

# Brots de Vi

## STARTERS

- 🌿🍷🍷 · Pumpkin puree with crispy fried zucchini and roasted pumpkin seeds - €10.60
  - 🍷 · Our bravas potatoes - €8.80
- 🌿🍷🍷 · Roasted leeks with Iberian ham and pickled vinaigrette with cashews - €11.50
  - 🍷🍷 · Tuna tataki with smoked avocado and lime vinaigrette - €19.50
  - 🍷🍷 · Marinated zucchini rolls with goat cheese pesto - €13.70
  - 🍷🍷 · Smoked cod loin with brandade and black olive caramel on Carasatu bread crisps - €13.80
    - 🍷 · Organic scrambled eggs with potatoes and iberian ham - €12.90
  - 🌿🍷🍷🍷 · Homemade iberian ham croquettes with hazelnuts batter - €11.40
    - 🍷 · Grilled octopus on a bed of paprika mashed potatoes - €19.80
    - 🍷🍷 · Artisan hummus with seeds, carrot, and lemon oil - €9.90
    - 🍷 · Provolone and gratin eggplant with fresh basil, tarragon black olives, and thyme oil - €11.80

## CHEESE AND IBERIAN

- 🌿🍷🍷 · Selection of artisan cheeses - €17.60
  - 🍷 · Shoulder of iberian ham and coca bread with tomato - €17.90

## FRESHLY PICKED LETTUCE SALADS (SHARING SIZE)












- 🌿🍷🍷 · Goat cheese gratin with cherry tomatoes, nuts, sweet wine vinaigrette, and raisins - €13.90
- 🍷🍷🍷 · Seasonal fruit salad with nuts, Parmesan cheese, basil, mint, and honey vinaigrette - €14.60
  - 🍷 · Free-range chicken marinated with citrus and sesame, croutons, nuts, and avocado - €14.80

## GRILLED AND ECOLOGICAL BREAD DISHES




- 🍷🍷 · Coca bread with oven-roasted vegetables, sesame, and Idiazábal cheese - €11.80
- 🍷🍷 · Coca bread with grilled free-range chicken breast, tomato, lettuce, and Brie cheese - €12.60
- 🍷🍷 · Hot Iberian ham sandwich with Brie cheese and tartufata (truffle with mushrooms) - €12.40
- 🍷🍷 · Hot pastrami with taleggio cheese, and our tartar sauce - €12.70

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## BURGERS WITH BREAD

-   · Organic Angus beef with caramelized onions, bacon, Brie cheese, and truffle sauce - €15.90
-   · Girona beef with lettuce, confit tomato, Havarti cheese, crispy bacon, and mayonnaise - €13.90
-   · Organic free-range chicken with smoked Idiazábal cheese cream and roasted corn - €14.70
-    · Organic lamb with lettuce, fig chutney, goat cheese cream, and fresh mint - €14.80
-   · Homemade gourmet vegetable burger peas and chickpeas, aubergine sauce, and pickled onion - €12.70

## GRILLED...

- Iberian pork special cut, rosemary and honey with baked potatoes - €22.50
- 300g Girona local entrecôte (without bone) with baked potatoes - €24.60
- Acorn fed Iberian duck magret with oven-roasted apple, garlic oil, and miso sauce - €19.80
-    · Smash Burger (250g) of Bio Angus from Aiguamolls de l'Empordà with Gruyère cheese, oregano, padrón peppers, roasted cherries, and potatoes - €17.50

## TO FINISH... OUR SWEETS

-    · Our Vanilla cheesecake with red fruits - €6.30
-     · Homemade chocolate cake - €5.90
-    · Artisan tiramisu - €5.80
-  · Burnt Catalan cream - €4.80
-   · Baked apple with Chai spice crumble and vanilla ice cream - €5.50

· Gluten free bread service (2 units) - 3,20€



IT CONTAINS  
GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY



NUTS



CELERY



SESAME  
SEEDS



MUSTARD



SULFUR DIOXIDE  
AND SULFITE



LUPINS



MOLLUSCS

“ ALL OF OUR DISHES ARE MADE ON DEMAND, MEAT COMES FROM FARMERS WHO FEED THEIR ANIMALS FROM ADDITIVE AND CHEMICAL FREE NATURAL SOURCES AND THE VEGETABLES COME FROM LOCAL FARMHOUSES ”