

## PURE HAMBURGER

**JOSPER® GRILLED WAGYU BURGER** ..... \$28  
 Accompanied with onions, cheddar cheese, mustard sauce and straw potato

### Pura Brasa recommends...

► **The best Spanish Suckling Pig**  
 Roasted in our Josper® Charcoal Oven



PHOTO: Spanish Suckling Pig | Price: \$108

► **Best Choice for Sharing**



PHOTO: Dry Aged Wagyu Ribeye | Price: 100g/\$33

# MEATS

► I LOVE BBQ Delicious meats cooked in the Josper® Charcoal Oven

- Slow-cooked yellow French chicken breast served with Mediterranean vinaigrette ..... \$28
- Josper® Grilled Pousin (GG French chicken antibiotics and hormone free)..... \$32
- Black Angus Sirloin entrecot (250gm) ..... \$31
- Josper grilled wagyu thin skirt (better than ribeye) ..... \$56
- Grilled Iberico Pork Belly with smoked apple purée, teriyaki sauce and mixed grilled vegetables.... \$29
- Grilled Iberico Pork Secreto serve with romesco sauce and diced grilled vegetables ..... \$31
- Josper® Charcoal Oven Lamb Rack with potato and Padrón pepper ..... \$39

## IDEAL FOR SHARING

Their quality and quantity make them ideal for sharing for at least two people

- 1/4 Spanish Suckling Pig roasted in Josper® Charcoal Oven ..... \$108

**JOSPER® GRILLED SPANISH PORK RIBS**  
 Cooked in two stage for 20hours at the low temperature of 75°c and finished at 400°c in our Josper® Charcoal Oven

- Full Portion of Spanish Pork Ribs (Nearly half a meter) ..... \$52
- Half Portion of Spanish Pork Ribs ..... \$29

Dry aged Wagyu Selection (Please check with the staff for sizes and availability)

- Txuleton
- Galiciana Txuleton, Australia ..... 65 Days \$28/100g
- Wagyu Txuleton MB 4-5, Australia..... 65 Days \$32/100g

- Ribeye
- Wagyu Ribeye MB 6-7, Australia..... 35 Days \$33/100g
- Wagyu Ribeye MB 5+, 100% Grass fed and Free Range, Australia..... 35 Days \$35/100g
- Galiciana Ribeye MB 5+ 100% Grass fed and Free Range, Australia..... 35 Days \$27/100g

GRILLED FRESH CATCH OF THE DAY (AVAILABLE FOR PRE ORDERS ONLY)



gastronomic grill by josper®

**PURA BRASA PINEDA**  
 N-II, km 671,6  
 08397 Pineda de Mar, Barcelona  
 Tel. 93 767 15 68

**PURA BRASA LAS ARENAS**  
 Gman Via Corts Catalanes, 373-385  
 08015 Barcelona  
 Tel. 93 423 59 82

**PURA BRASA SINGAPORE**  
 5 Wallich Street  
 #01-16, Guoco Tower  
 Singapore 078883  
 Tel. +65 63869678

**PURA BRASA SANT ANDREU**  
 Passeig de Torras i Bages, 63  
 08030 Barcelona  
 Tel. 93 345 84 73

**PURA BRASA RAMBLA CATALUNYA**  
 Rambla Catalunya, 13  
 08007 Barcelona  
 Tel. 93 270 18 55

**PURA BRASA Platja d'Aro**  
 -Avinguda de s'Agaró  
 83-87-Girona-972.57.96.08

**Urban Grill Barajas T1**  
 -Aeropuerto de Barajas-Madrid

**PURA BRASA BILBAO**  
 Colón de Larreátegui, 13  
 48001 Bilbao  
 Tel. 94 600 07 94

**PURA BRASA EMPURIABRAVA**  
 Carrer de Sant Mori, 8  
 17487 Empuriabrava, Girona  
 Tel. 972 45 39 03

**Urban Grill Barajas T2**  
 -Aeropuerto de Barajas-Madrid

**Urban Grill Eating Point Barajas T23**  
 -Aeropuerto de Barajas-Madrid

**Urban Grill Eating Point Barajas T4**  
 -Aeropuerto de Barajas-Madrid

# PURA BRASA

THE PHILOSOPHY OF PURA BRASA IS SHARING



## Philosophy

All our meats and fish are prepared on the spot in our Josper® Charcoal Oven, with the noble worth of firewood. This is our philosophy and part of our identity.

## News

News item by CRISTINA JOLONCH, Barcelona (La Vanguardia)

We have been "Grilling round the bend" for fifty years, jokes Manu Yebras when asked how they have managed to sell the charcoal ovens born in this Pineda restaurant, now transformed into Pura Brasa by Josper® (N-II, km 671.6), all over the world.

As well as ovens, they also manufacture robatas – Japanese grills –, Basque grills and grills for famous chefs. The concept of Pura Brasa, he explains, was born six years ago with the aspiration of being accessible restaurants which could be used as showrooms to their customers, "always much more real and practical than a factory". Vegetables, meat and fish grilled in the JOSPER® oven (the hake trunk and the Wagyu beef are not to be missed) or chicken roasted in their grills. The machine sprung up to meet the needs of the now renovated Mas Pi.



