

LA BRASA

MEAT RESTO



The flavor of
Distinction



*Welcome to our restaurant, a haven for enthusiasts of distinctive meats
and genuine culinary experiences.*

*We take pride in presenting a selection of premium halal meats, sourced
from meticulously regulated suppliers and expertly prepared using
traditional techniques.*

*Our specialty lies in wood-fired cooking, which imbues each piece with rich
aromas and unparalleled tenderness.*

*We also feature aged meats, celebrated for their refinement, tenderness,
and rich flavor.*

*Behind each dish is a genuine passion for the ingredients, a reverence for
flavor, and a commitment to delivering a warm and inviting culinary
experience.*

*Whether you appreciate succulent meat, exquisite cuts, or are simply
seeking an enjoyable experience with a genuine meal, our establishment is
the perfect destination.*

Our dedication

Outstanding halal meat

Traditional cooking using a wood fire

A refined expertise in maturation

A welcoming ambiance and diligent service

*At our establishment, indulgence is a matter of utmost importance. Each
bite is a delight, and every moment becomes a cherished memory.*



OUR APPETIZERS

CHARCUTERIE AND CHEESE PLATTER	13,90
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Selection of charcuterie, aged cheeses, and seasonal fruits

Caesar Salad	13,90
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Young greens, grilled chicken breast, aged Parmesan shavings, golden croutons.

SCAMPI WITH ASIAN INFLUENCES	14,90
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Sautéed scampi with lemongrass, hints of ginger, and fresh coriander.

SCAMPIS A LA BRASA	14,90
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Chef's flame-grilled scampi, adorned with a creamy red curry, delicately spiced and infused with Thai seasonings.

ITALIAN SALAD	15,90
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An assortment of exquisite charcuterie, grilled sun-kissed vegetables, tender shoots, and a hint of balsamic vinegar.

Warm Goat Cheese and Acacia Honey Salad	15,90
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Goat cheese accompanied by acacia honey, crisp dried fruits, fresh apple slices, and tender shoots.

BEEF CARPACCIO	15,90
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Thinly sliced beef, artisanal pesto, arugula, sun-dried tomatoes, and shavings of parmesan.

Beef Carpaccio with Burrata	16,90
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Thinly sliced beef, creamy burrata, pesto, arugula, and a drizzle of olive oil.

WAGYU CARPACCIO	19,90
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Delicate slices of Wagyu beef, pesto, arugula, sun-dried tomatoes, and shavings of parmesan.

Our Selection of Meats

Customize your plate with the sauces and toppings you prefer.

IRISH SIRLOIN 300g 25,00

Tender and succulent Irish meat, expertly grilled to achieve an authentic flavor.

WOOD-FIRED LAMB CHOPS 4 rooms 29,00

Lamb chops are meticulously grilled over a wood fire, resulting in tender, aromatic meat enriched by unparalleled smoky fragrances.

PRISTINE BEEF TENDERLOIN 250g 35,00

Tender, succulent, and flavorful meat that embodies both elegance and authenticity, presented atop a bed of vegetables.

Irish Black Angus Ribeye 300g 35,00

Renowned for its exceptional quality, Irish Black Angus captivates with its tender texture and rich flavor.

ENTRECÔTE BLACK ANGUS URUGUAY 300g 38,00

Renowned for its exceptional quality, Irish Black Angus captivates with its tender texture and rich flavor.

Simmental Beef Ribeye 300g 39,00

A gem of the Simmental breed, characterized by its refined creamy-yellow marbling. This exceptional meat offers a rich flavor, particularly enhanced through grilling.

T-BONE BLACK ANGUS IRISH 300g 45,00

An iconic dish that unites the rib steak and fillet into a single cut.

AUSTRALIAN WAGYU RIBEYE BMS 6/7 300g 120,00

Exceptional Irish Wagyu, raised in free-range conditions, nourished with fresh grass and matured in olive oil cake, offers a delectable meat with a rich and unforgettable flavor.

OUR DISTINGUISHED MEATS

Comprehensive and well-balanced meals, meticulously crafted from the outset.

SLICED ORGANIC FREE-RANGE CHICKEN 22,00

Sliced roasted farm chicken served atop a bed of vegetables.

CONFIT LAMB JOWL 32,00

Lamb shank confit at its core, accompanied by a delicate herb mousseline, enhanced with reduced cooking juices.

