



THE ABRASSAME'S SAUCERS

Choose two starters

- Bravas (fried potatoes with spicy tomato sauce) 🍏
- Iberian ham homemade croquettes
- Cuttlefish and green pepper homemade croquettes
- Carpaccio of browned beef, arugula and mustard vinaigrette ✂
- Prawns and vegetables tempura
- Starred eggs with potatoes and Iberian ham ✂
- Dice of cod with roast peppers compote
- Super crunchy squid rings with curry mayonnaise, coriander and lime
- Steamed and braised rock mussels with coconut milk, lime, new onion and a twist of coriander and citronella ✂
- Iberian ham D.O. Salamanca with toast bread with tomato and 100% olive oil
- Crunchy eggplants with flowers honey and lime twist 🍏
- Eco vegetables turnovers with peanut butter and sprouts from the garden 🍏
- Crispy broccoli in tempura with cumin, lime and a spicy touch 🍏
- Chicken fingers with honey, mustard and cayenne sauce
- Hearts of artichokes grilled and candied with Iberian ham shavings ✂
- Caesar salad with pickled chicken, curry sauce, anchovies, manchego cheese and croutons
- Salad from the garden with curd cheese, seasonal crudités, nuts and seeds 🍏
- Russian salad 2.0 with confrescent belly and foam of olives stuffed with anchovies
- Table of roasted vegetables with ricotta sauce and garlic and anchovies vinaigrette ✂

Choose a Main Course

- VEGETARIAN PAELLA FROM MARESME 🍏 ✂
spinach, mushrooms, asparagus, artichokes and zucchini
- TIBIDABO MOUNTAIN PAELLA ✂
ribs, chicken, pork sausage, blood sausage, asparagus and artichokes
- SEAFOOD PAELLA FROM MEDITERRANEAN ✂
red shrimp, Dublin bay prawns, clams and mussels
- BLACK PAELLA ✂
cod, spinach and aioli of comfit garlic
- CARMEN'S FIDEUÀ noodles paella with red shrimp, Dublin bay prawns, clams and mussels
- Chicken marinated and roasted ✂
- 1/2 Black Angus burger matured 35 days hand-chopped with bacon, Cheddar cheese, piquillo pepper, poached onion, lettuce and tomato
- 1/2 Beetroot veggie burger with bean sprouts and touch of wasabi sauce and tomato and ginger chutney 🍏
- Fish & Chips of cod and salmon in potato panko with brown crab mayonnaise and chopped vegetables
- Grilled beach squid with parmentier and roast juice ✂
- Bluefin tuna tartar with foie, nori seaweed and caramelised sesame
- Pan Bao of oxtail with pickled vegetables, sprouted from the garden, peanut Cantonese
- Piquillo peppers stuffed with beef, prawns and mushrooms ✂



Vegetarians



Gluten Free

Sweeten with a dessert

- Catalan cream with yogurt cream and red berries ✂
 - Volcanic chocolate rocks
 - Cheesecake with caramel-coated pistachios
- Handmade ice cream of Kefir yogurt and lime infusion ✂
 - Handmade ice cream of 75% chocolate
 - Handmade sorbet of fresh celery and lime ✂

23,95

Valid for nights from Sunday to Thursday