



AMBI BIBI VIVI CUM

CELLARIUM
HERITAGE AND LEGACY

ALMA CARRAOVEJAS

CURING

- Wagyu beef jerky
- Crispy with tomato powder
- Boletus consommé

FAT I

- Apple Foie micuit
- Duck ham tartare with sun-dried tomatoes

FAT II

- Suckling pig chop
- Lamb chop

SALTING I

- Anchoy and piquillo pepper tartlet

CONFIT

- Conger eel and almond brandade

SMOKED

- Cardoon and onion velouté

MATURATION

- Matured crayfish in pepitoria sauce

BRINE

- Hake with garlic sauce and piquillo peppers

DRIED

- Chickpeas, partridge, and black truffle

MARINATED

- Gamo, mountain elver, and grand veneur sauce

SYRUP

- Pear sorbet with white wine

FERMENTATION

- Cheese, quince, and honey

SUGAR

- Ginger jelly beans
- Vanilla cream
- Cherry and pepper
- Pineapple and cardamom



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