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# Gastronomic Innovation Plan for Black Pork: Gourmet Sandwich Menu on Andalusian Mollete and Diversification Strategy

The evolution of the quick-service restaurant (QSR) sector toward the high-end segment—known as the premiumization of fast-casual—is redefining global consumer behavior today. The most innovative chains no longer compete solely on price or speed; instead, they focus on delivering a memorable and wholesome sensory experience rooted in the authenticity and traceability of their raw materials. Within this strategic landscape, Black Pork SL, headquartered in Las Palmas de Gran Canaria, positions itself as a disruptive brand designed to export Spain's culinary heritage and the purest Iberian flavors to the international market.

With active trademark registrations in key jurisdictions, including the European Union, Hong Kong, China, and the United States, Black Pork needs to define a gourmet sandwich menu structured around the round Andalusian *mollete* to solidify this positioning in its future brick-and-mortar locations. This traditional Spanish bread acts as the perfect vehicle for a curated selection of ten options featuring select cuts of Iberian and Duroc pork, complemented by pork-free diversification options that meet the demands of today's global consumers. It is highly versatile and exceptionally well-suited for fast-casual operations.

## The Round Andalusian Mollete as the Culinary Anchor

The operational and sensory success of a high-end sandwich depends on the harmony between its filling and the bread that holds it. Different doughs react uniquely to the fats and juices of various meat cuts. The Andalusian *mollete*—particularly the one originating from Antequera, which holds the Protected Geographical Indication (PGI) status—represents the pinnacle of traditional southern Spanish baking. Its origins trace back to the low-fermentation flatbreads consumed in Al-Andalus between the 12th and 15th centuries, historically prized for their fluffy texture, high internal moisture, and deliberately short baking time.

From a food physics perspective, the *mollete* is a high-hydration bread made with soft wheat flour, resulting in a dense yet highly elastic, soft crumb with an irregular alveolar structure. Its crust is extraordinarily thin, smooth, and pale. Technically defined as a "par-baked bread," the *mollete* is uniquely suited for chain restaurant logistics. The bread is distributed par-baked and frozen, ensuring optimal preservation without artificial additives. When finished with a final flash of heat on a commercial panini press or contact grill at the restaurant, the outer crust develops a crispy, shattering, easy-to-bite texture. Meanwhile, the inner crumb retains its original moisture, acting as a sponge that absorbs the marbled fats of the Iberian cuts without breaking down or making the sandwich soggy.

For Black Pork’s restaurant operations, a round format weighing approximately 2.5 to 3.5 ounces (70 to 100 grams) is highly recommended. This size optimizes portion control, facilitates quick on-site or to-go consumption, and reduces kitchen prep times to under three minutes following natural thawing

## Gourmet Menu: 10 Iberian and Duroc Pork Sandwiches

The properties of Iberian and Duroc pork breeds—characterized by excellent intramuscular fat marbling rich in oleic acid—require culinary profiles that balance the richness of the meat with acidic, bitter, sweet, or slightly spicy notes. The ten options developed below are designed to maximize the performance of Black Pork’s value-added components, ensuring rapid ticket times and a fine-dining presentation tailored to a fast-casual format.

### 1. Acorn-Fed Iberian Ham Mollete with Tomato and EVOO

This flagship menu item is built around the purity of Spanish gastronomy's crown jewel. It features paper-thin slices of premium acorn-fed Iberian ham (*jamón ibérico de bellota*), ideally held at room temperature to allow the intramuscular fat to sweat naturally. The round *mollete* is lightly toasted on the inside and rubbed with the pulp of a ripe, skinless *colgar* tomato. The assembly is finished with a generous drizzle of early-harvest Picual extra virgin olive oil, whose notes of freshly cut grass and fig leaf complement the salty, umami character of the ham without overpowering its complex aromatic profile.



