

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

Calamari, "all I oli" sauce and Katsuobushi foam

Almond and foie gras shaves with honey, vanilla and miso

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

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

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

"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€

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

Crunchy bread with spicy tomato sauce and basil

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

"Sardo / ina", garum style sardine tartar on toast with "escalibada"

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

Mussels in carrot "escabeche"

Amélie Esmerald oyster with fermented cabbage and smoked piparra

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

Tree trunk: boletus consommé, parmesan gnocchi with bread crusts, mushrooms and truffle

Service of different parts of prawns with infused prawns rice

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

Duck rillettes with spicy blinis and crunchy nervures and tongue salad

Grilled duck magret, pumpkin, spices and lavender

Game meats with *romesco* and beetroot textures with hazelnut oil

Tea service

Violet and roses ice eggs, to share?

Banana flan cake with caramelized textures

"Sweet Pumpkin"

Option of Wine Pairing with Gran ABaC Menu 105€

10% VAT included

The priced-fixe menus are served to the entire table