


2021

VORO
ÁLVARO SALAZAR

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Sardine frozen "espeto"

Glazed oxtail bun

"Huevos rotos" & sobrasada

Aged beef & celery

Sea coral

Sea urchin & orange

"Trampó" airbag and mahonés cheese

Smoked sherry Bloody Mary

Seafood salad with
"palo cortado"

Almond, cauliflower & caviar

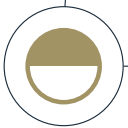
Jhon Dory fish, its collagens,
peas & black garlic

Softly braised veal, beetroot
& aromatic herbs

Citrus & Solanaceae

"Torrija de Sela"

Petit Fours



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