

Spanish food vocabulary

Bellota Ibérico ham The finest jamón ibérico is called jamón ibérico de bellota (acorn). This ham is from free-range pigs that roam oak forests (called la dehesa) along the border between Spain and Portugal, and eat only acorns during this last period. It is also known as Jamón Iberico de Montanera. The exercise and the diet has a significant impact on the flavor of the meat; the ham is cured for 36 months.

Romesco is a sauce originating in Tarragona (Catalonia, Spain) that is typically made from almonds, pine nuts, and/or hazelnuts, roasted garlic, olive oil and nyoras - a smaller, sweet, dried variety of red bell pepper. Other common ingredients include roasted tomatoes, red wine vinegar and onion. Leaves of fennel or mint may be added, particularly if served with fish or escargot. It is perhaps most often served with seafood, but can also be served with a wide variety of other foods including poultry and vegetables, particularly calçots.

'**Al ajillo**' is a common cooking style in the Spanish gastronomy. It means fried or sautéed with garlic.

Pil pil is a traditional dish from the Basque Country. It is well known all over Spain and is popular with Spaniards and tourists alike. Simply made with salt cod, plenty of garlic and lots of olive oil, the *pil pil* sauce is an emulsion that is formed through a combination of the fish juices and olive oil. The name describes the steady sound of bubbles bursting in the simmering sauce.

Idiazábal cheese is a pressed cheese made from unpasteurized sheep milk that usually comes from the Lacha and Carranzana breeds in the Basque Country and Navarre. It has a somewhat smoky flavour, but is usually un-smoked.

L'Albufera



2 rosettes from  for 2010

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.

Tapas

<i>Jamón ibérico de Bellota acompañado de pan con tomate</i> Finest Bellota Iberian ham with tomato bread	£19.50
<i>Croquetas caseras de gambas & espinacas y croquetas de pato con mojo picón (6 piezas)</i> Homemade prawn & spinach croquettes and duck croquettes with mojo picon sauce (6 pieces)	£ 8.00
<i>Selección de tortillas: Española y acelgas con guisantes (v, gf)</i> Selection of Spanish omelettes: traditional potato and onion and Swiss chard & fresh peas (v, gf)	£ 7.00
<i>Gambas al ajillo con champiñones (gf)</i> Mushrooms and prawns sautéed with garlic and red chilli (gf)	£ 8.50
<i>Patatas bravas con espuma de chilli (v, gf)</i> Traditional spicy potatoes with chilli foam (v, gf)	£ 7.00

Postres

Desserts

<i>Soufflé de almendra con sorbete de mandarina y cilantro</i> Almond soufflé with mandarin and coriander sorbet	£ 6.50
<i>Frutas frescas de temporada con espuma de crema Catalana (gf)</i> Fresh fruit with Catalan cream foam (gf)	£ 6.50
<i>Platano en diferentes texturas y sabores</i> Banana in different flavours	£7.00
<i>Flan violeta con gelatina de cerezas (gf)</i> Violet panna cotta with cherry kirsch jelly (gf)	£ 7.50
<i>Selección de quesos Españoles higos pajareros y aceite de estragón (gf)</i> Selection of the finest Spanish cheeses, served with figs and tarragon oil (gf)	£ 9.50
<i>Selección de sorbets (gf)</i> Selection of sorbets (gf)	£ 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.

Pescados

Fish

Tenemos tambien nuestra selección de pescados y mariscos habilitada en la entrada del restaurante.

A wider selection of fish and seafood is available in our fish trolley at the entrance of the restaurant.

Filete de rodaballo con costra de txanguro, con consommé de hinojo y patatas fondue £21.00

Turbot filet with spider crab crust, clear fennel consommé and fondant potatoes

Filete de lubina salvaje con rollito de queso Parmesano, relleno con risotto de champiñones y almejas, servido con salsa de azafran (gf) £22.00

Wild sea bass filet with Parmesan cannoli of forest mushroom risotto and clams served with a saffron sauce (gf)

Lenguado salteado con mini verduras y salsa de tamarindo (gf) £21.50

Pan-fried Dover sole filet with seasonal baby vegetables and tamarind sauce (gf)

Entrantes & ensaladas

Starters & salads

Foie gras salteado con tostada de pan brioche al tomillo, mermelada de albaricoque y reduccion de Moscatel £13.50

Pan-seared foie gras with toasted thyme brioche, apricot chutney and muscatel reduction

Ensalada de bogavante en una tulipa de queso Idiazábal con foie gras y vinagreta de jerez (gf) £14.50

Lobster salad with Idiazábal cheese tuile, foie gras shavings and sherry vinaigrette (gf)

Bacalao confitado con manzana en texturas y salsa de pil pil con yogurt (gf) £11.00

Sautéed cod with apple in textures and pil pil yoghurt sauce (gf)

Bocaditos de verduras Mediterráneas con salsa Romesco (v) £10.50

Mediterranean vegetable crepes with almond pepper sauce(v)

Sopas Soups

<i>Sopa de pescados y mariscos con nata agria trufada, servida con ali oli y tostada</i> Fish and seafood soup with truffle sour cream served with garlic mayonnaise and toasted bread	£8.00
<i>Gazpacho de melocoton con cangrejo y daditos de ajos tiernos (gf)</i> Cold peach soup with brown crab, spring onion and croutons (gf)	£7.00

Arroces & pasta

Rice & pasta

<i>Paella L' Albufera con bogavante, calamares y langostinos (gf)</i> L' Albufera paella with lobster, squid and prawns (gf)	£22.00
<i>Paella mixta con pollo de corral y marisco (gf)</i> Mixed paella with corn fed chicken and seafood (gf)	£19.00
<i>Arroz caldoso con presa Ibérica y verduras (gf)</i> Spanish creamy rice with pork shoulder loin and vegetables (gf)	£16.50
<i>Arroz cremoso con habas, ruckula y flor de calabaza (v,gf)</i> Risotto with broad beans, wild rocket and courgette flowers (v,gf)	£16.50
<i>Linguini caseros con tinta de calamar servidos con salsa de mariscos</i> Homemade squid ink linguini served with creamy seafood sauce	£17.50

Carnes Meats

<i>Lomo de cordero con verduras de primavera caramelizadas, espinacas y pure de berros (gf)</i> Lamb chump with caramelized spring vegetables, spinach and watercress leaf puree (gf)	£22.50
<i>Solomillo de ternera al grill con chalotas, salsa de vino tinto, patatas confitadas y puerros braseados con aceite ahumado</i> Beef fillet on the grill with shallots, red wine sauce, confit potatoes, and braised leeks with smoked oil	£23.50
<i>Lomo de ciervo con grosellas, habas salteadas y emulsion de chorizo</i> Pan-seared venison loin with gooseberries, broad beans stew and chorizo emulsion	£22.50
<i>Cochinillo asado lentamente con pure de patata dulce, mini hinojo, servido con sus propios jugos (gf)</i> Slow roasted suckling pig with sweet potato mash, baby fennel, served with its juices (gf)	£19.50