



Brunelli's

STEAKHOUSE

American  Style

☆ STARTERS ☆

Bread and Canarian 'Mojo' sauce per person	1,50€
Brunelli's homemade croquettes	7,50€
Brunelli's spicy Sirloin Tips	12,00€
Homemade Chorizo	7,50€
Iberian ham acorn fed	19,50€
Rustic bread, tomato and olive oil	2,50€
Beef Carpaccio with cocktail or traditional sauce	16,00€
Prawn cocktail	16,00€
Grilled cheese with green 'Mojo' and palm honey	8,50€
Vegetables from the farm in tempura with casse tomato	9,50€
1 Cheese Platter	16,00€

☆ SOUPS ☆

Consomme with bouquet of seasonal vegetables with sherry	7,50€
Key west soup with oxtail bouquet	7,50€
Cream of watercress	7,50€

☆ SALADS ☆

Brunelli's salad	11,50€
Tomato and onion salad	6,50€
Caesar salad	7,50€

☆ HAMBURGER ☆

Brunelli's special hamburger	19,50€
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☆ ACCOMPANIEMENTS INCLUDED ☆

French Fries and Seasonal Vegetables

☆ EXTRA ACCOMPANIEMENTS ☆

Roast potatoes with bacon and onions	2,50€
Caramelized Green peas and carrots	4,00€
Spinach with cream and nutmeg	4,00€
Green asparagus	6,50€

☆ SAUCES ☆

Bearnaise Sauce	2,50€
Green Pepper Sauce	2,00€

Butter with fine herbs	2,00€
Mint sauce	2,00€
Café de Paris Butter	2,00€

☆ **DESSERTS** ☆

Brunelli's cheesecake	6,50€
Hot chocolate puddle pudding with vanilla ice cream	6,00€
Sorbet.	6,00€
Brunelli's Ice-Cream with egg liquor.	8,50€
Mixed Dessert Platter 2 persons	18,00€

☆ **OUR GRILL** ☆

We are know as the best Steakhouse on this side of the Atlantic thanks to our Southbend Grill, singular on the Canary Islands, which heats to 800°C. During the grilling process, the pore of the meat closes immediately, caramelizing and enhancing its flavor and keeping it tender and juicy inside.

Steak Tartar, our specialty prepared at the table. 28,00€

Sirloin Beef fillet approx. 250g. 100g / 10,00€

The fillet is the most tender part of the animal. Located in the lower part of the back.

Chateaubriand approx. 600g - 2 persons 100g / 10,00€

This is a cut of meat from the tenderloin filet. Typical of French Gastronomy, Chateaubriand is a relatively thick and compact cut of meat.

Entrecôte Rib Eye approx. 350g 100g / 8,50€

Entrecote (from the French entrecôte, 'between ribs') is a cut of meat from the dorsal area, which also provides chops or T-bone steaks.

Rib Eye Black Angus USA approx. 350 g 100g / 11,00€

The Rib Eye Black Angus USA is distinguished by its marked marbling. It is characterized by a unique aroma, which is obtained due to a natural diet.

Rib Eye Bone In Tomahawk approx. 1kg - 2 persons . . . 100g / 7,00€

The Rib Eye Bone In is an on-the bone Rib Steak, cut from the Fore-rib with the entire rib bone left. It has quite a large amount of inter-muscular fat, which gives it a lot of flavor when roasted, as flavors are released from both the huge bone and inter-muscular fat during roasting to give a sweet gelatinous flavor.

T-Bone Steak from 750g 100g / 7,00€

Cut of meat coming from the back of the beef tenderloin. It is a meat with more marbling and produces a spectacular flavor, with a bone in the form of a "T" between the part of the fillet and the rib-eye.

National Rib Steak approx. 1kg - 2 persons

Maturated for 28 days. 100g / 6,50€

Galician Rib Steak approx. 1kg - 2 persons

Maturated for 45 days 100g / 8,50€

This fine cut of beef is located at the top of the primal rib portion of the beef famous for its juiciness. One of the best cuts of steak which is the ultimate in taste and tenderness.

