

Suggestions of the week. Cooked for you, on the spot.

RAW

Oyster

Spéciale de Claire N°2, from Daniel Sorlut ◯	6 €
Fine de Claire N°2, from Daniel Sorlut ◯	5 €

COLD

Stracciatella with burrata, bimi and cherry 🍷🍷	14 €
Tomato, tuna belly mousse and gazpacho 🍷🍷🍷🍷	9 €
Iberian lacón (pork shoulder) 🍷🍷🍷	15 €
Raw sea bass with smoked mandarin and almond 🍷🍷🍷	11 €

HOT

Meatballs with cuttlefish 🍷🍷🍷🍷	16 €
Broth with meat balls 🍷🍷	10 €
Beef tripe 🍷	16 €

SWEETS

Abarrote french toast 🍷🍷🍷	9 €
Lemon Pie 🍷🍷🍷	6 €
Pastry cream and toffee millefeuille 🍷🍷🍷🍷🍷	6 €

*It is reported that fishery products have been subjected to prior freezing or come from aquaculture systems that guarantee they are free of anisakis.

WINES. Get to know our oenology concept and discover the wines in which we believe. National and international references of natural wines to savor a different and modern oenology.

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We are #bar, #wine
& #takeaway