

**ABaC Menu Our Tradition - 180€**

Lime cactus, tequila and green leaves

*Cecina* chip with Café de Paris butter

Nori seaweed textures, cured salmon, trout eggs, butter and lyophilised soya

Tupinambur bark with celery chips, parmesan and lio basil

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

Gilda de mar

Bloody Mary on the Rocks

Tomato textures with basil oil

Whipped hazelnut butter with bread crusts and caviar

Roman-style squid with lemongrass foam

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

Service of different parts of cured prawns

Mediterranean Red mullet, crispy scales, seaweeds, artichokes textures and green tea

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

Lamb consommé with mushrooms and lamb meatballs, pine and roasted Salicornia

Roasted lamb meats with salsifies, toffee and honey foam

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€**

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 all ABaC Team wish you a lovely and unforgettable time with us.

**Gran ABaC Our Avant- Garde 210€**

Lime cactus, tequila and green leaves

*Cecina* chip with Café de Paris butter

Nori seaweed textures, cured salmon, trout eggs, butter and lyophilised soya

Tupinambur bark with celery chips, parmesan and lio basil

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

Gilda de mar

Blue oyster with crunchy violet potatoes with lyophilized oyster

Black squid with smoked “piparra”

Roman-style Sea cucumber

Comté cheese bread with white truffle

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

Service of different parts of cured prawns

Prawn Bouillabaisse infusion

Cured river fish, thorn consommé, cauliflower, caviar and capuchina leaf

Iberian meats candle

“Escudella” (traditional soup) with kale and Iberian pork textures

Suckling pig cheek with crispy sauce, cabbage crisps and spice powder

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

Caramelized nuts with white chocolate and white truffle, honey and cottage cheese

Caramelized pears with fermented nuts and liquorice

Strawberry and cream balloon with chew gum ice cream

“Sweet Pumpkin”

**Wine Pairing option with Gran ABaC Menu 105€**

**10% VAT Included**

**The prix fixe menus are served to the entire table**