



Tasting Menu

Pure apple waters three ways with mojito seasonings

Gilda de Mar

Tupinambur bark with celery chips, parmesan and basil lio

Bloody Mary on the rocks

Whipped hazelnut butter with bread crusts

Spicy salmorejo textures with droplets of bread and smoked sardine

Oyster marinated in apple and mushroom kombucha tea

Sea Urchin curry with samphire and fennel

Bearnesa foam and chawanmushi cryfish with tarragoní

Black Stew of grilled squid with black garlic, yuca, chipotle, citronella

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

Sea cucumber and shiitake ramen

Figueres Onion soup with pullet egg like a traditional onion soup
with white truffle

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

Roasted "Grouse" served with beetroot *romesco* and *escabeche*

"Water and powder" marshmallows with vanilla and citrus

White 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

MENUS ARE SERVED TO THE ENTIRE TABLE