## 2. Signature "Serranito" Iberian Secreto Mollete

Inspired by Andalusia's most iconic popular sandwich, this gourmet version features *secreto ibérico* steaks from Carrasco, renowned for their unparalleled juiciness. The meat is lightly pounded with a meat mallet to ensure uniform thickness and to let it drape slightly over the edges of the round *mollete*. After being seared over medium-high heat to caramelize the exterior, the steaks are layered over a bed of Italian green peppers previously fried in abundant extra virgin olive oil. The sandwich is completed with thin slices of cured Iberian shoulder (*paletila ibérica*) that partially melt from the residual heat of the *secreto*, along with a spread of seasoned, chopped ripe tomatoes on the bottom bun.



### 3. Duroc Roasted Pork Leg ("Pata Asada") Mollete with Semi-Cured Canary Island Cheese

This sandwich directly aligns with the "roasted pork and cheese *mollete*" core offering of Black Pork, paying tribute to Canary Island *pata asada*, one of the region's most traditional preparations. It utilizes Duroc pork leg seasoned with garlic, salt, oregano, and lard, slow-roasted in the oven until the meat is ultra-tender and the exterior is golden brown. The pork is carved into thin ribbons and served warm in a hot *mollete* alongside thin slices of semi-cured Canary Island cheese—ideally rind-coated with paprika—achieving a melted texture that envelops the spiced meat.



#### 4. Iberian Pork Cheek ("Carrillera") Mollete with Avocado Mash and Crispy Ham

Taking advantage of the gelatinous, ultra-tender texture of Iberian pork cheeks slow-cooked for hours in a rich red wine and root vegetable reduction, this sandwich offers high-end sophistication. The cheek meat is shredded and tossed in its own reduced juices until it forms a thick, savory glaze. The *mollete* is spread with a base of ripe avocado, mashed by hand and seasoned with a few drops of lemon juice to prevent oxidation and provide an acidic note that cuts through the richness. The assembly is topped with oven-dehydrated Iberian ham shards for a contrasting, crispy crunch.



## 5. Pulled Iberian "Abanico" Mollete with Sherry BBQ Sauce

The *abanico ibérico*—the cut that wraps around the animal's ribs, famous for its intense fat marbling—is slow-roasted at 230°F (110°C) for five hours in a high-humidity environment. Once the meat reaches a melt-in-your-mouth tenderness that allows it to be easily shredded, it is tossed in a proprietary barbecue sauce enriched with Oloroso sherry, adding notes of nuts and oak. This warm pulled pork is served on a toasted *mollete*, topped with a crisp, fresh coleslaw and sweet-and-sour pickled cornichons to provide the necessary acidity and crunch to balance the bite.



## 6. Iberian "Presal" Mollete with Caramelized Onions and Gaucha-Jalapeño Sauce

The *presa ibérica*, a highly prized cut thanks to its perfect balance of lean muscle fiber and marbled fat, is sliced into thin cutlets and flash-seared on the grill to lock in its juicy center. The *mollete* is assembled by layering the hot cutlets over a base of artisanal, slow-caramelized onions. The build is elevated with crispy applewood smoked bacon and a *gaucha* sauce emulsified with minced jalapeños, introducing the sweet-and-spicy ("swicy") flavor profile that is currently dominating international gourmet fast-food trends.



## 7. "Canarian Treasure" Mollete (Sealed Duroc Pork Bikini)

Based on one of Black Pork's patented signature creations, this sandwich is presented as a hermetically sealed pocket or stuffed panini. The original recipe fuses select cuts of cooked Duroc pork with melted semi-cured Canary Island cheese. The sandwich goes through a high-temperature sealing commercial press, which caramelizes the exterior starches of the Andalusian *mollete* crust and creates an airtight interior pocket where the cheese completely fuses with the meat juices. This ensures an explosion of flavor in every bite with zero spills during consumption.



## 8. Cured Iberian Loin ("Lomo") Mollete with Emmental and Walnut Oil

Ideal for a cold, instant-prep menu option, this *mollete* features long-cured acorn-fed Iberian loin sliced paper-thin—a cut prized for its clean flavor and firm texture. The warm bread is drizzled with extra virgin olive oil infused with toasted walnuts, enhancing the nutty flavor profile characteristic of acorn-fed pork. The meat is paired with thin slices of Emmental cheese that soften slightly against the heat of the freshly toasted *mollete*, offering a smooth, elegant dairy contrast.