PURE SIMMENTAL FILET TAGLIATA 35,00

Grilled sliced beef served atop a medley of seasonal vegetables, garnished with parmesan shavings and drizzled with truffle-infused sauce.



OUR AGED MEATS

Simmental Ribeye 300g

45,00

Originating from the esteemed Simmental breed, this rib steak is characterized by its abundant marbling and remarkable tenderness.

BALTIC BLACK RIBEYE 300g

45,00

A rare and exquisite meat, cultivated along the shores of the Baltic Sea. Its distinct marbling and rich flesh exhibit a unique aromatic depth, merging tenderness with profound flavor.

Galice Blonde Entrecôte 300g

45,00

An extraordinary cut of meat from the renowned Rubia Gallega breed of cattle in Galicia, celebrated for its distinctive flavor and aromatic depth.

IRISH WAGYU RIBEYE BMS 7+ 300g

90,00

Exceptional Australian Wagyu, characterized by its intense marbling, melts in the mouth and offers a unique aromatic richness.



OUR MEATS FOR SHARING

Complete meals accompanied by a salad, a side dish of your preference, and a sauce of your selection.

MIXED GRILL FOR ONE PERSON

30,00

Flame-grilled selection, served in individual portions. Ideal for indulging yourself without the need to share.

MIXED GRILL FOR TWO PERSONS

59,00

An exquisite assortment of flame-grilled Black Angus beef, lamb, and Label Rouge farm-raised chicken. A substantial platter designed for sharing, showcasing distinct flavor, tenderness, and superior breeding.

MIXED GRILL FOR FOUR INDIVIDUALS

110,00

Black Angus beef, succulent lamb, and Label Rouge farm-raised chicken expertly grilled to perfection. A bountiful feast to share, designed for aficionados of distinctive meats.

MATURED TOMAHAWK FROM GALICIA - PORTUGAL - 1.2 TO 1.4 KG

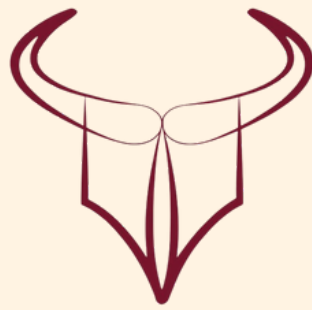
105,00

A premium bone-in cut, meticulously aged to enhance its rich aromas and unparalleled tenderness. Flame-grilled, its marbling dissolves in the mouth, delivering a delicate fusion of character and sophistication. An extraordinary meat experience to savor together.

GRILLADE PRESTIGE - 4 persons - 2.3 kg

250,00

An extraordinary platter showcasing a Galician tomahawk with robust aromas, a Uruguayan rib-eye steak characterized by its bold and generous flavor, an exceptionally tender Irish Black Angus rib-eye steak, and two pure Simmental fillets exhibiting delicate and refined marbling. This distinctive arrangement is accompanied by a selection of four sides and four homemade sauces, designed to elevate each cut and provide a genuine culinary experience.



OUR RIBS

Accompanied by a salad accompaniment

RIBS GRILLED

28,00

Irish Black Angus - A succulent and flavorful cut, meticulously slow-cooked and finished with a house-made barbecue sauce that features smoky, caramelized undertones. A generous indulgence with genuine accents.

CLASSIC HONEY & MUSTARD RIBS

28,00

Cuts of Irish Black Angus beef, elegantly glazed with honey and wholegrain mustard. A nuanced fusion of sweetness and depth.

SPICY RIBS

28,00

Cuts of Irish Black Angus beef, seasoned with a touch of chili and garnished with a house-made spicy sauce. A measured intensity for those seeking excitement.

NATURAL RIBS

28,00

Irish Black Angus Plain A cut of Irish Black Angus beef, expertly seasoned to highlight the inherent qualities of the meat. Genuine and flavorful.

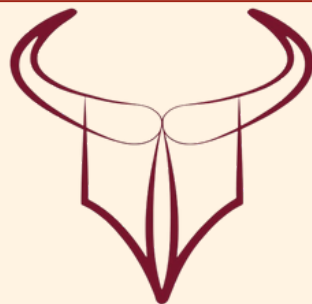
MEATLESS, 100% DELIGHT

SALMON WITH BEARNAISE SAUCE - 24.90

Skin-roasted salmon fillet adorned with homemade béarnaise sauce, accompanied by seasonal vegetables. A delectable and finely balanced dish.

