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CELLARIUM
HERITAGE AND LEGACY

ALMA CARRAOVEJAS

FAT I

Crispy pâté with fine herbs 
 Veal consommé with herbs from the estate 
 Wagyu cecina

FAT II

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

FAT III

Suckling pig chop
 Suckling lamb chop

CURED I

Garden Cocktail 
 Anchovy and piquillo pepper tartlet 

CURED II

Tomato, bonito and escabeche 

SMOKED I

Norway lobster, melon and smoked trout roe 

SMOKED II

Castilian soup with jijas and egg yolk 

BRINE

Hake with garlic and piquillo peppers 

DRIED

Rice with capon and mushrooms 

MARINATED

Duck, Apple, and Figs 

WINE

Pear, ginger and grape must 

FERMENTED

Spiced chocolate and almond praline 

SUGAR

Apricot and yuzu 
 Apple and manzanilla 
 Kiwi and eucalyptus
 Fig and almond 
 Raspberry and beetroot 

BREAD: Molleta, Galician bread and sourdough 



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