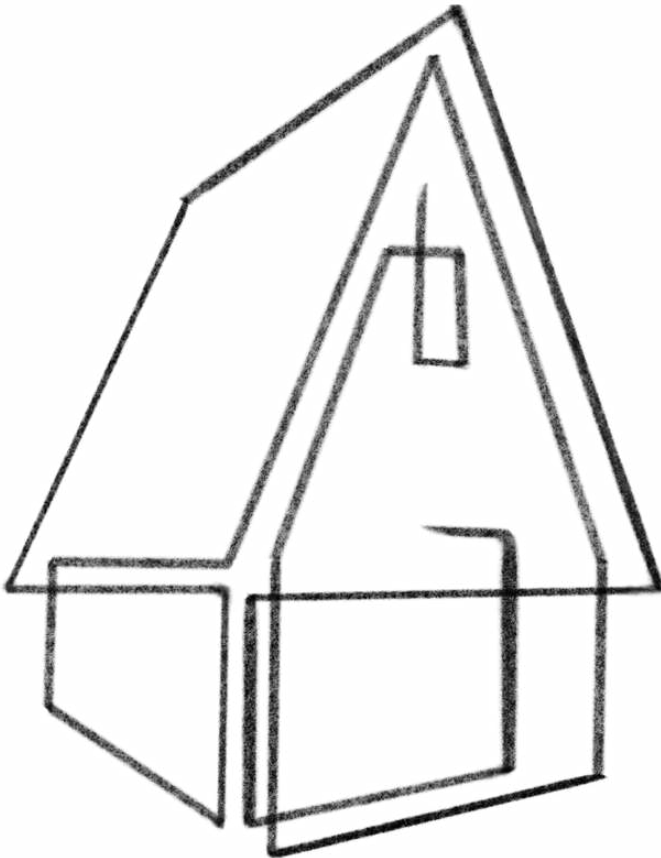


DRINKS MENU

Albufera

/al-bu-feh-ra\

Inspired by the beauty and flavours of the coastal region of Valencia, known for its stunning wetlands, rice fields, and vast lagoon, Albufera bar offers an unmatched experience combining exquisite snacks created by 8 Michelin starred chef; Quique Dacosta, theatrical cocktails and a breath-taking ambience right in the heart of Fitzrovia nestled within the award-winning Arros QD. Every element at Albufera Bar, from the décor to the signature cocktails, harmoniously blend together to evoke the spirit of this magical landscape.



Michele D
Illustrator
Michele De Somma

Please inform a member of staff of any allergies and/or intolerances before placing your order. A discretionary 12.5% service charge will be added to your bill.
Prices include VAT.

