



ABaC Menu - 195€

Terrace

Pure apple waters three ways with mojito seasonings

Tupinambur bark with celery chips, parmesan and lio basil

Spiced long-keeper tomato with Mediterranean herbs, smoked sardine and toasted bread

Kitchen

Cured foie gras and anchovy shavings with garlic bread

Grilled seaweed bread with emulsified pesto

Chinese box: grilled eel fried brioche, fresh wasabi and smoked eel "all y oli"

Restaurant

Bloody Mary on the Rocks

Blue oyster, Japanese escabeche snow

Calamari, pure squid water with katsuobushi oil and ink paper

Figueres Onion soup with pullet egg

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

Artichokes, cabbage and chilli puree, Emmental cheese and truffle foam

Inassatus Parpatana saporibus ab Roma

Forest and fodder candle « lamb in sequence »

Ewe's milk curd with lamb sweetbreads, vanilla, lamb jus, pine shoots and pine nuts

Knuckle of baby goat with mushrooms, true morels and fresh herbs concentrate

"Water and powder" marshmallows with vanilla and citruses

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

"Sweet Pumpkin"

Wine Pairing option with ABaC Menu 95€

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.



Gran ABaC - 225€

Terrace

Pure apple waters three ways with mojito seasonings

Tupinambur bark with celery chips, parmesan and lio basil

Spiced long-keeper tomato with Mediterranean herbs, smoked sardine and toasted bread

Kitchen

Cured foie gras and anchovy shavings with garlic bread

Grilled seaweed bread with emulsified pesto

Chinese box: grilled eel fried brioche, fresh wasabi and smoked eel "all y oli"

Restaurant

Bloody Mary on the Rocks

Gilda de mar

Whipped hazelnut butter with bread crusts and caviar

"Zamburiñas" Curry

Sea cucumber ramen with shiitake consommé

Hazelnut and shellfish sequence:

Cured shrimp with chickpea-like hazelnuts, sea urchins, nut and breadcrumb persillade textures

Spiny spider crab royale waters with cocoa and hazelnut bread

Roast pumpkin, chargrilled eel, blue cheese fritters and rosemary bread drops

Sole soused in "living salt" with roasted celeriac in textures, salt-cured lemon and green shiso

Roast pigeon served with beetroot and roast strawberry escabeche and romesco,
coffee and black olive bread

Cheese and 6/12 vegetables infusion

Black marshmallows with vanilla, coffee, charcoal, cocoa peel and spices

White chocolate Fragile crate

Strawberry and cream balloon with chew gum ice cream

"Sweet Pumpkin"

Wine Pairing option with Gran ABaC Menu 120€

10% VAT INCLUDED THE PRIX FIXE - M ENUS ARE SERVED TO THE ENTIRE TABLE