



# AMBIUM

CELLARIUM  
HERITAGE AND LEGACY

ALMA CARRAOVEJAS

## CURING

Crispy of duxelle  
Boletus consomme  
Wagyu beef jerky



## FAT I

Corn meringue and foie micuit  
Duck ham, sun-dried tomatoes and egg yolk



## FAT II

Suckling pork chop  
Suckling lamb chop

## SALTING I

Ham and egg sabayon cocktail  
Anchovy and piquillo pepper tartlet



## SALTING II

Peas, baby shrimp and vegetable pilpil



## SMOKED

Castilian soup with jijas and egg yolk



## MADURATION

Matured crayfish in pepitoria sauce



## BRINE

Hake with garlic sauce and piquillo peppers



## DRYING

Chickpeas, partridge and melanosporum truffle



## MARINATED

Fallow deer fillet, grand veneur sauce and corujas



## WINE

Pear, ginger and grape must



## FERMENTATION

Spiced chocolate and almond praline



## SUGAR

Ginger gummy  
Vanilla cream  
Pineapple and cardamom  
Cherry and pepper



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