

2022

VORO  
ÁLVARO SALAZAR

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

EN



T  
I  
N  
U  
N

Cuttlefish "Pica Pica"

Cuttlefish "a la bruta"

Almond and caviar [2022]

"Palo Cortado" fragrant seafood salad [2015]

Partridge escabeche

"Huevos Rotos" from the lobster claw

Majorcan black pork bun

Iberic glazed lobster its own "gazpachuelo" & radish

Duck<sup>3</sup> [2019]

John Dory fish and its collagens

Sardine, tomato and mahonés

Suckling lamb, cherries and spinach

Sea Coral

Soft-braised veal, beetroot, and aromatic herbs [2018]

Tuna

"Pomada"

Liliaceae

The "gachas" from my childhood

Umbellifers

Pink pepper, violets, and hibiscus

Pieces of confectionary

HERBÍVORO

PISCÍVORO

CARNÍVORO



A L B O R



O C A S O

D E V O R O

M E N U 175 €