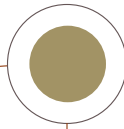


2021

VORO
ÁLVARO SALAZAR

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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

Cuttlefish "Pica Pica"

Cuttlefish in onion and its garum

"Palo Cortado" fragrant seafood salad "2016"

Fake almond Panna Cotta, cauliflower & caviar

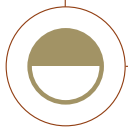
John Dory fish, "pil pil" from its collagens & black garlic

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

Citrus and Solanaceae

Pink pepper, hibiscus & white chocolate

Pieces of confectionery



A L B O R



O C A S O

V O R O

M E N U 110 €