

ABaC Menu Our Tradition - 180€

Lime cactus, tequila and green leaves

Cecina chip with *Café de Paris* butter

Caramelized bread macaron with spicy tomato sauce and basil

Nori crumble, tuna belly, soy butter, botargo with cured egg yolk and spicy shoots

Fine Mediterranean herbs *coca* with anchovies and cured *cecina* infusion

Gilda de mar

Bloody Mary on the Rocks

Tomato textures

Whipped hazelnut butter with bread crusts and caviar

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

Black monkfish, *suquet* and *picada* with *romesco* sauce, hazelnut and anise-flavoured leaves

Tuna rice, Mediterranean tomato stew, tuna belly and Roman Pecorino

Truffle candle with Mediterranean herbs

Hare's ear with *foie gras* and beetroot

Terrine and loin hare, beetroot mille-feuille and "Grand Veneur" with raspberries

White chocolate, coconut and yogurt with citrus spices and yuzu

Chocolate Fragile crate

Frosted tile with fresh and dried flowers, yoghurt textures, crumbled biscuit and violet ice cream

"Sweet Pumpkin"

Wine Pairing option with ABaC Menu 85€

Gran ABaC Our Avant- Garde 210€

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Gilda de mar

Blue oyster with crunchy violet potatoes with lyophilized oyster

Squid sequence: calamari with lemongrass foam

Comté cheese bread with white truffle

Risotto-style cooked onion textures with Parmesan and white truffle compote

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

Mediterranean red mullet, chargrilled watercress and a hint of citrus

Iberian meats candle

Traditional soup with iberian pork textures

Roasted Pig's cheek, with dried pumpkin, citronella and species

Game sequence: *Paté* Fritter, *foie gras* taco and tangy consommé

Roasted game meat, coriander jus and lavender with *romesco* sauce and carrot *escabeche* jus

Cheese and 6/12 vegetables infusion

White chocolate, coconut and yogurt with citrus spices and yuzu

Fermented wind fritter with frozen vanilla infusion and burnt yolk cream

Our version of carrot cake

"Sweet Pumpkin"

Wine Pairing option 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 prix fixe menus are served to the entire table