Porter House approx. 1.5kg - 3 persons 100g / 7,00€

The Porterhouse is the cut of beef from the short loin with greater marbling and a wonderful flavor. It includes a T-shaped bone joining the fillet and the rib-eye with a large strip steak, about 3.5 cm making it the king of the T-bones.

Veal Chop approx. 400g. 100g / 7,50€

The veal chop is obtained from the upper part of the tenderloin. It is a tender meat with a mild flavour.

Mixed Meat Grill - 2 persons 60,00€

Rack of Lamb or Lamb Chops 29,50€

They are the ribs of the low loin of lamb steaks. It's the tenderest part of the lamb.

Lamb shoulder at low temperature with rosemary and honey . 30,00€

It is the front limb of the lamb. It is a very appreciated piece since it is ideal for its oven production.

————— ☆ **CHAMPAGNE & CAVA** ☆ —————

Glass Champagne Taittinger Brut 14,50€

Glass Cava Codorníu Npu 9,00€

Taittinger 79,00€

A.O.C. Champagne/ Chardonnay, Pinot Noir, Pinot Meunier

Veuve Clicquot Ponsardin Brut 93,00€

A.O.C. Champagne / Chardonnay, Pinot Noir, Pinot Meunier

Codorníu Npu 30,00€

D.O. Cava / Variété: Xarel.lo, Macabeo, Parellada

————— ☆ **WHITE WINES** ☆ —————

Glass Palestra 5,00€

Glass Viña Arese 5,00€

Palestra 16,00€

D.O. Rueda / 100% Verdejo

Finca la Colina Sauvignon Blanc 27,00€

D.O. Rueda / 100% Sauvignon Blanc

Viña Bujanda 17,00€

D.O.Ca. La Rioja / 100% Viura

Marqués de Cáceres 16,00€

D.O.Ca. La Rioja / 100% Viura

Lagar de Cervera 22,50€

D.O. Rías Baixas / 100% Albariño

Terras Gauda 31,00€

D.O. Rías Baixas / 70% Albariño, 20% Caiño and 10% Loureiro

Terras Gauda 31,00€

D.O. Rías Baixas / 70% Albariño, 20% Caiño and 10% Loureiro

☆ **CANARY ISLANDS** ☆

Viña Arese	21,00€
<i>D.O. Abona (Tenerife) / 100% Listán Blanco</i>	
Marba Barrica	20,00€
<i>D.O. Tacoronte-Acentejo (Tenerife) 100% Listan Blanco</i>	
Grifo Colección Malvasía.	22,50€
<i>D.O. Lanzarote / 100% Malvasía</i>	

☆ **RED WINES** ☆

Glass Brunelli's Special Cuvee Gran Reserva	5,00€
Glass Monte Castrillo.	5,00€
Glass Viña Bujanda Crianza.	5,00€
Brunelli's Special Cuvee Gran Reserva.	17,00€
<i>D.O. Cariñena / 60% Garnacha, 20% Tempranillo and 20% Cariñena</i>	
Monte Castrillo	21,00€
<i>D.O. Ribera del Duero / 100% Tempranillo</i>	
Protos Crianza	31,00€
<i>D.O. Ribera del Duero / 100% Tempranillo</i>	
Matarromera Crianza.	40,00€
<i>D.O. Ribera del Duero / 100% Tempranillo</i>	
Carmelo Rodero Crianza	39,00€
<i>D.O. Ribera del Duero / 90% Tempranillo and 10% Cabernet Sauvignon</i>	
Pesquera	37,50€
<i>D.O. Ribera del Duero / 100% Tempranillo</i>	
Emilio Moro	37,00€
<i>D.O. Ribera del Duero / 100% Tempranillo</i>	
Pago de Carraovejas.	60,00€
<i>D.O. Ribera del Duero / 90% Tinto Fino, 6% Cabernet Sauvignon, 4% Merlo</i>	
Figuro 15	59,50€
<i>D.O. Ribera del Duero / 100% Tempranillo</i>	
Viña Bujanda Crianza	18,00€
<i>D.O.Ca. La Rioja / 100% Tempranillo</i>	
Pergamino Crianza.	20,00€
<i>D.O.Ca. La Rioja/ 85% Tempranillo and 15% Graciano</i>	
Marqués de Cáceres Crianza	21,00€
<i>D.O.Ca. La Rioja / 85% Tempranillo, 10% Garnacha Tinta and 5% Graciano</i>	
Marqués de Cáceres Reserva	28,00€
<i>D.O.Ca. La Rioja / 85% Tempranillo, 7,5% Garnacha Tinta and 7,5% Graciano</i>	
Marqués de Murrieta Reserva	37,50€

