissant 1,9 with whipped butter and housemade fruit compote 3,4

Cake of the day 3,8

Granola with Greek yogurt, chia pudding and fruit compote 5,5

Galician “beef ham and cheese” bikini sandwich 4,9

Tuna melt sandwich with avocado, tomato and cheddar served with salad 6,5

JUICES

Cold pressed juices and Smoothies

Ask for the ones today! 3,9

BUFFET

Self Service
Until 11:00h

Greek yogurt with chia pudding and fruit. Granola. Cereals. Muesli. Fresh fruit and fruit infusion with ginger. Toast with tomato, butter, jam, quince.

Potato omelette. Scrambled eggs. Iberic puddin. Spanish Cheese, fuet, chorizo, Iberian ham and sliced ham. Salad. Croissants. Cakes. Coffee, tea and juices

15

DRINKS

Coffee BIO NOMAD

Espresso, short coffee 1,6

With milk, soy and oat optional 1,8

Green or black tea 1,8

Ginger and Orange, Chocolate, licorice and cinnamon, Rooibos infusion 1,9

Water 500 ml bottle 2
Sparkling water 2,5

BRUMMELL
Kitchen

LUNCH

12.00h
↓
15.30h

monday to friday from 12.00 to 15.30

TODAY'S MENU

Soup, cream or salad
+ Plat du jour
+ Drink & dessert 12,5

SANDWICHES

Turkey club sandwich with bacon,
lettuce & mayo 6,5

Galician 'beef ham and cheese' bikini
sandwich 4,9

Serranito of Iberian pork & ham with
green peppers 6,5

'Tuna melt' with avocado, tomato and
cheddar served with salad 6,5

Roast beef, blue cheese with tomato &
pear chutney 6,5

Brummell's burger 11,5
The veggie one 8,5

RAMEN

Vegetarian noodle ramen 7

Noodle ramen with marinated panceta 9

SALADS

Chicken quinoa salad with mixed
greens, cucumber and carrot with
yogurt dressing 8

Grilled sweet corn salad with cabbage,
kale, mixed greens, carrot and avocado
7,5

CAKES

Ask for our cakes of the day 3,8

DRINKS

Red vermouth La Copa - White vermouth
Izagirre 4,5

Organic Pressé Belvoir

Ginger Beer - Cox apple - Cucumber &
mint - Elderflower & roses 3

Cold pressed juice 3,9

Water 500 ml 2,5 1L 3,5

Sparkling water Vichy Catalán 2,5

Cold brew FRED tea

Green tea with mint - Organic Chai -
Vanilla rooibos 3,5

Coffee FRED cold pressed 3

Coffee BIO NOMAD

Black coffee 1,6 with a dash of milk 1,7
with milk 1,8

BRUMMELL
Kitchen

BRUNCH

11.00h
↓
16.00h

saturdays and sundays from 11.00 to 16.00

“LAS TOSTADAS”

Toasted Andalusian bread with olive oil and tomato 3,5 with Iberian ham +2,4

Toasted country bread with yogurt cheese labneh and sun dried tomatoes chermoula 6,5

Pan de cristal with hummus, advocado and dukka -dried spicy mix- 5,9 with salmon or Iberian ham +2,4

SWEET

Granola with Greek yogurt, chia pudding and fruit compote -V- 4,9

Sweet potato and oak pancakes with mascarpone, maple syrup and fruit compote -V- 7,5

Nut bread with salty dulce de leche -V- 3,8

Cake of the day -V- 3,8

EGGS

Fried eggs with truffle and seasonal mushrooms -V- 8

Poached eggs with lamb meatballs, tomato, sweet potato and yogurt cheese labneh 10

Poached eggs with smoked salmon, yuzu hollandaise sauce and pan de cristal 10

Farmers board: Fried eggs, country sausage, butcher sausage with pepper, bacon, roasted potatoes, marinated tomato and rosemary focaccia 12

SALAD BUFFET

Self Service

Have a look at our table!
Buffet with quiche and soup 14
Individual plate 8

OUR SANDWICHES

Galician “beef ham and cheese” bikini sandwich 4,9

Serranito sandwich with iberian pork tender loin, iberian ham and green peppers 6,5

Turkey Club Sandwich with bacon, lettuce, tomato & mayo 6,5

Caramelized fennel and tuna salad sandwich with orange mayo 6,5

Brummell’s burger 11,5

Brummell’s veggie burger 8,5

...FOR THE VERMOUTH

Bonilla potato crisps 2,5

Mixed dressed olives 3,5

Pickled mussels with crisps 7,5

Board of handcut iberian ham, catalan sausage, cheese and cristal bread with tomato 12

JUICES

Cold pressed juices 3,9

Ask for the juice of the day!

