

A close-up photograph of three sliders on a dark tray. Each slider is on a sesame seed bun and has a wooden toothpick inserted into the top. The sliders are stacked with meat, cheese, and sauce. The background is dark and out of focus.

# TRIBUTO

BRASAS | BAR

SUGERENCIAS

DEL CHEF

# SUGERENCIAS DEL CHEF

## A COMPARTIR

Dúo de foie, Chutney de mango,  
Px al cacao y pan carasatu (1,2,5,7,9,10,11,14) 21€

Tartar de atún al chipotle sobre pan  
brioche a la brasa, con espuma de mango  
y perlas de wasabi (1,2,4,7,14) 20€

## ALGO MÁS...

Lomo de atún rojo a la brasa con pisto  
y vinagreta de piñones (4,9,11,14) 24€

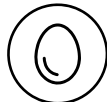
## Y LO MÁS DULCE PARA EL FINAL...

Milhojas invertida caramelizada, con crema de  
lima, mandarina y helado de yuzu (1,2,3,4,5,6,7,8,9,10,11,12,13,14) 8,5€

## ALÉRGENOS



1. Gluten



2. Huevos



3. Crustáceo



4. Pescado



5. Soja



6. Moluscos



7. Lácteos



8. Cacahuets



9. Frutos  
de cáscara



10. Apio



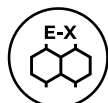
11. Mostaza



12. Granos  
de sésamo



13. Altramuces



14. Dióxido  
de azufre  
y sulfitos

# CHEF'S SUGGESTIONS

## TO SHARE

Duo of Foie, Mango Chutney, Px with  
cocoa and carasatu bread (1,2,5,7,9,10,11,14) 21€

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Chipotle tuna tartar on grilled brioche  
bread, with mango foam and wasabi  
pearls (1,2,4,7,14) 20€

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## SOMETHING ELSE...

Grilled red tuna loin with ratatouille  
and pine nut vinaigrette (4,9,11,14) 24€

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## AND THE SWEETEST THING FOR THE END...

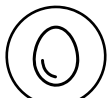
Caramelized inverted millefeuille, with lime  
cream, tangerine and yuzu sorbet (4, 9, 11, 14) 8,5€

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## ALLERGENS



1. Gluten



2. Eggs



3. Crustacean



4. Fish



5. Soya



6. Shellfish



7. Milk



8. Peanuts



9. Nuts



10. Celery



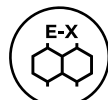
11. Mustard



12. Sesame



13. Lupins



14. Sulphite