



CELLARIUM
HERITAGE AND LEGACY

ALMA CARRAOVEJAS

CURING

Wagyu beef jerky
Crispy with tomato powder
Boletus consommé



FAT I

Foie micuit and corn meringue
Duck ham tartare with sun-dried tomatoes



FAT II

Suckling pig chop
Lamb chop
Red lard



SALTING I

Anchovy and piquillo pepper tartlet



SALTING II

Conger eel and almond brandade



SMOKED

Garlic soup with jijas and egg yolk



MATURATION

Matured crayfish in pepitoria sauce



BRINE

Hake with garlic sauce and piquillo peppers



DRIED

White beans, partridge, and black truffle



CONFIT

Churro lamb, shallots, and bourguignonne sauce



SYRUP

Pear sorbet with white wine



FERMENTATION

Cheese, quince, and honey



SUGAR

Ginger jelly beans
Vanilla cream
Cinnamon crunch
Cherry and pepper
Peach and clove
Pineapple and cardamom



*The menus are adapted to the seasonality and availability of the product.