


2021

VORO  
ÁLVARO SALAZAR

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Almond Panna Cotta,  
cauliflower & caviar

“Palo Cortado” fragrant  
seafood salad “2016”

Frozen “Espeto” “2015”

Lamb & Majorcan frit bite

Majorcan black pork bun

Majorcan aged beef & celery

Sea coral

Orange gazpacho and Bouchot mussels

Tomato & “trencada” olive

“Trempó” airbag and mahonés cheese

Andalusian stew chickpea in tomato water

“Huevos Rotos”  
from the lobster claw

Iberic glazed lobster,  
its “gaspachuelo” & turnip

Jhon Dory fish, “pil pil” from its collagens & black garlic

Soft-braised veal, beetroot & aromatic herbs “2017”

Duck royal & its truffled ensaimada – 1st sequence

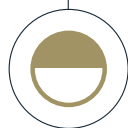
The duck discards – 2nd sequence

Citrus & Chillis

Sherry-Arbequina Olive Oil “Gachas”

Pink pepper, hibiscus & white chocolate

Petit Fours



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