

LA BRASICA

Starters



Black pudding
10€



Longaniza
10€



Chorizo
10€



**Combo of
"morloncho"**
14€



**Grilled snails
with Ali Oli**
10€



**Plate of acorn-
fed ham**
27€



**Cheese board from Aragon
(Potato, Trunk and Guara truffle)**
12€

**Migas a la Pastora
with egg and grapes**
13,5€

Salads



Illustrated

Hard-boiled egg, black olive, carrot,
tomato and asparagus

9 €



**Escarole with olive oil
and garlic**

7 €



**Pink tomato with sweet
and pretty onion**

10 €



Embers



Lamb ribs per 400g
portion with chips

16€



Half roast lamb
shoulder with baked
potatoes

20€



280gr beef entrecote
with chips

18€



Cider house chop

60€/kg

Fish of the day
Price according to market

Fittings



Piquillo peppers
from La Brasica

6,5€



Padron Peppers

5€



Steakhouse
French fries

4,5€

Baked
potatoes

5€



Bread service **1€**

Desserts



**Mandarin sorbet and
pink gin** **5€**



Huesca braid **6€**



Fruit salad **4,5€**

Cheesecake **6€**

Death by chocolate **6€**

Ice creams...



**Chocolate
fondant**



Nougat



**Yogurt
and red
fruits**

5€



Red Wines

SOMONTANO

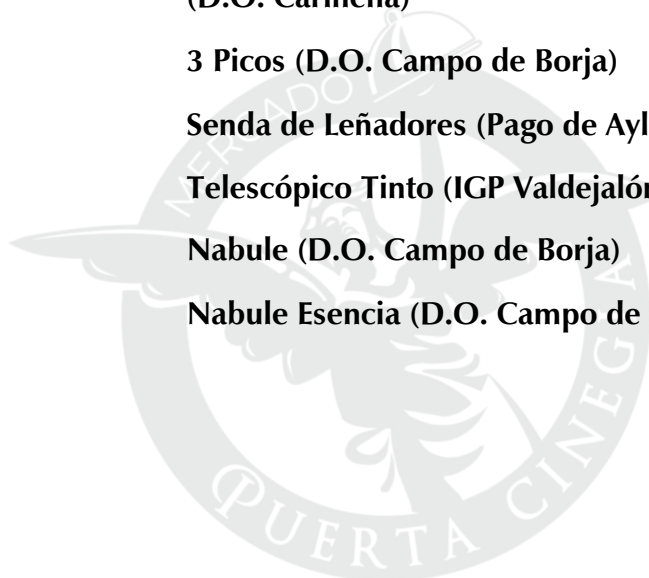


Sommos Roble tinto (D.O. Somontano)	2,40€	12€
Enate Ts (D.O. Somontano)	2,80€	14€
Alquez de Sommos Garnacha (D.O. Somontano)	3,60€	18€
Sommos Colección Merlot (D.O. Somontano)		25€
Gran Vos (D.O. Somontano)	4,90€	28€
Enate Merlot-Merlot (D.O. Somontano)	4,90€	30€
Sommos Colección Syrah (D.O. Somontano)		30€
Lamin de Sommos Garnacha (D.O. Somontano)		30€
Sommos Premium (D.O. Somontano)		45€
Blecua (D.O. Somontano)		90€

CARIÑENA - BORJA



Coto de Hayas Crianza (D.O. Campo de Borja)	2,60€	13€
Aragonia selección especial (D.O. Campo de Borja)	3,60€	18€
Coto de Hayas Viñas del Cierzo (D.O. Campo de Borja)	3,80€	19€
Particular Garnacha Centenaria (D.O. Cariñena)	3,90€	25€
3 Picos (D.O. Campo de Borja)	3,90€	25€
Senda de Leñadores (Pago de Aylés)	3,90€	26€
Telescópico Tinto (IGP Valdejalón)	4,90€	31€
Nabule (D.O. Campo de Borja)		34€
Nabule Esencia (D.O. Campo de Borja)		45€