LA PERLA 15

Konik's Tail Vodka, Chambord, Raspberry Puree,
Cranberry and Lemon Juice

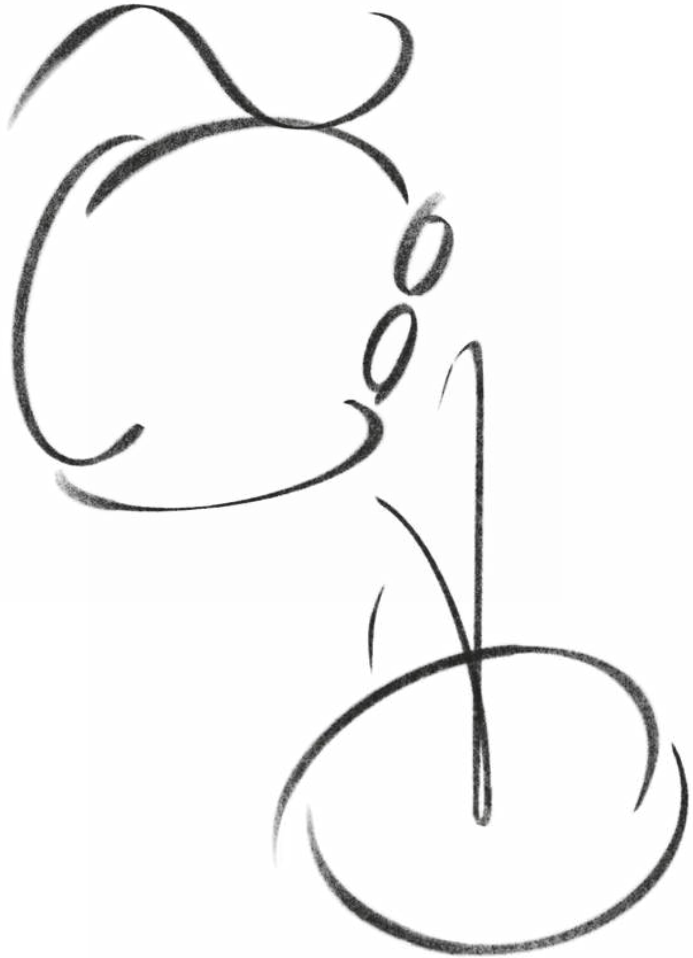
Fruity and Sweet



BRISA 15

Gin Mare Gin, Apricot Briottet, Passion and Watermelon Puree,
Apple and Lemon Juice, Lavender Syrup

Fruity and Herbacious



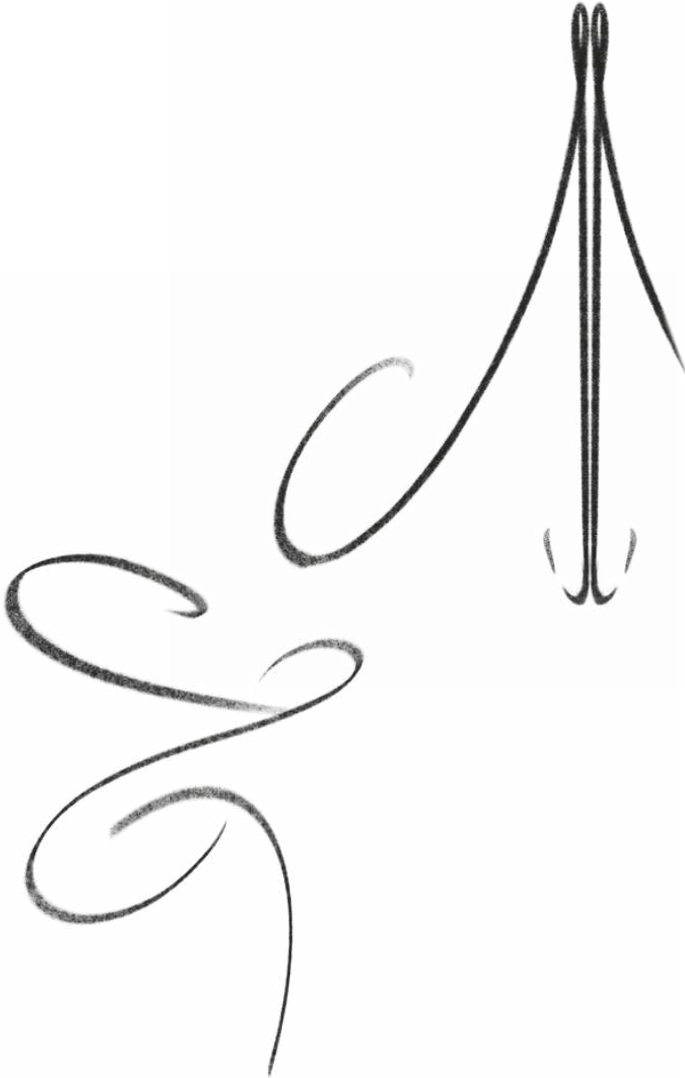

Mixologist
Abel Abreah


Icon Illustrator
Beatriz Pereira

FLOR DE JEREZ 15

Palo Cortado Eleonor Sherry, The Tidal Rum,
Apricot Liqueur, Lemon Juice

Rich and Sour



VALENCIANA 15

Koniks Tail Vodka, Cointreau, Orange Juice, Babot Cava,
Dried Strawberries and Mint

Fresh and Floral




Mixologist
Abel Abreah


Icon Illustrator
Beatriz Pereira

OAXACA 15

Pensador Mezcal, Lustao Rojo Vermouth, Campari,
Chocolate Bitters and Orange Peel Oil

Smoky, Bitter and Dry



REPOSADO 15

El Rayo Reposado Tequila, Briottet Melon, Lime Juice, Black Salt

Sour




Mixologist
Abel Abreah


Icon Illustrator
Beatriz Pereira

BONAVIDA 15

Bonavida Aperitivo, Gin Mare, Lustao Rojo Vermouth,
Orange Peel

Aromatic, Sour, Herbacious, Fresh



VELVET OLD FASHIONED 16

Kinahan's Kasc Project Whiskey, Noe Pedro Ximenez Sherry,
Chocolate Bitters, Orange Peel Oil, Smoked with Apple Wood
Chips.

