



A'BARRA
R E S T A U R A N T E

MENÚ RAICES

SNACKS

Wild mushroom cappuccino

Bite of Autumn

APPETIZERS

Crystal bread, roasted garlic, cured pork

Asparagus panna cotta and Sichuan pepper

STARTERS

Charred leeks, egg yolk and caviar

Egg, cod and potato

FISH

Selection of market fish reinterpreted by the Chef

MEAT

Braised pork collar with chilmore sauce and tomato

DESSERT

Chocolate soufflé, vanilla and ham essence

Mignardises

Water, coffee and tea

Bread, butter and olive oil service

100€ VAT included

The menus are subject to seasonal changes of dishes or products.



A'BARRA
R E S T A U R A N T E

MENÚ TERRUÑO

SNACKS

Wild mushroom cappuccino

Bite of Autumn

APPETIZERS

Crystal bread, roasted garlic, cured pork

Asparagus panna cotta and Sichuan pepper

STARTERS

Ravioli, smoked cheese and caviar

Egg, cod and potato

FISH

Selection of market fish reinterpreted by the Chef

MEAT

Dry-aged beef, sweet potato and bone marrow sauce

DESSERT

Caramel millefeuille and chantilly

Mignardises

Water, coffee and tea

Bread, butter and olive oil service

125€ VAT included

The menus are subject to seasonal changes of dishes or products.



A'BARRA
R E S T A U R A N T E

MENÚ ESENCIA

SNACKS

Wild mushroom cappuccino

Bite of Autumn

APPETIZERS

Crystal bread, roasted garlic, cured pork

Asparagus panna cotta and Sichuan pepper

STARTERS

Chard stems with foie gras and truffle

Egg, cod and potato

SEAFOOD

Langoustine à la meunière and cauliflower

FISH

Selection of market fish reinterpreted by the Chef

MEAT

Iberian Wellington

DESSERT

A unique selection of A'Barra cocoa beans

Mignardises

Water, coffee and tea

Bread, butter and olive oil service

150€ VAT included

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