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
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
Whipped hazelnut butter with bread crusts
Roman-style squid
Bearnesa foam and chawanmushi cryfish with tarragon
Razor clam and shiitake ramen
Chinese box: grilled tomatoe fried brioche, fresh wasabi
Figuieres Onion soup with pullet egg
Salt-cured red shrimp, Stingray, chargrilled romesco and nut bread with textures of breadcrumb
“picada” and hazelnuts in fideuà stock
Mediterranean parrot fish with spiced sauce, citrus mayonnaise, garlic flower and purslane
Roast Pidgeon served with beetroot romesco and escabeche

“Water and powder” marshmallows with vanilla and citruses
White chocolate Fragile crate
Frosted tile with fresh and dried flowers, yoghurt textures, crumbled biscuit and violet ice cream
“Sweet Pumpkin”

225€ 10% 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

10% VAT INCLUDED

MENUS ARE SERVED TO THE ENTIRE TABLE