D.O.Ca. La Rioja / 80% Tempranillo / 12% Graziano, 6% Mazuelo and 2% Garnacha

Viña Ardanza Reserva 42,00€

D.O.Ca. La Rioja / 90% Tempranillo / 10% Graciano

Cepas Viejas. 30,00€

D.O. Bierzo / 100% Mencía

Mauro 63,00€

D.O. Castilla Y León / 90% Tempranillo and 10% Syrah

1/2 Bottle Marqués de Murrieta Reserva 25,00€

D.O.Ca. La Rioja / 80% Tempranillo, 12% Graziano, 6 % Mazuelo and 2% Garnacha

1/2 Bottle Viña Ardanza Reserva 25,00€

D.O.Ca. La Rioja / 90% Tempranillo y 10% Graciano

————— ☆ **CANARY ISLANDS** ☆ —————

Marba 18,00€

D.O. Tacoronte-Acentejo (Tenerife) 100% Listán Negro

Domínguez 25,00€

D.O. Tacoronte-Acentejo (Tenerife) / 60% Listán Negro, 30% Negramoll, 5% Listán Blanco and 5% Tintilla

Tajinaste Selección. 33,00€

D.O. Valle de La Orotava (Tenerife) 100% Listán Negro

Can 40,00€

D.O. Valle de La Orotava (Tenerife), 50% Listán Negro and 50% Vijariego Negro

Viñátigo Baboso 40,00€

D.O. La Gancha (Tenerife) / 100% Baboso

————— ☆ **GREAT WINES** ☆ —————

Vega Sicilia Valbuena 5º Año. 168,00€

D.O. Ribera del Duero / 95%tempranillo and 5% Merlot

Flor De Pingus 200,00€

D.O. Ribera del Duero / 100% Tempranillo

Único. 360,00€

D.O. Ribera del Duero / 95%tempranillo and 5% Cabernet Sauvignon

————— ☆ **ROSÉ WINE** ☆ —————

Marba 18.00€

D.O. Tacoronte-Acentejo (Tenerife) 100% Listán Negro

————— ☆ **BEERS** ☆ —————

Dorada Especial 3,50€

Dorada non-alcoholic 3,50€

San Miguel 3,50€

Heineken 4,50€

Small beer 0.3 cl	2,50€
Large beer 0.4 cl.	3,50€
Beer with lemonade 0.4 cl	3,50€

☆ **WATER** ☆

3/4 Still.	3,00€
3/4 Sparkling	3,00€

☆ **SOFT DRINKS** ☆

Variety of soft drinks.	2,50€
Juice.	2,50€
Fresh orange juice	3,50€

☆ **COFFEE** ☆

Espresso	2,50€
Cortado	2,50€
Americano	2,50€
Café con leche	3,00€
Cappuccino	3,50€
Barraquito	4,00€
Carajillo	4,00€
Irish coffee	4,50€
Tea.	2,50€

Prices: I.G.I.C. included

Our dishes may contain allergens. If you have any kind of intolerance, please contact our staff who will provide further information on the ingredients used in our preparations.