Rich and Smoky




Mixologist
Abel Abreah


Icon Illustrator
Beatriz Pereira

VODKA

Belvedere Pure	Poland	10
Belvedere Citrus	Poland	12
Belvedere Pink Grapefruit	Poland	12
Belvedere Lake Bartezek	Poland	14
Belvedere Smogory Forest	Poland	15
Konik's Tail Vodka	Poland	12
Reyka Vodka	Iceland	11
Grey Goose La Poire	France	12
Grey Goose Vodka	France	12
Ciroc	France	12

TEQUILA AND MEZCAL

Ocho Blanco Tequila	Jalisco	11
Patrón XO Tequila	Jalisco	12
Patrón Silver Tequila	Jalisco	14
Patrón Reposado Tequila	Jalisco	17
Patrón Añejo Tequila	Jalisco	19
Verde Mezcal	Oaxaca	12
El Pensador Mezcal	Oaxaca	15
Del Maguey Mezcal	Oaxaca	15

GIN

Nordes Atlantic Gin	Spain	12
Gin Mare	Spain	12
Le Tribute	Spain	14
Gin Lane 1751 Pink Gin	England	9
Plymouth	England	9
Bombay Sapphire Dry Gin	England	9
Sipsmith Dry Gin	England	10
No. 3 London Dry Gin	England	12
Tanqueray No.10	England	12
Oxley Dry Gin	England	17
Hendrick's	Scotland	10
Gunpowder Irish Gin	Ireland	14
Bols Genever	Holland	11
Roku Gin	Japan	9
KI NO BI Kyoto Dry Gin	Japan	15
Audemus Pink Pepper	France	12
Copperhead Black Batch	Belgium	14
Copperhead	Belgium	16
Elephant Dry Gin	Germany	11
Monkey 47 Schwarzwald	Germany	16

RUM

Bacardi Carta Blanca	Cuba	9
Blackwell Fine	Jamaica	9
Abelha Silver Organic 'Cachaca'	Brazil	9
Bacardi Anejo Cuatro	Cuba	10
Bacardi Ocho Años	Cuba	12
Plantation Pineapple Stiggin's Fancy	Barbados	13
Trois Rivieres Blanc	Martinique	14
Diplomatico Reserva Exclusiva	Venezuela	15
Plantation O.F.T.D	Barbados	16
Ron Zacapa 23	Guatemala	17
Plantation XO Rum (20th Anniversary)	Barbados	18
Santa Teresa 1796	Venezuela	20
Eminente Ambar Claro	Cuba	9
'Eminente Reserva'	Cuba	14

VERMOUTH

Lustau Vermouth Rojo	Spain	7
Lustau Vermouth Blanco	Spain	8
Antica Formula Carpano Vermouth	Italy	8
Martini Riserva Speciale Rubino	Italy	7
Martini Riserva Speciale Ambrato	Italy	7

WHISKEY

Chivas Single Malt (12yo)	Highland	10
Dewar's Scotch Whisky (12yo)	Highland	11
Glenfiddich Single Malt (12yo)	Speyside	11
Glenmorangie Original Single Malt (10yo)	Highland	11
Monkey Shoulder Scotch Whisky	Speyside	11
Balvenie Double Wood Single Malt (12yo)	Speyside	15
Glenroths (12yo)	Speyside	15
Oban Single Malt (14yo)	Highland	16
Craigellachie Single Malt (13yo)	Speyside	18
Balvenie Caribbean Cask Single Malt (14yo)	Speyside	19
Lagavulin Single Malt (16yo)	Islay	20
Chivas Regal Scotch Whisky (18yo)	Highland	20
Glenfiddich Single Malt (18yo)	Speyside	24
Glenmorangie Single Malt (18yo)	Highland	28
Glenroths (18yo)	Speyside	34
Glenmorangie Signet Single Malt	Highland	46
Johnnie Walker Blue Label	Highland	38

