



PRODUCT - NATURE - TRADITION

The quality of the product, admiration for nature and respect for tradition are the pillars of A'Barra

Joselito Ham 2015 Vintage	42
Foie, coconut & raspberries	36
Small sweet prawn salad, corals & codium	33
Chard stems, ham broth, foie gras & truffle	28
Roasted cauliflower cream, fresh herbs & hazelnuts	27
Mushrooms, light escabeche, roasted carrots & pine nuts	35
Pumpkin, pistachios & parmesan	26
Charred leek, egg yolk & caviar	28
Squid, ink, cured egg yolk & pork jowl	34
Ravioli, smoked cheese & caviar	33
Red prawn rice, cuttlefish & saffron	36
Steak tartare	46
Lobster, roasted tomato & seaweed	52
Hake with langoustine & spinach suquet	42
Red mullet, shellfish & seaweed	46
Market fish selection & roasted vegetable jus	45
Grouper, codium & green beans	44
Kid goat shoulder, saffron & hazelnuts	56
Dry-aged beef, sweet potato & bone marrow sauce	42
Pigeon aged in ham fat & poultry royale	46
Roe deer, pine nuts & red cabbage	45
Iberian Wellington (for 2)	85



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TASTING MENU

Wild mushroom cappuccino

Bite of Autumn

Joselito ham 2015 Vintage (additional charge + 28€)

Piquillo pepper | sriracha | coffee

Crystal bread | roasted garlic | cured pork

Asparagus panna cotta | chutney | Sichuan pepper

Pizza | smoked cheese | Joselito pork jowl

Seaweed crisp | mussel | escabeche

Joselito pâté acorn

Roasted pumpkin churro | orange | hot honey

Small sweet prawns | caviar | cocido broth

Borage | almonds | green apple

Ham tagliatelle | smoked eel | Mos egg

Coconut | celeriac | fennel | tarragon

Baby squid | squid ink | roasted garlic

Langoustine | citrus meunière | sesame | cauliflower

Market fish selection | soy | shiso

Pork collar | mojo | mango | passion fruit

Selection of artisan cheeses (additional charge + 28€)

Leek | albedo | almonds

Chocolate soufflé | vanilla | Joselito essence

165€ PP

Sensorial 105€

Private collection 215€