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CELLARIUM
ROOTS AND EVOLUTION



ALMA CARRAOVEJAS

Curing

YOUNG AND AGED WAGYU JERKY
TOMATO TEXTURED COOKIE

Maduration

CRISPY TROUT
TROUT SAUSAGE

Lard

SUCKLING PIG CHOP
IBERIAN PORK TARTLET

Salt

ANCHOVY AND PIQUILLO PEPPER TARTLET
COCKTAIL FROM THE GARDEN

Pickled

ALMOND MARINATED ASPARAGUS
FROM TUDELA DE DUERO

Paprika

GARLIC SOUP AND CASTREÑO EGG YOLK

Diatoms

LANGOUSTINE, SMOKED JERUSALEM ARTICHOKE
AND SMOKED CARROT

Kombu

VSEA BASS BELLY AND DRY CHERRY
SEA BASS, TOMATO AND PINE NUT STEW

Sealing wax

AGED SUCKLING LAMB, BEETROOT
AND WINTER VEGETABLES

Ice

FERMENTED LEMON SORBET AND BASIL

Sugar

CHERRY, CHEESE AND HONEY

Espicias

GINGER GUMMY · VANILLA CREAM
PEACH AND CLOVE · CINNAMON BUN
COCOA AND CARDAMOM · CHERRY AND PINK PEPPERCORN

Selection of coffees and infusions

Bread

COSCOJA · FOUGASSE · SOURDOUGH

*Menus are subject to change, especially for dishes prepared with seasonal produce.