Smoothie of kale, banana and orange 4

DRINKS

Coffee BIO NOMAD natural 1,6

with milk, soy or oak milk 1,8

Hot Chocolate 4

Chai tea latte 3,6

Mulled wine 4

Hot Cider 4

Ginger and Orange, Chocolate, licorice and cinnamon, Rooibos infusion 1,9

BRUMMELL
Kitchen

DINNER MENU

BRUMMELL
Kitchen

FROM MONDAY TO SATURDAY FROM 19:30 TO 23:00

BRUMMELL STYLED FRIED POTATOES 5,8 /V

SALT COD FRITTERS 6,5

CROQUETTES OF JAMON IBERICO (4 UDS.) 7,5

FRIED EGGS WITH PAPAS, CAMELIZED ONION & SEASONAL MASHROOMS /V 9,5

WITH GRILLED FOIE 12,5

HAND CUT IBERIAN HAM (BELLOTA) & CRISTAL BREAD WITH TOMATO 14,5

CRISPY TUNA TATAKI, AJÍ AMARILLO MAYO, SWEET CHILI & SCALLIONS 13,5

SPANISH STYLED TOMATO BREAD 2,5 /V

FRESH MOZZARELLA POUCH, TOMATO MONTEROSA & ARBEQUINA OIL 9,5 /V

FREE-RANGE CHICKEN CAESAR SALAD 9,5

TOM KHA VEGETABLE SOUP 7,9 /V WITH MEAT GYOZAS OR FISH OF THE DAY 9,5

NOODLE & VEGETABLE WOK 9,5 /V

BRAISED OCTOPUS WITH SEASONAL VEGETABLES 16,5

TEMPURA HAKE IN DASHI BROTH 13,5

TIRADITO OF SEA BASS 14

ANGUS BEEF WITH SWEET POTATO PUREE & BRAISED VEGETABLES 18,9

MAGRET DUCK WITH BLOOD ORANGE 14,5

IBERIAN PORK CHEEK CANNELONE WITH IRANIAN SAFFRON 13

GLAZED IBERIAN RIBS WITH SOY AND HONEY 13,6

LIMON-THYME SORBET WITH FRESH FRUIT 5,8

LUCUMA TIRAMISU WITH COFFEE MERINGUE 5,8

CHEESE BOARD 6,5

CATALAN STYLE BURNT CREAM 5

CAKE OF THE DAY 3,8

/V VEGETARIAN

BEER

CERVEZAS

Mahou Clásica

Barril 5,5%.....Caña 25cl. 2,40 / Copa 33cl. 3,00

Alhambra Reserva 1925

33cl. 6,4%.....3,20

CERVEZAS ARTESANAS

Märzen Oktoberfest de Salvaje

Lager Ambar. 33cl. 5,9%.....3,80

Ipanema de Salvaje

Indian Pale Ale. 33cl. 6,2%.....3,80

Cero Coma de Salvaje

Sin Alcohol. Doble fermentación. 0%.....3,00

Garage de Espiga

Indian Pale Ale . 33cl. 6%.....3,80

942 de Dougalls

Pale Ale. 33cl. 4,2%.....3,80

Montserrat de Guineu

Stout. 33cl. 6,8%.....4,20

Aguilutxo de Salvaje

Saison y 30% mosto de uva Chardonnay. 75cl. 7%.....12,00

Trafalgar de Salvaje

British Old Ale. Con brandy y madurada en oloroso de Jerez. 75cl. 9%.....12,00

BRUMMELL
Kitchen

V I N O S

BLANCOS

	Copa	Botella
Afortunado 2015. Verdejo. D.O. Rueda.	3,50	13,50
Torre la Moreira. Albariño. D.O. Rías Baixas	3,80	19,40
Lovamor 2015. Albillo. D.O. Tierras de Castilla y León	3,80	21,00
Cardonohay 2015. Barranco Oscuro, Granada	Ⓝ	27,00
Marenas Montepilas 2014. Montepilas de Montilla, Córdoba.	Ⓝ	19,00
La Roche Bezigon 2014 Chenin Blanc Coteaux du Layon, Francia	Ⓝ	31,00
Zou Mai 2015. Chassela, Muscat, Picpoul	Ⓝ	21,00
ORSI Vigneto San Vito. Pignoletto Frizzante de Bolonia, Italia.	Ⓝ	23,00

ROSADOS

Salmónido. Rosado de Granada de mil uvas distintas.	Ⓝ 4,80	25,00
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TINTOS

Rayos UVA. Garnacha tinta, Graciano y Tempranillo. D.O. La Rioja.	3,50	19,50
El Veinat. Garnacha. D.O. Montsant.	3,40	15,50
LaFou El Sender. Garnacha negra. Tierra Alta.	3,50	18,60
Juan Gil 12 meses. 100% Monastrell. D.O. Jumilla.		20,00
Cepa Gavilán. Tempranillo, Tinta del país. D.O. Ribera del Duero.		21,00
Purulio. Coupage de ocho uvas de Granada.	Ⓝ 3,50	18,00
Nar i tornar 2015. Garnacha. Terra alta, Tarragona	Ⓝ	25,00
El Pino Rojo. Pinot noir. Barranco oscuro, Grananda.	Ⓝ	25,00
Cerro encinas 2015. Monastrell. Montilla, Córdoba.	Ⓝ	17,00
El sexto elemento 2013. 100% Bobal de Valencia.	Ⓝ	35,00
Chatons de Garde. 100% Syrah de L'Ardèche, Francia.	Ⓝ	31,00

CAVAS

Vilarnau Brut Nature Vintage. Macabeo, Parellada y Chardonnay. 24 meses en botella.	19,50
Vilarnau Brut Reserva. Macabeo, Parellada y Xarel·lo. Más de 15 meses en botella.	17,50
Vilarnau Brut Reserva Rosé. Trepat y Pinot Noir. Más de 15 meses en botella.	18,50