VEGETABLE CANNELLONI - 18.00

Large al dente cannelloni accompanied by grilled vegetables, a homemade tomato sauce infused with herbs, and a hint of melted cheese. A generous, entirely vegetarian dish brimming with vitality.



OUR BURGERS

Accompanied by fries and a house-made mayonnaise sauce.

THE BACON BURGER

15,00

Succulent Irish Black Angus beef crowned with melted mature cheddar cheese, crispy grilled bacon, vibrant fresh salad, and a rich, tangy homemade sauce. All presented in a soft artisan bun for a burst of flavor in every bite.

THE CLASSIC HAMBURGER

15,00

Succulent Irish Black Angus beef, aged cheddar cheese, caramelized onions, fresh tomatoes, and a rich homemade sauce. A substantial burger featuring harmonious and robust flavors.

THE CHICKEN SANDWICH

15,00

Tender roasted chicken fillet, melted cheddar cheese, caramelized onions, and a house-made sauce, all nestled within a soft bun. An exquisite blend of sweetness and depth.

THE TRUFFLE BURGER

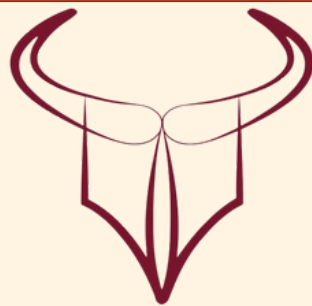
17,50

Succulent Black Angus beef, crisp arugula, and a rich, aromatic truffle sauce, all elegantly presented on lightly toasted artisan bread. A profound and sophisticated truffle experience.

THE BRASA BURGER

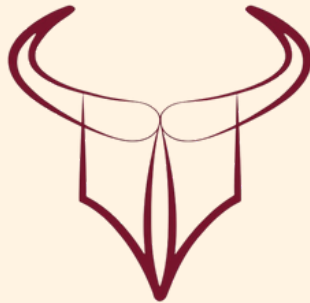
17,50

Savory Black Angus beef, rich homemade guacamole, melted cheddar cheese, zesty jalapeños, and fresh tomatoes. A robust and ample creation that harmonizes sweetness, spice, and freshness.



OUR SIDES

HOMEMADE POTATO FRIES	4,50
Homemade fries accompanied by artisanal mayonnaise	
SWEET POTATO FRIES	5,00
Golden, crisp, and subtly sweet. A delectable alternative to traditional fries.	
JACKETED SWEET POTATO	5,50
Melted sweet potato, paired with creamy cottage cheese, crunchy nuts, dried figs, and a drizzle of acacia honey.	
NEW POTATOES	5,00
Tender new potatoes, gradually caramelized in the oven with herbs and garlic flakes. An exquisite and subtle accompaniment.	
ROASTED VEGETABLES	5,00
Seasonal vegetables, flame-grilled and delicately seasoned, enhance their natural flavors.	
GREENS SALAD	5,00
Tender, curly leaves with a crunchy texture and a hint of bitterness, dressed in a homemade vinaigrette.	
AROMATIC GRATIN	6,00
Soft and subtly scented, impeccably gratinated for a gourmet and sophisticated touch.	
MASHED POTATOES	6,00
A smooth and airy mash, crafted from fresh potatoes and a touch of butter for a delightful and comforting experience.	



IN SAUCES

Our selection of hot sauces

Green Pepper Sauce	3,00
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Creamy sauce infused with fresh green pepper.

ARCHDUKE SAUCE	3,00
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Velvety mushroom sauce.

CHEF'S SAUCE	3,00
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Signature creation, rich and aromatic.

SAUCE BEARNAISE	3,00
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Silky, infused with tarragon and shallots.

Sauce Choron	3,00
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Béarnaise reimagined with a hint of tomato, both sweet and tangy.

Our chilled condiments

HOMEMADE MAYONNAISE	2,00
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Silky mayonnaise, hand-whipped to perfection.

