
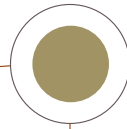


2021

VORO
ÁLVARO SALAZAR

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Lamb & Majorcan frit bite

Frozen "Espeto" "2015"

Majorcan black pork bun

"Palo Cortado" fragrant seafood salad "2016"

Majorcan aged beef & celery

Almond Panna Cotta, cauliflower & caviar

Sea coral

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

Orange gazpacho and Bouchot mussels

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

Tomato & "trencada" olive

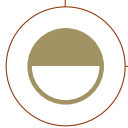
Citrus & Chillis

"Trepó" airbag and mahonés cheese

Pink pepper, hibiscus & white chocolate

Andalusian stew chickpea in tomato water

Petit Fours



A L B O R



O C A S O

V O R O

M E N U 110 €