## 9. Glazed Duroc Pork Belly Mollete with Soy Reduction and Pickles

Fresh Duroc pork belly with the skin on is selected, initially seared over high heat, and then pressure-cooked with onions, Worcestershire sauce, rice vinegar, and sugar until the meat is fork-tender and the fat becomes translucent. After cooling, the pork is shredded and sautéed in a concentrated reduction of its own juices and soy sauce. The *mollete* is assembled with a spread of house mayonnaise emulsified with the natural collagen from the roast, and topped with thinly sliced red onions and sweet-and-sour pickles to cut through the richness of the belly.



## 10. Duroc Pork Tenderloin ("Solomillo") Mollete with Piquillo Peppers and Goat Cheese

Duroc pork tenderloin is sliced into thin medallions and flash-sautéed on the grill, seasoned with sea salt, black pepper, thyme, and oregano. The toasted round *mollete* receives a base of wood-fired roasted Piquillo peppers, followed by the hot tenderloin medallions. The sandwich is crowned with rounds of creamy goat cheese log, then briefly placed under a salamander or broiler to partially melt the cheese over the sweet peppers, achieving a classic, sophisticated balance of intense flavors.



# Pork-Free Culinary Alternatives and Diversification Strategies

Including high-quality, pork-free choices satisfies the need to capture a broader audience, including vegetarian diners, guests with dietary restrictions, or flexitarian customers looking to alternate animal proteins with lighter or plant-based alternatives. These options are served on the same round Andalusian *mollete* base to maintain visual and operational consistency across the menu.

## 1. Traditional Spanish Omelet ("Tortilla de Patatas") Mollete with Confit Onions and Black Truffle

Explicitly highlighted in Black Pork's original concept, this sandwich reinterprets the most iconic staple of Spanish culinary culture. The *tortilla* is crafted following traditional guidelines using starchy Agria potatoes and fresh cage-free eggs, aiming for a highly juicy, runny, and creamy center. The warm, round *mollete* is spread on the bottom with a thin layer of black summer truffle paste (*Tuber aestivum*) to provide a deep, earthy aroma, and complemented with a mild roasted garlic aioli on the top bun, creating a flavor combination highly sought after in Madrid's premium food markets.



## 2. Tempura Calamari Mollete with Black Garlic Aioli

Paying homage to the quintessential Madrid sandwich tradition, this version adapts the classic to the round format of the Andalusian *mollete* using tender Atlantic squid rings or select tentacles. The calamari is dredged in a light blend of chickpea and corn flour, yielding an ultra-crispy tempura with low oil absorption after being fried at 350°F (180°C). The *mollete* is built with a spread of house aioli made from fermented black garlic and mayonnaise, which contributes sweet and tangy balsamic notes that elevate the neutrality of the classic fried seafood.



### 3. Tuna Ventresca Gourmet Mollete with Piquillo Peppers, Smoked Cheddar, and Pickles

Directly inspired by the recipe awarded "Best Sandwich in Spain" in 2022 by acclaimed chef Máximo Benages, this build offers a highly sophisticated seafood profile. Flaky, juicy flakes of premium light tuna belly (*ventresca de atún*) in olive oil are arranged over the toasted *mollete* base, alongside wood-fired roasted Piquillo peppers for a smoky sweetness, and thin slices of smoked white cheddar that melt slightly against the warm bread. The sandwich is finished with a fine relish of artisanal pickles to provide a crunchy, acidic pop that cuts through the richness of the tuna belly.



#### 4. Vegan Catalan "Escalivada" Mollete with Chickpea Hummus and Mache Greens

Designed specifically for the strict plant-based consumer segment, this sandwich omits all animal-derived ingredients without compromising on gourmet flavor. The *mollete* is toasted and generously spread on both sides with a classic chickpea hummus featuring a pronounced tahini and EVOO profile. It is filled with a portion of traditional *escalivada*—composed of tender strips of oven-roasted eggplant and red bell peppers dressed with minced garlic, sea salt, and olive oil. The sandwich is finished with a handful of fresh mache greens (*canónigos*) for a crisp texture and a subtle, peppery herbal bite.



