



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
Baby sweet prawn salad, corals & codium	36
Green Beans, Escabeche & Seaweed	26
Seasoned Tomatoes & LC AOVE ice-cream	24
Charred Leeks, Egg Yolk & Caviar	28
Red Prawn Rice, Cuttlefish & Saffron	38
Raviolis, smoked cheese & caviar	34
Steak tartare	48
Lobster, roasted tomato & seaweed	50
Red Mullet, Crispy Bones & Saffron Emulsion	52
Hake, Shellfish Sauce & Sea Foam	46
Marinated Bonito, Carrot & Foie Gras	44
Kid meat shoulder, saffron & hazelnuts	54
Matured Beef, Sweet Potato & Bone Marrow Sauce	42
Quail, corn & truffle	44
Iberian Wellington (for 2)	88



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TASTING MENU

Potato | roasted onion

Red pepper | vanilla

Joselito Ham 2015 Vintage (supplement + 28€)

Seaweed | cured sea bass

Green tomato | almonds

Crispy bread | pork shoulder

Brioche | pumpkin | orange

Liquid Salad | Beetroot | Apple

Baby sweet prawns | Almond | Pistachio | Grapefruit

Baby Squid | roasted garlic

Egg | ham | smoked eel

Celeriac | squid | coconut

Langoustine | meunière | cauliflower

Scorpionfish | Codium | Razor Clams

Charred Pork Neck | Tomato

Selection of artisanal cheeses (supplement +22€)

Leek | albedo | almonds

Peach | Yuzu | Roses

165€ PP

Sensorial 105€

Private collection 215€