

EN

# Brumma

MARINE LOUNGE

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## To start

Assorted olives.....	5.00 €
<i>Jaén split olives, Aragón dead olives, gazpachera olives</i>	
7·9	
The typical Basque "gilda" (1 u.).....	4.00 €
4·9	
Iberian ham and crystal bread with tomatoes.....	26.50 €
1·(5·10·12·13·14)	
Steamed seasonal mussels.....	16.00 €
11	
Steak croquettes with black garlic emulsion (4 u.).....	12.00 €
1·3·6 (5·7·10·12·13·14)	
Andalusian-style squid with lime mayonnaise.....	18.50 €
1·6·11	
Matured beef steak tartare and crispy toast.....	22.50 €
1·8·9	
Balfegó tuna tartare and ponzu infusion.....	24.50 €
1·4·10·12 (5·7·13·14)	
Crispy cured pork belly.....	12.00 €

## The house's bread

French roll.....	2.00 €
1 (5·10·12·13·14)	
Sourdough loaf with rosemary butter.....	8.00 €
1·6 (5·10·12·13·14)	
Crystal bread with vine-ripened tomatoes.....	6.00 €
1 (5·10·12·13·14)	

## From the vegetable plot

Mixed tomato salad, tuna belly, spring onion and fresh thyme.....	16.50 €
4·8	
Puglia burrata with seasonal tomatoes and mixed nut vinaigrette.....	17.00 €
5·6·10·13·14	
Mixed green leaf salad, apple and mint vinaigrette.....	14.50 €
6	
European beef t-bone.....	75.00 €
<i>approx. 800g</i>	
<i>Recommended for two people</i>	
European beef t-bone steak.....	42.00 €
0.5 kg	
Matured beef sirloin.....	29.50 €
Iberian pork shoulder cut.....	23.50 €
9	

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## Our rice dishes

Fish and seafood rice.....	24.00 €
2·4·7·9·11 (8)	
Rice with aged beef steak.....	29.50 €
2·4·7·9·11 (8)	
Red prawn and monkfish rice.....	31.00 €
2·4·7·9·11 (8)	
Lobster broth rice.....	32.00 €
2·4·7·9·11 (8)	
Fish and seafood "fideuà".....	22.50 €
2·4·7·9·11 (8)	

## To Accompany

Roasted vegetables.....	4.00 €
Padrón peppers.....	4.00 €
Spiced baby potatoes.....	4.00 €
Chips.....	4.00 €
"Allioli" sauce.....	2.50 €
1·6 (5·10·12·13·14)	
"Romesco" sauce.....	2.50 €
1·6 (5·10·12·13·14)	
Green "mojo sauce".....	2.50 €
1·6 (5·10·12·13·14)	
Café du Paris sauce.....	3.50 €
1·6·7·8 (5·10·12·13·14)	

## Seafood flavours

Sea bass.....	25.50 €
400-600 g 4	
Grilled turbot with roasted peppers.....	29.00 €
4·8	
Grilled octopus, potato parmentier and paprika emulsion.....	27.50 €
6·8·11	
Lobster.....	45.00 €
2·8	
Monkfish tail with garlic oil drizzle.....	26.50 €
4·8	

## Children's menu

Breaded chicken + one scoop of ice cream or salad + one drink.....	16.00 €
Beef tenderloin scallops + one scoop of ice cream or fruit salad + one drink.....	19.00 €
<i>Side to choose from: French fries or macaroni bolognese</i>	

In compliance with RD 1021/2022, of December 13, the fish served to be eaten raw, or practically raw, has undergone a prior freezing process at a temperature equal to or lower than -20°C for at least 24 hours.

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## A Sweet Touch

All chocolate..... 8.00 €  
*Chocolate brownie, white and dark chocolate mousse, chocolate pearls and syrup*  
1·3·6 (5·10·12·13·14)

Lemon cream with crunchy speculoos base, flambeed Italian meringue and petazetas..... 8.00 €  
1·3·6 (5·10·12·13·14)

Original tiramisu..... 8.00 €  
*Italian D.O.P mascarpone cream and finished with 70% pure cocoa*  
1·3·6 (5·10·12·13·14)

Creamy yogurt, spiced mango compote with cardamom and lemon pearls..... 8.00 €  
3·6 (5·10·12·13·14)

Mascarpone and violets..... 8.00 €  
1·3·6 (5·10·12·13·14)

Exotic fruit salad..... 7.00 €

## Ice cream flavours

Roche hazelnut..... 7.00 €  
*Cocoa cream ice cream and hazelnut praline with wafer-style biscuit pieces and caramelised roasted hazelnuts*  
1·6 (3·5·10·12·13·14)

Bourbon vanilla..... 7.00 €  
*8 cold-macerated Madagascar bourbon vanilla pods*  
1·6 (3·5·10·12·13·14)

“Piña colada”..... 7.00 €  
*Costa Rican golden sweet pineapple sorbet with rum*  
1·6 (3·5·10·12·13·14)

Jijona nougat..... 7.00 €  
1·6·13 (3·5·10·12·14)

Stracciatella..... 7.00 €  
*Ice cream with chocolate chips*  
1·6 (3·5·10·12·13·14)

Pistachio..... 7.00 €  
*Pure Sicilian pistachio ice cream with a smooth base*  
1·6·13 (3·5·10·12·14)

## Allergens

Allergenes : 1 · Traces : (1)

- |                |            |              |              |           |
|----------------|------------|--------------|--------------|-----------|
| 1. Glutens     | 4. Fish    | 7. Celery    | 10. Sesame   | 13. Nuts  |
| 2. Crustaceans | 5. Peanuts | 8. Mustard   | 11. Molluscs | 14. Lupin |
| 3. Eggs        | 6. Dairy   | 9. Sulphites | 12. Soybeans |           |



INFINITUM