

2023

VORO
ÁLVARO SALAZAR

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Eel "espinagada" in its pil pil and Palo kabayaki [2016]

"Palo Cortado" fragrant seafood salad [2015]

Guinea fowl

"Porc negre"

Duck³ [2019]

Meringue

Tuna

"Encebollado"

Tomato

Squid, umbelliferae and lentils

Wagyu

Fillet, tendons and marrow

Marinated

Soft braised veal, beetroot and herbs [2018]

"Pomada", citrus and chilies

Vanilla and burnt milk

Pieces of confectionery



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