

**ABaC Menu Our Tradition €140**

Bloody Mary on the Rocks

Bloody Mary's macarons

Lime cactus, tequila and green leaves

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

Calamari

Foie gras taco with mole *migas* and sweet corn ice cream

Infused prawn's bouillabaisse

Our Chinese bread, fried brioche, grilled eel, beech smoke and wasabi

Red tuna *parpatana*, stewed and fermented garlic, almond cream

Iberian meats, almonds with beans and "compango" bubbles

Roasted, cured and dried suckling lamb meats, with false dry apricot pine shoots and caramelized jus

Fragile crate with chamomile, milk and biscuit roll with a touch of lightly spicy citrus

Magnums ice cream

Fossilized red fruit tart with vanilla butter Chantilly cream, caramel, oranges and roses

"Sweet Pumpkin"

**Option of Wine Pairing with Menu ABaC 75€**

**Gran ABaC Our Avant-Garde 170€**

Bloody Mary on the Rocks

Bloody Mary's macarons

Lime cactus, tequila and green leaves

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

Mini oyster with frozen lemon zest

Melon with Iberian ham

Lobster au naturel

Sun-dried tomatoes, *salmorejo*, egg yolk cocktail and frothed toasted honey

Rock fish, crusty scales, thorns consommé, seaweed and citrus

Stewed tuna *morillo* and sour Sherry consommé with tuna marrow

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

Duck rillettes with spicy blinis and crunchy nervures and tongues salad

Catalan bean stew

Pigeon Royale

"Fragile" pillow with strawberries, roses, yogurt, white chocolate and citrus flavours

Infused and frozen wood and bark with vanilla, chocolate, species, treacle and resin

Apple tatin-inspired tartlet

"Sweet Pumpkin"

**Option of Wine Pairing with Gran ABaC Menu 95€**

10% VAT included

The price fixed menus are served to the entire table

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