

PRODUCT · NATURE · TRADITION

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

TASTING MENU

Snap peas | mint

Roasted potato | artichokes

Joselito ham 2015 Vintage (supplement + 28€)

Crispy bread | roasted garlic | cured pork

Asparagus panna cotta | pink peppercorns

Pizza | smoked cheese | pork jowl

Seaweed crisps | marinated mussels

Joselito | acorn pâté

Cod | spicy honey

Small sweet prawns | cocido broth | caviar

Pea stew | almonds

Ham broth noodles | eel | Galician 'Mos' egg

Coconut | celeriac | butter | fennel

Langoustine | meunière | cauliflower

Turbot | soy sauce | shiso

Charred pork neck | spices | mango | passion fruit

Selection of artisanal cheeses (supplement +22€)

Leek | citrus pith | almonds

Chocolate soufflé | vanilla | ham essence

165€ PP

Sensorial 105€

Private collection 215€