

**ABaC Menu Our Tradition 155€**

Lime cactus, tequila and green leaves

Crunchy bread with spicy tomato sauce and basil

Galician Salmon and cured egg yolk, trout eggs, soya butter and Nori textures

Bloody Mary on the Rocks

Bloody Mary's macarons

Whipped hazelnut butter with bread crusts and caviar

Almond and foie gras shaves with honey, vanilla and miso

Chinese box: Chinese bread, fried brioche, grilled eel and wasabi

Roasted turbot and barnacles with seaweed, baked eggplant and treated skins

Tuna rice, Mediterranean tomato stew, tuna belly and pecorino romano

Parpatana stew and veal with hazelnuts like chickpeas, crispy kale and citrus

"Our pine cone": cured lamb tea and pine leaves

Roasted, cured and dried suckling lamb meats, confit small artichokes,  
pine shoots, pistil crud and caramelized jus

Camomile "pillow", milk and biscuit roll with a touch of lightly spicy citruses

Chocolate Fragile crate

"Sweet Pumpkin"

**Option of Wine Pairing with Menu ABaC 85€**

**Gran ABaC Our Avant-Garde 185€**

Lime cactus, tequila and green leaves

Crunchy bread with spicy tomato sauce and basil

Galician Salmon and cured egg yolk, trout eggs, soya butter and Nori textures

Mackerel in garum sauce with Mediterranean herbs ice cream

Sardinian bread crust, colatura, bone's meat with smoked vegetable water

A reference to tuna marrow; miso soup with tuna belly and wasabi

Calamari with citronella foam

Black squid fritters with small endives dressed in green peppers and citrus juice

Amélie Esmerald oyster with fermented kale and chargrilled *piparras* chili peppers

Risotto-style cooked onion textures with Parmesan and kumquat compote

Service of different parts of prawns with infused prawns rice and roasted peanuts

Turbot ribs, chargrilled watercress with pickled vegetable seeds

Pine: toasted pine nuts ice cream, cured foie gras shavings and pine shoots

Duck magret, coriander jus and lavender with *romesco* sauce and carrot *escabeche* jus

Suckling pig's snout with acidulated cucurbits

Frozen cream marshmallows with green strawberries

White chocolate and brown sugar with crispy pastries

Warm fritter with spicy black chocolate ice cream

Violets egg with yoghurt, blueberries and biscuits

"Sweet Pumpkin"

**Option of Wine Pairing with Gran ABaC Menu 105€**

Our dishes can always be adapted to food allergies or intolerances, as the ABaC team would be delighted to prepare you a custom meal.

Jordi Cruz and the entire ABaC Team hopes you have a lovely time with us

**10% VAT included**

**The priced-fixe menus are served to the entire table**