



OUR MENU



Gastronomic selection

Vinaròs anchovies on toasted ciabatta with pickled onions (Piece / Portion - 4pcs.)	 	2,50 / 9,80 €
Burratina on tomato carpaccio with pesto and truffle	   	9 €
Classic russian salad with puffed bread	   	7,50 €
Confit artichoke heart in extra virgin olive oil, with Iberian ham shavings and foie gras		10,50 €
Fried egg over natural French fries, Iberian ham shoulder and truffle	  	10,50 €
Our "abbravas"		7,50 €
Chips		5,50 €
Breaded chicken fingers with homemade tartar sauce	  	9 €
Ham, Spanish stew meat and spinach croquettes (1 pc.)	  	2 €
Nachos with guacamole, american cheese and refried beans		9 €
BBQ chicken wings on smoked homemade ruffles-style potatoes		11,60 €
Bread service (Ask about allergens)		1,50 €

Cheese and cured meats tasting

50% fodder-fed Iberian ham with tomato-rubbed bread	 	24 €
XL platter of national cold cuts and cheeses Guijuelo Iberian ham, pork, top loin, chorizo and Iberian cured sausage, Idiazabal and Manchego cheese	  	22 €
Assortment of D.O. Catalan cheeses Garrotxa (matured and pasteurised goat cheese), Tarragona (ash-matured sheep cheese), Ripollés (mild cow cheese, 3rd prize 2018) & Blau Ceretà & Molí de Ger (soft cheese)		15,80 €
Crunchy bread with tomato (4 pcs.)		4,20 €



Salads

Local	12,60 €
Mixed greens with tomato, sweet onion and other products from the organic and sustainable farms of Viladecans (Baix Llobregat)	
Tomato 	15 €
Seasonal tomato with tuna belly, anchovies, pickled Figueres onion and mojo-dressed olives	
Caesar    	15,80 €
Local romaine lettuce, chicken, smoked bacon, bread croutons, Idiazabal cheese and caesar sauce	

Main courses

Vegetable cream soup from our Viladecans eco-garden, 100% natural	12 €
Dried egg pasta (with traditional Bolognese or Pesto sauce)    	15,80 €
Individual paella with alioli and prawns / black rice option   	18 €
Baked cod “a la llauna” style with Santa Pau beans  	20 €
Salmon tiradito with leche de tigre and passion fruit / grilled option with vegetables 	22,10 €
Grilled chicken breast with vegetable wok 100% natural	14 €
Braised beef meatballs with cuttlefish and pig’s trotters    	17,20 €
350g cider house ribeye steak with potatoes and pepper	25 €
Beef tenderloin with foie gras and shoestring potatoes	26 €
Veal milanese with slow-cooked egg, Iberian ham shoulder and truffle sauce   	17,50 €
Individual truffled Spanish omelette, made to order  	9,50 €



Bread and pizza specialties

Our Ham and Cheese Toastie	  	9 €
Sliced bread with butter, ham and edam cheese		
abba Club Sandwich	   	13,70 €
Sliced bread, lettuce, mayonnaise, tomato, grilled plain, chicken, bacon, ham and cheese with plain potatoes		
Aged beef steak burger with edam cheese, bacon, mayonnaise, lettuce, tomato and egg, served with chips	   	16,80 €
abba Veggie burger complete with aubergine faux bacon, lettuce, tomato and vegan mayo		16 €
Iberian ham shoulder sandwich, served with crisps	 	14 €
Vegetable bagel with Heura, asparagus, tomato, lettuce, and veganaise		16,20 €
National beef pepito sandwich with our basket of potatoes		17 €
Margarita pizza	 	14 €
Ham with mozzarella pizza	  	14 €
Four cheeses pizza	 	14 €
Grilled vegetables pizza	 	14 €
BBQ with crispy bacon pizza	  	15,50 €
Maestra pizza with burrata, Bologna mortadella, pesto, and grated truffle	    	18 €



Desserts

Fresh fruit salad with lemon sorbet	  	7 €
Cheesecake our way with ice cream		8 €
Caramelised brioche french toast with sheep milk ice cream	  	8 €
Chef's selection of ice creams on vanilla cream	  	7,50 €
Gluten-free chocolate coulant with vanilla ice cream	 	7,50 €
KM0 natural yogurt		3,50 €
Catalan cream with carquiñolis	   	8 €

Alérgenos / Allergens



Gluten
Gluten



Huevo
Egg



Crustáceos
Crustaceans



Apio
Celery



Lactosa
Lactose



Sulfitos
Sulphite



Moluscos
Mollusks



Mostaza
Mustard



Pescado
Fish



Soja
Soy



Sésamo
Sesame



Cacahuetes
Peanut



Altramuces
Lupin bean



Cerdo
Pig



Setas
Mushrooms



Nueces
Nuts



Vegano / *Vegan*



Vegetariano / *Vegetarian*

