

Menú ABaC

Bloody Mary on the rocks

Twirl of crouton sticks with creamy Russian salad, caviar and cured tuna

Fine cut of Iberian pork belly "torezno" with Iberian ham and tomatoes dashed with
olive oil

Fire-grilled oyster with a smoked seafood velouté

Fine aerated "pincel" bread canapé-style with a bouillabaisse lio and caviar

Cured sea bream with molluscs and "gazpachuelo" of spring onions with cilantro

Our conserved semi-dried tomato with a lio Greek salad, green tomato gazpacho and
caprese salad

Thai ramen style brioche noodles with scarlet shrimp

Brioche of grilled eel with lemongrass alioli

Senbei of scarlet shrimp and seaweed

Flame grill on black bread

Eggs, smoke, cheese and onions

Wellington with rice puff pastry, cured meat and asian mushrooms

The Little Prince

Aromas of crema catalana with Nitro/lio creamy popcorn, burned caramel ice cream
and rice wafer

Balloon of strawberry and begonia lollies with strawberry and lavender water

"Sweet Pumpkin"

295€ Tasting Menu

140€ Wine Pairing option

Prices per person

10% vat included

Menus are served to the entire table

The Chef reserves the right to adapt/change the menu as we use fresh seasonal products