# 黑猪 (Black Pork) 美食创新计划：安达卢西亚莫莱特 (Mollete) 精品三明治菜单与多元化战略

快餐服务业 (QSR) 向高端领域的演变——即快休闲 (Fast-Casual) 的高级化趋势——正在重新定义当今全球消费者的行为。最顶尖的创新连锁品牌不再仅仅依靠价格或速度进行竞争，而是专注于依托原料的真实性与可追溯性，打造令人难忘且健康全面的感官体验。在此战略背景下，总部位于拉斯帕尔马斯 (Las Palmas de Gran Canaria) 的 **Black Pork SL** 公司将自己定位为一个颠覆性的品牌，旨在将西班牙的烹饪文化遗产与最纯正的伊比利亚风味推向国际市场。

为了在未来的实体店中巩固这一品牌定位，Black Pork 需要设计一套围绕圆形安达卢西亚莫莱特 (Mollete) 展开的精品三明治菜单。这种西班牙传统面点具有极强的应用灵活性，且高度契合快休闲餐厅的标准化运营流程。以此为核心载体，品牌精心研发了 10 款基于精选伊比利亚黑猪肉与杜洛克 (Duroc) 猪肉的特色产品，并辅以无猪肉的多元化替代方案，以精准满足当今全球消费者多样化的饮食需求。

## 圆形安达卢西亚莫莱特：烹饪的核心载体

一款高端三明治在运营和感官上的成功，很大程度上取决于馅料与盛载面包之间的完美契合。因为不同的面团在吸收各类肉类切片的油脂和汁水时会产生截然不同的反应。安达卢西亚莫莱特面包——尤其是拥有欧盟地理标志保护 (PGI) 的安特克拉 (Antequera) 产区莫莱特，代表了西班牙南部传统烘焙工艺的最高峰。其历史可追溯至 12 至 15 世纪阿尔-安达卢斯 (Al-Andalus) 时期人们食用的低发酵扁平饼，因其口感蓬松、内部湿润度高以及烘烤时间刻意缩短而闻名于世。

从食品物理学的角度来看，莫莱特是一种使用软麦面粉制作的高含水量面包，这使得它具有紧密却极具弹性、质地柔软且气孔分布不均匀的组织结构。其表皮极其薄、光滑且色泽浅。在连锁餐饮物流中，莫莱特被技术界定为“半熟面包 (Par-baked bread)”，因此非常适合标准化供应链。面包在半熟状态下进行速冻分发，确保在不添加人工添加剂的情况下达到最佳保鲜效果。在门店使用商业压烤机 (Panini Press) 或接触式格栅扒炉进行最后的快速加热时，其外皮会形成一层香脆、酥碎、易于咬断的晶体质感。与此同时，内部的面包芯仍能保持其原始的湿润度，像海绵一样完美吸收伊比利亚猪肉渗出的微融大理石脂肪，而绝不会发生面包破裂或整体口感变软塌陷的情况。

对于 Black Pork 餐厅的实际运营，最推荐使用重量约为 70 至 100 克 (约 2.5 至 3.5 盎司) 的圆形规格。这一尺寸不仅优化了分量控制，还极大地方便了堂食或外带的快速消费，并使自然解冻后的厨房出餐准备时间缩短至 3 分钟以内。

## 精品菜单：10 款伊比利亚黑猪肉与杜洛克猪肉三明治

伊比利亚猪肉与杜洛克猪肉特有的大理石纹脂肪高度富含油酸，其醇厚细腻的油脂特性需要通过酸味、苦味、甜味或微辣的烹饪配方来进行完美的风味制衡。以下开发的 10 款产品旨在最大化发挥 Black Pork 预制熟食组件的生产效益，在确保快休闲模式下高效出餐的同时，呈现出高端烹饪的精致视觉。

