



PRODUCTO - NATURALEZA - EXCELENCIA

La defensa del producto y la admiración de la naturaleza son las raíces de A'barra

STARTERS

	PORTION	1/2 PORTION
Joselito Vintage Ham 2014 Gran Reserva Iberian acorn-fed ham and sea salt	38€	20€
Tomato in textures, parmigiano reggiano serum, basil and rosemary flower Tomato, Parmesan cheese, basil, rosemary, LC extra virgin olive oil	26€	-
Salad with liquefied live lettuce, osmotized sour apple and ice cream, toasted Spanish pine nut, pickled beet Lettuce, pine nut, apple, beet, sherry vinegar, LC extra virgin olive oil	24€	18€
'Ajoverde – Ajoblanco' spiral, shrimp from Santa Pola, orange tears, codium and scented LC extra virgin olive oil Shrimps, pistachio, marcona almond, seaweed, orange, garlic, olive oil	26€	-
Foie gras waffle, coconut foam and raspberry Foie gras, milk, sugar, banana, coconut, apple, spices, raspberries, sweet wine and pepper	29€	19 €
Mos egg, Joselito ham noodles and smoked eel Egg, acorn-fed Iberian ham, eel, chilli	26€	-
Carnaroli rice aged two years, red shrimp from Denia, orange, saffron Rice, red shrimp, cuttlefish, scarlet shrimp, tomato, pepper, orange and saffron	29€	19€

FISH

	PORTION	1/2 PORTION
Wild sole, ginger soy sauce, shiso leaf crisp Sole, shiso leaf, soy, ginger, LC extra virgin olive oil, egg, lemon, orange	38€	24€
Cantabrian red mullet, roasted vegetable broth and its emulsion Red mullet, aubergine, French onion, red pepper and extra virgin olive oil	39€	25€
Cantabrian wild hake, bivalve sauce and sea air Hake, clams, cockles, seaweed	36€	23€
Scorpion fish matured in Joselito essence, suquet of its thorns and its fried head (Finished tableside, Presentation Madrid Fusion) Scorpion fish, Joselito essence, vegetables, brandy, saffron (Subject to availability, minimum two people)	36€	-

Appetizers, Bread, Echire French Butter and LC EVOO 7 €

* VAT Included

We have information on allergies and intolerances



MEAT

	PORTION	1/2 PORTION
Bresse pigeon matured in Joselito essence, corn soufflés and herb and achiote sauce (Carved tableside, Presentation Madrid Fusion) Pigeon, corn, tomato, vegetables, liqueurs, Canarian mojo, LC extra virgin olive oil, spices, achiote	39€	-
Rubia Gallega beef tenderloin, bordelaise sauce and marrow toast Beef, onions, marrow, red wine	40€	24€
Rubia gallega tenderloin steak tartar. (Prepared tableside) Beef, pickles, pasteurized yolk, brandy, Tabasco, oil	40€	24€
Burgaud Canetón duck, peach puree and cardamom sauce (Carved tableside) Duck, peach, cardamom, mushrooms, vegetables	48€	-
Joselito top loin with Mexican ash crust (finished tableside) Top loin, tomato, chilimole	30€	20€

TASTING MENU - 110 €

Mackerel cured in kombu seaweed, creamy smoked citrus and Joselito essence
(Prepared tableside)
Mackerel, seaweed, butter, Joselito essence, lemon

Piquillo LC pepper fritter, Madagascar vanilla, Iyo yogurt
Flour, milk, egg, salt, piquillo pepper, vanilla

Crispy corn roll filled with foie gras foam
Corn, foie gras, dairy, sugar

Mos egg, Joselito ham noodles and smoked eel
Egg, acorn-fed Iberian ham, eel, chilli

'Ajoverde - Ajoblanco' spiral, shrimp from Santa Pola, orange tears, codium and scented LC extra virgin olive oil
Shrimps, pistachio, marcona almond, seaweed, orange, garlic, olive oil

European lobster, roasted poultry jus, tarragon spaghetti and ginger LC extra virgin olive oil
Lobster, chicken, vegetables, extra virgin olive oil, spices, garlic

Cantabrian wild hake, bivalve sauce and sea air
Hake, clams, cockles, seaweed

Joselito top loin with Mexican ash crust
Top loin, tomato, chilimole

Green apple mojito, jelly and mint ice cream
Rum, mint, sugar, apple, lemon, lime

Banoffee, red miso ice cream, creamy soy and amaranth popcorn
Banana, bourbon vanilla, miso, salted toffee, biscuit, corn, amaranth

* VAT Included

We have information on allergies and intolerances