Red Wines

RIOJA



Arienzo Crianza (D.O.Ca Rioja)	3,20€	16€
Muga (D.O.Ca Rioja)	3,90€	25€
Ángeles de Amaren (D.O.Ca Rioja)	3,90€	26€
Viña Alberdi (D.O.Ca Rioja)	4,90€	28€
Contino Reserva (D.O.Ca Rioja)		36€
Marqués de Murrieta Reserva (D.O.Ca Rioja)		40€
Macán Clásico (D.O.Ca Rioja)		55€
904 (D.O.Ca Rioja)		75€

RIBERA

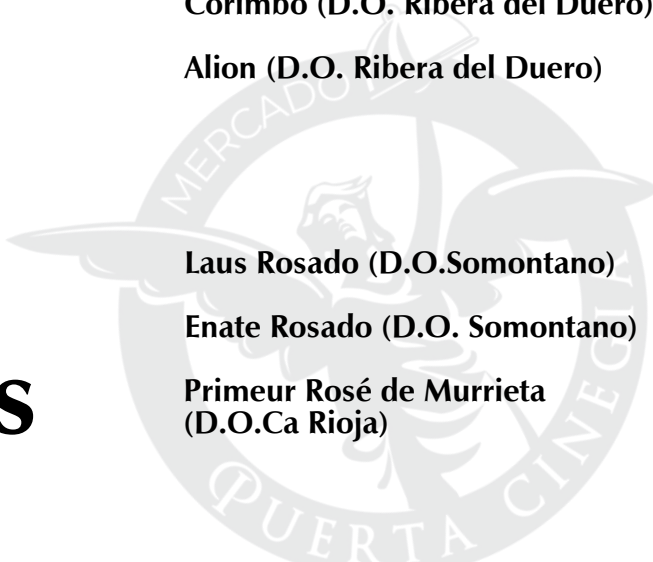


Protos Roble (D.O. Ribera del Duero)	3,20€	16€
Viña Pedrosa (D.O. Ribera del Duero)	4,90€	28€
TR3SMANO (D.O. Ribera del Duero)		38€
Pago de Carraovejas (D.O. Ribera del Duero)		45€
Aalto (D.O. Ribera del Duero)		50€
Malleolus de Emilio Moro (D.O. Ribera del Duero)		50€
Mauro (D.O. Ribera del Duero)		55€
Corimbo (D.O. Ribera del Duero)		65€
Alion (D.O. Ribera del Duero)		98€

Rosé Wines



Laus Rosado (D.O.Somontano)	2,80€	14€
Enate Rosado (D.O. Somontano)	3€	15€
Primeur Rosé de Murrieta (D.O.Ca Rioja)		40€



White Wines

SOMONTANO - CARIÑENA - BORJA



Sommos Chardonnay (D.O. Somontano)	2,40€	12€
Matarile Chardonnay-Gewurzstraminer (D.O. Somontano)	2,60€	13€
Aragonia Chardonnay (D.O. Campo de Borja)	2,90€	14,5€
Laus Chardonnay (D.O. Somontano)	3€	15€
Sommos Varietales Blanco (D.O. Somontano)	3€	15€
Enate 234 Chardonnay (D.O. Somontano).	3,20€	16€
Particular Garnacha Blanca (D.O. Cariñena)	3,40€	17€
Sommos Colección Gewurzstraminer (D.O. Somontano)	3,40€	17€
Serendipia Chardonnay (D.O. Cariñena)	4€	20€
Sommos Colección Garnacha Blanca (D.O. Somontano)		20€
Enate Chardonnay Fermentado en barrica (D.O. Somontano)		30€

RUEDA - CASTILLA





Protos Verdejo (D.O. Rueda)	3,20€	16€
José Pariente Verdejo (D.O. Rueda)	3,4€	17€
Quintaluna de Ossian (VT Castilla y León)	4,40€	22€
Marqués de Riscal Limousin Verdejo (D.O. Rueda)		30€

GALICIA





Vilerma (D.O. Ribeiro)	3,60€	19€
Attis Lias Finas Albariño (D.O. Rias Baixas).	3,9€	24€
Pazo de Barrantes Albariño (D.O. Rias Baixas)		50€



