

### Spanish food vocabulary

**5J Jabugo ham:** Jabugo in the Huelva province is known for its consistently high quality of ham and has its own Denominación de origen. Almost the entire town of Jabugo is devoted to the production of jamón Ibérico. The town's main square is called La plaza del Jamón.

**Jabugo ham** comes from pigs that have had a diet exclusively of acorns and grasses during the *montaña* (finishing period), as they graze and forage in the *dehesa* woodland. The ham curing process takes from 18 to 30 months from start to finish, including cutting, salting, washing, drying and maturation. They can be recognized by the seal and red band, which should both bear the same alphanumeric code.

**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 *nyores* - a smaller, sweeter 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 scallops. 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 cauliflowers.

**'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 saltcod, 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.

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

# L'Albufera



2 rosettes from **AA** 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

- Jamón de Jabugo acompañado de pan con tomate*  
**51 Jabugo ham with tomato bread**
- Croquetas caseras de gamba & espinaca y croquetas de pato con mojo picon y salsa de naranja (6 piezas)*  
**Homemade prawn & spinach croquettes and duck croquettes with mojo picon and orange sauce (6 pieces)**
- Selección de tortillas Española y acelgas con guisantes (v, gf)*  
**Selection of Spanish omelettes: traditional potato and onion and Swiss chard & fresh peas (v, gf)**
- Gambas al ajillo con champiñones (gf)*  
**Mushrooms and prawns sautéed with garlic and red chilli (gf)**
- Pata bravas con espuma de chili (v, gf)*  
**Traditional spicy potatoes with chilli foam (v, gf)**

£19.50

£ 8.00

£ 7.00

£ 8.50

£ 7.00

## Postres Desserts

- Soufflé de mandarina con sorbete de mandarina y cilantro*  
**A limond soufflé with mandarin and coriander sorbet**
- Fruitas frescas de temporada con espuma de crema Catalana (gf)*  
**Fresh fruit with Catalan cream foam (gf)**
- Platano en diferentes texturas y sabores*  
**Banana carousel**
- Flan violeta con gelatina de cerezas (gf)*  
**Violet panna cotta with cherry kirsch jelly (gf)**
- Selección de quesos Españoles higos, pajareiros y aceite de estragón (gf)*  
**Selection of the finest Spanish cheeses, served with figs and tarragon oil (gf)**
- Selección de sorbetes (gf)*  
**Selection of sorbets (gf)**

£ 6.50

£ 6.50

£7.00

£ 7.50

£ 9.50

£ 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) Finest vegetarian pies (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 que ingredientes se utilizan en los platos de este menú, no duden en consultar con nuestro Chef.

## Pescados

### Fish

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

**A wider selection of fish and sea food is available in our fish trolley at the entrance of the restaurant**

*Filete de rodaballo con costra de buey de mar, con consommé de hongo y patatas fondue*

**Fillet of turbot with crawfish, 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 azafrán (gf)*

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

*Lengüado salteado con mini verduras y salsa de tamarindo (gf)*

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

£21.00

£22.00

£21.50

## Entrantes & ensaladas

### Starters & salads

*Foie gras salteado con tostada de pan brioche al tomillo, mermelada de albaricoque y reducción 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 vitueta de 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 textura y salsa de pil pil con yogurt (gf)*

£11.00

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

*Bocadillos de verduras Mediterráneas con salsa Romesco (v)*

£10.50

**Mediterranean vegetable crepes with almond pepper sauce (v)**

Sopas  
Soups

Sopa de pescados y mariscos con nata agria, tuñada, servida con alioli y tostada  
**Fish and seafood soup with tuñe sour cream served with garlic mayonnaise and toasted bread** £8.00

Gazpacho de melocotón con cangrejo y daditos de ajos tiernos (gf)  
**Cold peach soup with brown crab, spring onion and croutons (gf)** £7.00

A rrozces & pasta  
Rice & pasta

Paella L'Albufera con bogavante, calamares y langostinos (gf)  
**L'Albufera paella with lobster, squid and prawns (gf)** £22.00

Paella mixta con pollo de corral y marisco (gf)  
**Mixed paella with corn fed chicken and seafood (gf)** £19.00

A rroz caldoso con presa ibérica y verduras (gf)  
**Spanish creamy rice with pork shoulder loin and vegetables (gf)** £16.50

A rroz cremoso con habas, rucula y flor de calabaza (v, gf)  
**Risotto with broad beans, wild rocket and courgette flowers (v, gf)** £16.50

Linguini cañeros con tinta de calamar servidos con salsa de mariscos  
**Homemade squid ink linguini served with creamy seafood sauce** £17.50

Carnes  
Meats

Lomo de cordero con verdura sde prima vera caramelizada s  
espíncas y pure de berros (gf)  
**Lamb chump with caramelized spring vegetables  
spinach and watercress leaf puree (gf)** £22.50

Sobmillo de ternera al grill con chalotas, salsa de vino tinto,  
patatas confitadas y puerros braeados con aceite ahumado  
**Grilled fillet of beef with shallots, red wine sauce, confit potatoes  
and braised leeks with smoked oil** £23.50

Lomo de ciervo con col habas salteada y emulsion de chorizo  
**Pan-seared venison loin with cabbage, broad beans stew  
and chorizo emulsion** £22.50

Cochinillo asado lentamente con pure de patata dulce, mini hinojo,  
servido con sus propios jugos (gf)  
**Slow roasted suckling pig with sweet potato mash,  
baby fennel, served with its juices (gf)** £19.50