
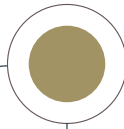


2021

VORO  
ÁLVARO SALAZAR

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Fake almond Panna  
Cotta, cauliflower & caviar

"Palo Cortado" fragrant  
seafood salad "2016"

Cuttlefish in onion and its garum

Cuttlefish "Pica Pica"

Lamb & Majorcan frit bite

Majorcan black pork bun

Majorcan aged beef & celery

Sea coral

Orange gazpacho, Bouchot mussels and its iodized foam

Tomato & "trencada" olive

"Trepó" airbag and mahonés cheese

Andalusian stew chickpea in tomato water

"Huevos Rotos"  
from the lobster claw

Iberic glazed lobster, its own  
"gazpachuelo" & radish

John Dory fish, "pil pil" from its collagens & black garlic

Soft-braised veal, beetroot & aromatic herbs "2017"

Duck royal & its truffled ensaimada – 1st sequence

Sigh of duck – 2nd sequence

Citrus and Solanaceae

The "gachas" from my childhood

Pink pepper, hibiscus & white chocolate

Pieces of confectionery



A L B O R



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