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List of dishes

*In Brusi we select, purchase and cook the freshest ingredients for you.
Our dishes, Mediterranean inspired, are adapted to every season.
Ask for our vegetarian and gluten-free dishes.*

Starters

Charcoal-grilled vegetables assortment with anchovies in garlic oil	11,85 €	Por.
Grilled vegetables timbale with goat cheese au gratin (vegetarian)	9,90 €	Por.
Shrimp and leek terrine with tartara and romesco cold sauces	12,00 €	Por.
Smoked cod carpaccio with tomato coulis	11,00 €	Por.
Timbale of lentils salad with marinated salmon and prawns	13,50 €	Por.
Two salmon tartar	11,85 €	Por.
Catalan broth	7,60 €	Por.
Creams: courgette with pumpkin / carrot and celery (vegetarian)	5,10 €	Por.
Fish soup	9,90 €	Por.
Gazpacho (cold soup): Andalusian / watermelon / strawberries / pineapple (vegetarian)	5,10 €	Por.
Vichyssoise (vegetarian)	4,95 €	Por.
Warm tomato basil soup (vegetarian)	4,95 €	Por.
Assorted lettuces with strawberries and goat cheese gratin (red fruits vinaigrette) (vegetarian)	8,70 €	Por.
Avocado salad with smoked and anchovies from L'Escala (dill vinaigrette)	11,85 €	Por.
Burrata with arugula, orange, pomegranates and pine nuts (basil vinaigrette) (vegetarian)	13,20 €	Por.
Caesar salad (lettuce, tomatoe, chicken, crusts of bread, cheddar flakes and nuts) (Caesar sauce)	8,70 €	Por.
Green bean and peas salad with ventresca, sliced mushrooms, cherry tomatoes and hard-boiled egg (herb vinaigrette)	9,90 €	Por.
Niçoise salad (assorted lettuces, beans, tuna, red pepper, tomato, anchovy and boiled egg)	9,90 €	Por.
Quinoa salad with avocado, papaya, cherry and nuts (honey and mustard vinaigrette) (vegetarian)	8,70 €	Por.
Salad of Arugula and canons with duck ham, orange, pomegranate and parmesan (citrus vinaigrette)	11,00 €	Por.

Warm salad of baby broad beans with prawns (fine herbs vinaigrette)	16,95 €	Por.
Xató de Sitges (escarole, cod, tomato, anchovies, black olives) (romesco sauce)	9,90 €	Por.
Brusi-style rice with prawns	8,70 €	Por.
Mountain rice with Catalan sausage and seasonal mushrooms	7,50 €	Por.
Paella with fish and seafood	19,30 €	Por.
Vegetable Paella (vegetarian)	6,30 €	Por.
Fideuá (noodles): with fish and seafood / with cod and mushrooms	7,50 €	Por.
Home-style cannelloni	8,70 €	Por.
Panserotti (pasta de funghi porcini) with mushrooms sauce	8,70 €	Por.
Spinach tortellone and ricotta with walnut sauce (vegetarian)	7,50 €	Por.
Tagliatelle with prawns and baby vegetables Thai style	8,70 €	Por.
Grilled vegetables with home-made romesco sauce (vegetarian)	11,00 €	Por.
Peppers of piquillo peppers stuffed with txangurro	9,90 €	Por.
Trinxat de La Cerdanya (smashed cabbage and potato) with bacon	6,30 €	Por.

Fish

Baked supreme of denton	26,25 €	Por.
Basque-style clams in green sauce	17,30 €	Por.
Catalan-style cod (garlic and paprika)	17,30 €	Por.
Croaker supreme in koskera sauce	14,95 €	Por.
Cuttlefish stewed with meatballs	11,85 €	Por.
Fish and prawns coquilles St. Jacques au gratin	13,50 €	Por.
Great monkfish and mushrooms cannelloni with foie bechamel	13,50 €	Por.
Hake ´s trunk in Donostiarra-style	23,20 €	Por.
Lobster-style monkfish in medallions with cold sauces	26,25 €	Por.
Monkfish mariner-style with prawns	26,25 €	Por.
Octopus in Feira-style (with red sweet pepper) and cachelos (potatoes)	14,60 €	Por.
Squid filled as the recipe of the grandmother	13,50 €	Por.
Supreme of salmon with sauce scallops	14,95 €	Por.
Tataki of tuna marinated in soy sauce and lemon (Brusi-style)	14,60 €	Por.
Turbot in txacolí sauce with green asparagus	14,95 €	Por.
Wok of prawns and squid with vegetables	14,95 €	Por.

Meat

Beef entrecote in green pepper sauce	14,60 €	Por.
Beef stew with moixernons (mushrooms)	11,85 €	Por.
Chicken and vegetables wok Thai style	8,70 €	Por.
Duck confit in orange with sweet potato pure	12,50 €	Por.
Hunt: jugged venison or wild boar	11,85 €	Por.
Iberian pork cheeks stuffed with foie and black Catalan sausage	9,90 €	Por.
Loin of suckling pork in mustard sauce	9,90 €	Por.
Mini tournedos of veal with mustard sauce	19,95 €	Por.

Moussaka (aubergine and lamb pie)	9,90 €	Por.
Partridge casserole with baby potatoes and carrots	19,30 €	Por.
Rack of lamb with herb crust and potato sticks	24,25 €	Por.
Roast-beef with garnish	13,50 €	Por.
Roasted back of lamb	19,30 €	Por.
Stewed veal with artichokes	11,85 €	Por.
Tenderloin veal medallions in cabrales sauce	23,20 €	Por.
Turkey blanquette with green asparagus and mushrooms	9,90 €	Por.
Veal meat roasted with onions and mushrooms	11,85 €	Por.
Veal medallions tenderloins in Jabugo sauce	11,00 €	Por.

Dessert

Assortment of mini profiteroles	4,95 €	Por.
Caramelized millefeuilles with cream and fresh fruit	6,60 €	Por.
Catalan crème brûlée	5,80 €	Por.
Chocolate mousse aromatized with orange	4,95 €	Por.
Confectionery and puff pastries	5,65 €	Por.
Fried milk with cinnamon and sugar	4,10 €	Por.
Homemade egg crème caramel	2,70 €	Por.
New York cheesecake	4,10 €	Por.
Red Velvet Cake	4,10 €	Por.
Rice pudding with cinnamon	3,80 €	Por.
Seasonal fruits brochette	3,80 €	Por.
Tiramisu	4,10 €	Por.

*Some of these prices can vary depending on the market (for example, fish).
You can order individual salads and grilled meat or fish.*