
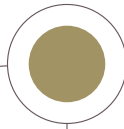


2021

VORO
ÁLVARO SALAZAR

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Seafood salad
with "palo cortado"

Sardine frozen "espeto"

Glazed oxtail bun

"Huevos rotos" & sobrasada

Aged beef & celery

Sea coral

Sea urchin & orange

"Trampó" airbag & mahonés cheese

Smoked sherry Bloody Mary

Almond, cauliflower & caviar

Iberic glazed lobster, its
"gaspachuelo" & horseradish

John Dory fish, its collagens,
peas & black garlic

Soft-braised veal, beetroot
& aromatic herbs

Duck⁴

"Gachas"

Citrus & Solanaceae

"Torrija de Sela"

Petit Fours

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