

h quality of ham and has its
to the production of jamón
es from pigs that have had a
The ham curing process takes
g and maturation.

r sautéed with garlic.

atoes cooked slowly in oil,
n which the simplest of
an, although it's cooked all

that usually comes from the
mewhat smoky flavour, but is

ainly from the rubia galega
e cheese, a sort of cone

ges in the Valle de Roncal of

orth of Spain. This cheese can
ner with goat and/or sheep

sheep of the Manchega
and compact consistency

L'Albufera



2 AA Rosettes in 2011

L'Albufera restaurant is an award winning contemporary Spanish and Mediterranean restaurant offering a five star service within sumptuous and elegant surroundings.

Using only the finest ingredients, L'Albufera ensures you experience the very best that Spanish and Mediterranean cuisine has to offer and allows you to enjoy traditional and innovative dishes accompanied by the best wines.

Here at Melia White House, we take our commitment to health very seriously. If you wish, we can provide you a menu with detailed nutritional information and calories for every dish. Also we are more than happy to cater to any special dietary requests, adapting a dish to special needs.

Please ask your waiter for further information.

TO FINISH
DESSERTS POSTRES

£19.50	<p><i>Soufflé de chocolate guajana con corazón de naranja y helado de vainilla</i> Chocolate Guanaja soufflé With an orange heart and vanilla ice cream</p>	£6.50
£8.00	<p><i>Fresas en texturas</i> <i>Bavarois, sopa fría de fresa y pimienta negra, y seda dulce de fresa</i> Strawberries in textures Bavarois, strawberry and black pepper cold soup, and strawberry candy floss</p>	£6.50
£8.00	<p><i>Peras pochadas en canela, con mousse de mascarpone y helado de palomita</i> Pears Poached in cinnamon, with mascarpone mousse and pop corn ice cream</p>	£6.50
£7.00	<p><i>Selección de quesos Españoles, higos y aceite de estragón (gf)</i> Finest Spanish cheeses served with figs and tarragon oil (gf)</p>	£9.50
£7.00	<p><i>Selección de sorbetes (gf)</i> Selection of sorbets (gf)</p>	£7.00

(v) Vegetarian dishes (gf) Gluten free dishes

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

For those with special dietary requirements or allergies who may wish to know more about the ingredients used please ask for the Manager.

(v) Platos vegetarianos (gf) Apto para celíacos

Todos los precios incluyen el IVA. Se le añadirá un 12.5% a su cuenta, en concepto de servicio. Aquellos clientes que deseen saber qué ingredientes se utilizan en los platos de este menú, no duden en consultar con nuestro Chef.

**PICA-PICA
TAPAS**

£19.00 *Gambas con ajo, perejil y chili (gf)* £8.00
Prawns and mushrooms al ajillo (gf)

£19.00 *Foie gras y corazón de membrillo con migas ibéricas
con canela, bizcocho de muscatel y extracto de café* £9.00
Foie gras and quince heart
with Iberian cinnamon migas, muscatel sponge and coffee extract

Langostinos frescos (5 piezas) salteados al grill (gf) £10.00
Fresh langoustines (5 pieces) sautéed on the grill with salt (gf)

£19.00 *Pulpo ahumado (gf)* £10.00
Nabo en aceite ibérico
Smoked octopus (gf)
Iberian oil, braised celeriac

**TO WARM UP
SOUPS SOPAS**

Crema de castaña con ciruelas marinadas en Moscatel (v) £9.00
Chestnut cream with marinated in Moscatel yellow plums (v)

Sopa de remolacha con textura de raíces vegetales (v) £9.00
Golden beetroot soup with root vegetables in texture (v)

FROM THE COUNTRY SIDE
MEAT DISHES CARNE

£22.00	<i>Estofado de ciervo</i> <i>servido con pure de nabo con sabor a avellana, endivias</i> <i>y salsa de pimienta rosa</i> Venison stew Served with swede mash with walnut flavor, endives and pink pepper sauce	£22.00
£18.00	<i>Filete de ternera a la parrilla</i> <i>Servido con batata y pera y salsa de orégano</i> Grilled beef fillet Served with sweet potatoes and pears and oregano sauce	£20.50
£18.00	<i>Cochinillo asado lentamente con piel crujiente servido con patatas</i> <i>a lo pobre acompañado con su jugo a la miel y crema de ajo (gf)</i> Suckling pig (gf) Slow cooked with crunchy skin Served with honey cooking jus, potatoes "a lo pobre" and garlic cream	£20.00
£14.00		
£14.50		