

2022

VORO  
ÁLVARO SALAZAR

 #vorobyalvarosalazar | [www.vororestaurant.com](http://www.vororestaurant.com)

EN



T  
I  
N  
E  
Z

Cuttlefish "Pica Pica"

Almond and caviar

Partridge escabeche

Majorcan pork black bun

Duck<sup>3</sup>

Puttanesca

Sea Coral

Gunkan?

Liliaceae

Brassicales

Umbellifers

Cuttlefish "a la bruta"

"Palo Cortado" fragrant seafood salad

"Huevos Rotos" from the lobster claw

Iberic glazed lobster its own "gazpachuelo" & radish

Dentex and its collagens

Glazed suckling lamb, spinach, and vanilla

Soft-braised veal, beetroot, and aromatic herbs

6 Citrus "pomada"

The "gachas" from my childhood

Pink pepper, violets, and hibiscus

Pieces of confectionary

A  
L  
B  
O  
R

O  
C  
A  
S  
O

D  
E  
V  
O  
R  
O

M E N U 1 6 5 €

