


2021

VORO
ÁLVARO SALAZAR

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Almond, cauliflower & caviar

Seafood salad with "palo cortado" 2015

Frozen "Espeto" 2015

Spiced lamb sandwich

Majorcan black pork bun & iberian pork

Majorcan aged beef & celery

Sea coral

Orange & Mackerel

Tomato & "trencada" olive

"Trempó" airbag & mahonés cheese

Smoked sherry Bloody Mary

Lobster "huevos rotos"

Iberic glazed lobster, its
"gazpachuelo" & turnip

John Dory fish, its collagens & black garlic "ajoatao"

Soft-braised veal, beetroot & aromatic herbs 2017

The duck discards - 1st sequence

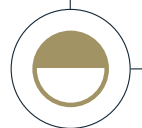
Duck royal & its truffled ensaimada - 2nd sequence

Citrus & chilles

"Gachas"

Pink pepper, hibiscus & white chocolate

Petit Fours



A L B O R



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