International

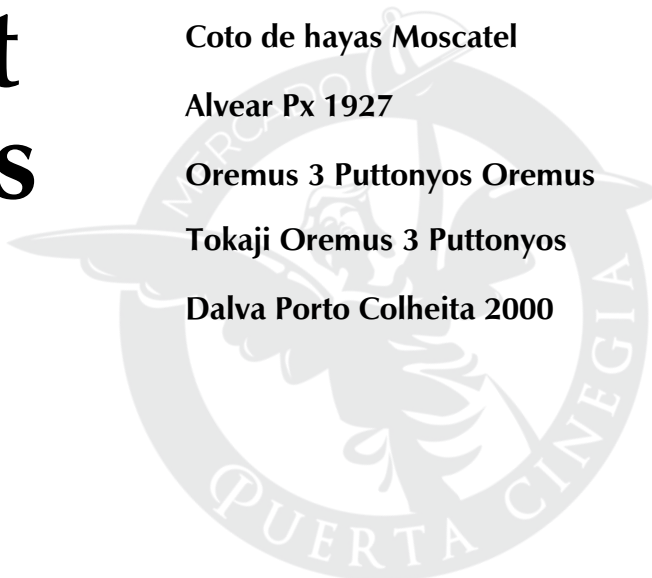
		
Dr Loosen Riesling (Alemania Mosel)	4€	20€
Villa Wolf Gewurztraminer (Alemania Pfalz)tano)	5,2€	26€
William Fevre Chablis (AOC Chablis)		38€

Sparkling wines

		
Heredad X (D.O. Cava)	3€	15€
AT Roca Reserva (D.O. Classic Penedés)	4,40€	22€
Chandon Garden Spritz	7€	30€
Juve & Camps Reserva de la Familia (D.O. Cava)	6€	30€
Gramona Imperial (Corpinnat)	6€	30€
Moet & Chandon Brut imperial (AOC Champagne)	11€	55€
Moet & Chandon Rosé (AOC Champagne)		70€
Veuve Cliquot Brut (AOC Champagne)		60€
Gosset Grand Reserve (AOC Champagne)		70€

Sweet Wines

		
Coto de hayas Moscatel	3,5€	
Alvear Px 1927	7€	
Oremus 3 Puttonyos Oremus	9€	40€
Tokaji Oremus 3 Puttonyos	9€	40€
Dalva Porto Colheita 2000	9€	40€



LA BRASICA

Menú A

(For 2 persons and full table)

STARTERS (to share)

Pink tomato with sweet onion and bonito

GRILLED MAIN DISH

Cider steak of approx. 1 kg with garnish

DESSERTS (to choose from):

Fruit salad

Tangerine and pink gin sorbet

Huesca braid

Cheese cake

Ice cream:

chocolate fondant or nougat or yogurt and red fruits

Winery

Sommos Tinto Roble or Sommos White Chardonnay

*Includes 1/3 of wine, water and coffee.

40€

per person

FROM MONDAY TO FRIDAY (EXCEPT HOLIDAYS)
FOR LUNCH AND DINNER SERVICE



LA BRASICA

Menú B (Complete table)

STARTERS (to share)

Illustrated Salad: hard-boiled egg, black olive, carrot, tomato and asparagus

Aragon cheese board
(Patamulo, Tronchón and truffled of Guara)

GRILLED MAIN COURSE (to choose between):

Rib of veal 400gr with french fries
Entrecotte of veal 280gr with French fries

DESSERTS (to choose from):

Fruit salad
Tangerine and pink gin sorbet
Huesca braid
Cheese cake
Ice cream:

chocolate fondant or nougat or yogurt and red fruits

*Includes 1/3 of wine, water and coffee.

32€

FROM MONDAY TO FRIDAY (EXCEPT HOLIDAYS)
FOR LUNCH AND DINNER SERVICE

per person



LA BRASICA

Menú C
(Complete table)

STARTERS
(to share)

Endive salad with olive paste and garlic

Combo of "Morloncho".

GRILLED MAIN COURSE
(to choose from):

Half shoulder of roast veal with baker potatoes
Veal entrecotte 280gr with french fries

DESSERTS
(to choose between):

Fruit salad Tangerine and pink gin sorbet
Huesca braid
Cheese cake
Ice cream:
chocolate fondant or nougat or yogurt and red fruits

Winery Sommos Tinto Roble or Sommos White
Chardonnay

*Includes 1/3 of wine, water and coffee.

36,50€

per person

FROM MONDAY TO FRIDAY (EXCEPT HOLIDAYS)
FOR LUNCH AND DINNER SERVICE



PUERTA CINEGIA