



Sant Elies 11-19

08006 Barcelona

☎ 93 209 77 49

📞 628 807 212

info@brusicatering.com

www.brusicatering.com

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	12,40 €	Por.
Grilled vegetables timbale with goat cheese au gratin (vegetarian)	10,30 €	Por.
Shrimp and leek pie with tartar and romesco cold sauces	13,20 €	Por.
Smoked cod with arugula and walnuts (lemon vinaigrette)	11,70 €	Por.
Timbale of lentils salad with marinated salmon and prawns	14,00 €	Por.
Two salmon tartar	12,40 €	Por.
Catalan broth	8,00 €	Por.
Creams: courgette with pumpkin / carrot and celery (vegetarian)	5,50 €	Por.
Fish soup	10,30 €	Por.
Gazpacho (cold soup): Andalusian / watermelon / strawberries / pineapple (vegetarian)	5,50 €	Por.
Vichyssoise (vegetarian)	5,50 €	Por.
Warm tomato basil soup (vegetarian)	5,50 €	Por.
Assorted lettuces with strawberries and goat cheese gratin (red fruits vinaigrette) (vegetarian)	9,00 €	Por.
Avocado salad with smoked and anchovies from L' Escala (dill vinaigrette)	12,40 €	Por.
Burrata with arugula, orange, pomegranates and pine nuts (basil vinaigrette) (vegetarian)	14,30 €	Por.
Caesar salad (lettuce, tomatoe, chicken, crusts of bread, cheddar flakes and nuts) (Caesar sauce)	9,00 €	Por.
Canons salad with burrata, figs, cherry tomatoes and walnuts in pesto rosso sauce	14,30 €	Por.
Green bean and peas salad with ventresca, sliced mushrooms, cherry tomatoes and hard-boiled egg (herb vinaigrette)	10,30 €	Por.
Niçoise salad (assorted lettuces, beans, tuna, red pepper, tomato, anchovy and boiled egg)	10,30 €	Por.
Quinoa salad with avocado, papaya, cherry and nuts (honey and mustard vinaigrette) (vegetarian)	10,30 €	Por.

Warm salad of baby broad beans with prawns (fine herbs vinaigrette)	17,90 €	Por.
Xató de Sitges (escarole, cod, tomato, anchovies, black olives) (romesco sauce)	10,30 €	Por.
Brusi-style rice with prawns	9,00 €	Por.
Mountain rice with Catalan sausage and seasonal mushrooms	7,80 €	Por.
Paella with fish and seafood	20,50 €	Por.
Vegetable Paella (vegetarian)	6,75 €	Por.
Fideuá (noodles): with fish and seafood / with cod and mushrooms	7,80 €	Por.
Home-style cannelloni	9,30 €	Por.
Panzerotti (pasta de funghi porcini) with mushrooms sauce	9,00 €	Por.
Spinach tortellone and ricotta with walnut sauce (vegetarian)	7,80 €	Por.
Tagliatelle with prawns and baby vegetables Thai style	9,00 €	Por.
Grilled vegetables with home-made romesco sauce (vegan)	11,70 €	Por.
Trinxat de La Cerdanya (vegan)	6,75 €	Por.

Fish

Basque-style clams in green sauce	17,50 €	Por.
Catalan-style cod (garlic and paprika)	17,50 €	Por.
Croaker supreme in koskera sauce	15,90 €	Por.
Cuttlefish stewed with meatballs	12,40 €	Por.
Fish and prawns coquilles St. Jacques au gratin	15,40 €	Por.
Great monkfish and mushrooms cannelloni with foie bechamel	14,80 €	Por.
Lobster-style monkfish in medallions with cold sauces	27,80 €	Por.
Monkfish mariner-style with prawns	28,60 €	Por.
Octopus in Feira-style (with red sweet pepper) and cachelos (potatoes)	15,40 €	Por.
Squid filled as the recipe of the grandmother	14,00 €	Por.
Supreme of salmon with sauce scallops	15,90 €	Por.
Tataki of tuna marinated in soy sauce and lemon (Brusi-style)	15,40 €	Por.
Turbot in txacolí sauce with green asparagus	15,90 €	Por.

Meat

Basmati rice wok with vegetables and chicken	9,00 €	Por.
Beef entrecote in green pepper sauce	15,40 €	Por.
Beef stew with moixernons (mushrooms)	13,30 €	Por.
Duck confit in orange sauce with sweet potato purée	14,30 €	Por.
Hunt: jugged venison or wild boar	17,90 €	Por.
Iberian pork cheeks stuffed with foie and black Catalan sausage	10,30 €	Por.
Loin of suckling pork in mustard sauce	10,30 €	Por.
Medallions of suckling pig tenderloin with foie sauce	12,00 €	Por.
Mini tournedos of veal with mustard sauce	22,20 €	Por.
Moussaka (aubergine and lamb pie)	10,30 €	Por.
Partridge casserole with baby potatoes and carrots	20,50 €	Por.
Rack of lamb with herb crust and potato sticks	25,75 €	Por.
Roast-beef with garnish	14,30 €	Por.

Roasted back of lamb	20,50 €	Por.
Stewed veal with artichokes	12,40 €	Por.
Tenderloin veal medallions in cabrales sauce	24,60 €	Por.
Turkey blanquette with green asparagus and mushrooms	10,30 €	Por.
Veal meat roasted with onions and mushrooms	12,40 €	Por.

Dessert

Assortment of profiteroles	6,75 €	Por.
Caramelized millefeuilles with cream and fresh fruit	7,00 €	Por.
Catalan crème brûlée	6,30 €	Por.
Chocolate mousse aromatized with orange	5,25 €	Por.
Confectionery and puff pastries	5,85 €	Por.
Fried milk with cinnamon and sugar	4,30 €	Por.
Homemade egg crème caramel	3,00 €	Por.
New York cheesecake with red fruit coulis	4,30 €	Por.
Red Velvet Cake	4,30 €	Por.
Rice pudding with cinnamon	3,90 €	Por.
Seasonal fruits brochette	3,90 €	Por.
Tiramisu	4,30 €	Por.

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