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04/05-05-2024

Starters

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| "Picantón" chicken rice with vegetables and greens | 39,40 € Kilo. |
| Andalusian-style cold vegetable soup "Gazpacho" (vegetarian) | 21,00 € Kilo. |
| Artichoke hearts with fine herb vinaigrette (vegetarian) | 15,40 € Kilo. |
| Brusi-style rice with prawns | 39,40 € Kilo. |
| Chicken croquettes | 28,90 € Kilo. |
| Chickpea stew with spinach (vegetarian) | 1,15 € Each. |
| Chinese rice in Cantonese style | 18,40 € Kilo. |
| Cured ham croquettes | 21,00 € Kilo. |
| Dices of tomato salad with cheese with oregano (vegetarian) | 1,15 € Each. |
| German-style salad (potatoe, pickles, frankfurt and mustard sauce) | 21,00 € Kilo. |
| Home-style cannelloni | 21,00 € Kilo. |
| Macaroni bolognaise | 8,70 € Por. |
| Mixed vegetables sauteed with cured ham | 18,40 € Kilo. |
| Noodle paella of fish and shellfish | 24,90 € Kilo. |
| Pappardelle a la carbonara | 24,90 € Kilo. |
| Pumpkin and zucchini cream (vegetarian) | 28,90 € Kilo. |
| Saboyard style mezzis rigatoni (bechamel, mushrooms, bacon and onion) | 15,40 € Kilo. |
| Sautéed peas with ham | 24,90 € Kilo. |
| Sevillanas (pasta) with putanesca with eggplants (vegetarian) | 21,00 € Kilo. |
| Spinach with mild cream (vegetarian) | 21,00 € Kilo. |
| Stuffed with meat and gratin aubergines | 32,90 € Kilo. |
| Tagliatelle with prawns and baby vegetables Thai style | 28,90 € Kilo. |
| Traditional style Russian salad | 18,40 € Kilo. |

Fish

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| Baked sea bass supreme with vegetables and rosemary | 11,00 € Por. |
| Catalan-style cod (garlic and paprika) | 17,30 € Por. |
| Fried squid Andalusian-style | 65,90 € Kilo. |
| Great cannelloni of monkfish and prawns (prawns bechamel) | 14,60 € Por. |

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| Grilled monkfish | 77,40 € Kilo. |
| Leek and langoustine terrine | 11,00 € Por. |
| Monkfish and langoustine brochette | 24,75 € Por. |
| Stew cuttlefish with peas | 39,40 € Kilo. |

Meat

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| Beef stew with mushrooms | 39,40 € Kilo. |
| Chicken and vegetables wok Thai style | 28,90 € Kilo. |
| Chicken thighs roast chicken | 5,80 € Por. |
| Confit duck in orange | 13,50 € Por. |
| Country sausage with mushrooms in red wine sauce | 7,60 € Por. |
| Loin of suckling pork in mustard sauce | 39,40 € Kilo. |
| Moussaka (aubergine and lamb pie) | 9,90 € Por. |
| Pig's trotters with ratatouille | 7,60 € Por. |
| Roast-beef | 71,90 € Kilo. |
| Roasted chicken in its own sauce | 15,50 € Each. |
| Stewed meatballs with mushrooms | 32,90 € Kilo. |
| Stewed veal's cheeks | 39,40 € Kilo. |
| Truffled loin palpetón with garnish | 9,90 € Por. |
| Veal meat roasted with onions and mushrooms | 39,40 € Kilo. |

Garnish

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| Artichokes hearts in breadcrumbs | 39,40 € Kilo. |
| Aubergines in batter | 32,90 € Kilo. |
| Chips | 18,40 € Kilo. |
| Cocktail onions | 24,90 € Kilo. |
| Mushrooms | 28,90 € Kilo. |

Desserts

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| Baked apple Tudela style | 2,95 € Por. |
| Carrot homemade cake | 4,10 € Por. |
| Chocolate coulant | 4,10 € Por. |
| Homemade egg crème caramel | 2,70 € Each. |