LIQUOR

Ricard Pastis	France	7
Amaro Averna	Italy	7
Amaretto Disaronno	Italy	7
Sambuca Luxardo	Italy	7
Limoncello Tosolini	Italy	8
Fernet Branca	Italy	8
Grand Marnier	France	9
Orujo Blanco, Pazo de Señorans	Spain	11
El Gobernador Pisco	Chile	11
Chartreuse Yellow Liqueur	France	12
Chartreuse Green Liqueur	France	12
La Fée Absinthe Parisienne	France	15

BEER

Mahou	7
Alhambra Reserva	7.5
Estrella Galicia 0%	7

SPARKLING

Moët & Chandon, Impérial NV	France	19	110
Raventós i Blanc 'Blanc de Blancs' 2020	Spain	13	68
Raventós i Blanc De Nit, Rosé 2020	Spain	14	72
Dom Pérignon 2012	Spain	48	280
Ruinart, Rosé NV	Spain	29	133

WHITE WINE

De La Mar El Mero, Albariño 2021	Spain	13	50
Mas Macià, Xarel-lo 2021	Spain	9.5	39
Tajinaste, Listán Blanco 2021	Spain	14	53
Ameztoi, Txakoli Blanco 2021	Spain		50
Finca Montepedroso 2021	Spain		49
El Ninot de Paper Blanco 2021	Spain		29
Dido, Venus la Universal 2018	Spain		70
Las Blancas, Bruno Murciano 2021	Spain		65
Fraga do Corvo, Godello 2021	Spain		63
Biu de Sort, Celler Battliu 2017	Spain		66
Conde Valdemar, Finca Alto 2020	Spain		74
Suertes del Marqués, Trenzado 2020	Spain		78
Ekam, Castell d'Encús 2019	Spain		96
Milmanda, Familia Torres 2018	Spain		96
Herència Altés, La Serra Blanc 2018	Spain		82

RED WINE

Clos Pons ‘Nits de Boira’ 2019	Spain	9	33
Pago de los Capellanes Joven Roble 2021	Spain	15	60
Sericis, Old Vine Bobal 2018	Spain		47
El Ninot de Paper Tinto 2021	Spain		29
Reverte Carbonela, Garnacha Tinto 2020	Spain		39
Herencia Altés, Garnatxa Negra 2019	Spain		49
Silver Label, Juan Gil 2020	Spain		55
Biu de Sort Negre, Pinot Noir 2019	Spain		61
La Montesa Crianza, Álvaro Palacios 2019	Spain		63
Dido, La Universal 2020	Spain		64
AN/2, Anima Negra 2020	Spain		72
Mestizaje, Bodegas Mustiguillo 2019	Spain		78
Traslanzas Tinto 2018	Spain		92
Valdaya 2019	Spain		98
Sierra Cantabria Reserva Única 2018	Spain		84

ROSÉ WINE

Tomares Ballus, Château Aspras 2021	France	14.5	59
Cillar de Silos 2021	Spain	13	54
Ondipuerko, Vinícola Real, Rosado 2021	Spain		82
Ananto, Organic Bobal, Rosado 2021	Spain		33

MOCKTAILS

La Mujer de Rojo	8
Strawberry syrup, fresh apple, pineapple, mixed berries, mint	
Lost in Paradise	8
Watermelon purée, apple juice, pineapple juice, cinnamon syrup, lemon juice	
From Normandy with Love	8
Apple juice, cinnamon syrup, ginger ale	

SOFT DRINKS

Fever-Tree	4.5
Indian tonic, lemonade, soda water, ginger ale/beer	
Coca-Cola	4.5
Regular, zero, diet	
Fresh Juices	5.5
Orange, pineapple, apple, tomato, cranberry	

WATER

Eauvation	4.25
Still or sparkling	
Solan de Cabras	4.5
Still, 50cl	
Vichy Catalan	4.5
Sparkling, 50cl	

BAR MENU

A specially curated bar menu by 7 Michelin-starred chef;
Quique Dacosta to delight your senses.

