



PRODUCT - NATURE - TRADITION

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

TASTING MENU

Crispy pea | mint

Roasted potato | charred onion

Joselito ham 2015 Vintage (additional charge + 28€)

Crystal bread | roasted garlic | cured pork

Asparagus panna cotta | Sichuan pepper

Pizza | smoked cheese | Joselito pork jowl

Seaweed crisp | mussel | escabeche

Joselito pâté acorn

Cod churro | spicy honey

Small sweet prawns | almonds | pistachio | grapefruit

Lettuce | apple | beetroot

Ham tagliatelle | smoked eel | Mos egg

Coconut | celeriac | fennel | tarragon

Baby squid | squid ink | roasted garlic

Langoustine | citrus meunière | cauliflower

Market fish selection | soy | shiso

Pork collar | spices | mango | passion fruit

Selection of artisan cheeses (additional charge + 28€)

Leek | albedo | almonds

Chocolate | coffee | ham essence

165€ PP

Sensorial 105€

Private collection 215€