

AM

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CELLARIUM
ROOTS AND FUTURE



ALMA CARRAOVEJAS

Curing

YOUNG AND AGED WAGYU JERKY
TOMATO TEXTURED COOKIE

Maduration

CRISPY TROUT
TROUT SAUSAGE

Lard

SUCKLING PIG CHOP
IBERIAN PORK TARTALET

Salt

ANCHOVY AND PIQUILLO PEPPER TARTLET
COCKTAIL FROM THE GARDEN

Pickled

PICKLED OYSTER, CODIUM VEIL AND HERRING ROE

Pistachio

SCALLOP, PISTACHIO AND SMOKED HERRING

Diatoms

MATURED NORWAY LOBSTER, JERUSALEM ARTICHOKE
AND SMOKED CARROT

Kombu

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

Dried

CAPON RICE AND SPRING MUSHROOMS

Sealing wax

AGED SUCKLING LAMB, BEETROOT AND WINTER VEGETABLES

Ice

FERMENTED LEMON SORBET AND BASIL

Sugar

CHERRY, CHEESE AND HONEY

Sspices

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

Selection of coffees and infusions

Bread

COSCOJA · FOUGASSE · SOURDOUGH

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