### 1. 顶级橡果喂养伊比利亚火腿莫莱特 (Acorn-Fed Iberian Ham Mollete with Tomato and EVOO)

作为菜单的灵魂招牌，该产品完全建立在西班牙传统美食核心原料的纯粹性之上。它选用顶级橡果喂养伊比利亚火腿 (*Jamón Ibérico de Bellota*) 切成的纸质薄片，通常在室温下保存，以使其肌间脂肪自然微微渗油。圆形莫莱特内侧轻微烤制，并抹上新鲜去皮的成熟挂茄番茄 (*Colgar*) 果肉。最后，大方地淋上一层早摘皮夸尔 (*Picual*) 特级初榨橄榄油，其散发的青草与无花果叶的清香，完美烘托了火腿醇厚的咸鲜与乌玛米 (Umami) 风味，同时又不会掩盖火腿本身的复杂香气。



## 2. 主厨签名款“塞拉尼托”伊比利亚秘密切片莫莱特 (Signature "Serranito" Iberian Secreto Mollete)

该精品版本灵感源自安达卢西亚民间最具代表性的标志性三明治。它选用了卡拉斯科 (Carrasco) 品牌的伊比利亚秘密肉 (*Secreto Ibérico*)，该部位以其无可比拟的肉汁感而闻名。用肉锤轻轻敲打肉片以确保厚度均匀，并使其烹饪后微微超出圆形莫莱特的边缘。用中高火快速煎炙使表面产生美妙的焦糖化反应后，将肉片铺在大量特级初榨橄榄油炸过的意大利青椒上。最后覆上几片经过精细熟成的伊比利亚前腿火腿 (*Paletilla Ibérica*)，利用肉片的余温令其脂肪局部融化，并在面包底施以调味好的熟番茄碎。



### 3. 杜洛克烤猪腿肉配加那利半熟制奶酪莫莱特 (Duroc Roasted Pork Leg "Pata Asada" Mollete)

该款三明治直接呼应了 Black Pork 的核心卖点——“莫莱特夹烤猪肉配奶酪”，旨在向加那利群岛最传统的传统名菜烤猪腿肉（*Pata Asada*）致敬。选用杜洛克猪后腿，用大蒜、盐、牛至和猪油腌制，放入烤箱中慢火烘烤，直至肉质极其酥烂、表皮金黄。将烤猪肉切成薄片，温热地夹在烫热的莫莱特面包中，并配以切成薄片的加那利群岛半熟制奶酪（最好是表面裹有红椒粉的款式），使融化的奶酪温柔地包裹住充满香料气息的细腻肉质。



#### 4. 红酒慢炖伊比利亚猪颊肉配牛油果泥与脆火腿莫莱特 (Iberian Pork Cheek "Carrillera" Mollete)

利用伊比利亚猪颊肉 (*Carrillera*) 在红葡萄酒和根茎蔬菜调制的高汤中历经数小时低温慢炖所形成的胶质与极度软嫩的质地，打造出这款极具高级感的三明治。将颊肉拆成丝状，并与自身浓缩的酱汁充分拌匀，形成浓郁醇厚的风味肉酱。莫莱特底层面包涂抹上一层成熟的牛油果泥 (由手工叉碎并加入几滴柠檬汁调味以防止氧化)，利用那一抹天然的果酸在口中化解肉质的油腻。最后撒上烤箱脱水烘干的伊比利亚火腿碎，带来酥脆的口感对比。



## 5. 手撕伊比利亚扇子肉配雪莉烧烤酱莫莱特 (Pulled Iberian "Abanico" Mollete with Sherry BBQ Sauce)

扇子肉 (*Abanico Ibérico*) 是包裹在动物肋骨外侧的切块，因其密集纤细的大理石纹油脂而著称。将其置于高湿度环境中，在 110°C (230°F) 的温度下慢烤 5 小时。待肉质达到入口即化、可以用叉子轻松撕开的程度后，将其与加入了赫雷斯奥罗索 (*Oloroso Sherry*) 雪莉酒的特调烧烤酱均匀拌和，从而赋予其坚果与橡木的细腻木质香气。将这份温热的手撕肉铺在烤好的莫莱特上，搭配清爽爽脆的卷心菜沙拉 (*Coleslaw*) 以及酸甜的腌制小黄瓜，带来平衡口感所不可或缺的酸度与清脆。