PHOTO Pura Brasa Singapore





EVERYTHING IN THE MIDDLE  
OF THE TABLE

ENJOY SHARING OUR TAPAS



# SPANISH TAPAS

Patatas "bravas" sauce or Patatas "allioli" sauce .....	\$ 11
Huevos Rotos, Iberico Jamon, Bull eyes egg and fried potato .....	\$ 22
Spanish Omelette with 'Chorizo' sausage and 'allioli' sauce .....	\$ 19
Grilled Chicken Wings with straw potato .....	\$ 18
Grilled Mussels, neither steamed nor a la marinera... Cooked directly on the fire! .....	\$ 25
Mediterranean Nachos topped with beef Bolognese, Jalapeño, green olive, corn and melted cheese .....	\$ 15
Prawn casserole sautéed with garlic, chilli peppers and olive oil .....	\$ 28
Foie gras mi-cuit with smoked apple puree and served with toasted bread .....	\$ 32
Melted provolone cheese with Rich tomato, jamon and mushroom sauce .....	\$ 26

## FRIED... BUT NEVER GREASY!

Padrón Peppers .....	\$ 19
Fried Calamari Andalusian style .....	\$ 22
Homemade Spanish Croquettes with chicken and pork ham (4 pieces) .....	\$ 14
Truffle Fries topped with grated parmesan cheese .....	\$ 13

## Bread with tomato spread and assorted deli meats

Iberico Jamón de Bellota Ham .....	\$ 40
Crystal Bread with Roma Tomato .....	\$ 7
Mixed Spanish cheese with Jamon platter .....	\$ 42
60 months aged Arturo Sanchez 100% acorn-fed ibérico gran reserva bellota jamon served with crystal bread and Roma tomato pureé .....	\$ 65

# Salads

► Perfect for sharing in the middle of the Table!

<b>CHICKEN CAESAR SALAD</b> .....	\$ 17
Romaine lettuces, cherry tomatoes, deep fried chicken breast, shaving parmesan cheese and croutons	
<b>TUNA SALAD</b> .....	\$ 22
Mixed salad with balsamic dressing, onions, marinated roasted red peppers and green olive	
<b>BURRATA CHEESE</b> .....	\$ 26
Served with tomatoes, Kalamata olives, rocket leaf, pinenuts	
<b>GREEK SALAD</b> .....	\$ 19
(Mesclun salad, cherry tomato, cucumber, Kalamata olive with marinated feta cheese and topped with Vinaigrette)	

### Pura Brasa recommends...

► **Spanish Omelette**  
With "chorizo" sausage and "allioli" sauce



PHOTO: Spanish Omelette | PRICE: \$19

► **Grilled Mussels, neither steamed nor a la marinera...**

Delicious mussels cooked directly on the fire in the Jospers® grill! Spectacular!



PHOTO: Grilled Mussels | PRICE: \$25

► **Arturo Sanchez 100% Iberico Jamon**



PRICE: \$65/37

► **Mediterranean Nachos**

Mediterranean Nachos topped with beef bolognese, Jalapeño, green olive, corn and melted cheese



PHOTO: Mediterranean Nachos | PRICE: \$15

Prices are subject to 10% service charge and 7% GST

# PAELLA & RICE

TAKE IT SLOWLY

The best paella

### Pura Brasa recommends...

► **Seafood Paella**  
Charcoal Seafood Paella by Jospers®



PHOTO: Seafood Paella | PRICE: small \$39/big \$61

► **Spanish Pork Ribs**

Cooked in two stages for 20 hours at the low temperature of 75°C and finished at 400°C in our Jospers Charcoal Oven



PHOTO: Full Portion Pork Ribs | PRICE: \$52

► **Grilled Black Codfish**

Grilled Black Codfish with mushroom ragout



PHOTO: Grilled Black Codfish with mushroom ragout | PRICE: \$34

► **Grilled Octopus Leg**

Grilled Octopus Leg with potato truffle puree



PHOTO: Grilled Octopus Leg | PRICE: \$37

Charcoal Seafood Paella by Jospers® .....	small \$ 39/ big \$ 61
Charcoal Squid Ink Paella by Jospers® .....	small \$ 47/ big \$ 64
Charcoal Salmon Paella by Jospers® .....	small \$ 39/ big \$ 60

## VEGETABLES

Fried aubergine with honey .....	\$ 15
Grilled broccolini with Romesco sauce .....	\$ 22

# PASTA & PIZZA

IT'S NOT ONLY THE ITALIANS WHO KNOW HOW TO MAKE PASTA

Tagliatelle Beef Bolognese .....	\$ 25
Tagliatelle all' aglio sautéed with prawns, garlic, chilli peppers and topped with a sunny side up egg .....	\$ 28
Wok Tagliatelle with vegetables .....	\$ 20
Carbonara Pizza with Iberico Pork Belly .....	\$ 33
Burrata pizza with rocket leaves and sundried tomato .....	\$ 33
Iberico Pizza with Chorizo and Manchego cheese .....	\$ 33

# FISHES

► Try our fresh fish

THE GRILL CANNOT LIVE ON MEAT ALONE

Norwegian Salmon seasoning with salt and pepper before grilling and served with teriyaki rice and teriyaki sauce .....	\$ 28
Grilled Octopus Leg with potato truffle puree .....	\$ 37
Grilled Black Cod Fish with mushroom Ragout .....	\$ 34
Grilled Black Cod Fish with 'allioli' Gratin .....	\$ 32