

2023

VORO
ÁLVARO SALAZAR

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Squid, umbelliferae
and lentils

Eel “espinagada” in its
pil pil and Palo kabayaki [2016](#)

“Palo Cortado” fragrant seafood salad [2015](#)

Almond, Picual & caviar [2022](#)

Guinea fowl

“Porc negre”

Duck³ [2019](#)

Meringue — Tuna
“Encebollado” —

Tomato

Lobster — “Huevos rotos”
Rice

Duck Bourguignon

Wagyu — Fillet, tendons and marrow
Marinated

Soft braised veal, beetroot and herbs [2018](#)

“Pomada”, citrus and chillies

Auntie Luisa’s “gachas”

Vanilla and burnt milk

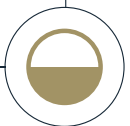
Pieces of confectionery



A L B O R



O C A S O



D E V O R O

M E N U