

**BRUTAL.**

**The Soul of Tapas.  
No filters. Just Spain.**

## **SNACKS**

Bread, Alioli & Olives .4

PAN CON TOMATE crusty bread & tomato	.4
PATATAS BRAVAS the proper way	.10
SOBRASADA TOAST with goat cheese & honey	.12
PADRÓN PEPPERS	.6
CROQUETTES Iberian ham	.12
CROQUETTES roasted veg & goat cheese	.12
IBERIAN HAM (Cebo de Campo) 100g	.24
hand-carved, served with toasted brown bread & tomato	

## **TAPAS**

made to share

FRIED CALAMARI	.12
crispy, with lime mayo	
MARINARA MUSSELS	.14
finger-licking good	
MALLORCAN TUMBET	.12
potatoes, aubergine, courgette, red & green peppers	
OXTAIL CANNELLONI	.14
rich tomato sauce, golden & bubbling	
GARLIC PRAWNS	.14
made for dipping bread	
AUBERGINE PARMIGIANA	.12
our house favourite, served in its own pan	
BROKEN EGGS WITH GARLIC PRAWNS	.20
perfect for sharing	
MEATBALLS IN TOMATO SAUCE	.12
just like grandma's	
GRILLED SARDINES	.14
pure Mediterranean	

## **SALADS**

fresh cuts, raw bites & greens

OCTOPUS CARPACCIO, Galician-style	.22
with potatoes & smoked paprika	
SALMON SASHIMI with Brutal sauce & guacamole	.16
TUNA TARTARE with fresh mango	.20
BUFFALO CAPRESE	.14
TUNA BELLY WITH MALLORCAN TOMATO	.14
CHICKEN CAESAR	.14
BURRATA with basil pesto & toasted bread	.14

## **FOCACCIA**

house-made, 72h fermented

LA BUFALA	.16
tomato & buffalo mozzarella	
LA IBERICA	.16
tomato, mozzarella & Iberian ham	

## **FRESH PASTA**

fresh. bold. Brutal.

SEAFOOD PACCHERI	.24
squid, octopus, prawns & mussels	
TAGLIATELLE BUTIFARRA & MUSHROOMS	.20
fresh butifarra sausage, true island flavour	
SPINACH & BUFFALO RICOTTA RAVIOLI	.20
with three-tomato & basil sauce	
LOBSTER SPAGHETTI	.32
go on, you deserve it	

Allergen information available on request.  
Our team will be happy to help.

## PAELLA

our house speciality

<b>SEAFOOD SENYORET PAELLA</b>	.22 pp
baby octopus, squid & prawns	
<b>BLACK PAELLA</b> with saffron aioli	.23 pp
baby octopus, prawns & squid in its ink	
<b>IBERIAN PORK PAELLA</b>	.23 pp
with mushrooms	
<b>VEGETABLE PAELLA</b>	.18 pp
seasonal & simple	
<b>PAELLA OF THE DAY</b>	m/p
the kitchen calls it, we'll tell you	

## OUR FRESH FISH

from mercado to table

<b>FRESH SEA BASS, Mediterranean style</b>	.23
with cherry tomatoes, olives, capers & roasted potatoes	
<b>MALLORCAN-STYLE COD</b>	.22
with spinach, tomatoes, potatoes & pine nuts	
<b>SEAFOOD FRITURA</b>	.24
calamari, prawns, boquerones & king prawns	
<b>SALMON FILLET</b>	.20
with dill sauce & seasonal vegetables	

## OUR MEATS

best with a good red

<b>GALICIAN BEEF ENTRECÔTE</b>	.28
with potatoes, Padrón peppers & honey mustard	
<b>IBERIAN PORK "SECRETO"</b>	.22
with mushroom sauce & mashed potatoes	
<b>BEEF CACHOPO</b>	.24
stuffed with Serrano ham & blue cheese fries, as it should be	
<b>CHICKEN NAPOLITANA</b>	.22
breaded chicken, provoleta & tomato fries, obviously	

## SIDES

don't skip these

CRISPY SWEET POTATOES	.6
FRENCH FRIES	.4
SAUTÉED BIMBI with smoked paprika mayo	.8
GREEN SALAD	.6
TOMATO & RED ONION SALAD	.8

**... save room for dessert**

### kids menu

margherita focaccia .14 · spaghetti with meatballs .14 · crispy chicken .14  
nutella crêpe .8