## 6. 伊比利亚 Presa 肉排配焦糖洋葱与高查-哈拉纽辣椒酱莫莱特 (Iberian "Presa" Mollete)

梅花肉排 (*Presa Ibérica*) 因其在瘦肉纤维与大理石纹脂肪之间达到了近乎完美的平衡，从而成为极具烹饪价值的珍贵部位。将其切成薄肉排，在铁板上两面快速煎炙以锁住核心的丰沛肉汁。装配三明治时，将滚烫的肉排铺在纯手工慢火熬制的焦糖洋葱基底上。再加入焦脆的苹果木烟熏培根，并淋上融合了哈拉纽 (Jalapeño) 辣椒碎的特色高查 (*Gaucha*) 酱，引入当下在全球精品快餐市场正风靡的“甜辣 (Swicy)”风味轮廓。



## 7. “加那利宝藏”莫莱特 / 密封杜洛克猪肉比基尼三明治 (Canarian Treasure Mollete)

基于 Black Pork 品牌的专利独家创意产品，这款三明治呈现为一个完全边缘密封的口袋形三明治。原始配方将精选的熟杜洛克猪肉切块与加那利群岛本地的半熟制融化奶酪完美融合。三明治整体放入高温密封压烤机中，使安达卢西亚莫莱特外皮的表面淀粉发生完美的焦糖化反应，并在内部创造出一个密闭的空间。奶酪在其中与肉汁完全交融，确保顾客在食用的每一口都产生风味大爆发，且液体绝不会在食用过程中发生渗漏。



## 8. 伊比利亚风干里脊配埃曼塔奶酪与核桃油莫莱特 (Cured Iberian Loin "Lomo" Mollete with Emmental)

作为适合冷餐出餐、可即时装配的理想菜品，这款莫莱特选用了经过长期风干熟成的橡果喂养伊比利亚里脊肉 (*Lomo Ibérico de Bellota*) 并切成极薄片，该部位以其纯净的风味和紧实的质地而备受推崇。在微热的面包上淋上一缕带有烘烤坚果香气的特级初榨橄榄油，这能进一步放大因橡果喂养而赋予黑猪肉的标志性坚果风味。肉片间搭配切成薄片的埃曼塔 (*Emmental*) 奶酪，奶酪随刚烤好的莫莱特余温微微变软，提供温柔、优雅的乳香对比。



## 9. 酱油风味糖渍杜洛克五花肉配腌菜莫莱特 (Glazed Duroc Pork Belly Mollete with Soy Reduction)

精选带皮的杜洛克新鲜五花肉，首先用大火对其表面进行煎炙锁水，随后加入洋葱、伍斯特沙司、米醋和糖进行高压焖炖，直至肉质酥烂、脂肪部分呈现半透明状。冷却后将五花肉切碎，用自身焖炖的原汁与酱油调配的浓缩酱汁进行回锅翻炒。莫莱特面包抹上一层融入了烤肉天然胶原蛋白的自制乳化蛋黄酱，并码上切成薄片的紫洋葱与酸甜型切片皮克尔斯小黄瓜，以此来精准中和五花肉的醇厚脂香。



## 10. 杜洛克猪里脊配皮基略辣椒与山羊奶酪莫莱特 (Duroc Pork Tenderloin "Solomillo" Mollete)

将杜洛克猪小里脊 (*Solomillo*) 切成薄圆片，在铁板上用海盐、黑胡椒、百里香和牛油至调味后快速翻煎。在烤好的圆形莫莱特底部铺上木炭烘烤的皮基略 (*Piquillo*) 红椒，随后摆上滚烫的里脊肉片。顶端覆盖上切成圆饼状的柔滑山羊奶酪 (*Goat Cheese Log*)，然后将整体短暂送入炙烤炉 (*Salamander*) 中，使山羊奶酪局部消融并流淌在微甜的红椒上，实现经典、精致且浓郁的风味平衡。



