

Lounge Bar Appetizers

Cuban “silkworms” of daisies

Bloody Mary on the Rocks

Bloody Mary’s macaroni

Fresh sea urchin consommé with aged rum

Zacapa taco

ABaC Menu - €140

Foie gras pizzeta with mole *migas* and sweet corn ice cream

Tuna marrow and cutlet with Pacific oyster, lemon and salted sunflower seeds

Squid cannelloni alla parmigiana

Baked onion with St Félicien cheese spheres, nuts and truffles

Roasted turbot, glazed fish skins and smoked fish bone jus with cockles, aubergines and pickled

Roasted, cured and dried suckling lamb meats with garlic compote,
pine shoots and caramelized jus

Fragile crate with chamomile, milk and biscuit roll with a touch of lightly spicy citrus

Infused and frozen wood and bark with vanilla, chocolate, species, treacle and resin

Fossilized red fruit tart with vanilla butter Chantilly cream, caramel, oranges and roses

“Sweet Pumpkin”

Option of Wine Pairing with Menu ABaC 65€

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 Our Avant-Garde 170€

Cuban “silkworms” of daisies

Bloody Mary on the Rocks

Bloody Mary’s macaroni

Carril clams with seaweed and caviar butter

Fresh sea urchin consommé with aged rum

“Caña” Zacapa

Tuna marrow and cutlet with Pacific oyster, lemon and salted sunflower seeds

Peanut baba saturated in a warm prawn concoction and swede with olive oil

Prawns consommé with seaweed bread

Squid cannelloni alla parmigiana

Baby peas with fat-free ham fat

Crab with Pecorino garum, rosemary and cured meats

Sea bass with caviar, potatoes with butter and Bataks berries

Hare rillettes with beetroot blinis

Chargrilled aubergine with beef brisket and aged meat jus

Lamb’s infusión “Katuosbushi occidental” with pine resin

Smoked shepherd’s cheese ice cream, lamb crisps and pine shoots

Fragile crate with chamomile, milk and biscuit roll with a touch of lightly spicy citrus

Sweet and salted popcorn

Lemon ice cream slice with gin and juniper

Apple tatin-inspired tartlet

“Sweet Pumpkin”

Option of Wine Pairing with Gran ABaC Menu 85€

10% VAT Included

The price fixed menus are served to the entire table