



Tasting Menu

Pure apple waters three ways with mojito seasonings

Gilda de Mar

Bloody Mary on the rocks

Galician clams, plankton butter, aguachile and herb Wakame salad

Whipped hazelnut butter with bread crusts

Oyster marinated in apple kombucha tea and mushroom

Spicy salmorejo textures with droplets of bread and smoked sardine

Roman-style squid

Chinese box: grilled eel fried brioche with “all i oli” and fresh wasabi

Figueres Onion soup with pullet egg like a traditional onion soup

Cheese Chinese bun with freeze-dried truffle and roasted and crunchy skin onion paper

Salt-cured red shrimp, Stingray, chargrilled romesco and nut bread with textures of breadcrumb “picada” and hazelnuts in fideuà stock

Red mullet, roasted thorn juice, crisp leaves, artichoke puree and green curry

Roasted “Grouse” served with beetroot *romesco* and *escabeche*

“Water and powder” marshmallows with vanilla and citruses

Chocolate Fragile crate

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

“Sweet Pumpkin”

225€ VAT INCLUDED

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

ABaC Group

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