

BRASERIA
LLENYA

CARN, BRASA I HISTÒRIA



TO SHARE

CRYSTAL BREAD WITH TOMATO AND IBERIAN HAM

Toasted crystal bread, seasonal tomato and Iberian ham. | 18

SELECTION OF LOCALLY SOURCED CHEESES

A selection of artisan cheeses from the Pallars region, served with jam and nuts. | 18

PATATAS BRAVAS WITH TWO SAUCES

Crispy potatoes served with two homemade sauces. | 10

IBERIAN HAM CROQUETTES | 12

CRISPY CHICKEN

Served with yellow curry sauce and French fries. | 13

TRUFFLED BURRATA

Seasonal tomato, basil oil, ripe tomato ice cream and pine nuts. | 16

SMOKED ANGUS CURED BEEF

Served with baby spinach and truffled pecorino. | 18

TUNA CEVICHE

With passion fruit tiger's milk. | 18

STEAK TARTARE

Hand-cut and freshly prepared to order. | 21

VENISON TATAKI

Ponzu sauce, sesame mayonnaise and crispy wonton. | 21

COLOURFUL SALAD WITH TUNA BELLY | 16

PRAWN TARTARE

Almond ajoblanco and herb oil. | 16

SOURDOUGH BREAD, EXTRA VIRGIN OLIVE OIL AND BUTTER

2.90 per person



BRASA BY JOSPER

ALL OUR MEATS ARE COOKED ON A JOSPER GRILL OVER CHARCOAL..

GRILLED VEGETABLES

Seasonal vegetables with romesco sauce. | 18



ANGUS LLENYA BURGER

Potato bun, cheddar cheese, rocket, caramelised onion and French fries. | 18



LA MADURADA

180 g of dry-aged beef, black brioche bun, truffle butter, wild mushroom sauce, Tou d'els Til·lers cheese, caramelised onion, rocket and French fries. | 21

MARINATED CHICKEN

House-marinated chicken cooked on the grill. | 15

IBERIAN PORK PLUMA SKEWER

With garlic and parsley. | 19

GRILLED BEEF SKIRT STEAK

With Pedro Ximénez reduction. | 21

BONE-IN BEEF RIBEYE

300 g. | 27

GRILLED FISH OF THE DAY

Market price.

BRAISED BABY OCTOPUS WITH POTATOES | 19

SLOW-COOKED BEEF CHEEK

With sweet potato purée. | 20



OUR SELECTION OF DRY-AGED MEATS

An exclusive selection of dry-aged meats.
Recommended for sharing between two and four people.

T-BONE | 70 €/KG

TOMAHAWK | 75 €/KG

LURRA | 80 €/KG

OX | 100 €/KG

PALO PREMIUM | 60 €/KG

GALLEGA BLONDE | 150 €/KG

All meats are served with homemade French fries, seasonal
vegetables and our sauces.

DESSERTS

HOMEMADE FLAN

With artisan cream ice cream. | 7

TIRAMISU

Homemade. | 8

GRILLED PINEAPPLE

With Mediterranean pine-infused
ice cream. | 8

BREAD WITH CHOCOLATE

Bread with olive oil,
chocolate and salt. | 7

CITRUS DESSERT

Citrus cream, crumble,
honey crisp and meringue. | 8

CREAMY CHEESE DESSERT

With red berries. | 8

AÇAÍ BOWL

With granola, fruit and condensed milk. | 8