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CELLARIUM  
ROOTS AND FUTURE



ALMA CARRAOVEJAS

### **Oily**

DUCK HAM  
CORN MERINGUE AND MICUIT FOIE GRAS

### **Miso**

CRISOY TROUT  
TROUT SAUSAGE

### **Lard**

IBERIAN PORK TARTLET WITH PICKLES  
SUCKLING PIG CHOP

### **Salt**

ANCHOVY AND PIQUILLO PEPPER TARTLET  
HAM COCKTAIL AND EGG SABAYON

### **Curation**

CONGER EEL AND ALMOND BRANDADE

### **Paprika**

GARLIC SOUP WITH JIJAS AND CASTREÑO EGG YOLK

### **Diatoms**

MATURED CRAYFISH IN PEPITORIA SAUCE

### **Drying**

CREAMY RICE WITH CAPON AND MUSHROOMS

### **Brine**

HAKE WITH GARLIC SAUCE AND PIQUILLO PEPPERS

### **Confit · Sealed**

MATURED LAMB, SHALLOTS, AND BOURGUIGNONNE SAUCE

### **Wine**

PEAR SORBET WITH WHITE WINE

### **Cheese**

CHEESE, CHERRY, AND HONEY

### **Spices**

GINGER GUMMY CANDY · VANILLA CREAM  
PEACH AND CLOVE · CINNAMON ROLL  
COCOA AND CARDAMOM · CHERRY AND PINK PEPPER

### **Selection of coffees and infusions**

### **Bread**

COSCOJA · SOURDOUGH

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