Truffle Mayonnaise	2,00
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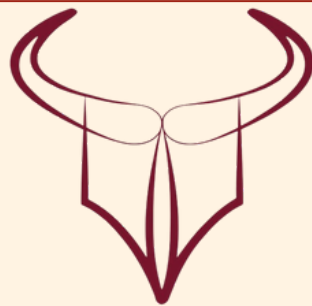
Homemade mayonnaise delicately infused with truffle.

LA BRASA SAUCE	2,00
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The chef's signature cold dish, featuring subtly sweet undertones.

Garlic Sauce	2,00
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Smooth and aromatic, the perfect complement to meats and grilled fare.



OUR DESSERTS

ORANGE CRÈME BRÛLÉE - 8.00

Silky vanilla cream, subtly caramelized on the surface. A quintessential homemade classic, crisp on the exterior, and velvety within.

WHITE LADY - 8.00

Creamy vanilla ice cream drizzled with warm chocolate sauce and accompanied by a dollop of light whipped cream. A timeless and comforting dessert.

TIRAMISU MAISON - 8.00

A luxurious and sophisticated dessert. Delicate, indulgent, and captivating, it concludes the meal with an elegant and sweet flourish.

HOMEMADE CHOCOLATE MOELLEUX - 9.00

A warm, melting dark chocolate center accompanied by a scoop of vanilla ice cream. An enticing juxtaposition of warmth and freshness.

PUFF PASTRY - 10.00

Crispy puff pastry and velvety cream, a reimagined mille-feuille with a delightful twist.

SORBET FESTIVAL - 10:00

A selection of artisanal sorbets crafted from fresh fruit, offering a burst of freshness and authentic flavors.

RED FRUIT PAVLOVA - 10.00

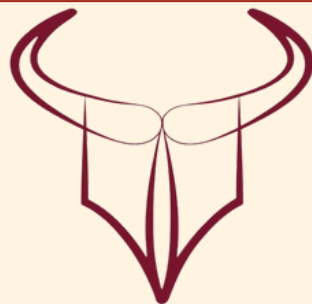
Crispy meringue encases a soft center, adorned with light cream and fresh red fruits. This dessert is both delicate and airy.

PINEAPPLE CARPACCIO- 10.00

Delicate slices of fresh pineapple, lightly marinated, accompanied by a drizzle of light syrup and a hint of mint. An exquisite and tropical dessert.

STUFFED FRENCH BREAD - 12.00

Delicately prepared French toast, lavishly filled with cream, served warm alongside a scoop of vanilla ice cream. An exquisite moment of sweetness and comfort.



OUR BEVERAGES

	3,00
COCA-COLA	3,00
COCA-COLA ZERO	3,00
FANTA SPRITE	3,00
FUZE TEA PEACH	3,00
ROYAL BLISS TONIC	3,00
ROYAL BLISS CITRUS	3,00
MINUTE MAID MULTIVITAMINS	3,00
CHAUDFONTAINE PLAT ½	3,50
BRU STILL 1/2 SPARKLING	3,50
CHAUDFONTAINE 1/2 SEMI-SPARKLING	3,50
CHAUDFONTAINE 1/2	3,50
ORDAL COLA	3,00
ORDAL COLA	3,00
ZERO ORDAL	3,00
LEMON	3,00



OUR COCKTAILS

7 euros

SAND ISLE

A radiant fusion of mango, passion fruit, pineapple, and orange. A tropical getaway with an elegant flavor.

VIRGIN

A tribute to La Dolce Vita: bitter orange, fragrant herbs, and delicate spices, elevated by a refined effervescence.

VIRGIN MOJITO

Fresh lime, aromatic mint, and cane sugar, gently effervescent. The distinguished essence of the Caribbean.

MAGICAL AMAZON

An exquisite blend of smooth coconut, subtle vanilla, and fresh pineapple juice, complemented by a hint of luxurious cream. A tropical, sophisticated, and velvety embrace.

Cuddle

An exquisite blend of smooth coconut, subtle vanilla, and fresh pineapple juice, complemented by a hint of luxurious cream. A tropical, sophisticated, and velvety embrace.

Royal Blue

A deep blue hue infused with hints of ginger, bergamot, and lemon, complemented by pineapple and a subtle creaminess. Elegant and unexpected.

PASSION TROPIC

A delicate fusion of strawberry, peach, and pineapple, complemented by a gentle creaminess. Fruity sweetness meets exotic sophistication.