

ABaC Menu Our Tradition 155€

Lime cactus, tequila and green leaves

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

Crunchy bread with spicy tomato sauce and basil

Bloody Mary on the Rocks

Bloody Mary's macarons

Calamari

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

Pine nuts risotto with parmesan, cured egg yolk and white truffle

"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 juice

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€

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

Gran ABaC Our Avant-Garde 185€

Lime cactus, tequila and green leaves

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

Crunchy bread with spicy tomato sauce and basil

Whipped hazelnut butter with bread crusts and caviar

Fossilized sea urchin, plankton butter, kale and sea water with sea urchin and rum

Barnacles and seaweed / Grilled sea cucumber, squid water and katsuobushi air

Mussels in carrot escabeche

Amélie Esmerald oyster with fermented cabbage and smoked piparra

Japanese box:

▪ Ninyoyaki of parpatana and tendons tuna

▪ Miso soup as a marrow with tuna belly and wasabi

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

Tree trunk: Trompettes de la Mort tea and parmesan gnocchi with bread crusts, mushrooms and truffle

Duck rillettes with spicy blinis and crunchy nervures and tongues salad

Grilled duck magret, pumpkins, spices and lavender

Game meats with romesco and beetroot textures with hazelnut oil

Iced dragon egg "Nigori Junmai"

Milk and cocoa light textures

Tea service

Chocolate and white truffle rocks with cottage cheese, honey and walnuts

"Sweet Pumpkin"

Option of Wine Pairing with Gran ABaC Menu 105€

10% VAT included

The priced-fixe menus are served to the entire table