



A'BARRA
RESTAURANTE

TASTING MENU - 110 €

Mackerel cured in kombu seaweed, creamy smoked citrus and Joselito
essence (Prepared tableside)

Mackerel, seaweed, butter, Joselito essence, lemon

Piquillo LC pepper fritter, Madagascar vanilla, lyo yogurt

Flour, milk, egg, salt, piquillo pepper, vanilla

Crispy corn roll filled with foie gras foam

Corn, foie gras, dairy, sugar

Mos egg, Joselito ham noodles and smoked eel

Egg, acorn-fed Iberian ham, eel, chilli

'Ajoverde – Ajoblanco' spiral, shrimp from Santa Pola, orange tears, codium
and scented LC extra virgin olive oil

Shrimps, pistachio, marcona almond, seaweed, orange, garlic, olive oil

European lobster, roasted poultry jus, tarragon spaghetti and ginger LC extra
virgin olive oil

Lobster, chicken, vegetables, extra virgin olive oil, spices, garlic

Cantabrian wild hake, bivalve sauce and sea air

Hake, clams, cockles, seaweed

Joselito top loin with Mexican ash crust

Top loin, tomato, chilimole

Green apple mojito, jelly and mint ice cream

Rum, mint, sugar, apple, lemon, lime

Banoffee, red miso ice cream, creamy soy and amaranth popcorn

Banana, bourbon vanilla, miso, salted toffee, biscuit, corn, amaranth

*precio IVA incluido

Disponemos de información sobre alergias e intolerancias