

CÚPULA LAS ARENAS

# Abrassame

HOMEMADE CUISINE



[www.GRUPOABRASSAME.com](http://www.GRUPOABRASSAME.com)

93-425-54-91

[hola@abrassame.com](mailto:hola@abrassame.com)





## WISH

### STARTERS TO SHARE

Green salad, olives, carrots, pickles, onions and cherries  
tomatoes

Our BRAVAS, fried potatoes in spicy sauce

Crunchy eggplants with flower honey and lime twist

Iberian ham homemade croquettes

### MAIN COURSE TO CHOOSE

Select cut of grilled Iberian pork with truffled rustic puree,  
piquillo peppers and pimientos del padrón

Supreme grilled salmon with leeks roasted in the flame,  
braised tomato and red peppers

### DESSERT TO CHOOSE

Catalan cream with yogurt mousse and red berries

Mango sorbet

Bread, Water & Wine

\* 1 bottle of wine for every 3 guests  
\* Request main dish five days in advance

32,50 €  
VAT Included



## HAPPINESS

### STARTERS TO SHARE

Caesar salad with chicken à l'escabèche, curry sauce, anchovies,  
Manchego cheese, bacon and croutons

Crispy broccoli in tempura with cumin, lime and a spicy touch

Organic scrambled eggs with potatoes and Iberian ham

Steamed grilled mussels with wine, lemon and oregano

### MAIN COURSE TO CHOOSE

Entrecote aged selection from Galician matured 40 days 250 gr.

Marinated sea bass with leeks roasted in the flame,  
braised tomato and red peppers

### DESSERT TO CHOOSE

Super apple cake

Handmade ice cream of yogurt and lime

Bread, Water & Wine

\* 1 bottle of wine for every 3 guests  
\* Request main dish five days in advance

42,50 €  
VAT Included



## PASSION

### STARTERS TO SHARE

Tuna salad with avocado, roasted red pepper, onion, natural tomato and olive with candied garlic

Small fried fish, Cádiz style

Squids Andalusian style with citrus mayonnaise

Iberian ham D.O. Salamanca in Catalan tomato bread

### MAIN COURSE TO CHOOSE

Soupy rice lobster \*Specialty chef Philip Bonastre

Cod with fried garlic and Jerez vinegar

Beef sirloin 230 gr.

### DESSERT TO CHOOSE

Pavana cream, speculoos biscuit, comfit pineapple and lemon foam

Handmade ice cream of 75% chocolate

Bread, Water & Wine

\* 1 bottle of wine for every 3 guests  
\* Request main dish five days in advance

52,50 €  
VAT Included



## TAPASSION

IDEAL FOR  
COCKTAIL  
EVENTS

### TAPAS TO SHARE

Green salad, olives, carrots, pickles, onions and cherries tomatoes

Our bravas, fried potatoes in spicy sauce

Iberian grilled chistorra

Iberian ham homemade croquettes

Crunchy eggplants with flower honey and lime twist

Squids Andalusian style with citrus mayonnaise

Organic scrambled eggs with potatoes and Iberian ham

Steamed grilled mussels with wine, lemon and oregano

Small fried fish, Cádiz style

Black Angus burger matured 35 days hand-chopped

### DESSERT

Volcanic chocolate rocks five styles

Bread, Water and Wine

\* 1 bottle of wine for every 3 guests

45,00 €  
VAT Included