



ABACAXI

RESTAURANT

TO SHARE

Black Angus carpaccio with parmesan cheese, truffle oil and chive sprouts	16
Salmorejo cordobés with boiled egg and Iberian ham	8
Salmon tartar on a bed of guacamole with mango juice	21
Abacaxi special salad	15
International cheese platter	22
Iberian ham platter	25
Tomato raff salad with tuna belly and baby broad beans	14
Octopus with a smooth aioli mousse	22
Baby langoustines with tender garlic, sobrasada and a touch of cayenne pepper	18
Grilled vegetables with romesco sauce	15
Scrambled eggs with poached onion, wakame seaweed and bluefin tuna	18

MEATS

Galician beef entrecote with baby potatoes (250gr.)	22
Duck Magret with red wine jam and parmentier cream	24
Crispy non-chicken vegan hamburger with sweet potato	16

SEAFOOD

Red tuna tataki marinated in soy and ginger with wasabi, soy aioli, mustard and curry.	28
Confit cod with rosemary oil and black olive powder	22
Squid ink pasta with seafood	18

CHILDREN

Ham and cheese pizza	10
Cheese pizza	10
Iberian ham croquettes	12
Pasta Bolognese	10

DESSERTS

Hot cheesecake with black cherry ice-cream	8
Chocolate coulant with almond ice cream	6
Tiramisu	5
Pineapple tartar	5

* Consult the allergens

No. *Delicat* 03

MONTI·SIÓN

BOULIQUE HOTEL