



BRINDISI!

RESTAURANTE BAR

Appetizers

Cheese Fondue (2 persons) Manchego and Gruyère cheese flamed with white wine.
(Gruyère 200 g, Manchego 50 g) \$361

Garlic style mushrooms Wild mushrooms with a touch of guajillo chilli. (200 g) \$214

Roman style squid Delicious battered squid rings. (150 g) \$229

Galician style octopus With sea salt, olive oil and hot paprika. (200 g) \$574

Melted cheese With chistorra. (Cheese 150 g, chistorra 120 g) \$232

Smoked salmon With capers, onion, egg, olive oil, and lemon. (Salmon 120 g, 1 egg) \$359

Spanish tortilla The authentic and traditional. (200 g) \$219

Carpaccio Manzo Thin slices of meat with Parmesan cheese and mushrooms. (100 g) \$265

Iberic Cured Ham Cut at your table. (100 g) \$358

Soups

Country soup A selection of seasonal vegetables with pomodoro. (200 g) \$149

Ocean's Delicacy Exquisite combination of Pernod style perfumed seafood.
(Octopus 10 g, fish 8 g, salmon 10 g, shrimp 10 g, Pernod 15 ml) \$325

New Orleans red snapper soup Melting pot and miscegenation are traduced into a gamut of ingredients and exotic flavors of peppers, flambé with sherry and fish fumet.
(100 ml) \$297

Parisienne onion soup With puff pastry and a touch of Parmesan cheese. (120 ml) \$205

Anahuacalli soup Exquisite soup of mashed & seasoned tomatoes, served with julienne corn tortilla, dried chilli, pork rind, avocado, cheese, and cream. (200 ml) \$179

Pasta



Alfredo Green Tagliatelle With cream and Parmesan cheese. (100 g) \$225

Bolognese Spaghetti The traditional. (100 g) \$259

Four cheese Ravioli In a sauce of Manchego, Gruyère, Parmesan, & Roquefort. (100 g) \$195

Capellini Primavera Angel hair pasta with vegetables and meuniere.
(100 g) \$185



Salads



Brindisi Salad A range of fresh spinach with strips of chicken marinated in fine herbs.
(Chicken 120 g, spinach 200 g) \$180

Caprese Salad Fresh tomato slices and mozzarella cheese in olive oil and balsamic vinegar.
(Mozzarella 100 g, tomato 200 g) \$210

Caesar Salad (2 persons) The traditional. (Lettuce 220 g, 1 egg, anchovy 5 g) \$299

Insalata di Ortolana Grilled fresh vegetables of the day on a bed of lettuce with pesto and basil dressing. (Lettuce 220 g, carrot 60 g, zucchini 60 g) \$145

Mixed Salad With vinaigrette dressing of the house. (180 g) \$153

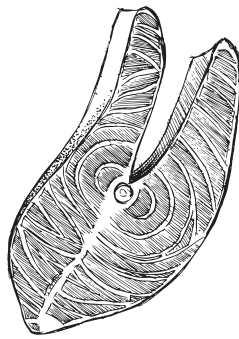
Fish & Seafood

Esmedregal Steak With macadamia. (Fish 200 g, vegetables 40 g) \$445

Giant shrimp At your preference. (200 g) \$599

Fish steak Veracruz style, nest style or vegetable style. (200 g) \$487

Fresh Salmon In peppers, honey and balsamic sauce with vegetables. (200 g) \$390



Poultry

Brindisi Chicken Grilled chicken breast with a three-mustard sauce and mushroom risotto.
(Chicken 220 g, risotto 80 g) \$329

Almendrina Chicken The traditional (Chicken 220 g, ham 5 g, cheese 5 g) \$329

Kiev Chicken The original. (200 g) \$344

Meat

Black Pepper Steak With boiled vegetables and waffle potato. (Meat 200 g, potato 50 g) \$439

Brindisi Steak Au gratin with mozzarella cheese and Rumesco sauce. (meat 200 g, mozzarella 30 g) \$459

Grilled Steak Brochette With mushroom sauce. (200 g) \$416

Bilbao style center-cut filet (Meat 200 g, rice 60 g) \$459

Mexican style flank steak Served with guacamole, prickly pear, cambray onions, and beans.
(Meat 250 g, guacamole 40 g, prickly pear 1 piece, cambray onions 2 pieces, beans 30 g) \$420

Construction worker style steak tips With guacamole, prickly pear, cambray onions, and beans. (Meat 250 g, guacamole 40 g, prickly pear 1 piece, cambray onions 2 pieces, beans 30 g) \$416

Rib-Eye With baked potato & spinach cream. (Meat 300 g, potato 40 g, spinach 60 g) \$595

Châteaubriand (2 persons) With Bernese sauce and baked potato. (Meat 430 g, potato 1 piece) \$790