## 无猪肉烹饪替代方案与多元化战略

引入高品质的无猪肉选项旨在有效捕捉更广泛的消费群体，包括素食主义者、有特定饮食宗教禁忌的群体，或者是希望交替摄入动物蛋白与更轻盈、植物基底食品的弹性饮食主义消费者。这些替代方案统一采用相同的圆形安达卢西亚莫莱特作为载体，以确保品牌视觉与厨房实际操作的高度一致性。

### 1. 传统西班牙土豆饼配土豆油封洋葱与黑松露莫莱特 (Traditional Spanish Omelet "Tortilla de Patatas" Mollete)

该款三明治在 Black Pork 的最初概念设计中便被明确强调，它重新演绎了西班牙饮食文化中最具代表性的国民夹心面包。土豆饼严格遵循传统工艺，选用富含淀粉的阿格里亚 (Agria) 土豆与新鲜的流连散养鸡蛋制作，追求极为多汁、粘稠且内部呈现流心质感的半熟状态。温热的圆形莫莱特基底上抹上一层薄薄的夏季黑松露酱 (*Tuber aestivum*)，赋予其深邃、带有泥土气息的香气，上盖面包则抹上柔和的烤大蒜艾奥里 (Aioli) 酱，这创造了在马德里高端美食市场中极受追捧的现象级风味组合。



## 2. 天妇罗鱿鱼圈配黑蒜艾奥里酱莫莱特 (Tempura Calamari Mollete with Black Garlic Aioli)

向马德里烹饪传统中享誉国际的“鱿鱼三明治”致敬。该版本通过使用切成细圈的鲜嫩大西洋鱿鱼或精选鱿鱼须，使其完美契合莫莱特的圆形规格。鱿鱼裹上一层由鹰嘴豆粉和玉米粉轻盈调配的面衣，在 180°C (350°F) 的油温下炸制后，形成了吸油率极低、极为酥脆的天妇罗外壳。莫莱特内侧抹上由发酵黑蒜与自制蛋黄酱调制的黑蒜艾奥里酱，其带来的微甜、带有香脂风味的酸度，瞬间拉升了传统海鲜炸物的单一风味层次。



### 3. 精品金枪鱼腩配皮基略红椒、烟熏切达与腌菜莫莱特 (Tuna Ventresca Gourmet Mollete)

该产品的灵感直接源自 2022 年被名厨马克西莫·贝纳赫斯 (Máximo Benages) 评为“西班牙最佳三明治”的获奖配方，呈现出极具高级感的海鲜风味。在烤好的莫莱特基底上，交错铺上油浸白金枪鱼腩 (*Ventresca de Atún*) 的多汁肉片、带来烟熏甜味的木炭烘烤皮基略红椒，以及在温热面包烘托下微微流淌的白烟熏切达奶酪薄片。三明治最后通过撒上切得极细的手工腌菜碎来收尾，提供清脆且解腻的酸度，巧妙化解金枪鱼腩的丰富油脂。



#### 4. 纯素加泰罗尼亚加泰罗尼亚烤蔬菜配鹰嘴豆泥与野苣莫莱特 (Vegan Catalan "Escalivada" Mollete)

专为严格植物基饮食消费群体量身定制，在不牺牲任何精品美食风味的前提下，完全摒弃了任何动物源性成分。莫莱特面包经烤制后，两面均大方地涂抹上一层带有浓郁芝麻酱 (Tahini) 与特级初榨橄榄油香气的经典鹰嘴豆泥 (Hummus)。内层填充传统的加泰罗尼亚烤蔬菜 (*Escalivada*) ——由烤箱慢火烘烤的茄子条与红椒条组成，并用大蒜碎、海盐 and 橄榄油拌匀。三明治顶端撒上一把新鲜的野苣 (*Canónigos*)，带来清脆的质感与微妙的、带有草本气息的微苦。

