



TAPAS

# BRASA

CUISINE

STEAK • WINE • TAPAS

## COLD STARTER

### Mediterranean Mezze Board £12.95

Tzatziki, ezme (spicy tomato salad), hummus, marinated olives, warm artisan bread

### Prime Beef Carpaccio £12.95

Extra virgin olive oil, cracked black pepper, chives and Dijon mustard, served with parmesan shavings, rocket and balsamic reduction.

### Salmon Gravlax £12.95

House-cured salmon gravlax, lightly seasoned with dill, salt and sugar, served with mustard dill sauce

### Baba Ghanoush £8.45

Smoky charred aubergine blended with roasted peppers, garlic and tahini, finished with pomegranate molasses

### White Bean Piyaz £8.45

Slow-cooked white beans with tomato, red onion and parsley, boiled egg finished with tahini, lemon and extra virgin olive oil

### Smoked Salmon with Feta Tartar £11.95

Smoked salmon served with creamy feta tartar, fresh herbs finished with balsamic reduction

### Sea Bass Marine £11.95

Lightly marinated seabass with olive oil, lemon, mustard, onion and sea salt, served with artisan bread

### Octopus Salad £11.95

Grilled Octopus with Red Onion, Parsley and Capers finished with Olive Oil, Lemon and cracked BlackPepper

## SALADS

### Heritage Tomato Salad £9.95

Fresh Sliced Tomatoes with Finely Sliced Red Onion and Parsley, Dressed with Honey Mustard and Extra Virgin Olive Oil.

### Tuna Salad £14.75

Flaked Tuna with Fresh Tomatoes, Red Onion, Parsley and Capers finished with Olive Oil, Lemon and Cracked Black Pepper.

### Green Salad (VG) £8.50

Fresh mixed leaves, cucumber, cherry tomatoes and spring onions, served with a light house dressing.

## TAPAS

### Gambas (Garlic Prawns) £9.95

Tiger prawns sautéed in garlic butter with green and red peppers, onions and white wine.

### Fresh Crispy Calamari £9.95

Fresh calamari from the Aegean, lightly battered and fried until golden, served with homemade tartar sauce and lemon.

### Halloumi £8.45

Golden grilled halloumi glazed with sweet chilli and finished with a drizzle of honey

### Crispy Prawns £9.95

Lightly battered prawns, deep-fried until crispy, served with homemade sweet chilli sauce.

### Spanish Ham Croquetas £2.25 /ea

Crispy Spanish-style croquettes filled with cured ham, served with pepper garlic aioli.

### Spanish Mushroom Croquetas £2.25/ea

Homemade, Crispy Spanish-style croquettes filled with wild mushrooms, served with garlic aioli.

### Patatas Bravas £7.95

Golden crispy potatoes with spicy tomato sauce and garlic aioli.

### Chorizo With Butter Beans £9.95

Spanish chorizo cooked with butter beans, cider and brown sugar.

### Chorizo in Red Wine £9.95

Spanish chorizo slow-cooked in red wine.

### Padron Peppers £7.95

Blistered Padrón peppers served with garlic aioli.

### Creamy Garlic Mushrooms £7.95

Mushrooms sautéed with garlic and onions, finished with brandy and cream, served with toasted artisan bread.

## HOT STARTER

### Grilled Octopus £16.95

Chargrilled octopus served with baked baby potatoes, oyster sauce glaze and caramelised onions.

### Pan-Seared Fillet of Seabass £14.95

Basil-infused beurre blanc

### Grilled Chicken Skewers £11.95

Chargrilled, served with tzatziki

### Mussels in White Wine £11.95

Cooked with butter, White wine garlic, lemon zeytin, tomato sauce, Parsley, Cream.

### Scallops £13.95

Pan-seared Scallops with Homemade Romesco Sauce

### Baked Camembert £9.95

Oven Baked Camembert Served Warm with Toasted Artisan Bread and Fruit Chutney.

### Grilled mix Vegetables £9.95

Grilled Seasonal Vegetables with Garlic Butter served with Homemade Romesco Sauce

## ACCOMPANIMENTS

Marinated olives	£4.95
Hummus & Bread	£6.45
Ezme & Bread	£6.45
Tzatziki & Bread	£6.45
Chips	£4.45
Garlic Bread	£4.95
Garlic & Cheese Bread	£5.50
Grilled Bread with Tomato Mash & Gravy	£5.50
Mash & Gravy	£6.50

**Do you have an allergy/intolerance?**  
Please tell us and we can check that your menu choice is suitable and safe, as not all the ingredients are listed on this menu.



STEAK

BRASA

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CUISINE

CRAFTED WITH CARE

Focusing on what matters: the finest cuts of beef and the art of the perfect sauce. Our steaks are carefully selected and aged to perfection, then paired with our signature 7 JUS creations. We invite you to experience the beauty of simple, high-quality ingredients served with passion.

THE STEAK EXPERIENCE

All of our steaks are served with seasonal vegetables and your choice of potatoes

Prime Fillet Steak (8oz) £31.95

Sirloin Steak (10oz) £29.95

Rib-eye Steak (10oz) £30.95

SIDE OF POTATOES

CHOOSE FROM:

Creamy Mashed Potatoes | French Fries | Chunky Chips

CHEF'S SELECTION OF 7 JUS (SAUCES) £2.90 / EACH

Grand Veneur Sauce

A deep red wine reduction infused with wild forest berries.

Signature Black Pepper

A rich, bold blend of premium black peppercorns and roasted garlic. Simply incomparable.

Diane

A sophisticated cognac, mushroom, and Dijon mustard cream.

Truffle Mushroom

Creamy forest mushrooms infused with black truffle.

Cafe De Paris

A complex herb and spice butter reduction.

Béarnaise

A buttery emulsion with fresh Tarragon and shallots.

Roquefort

A velvety, smooth blue cheese cream.

MAIN PLATES

GUINNESS & RED WINE BRAISED BEEF RIB £33.75

Slow-cooked beef rib, braised for 12 hours in a rich Guinness and red wine reduction. Served over smooth potato mash with sautéed mushrooms and buttered stem broccoli.

SIGNATURE

Black & White £34.95 for 1 / £59.95 for 2

Exquisite - specially marinated tender beef fillet on smooth mash with two sauces: black pepper & truffle mushroom, and creamy Roquefort. Served with grilled asparagus, whole caramelised shallots, and Cognac-sautéed peppers.

BLACKCURRANT LAMB SHANK £28.45

Tender boneless lamb shank slow-cooked with blackcurrant, served atop an aromatic allspice rice with braised peanuts

CHICKEN SUPRÊME "ROUGE ET OR" £22.50

Freshly grilled chicken breast served over a velvet roasted tomato and Mascarpone reduction. Finished with a delicate Parmesan & herb crust, grilled asparagus.

SIGNATURE

Surf & Turf £43.95 for 1 / £79.95 for 2

A centerpiece 20oz Prime Rib on Bone, paired with butter-poached Tiger Prawns and pan-seared Scallops with Potato Dauphinoise, Asparagus, and vine-ripened Cherry Tomatoes, crisp Rocket & Parmesan salad.

WELSH LAMB CHOPS £29.45

Served with signature aubergine bechamel, dauphinoise potatoes, roast pepper, chimichuri sauce

ROASTED VEGETABLE & MUSHROOM RISOTTO (VG) £18.95

Creamy Arborio rice with roasted seasonal vegetables and mushrooms, finished with olive oil and fresh herbs.