Rose 6

Not your traditional rose

Fried panko prawns 10

Ash coated prawns with romesco sauce

Cheese stones 6

Graphite cocoa butter shell with parmesan
and manchego cream

Cappuccino 8

Cauliflower foam, game broth jelly, trout caviar
and dill stem leaves

Tuna cone 10

Tuna tartar, dried tomato, chilli powder

Truffle bomb 6.5

Potato pastry filled with 'liquid' egg yolk,
truffle and pancetta

Pork and roll 10

Achiote pulled pork rib brioche, savoy cabbage
and ras el hanout

Panipuri 6

Filled with a tomato and basil emulsion

Avalon by Quique Dacosta 8

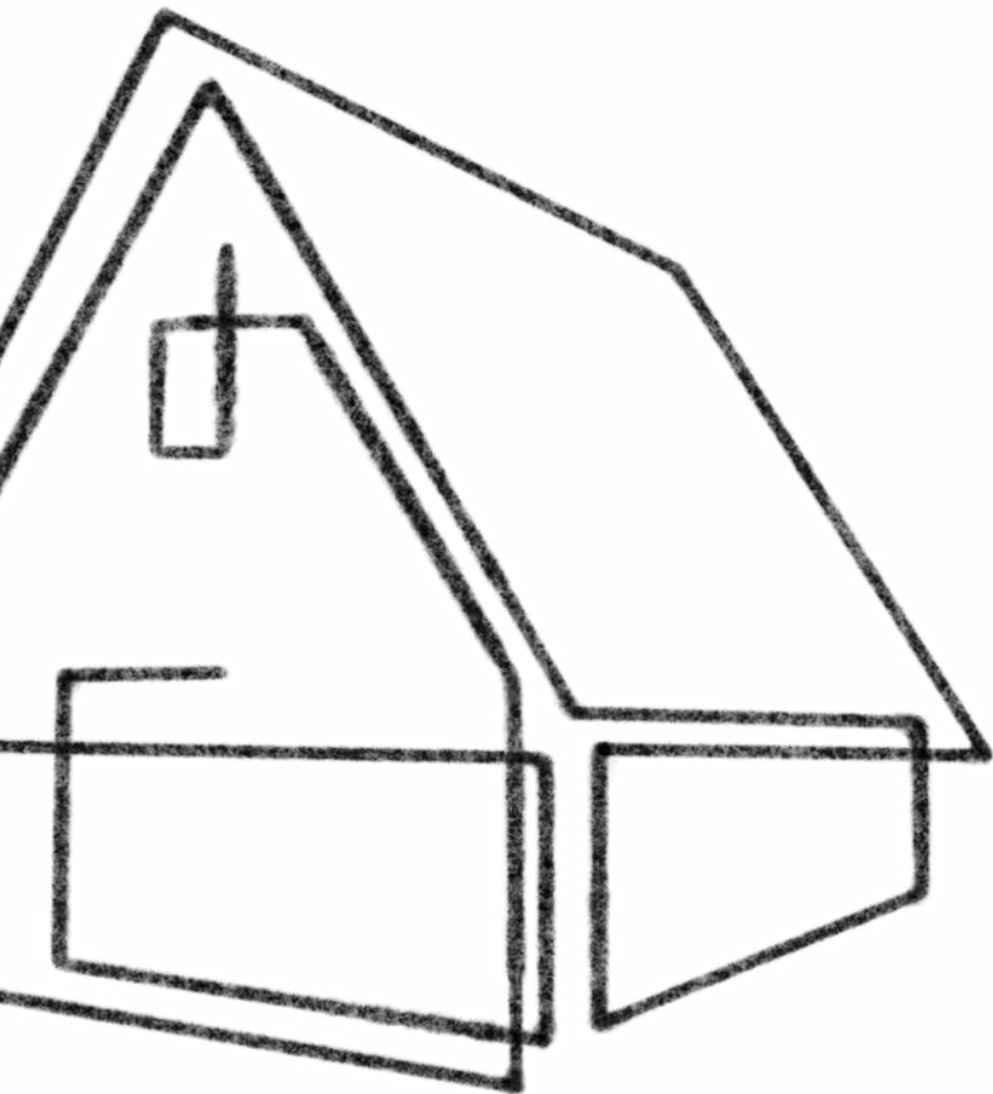
King oyster mushroom, mussel foam,
toxaca and togarashi

'Pizza' 12

Puttanesca rice paper pizza, parmesan cream,
kalamata olive emulsion, anchovy cream,
sun-dried tomatoes, baby basil, tomato powder

Ceviche pez limón 7

Stone bass, tiger milk, cancha corn, chilli,
coriander cress, topped with pineapple bubbles



albufera

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