

## DRINKS MENU

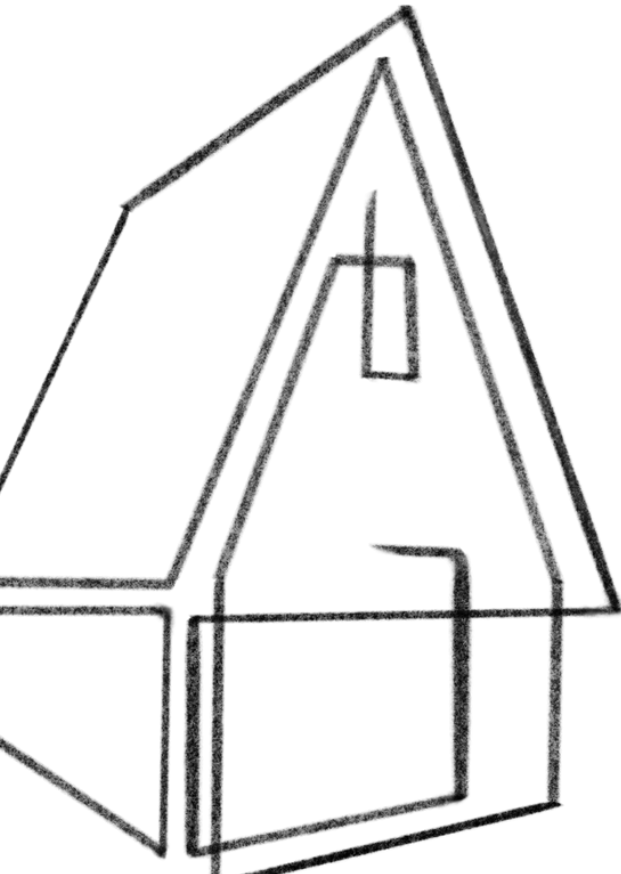
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### **Albufera**

*/al-bu-feh-ra\*

The elevated drinks concept to compliment your experience at Arros QD. Immerse yourself in the vibrant coastal region of Valencia through Albufera, a multi-sensory experience at Arros QD. Inspired by the stunning wetlands, rice fields, and vast lagoon that define this beautiful area, Albufera offers an unmatched combination of exquisite snacks created by our 7 Michelin starred chef; Quique Dacosta, theatrical cocktails and a breath-taking ambience right in the heart of Fitzrovia. Every element, from the products on this drinks list to the signature cocktails harmoniously blend together to evoke the spirit of Arros QD.

Our signature cocktails have been individually crafted by our Bars Manager with each cocktail having its own unique set of symbols that have been designed using Quique's handwriting of the word 'Arros QD'.



*Michele D*

**Albufera Hut Illustrator**  
Michele De Somma

# LA PERLA 15

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

**Fruity and Sweet**



  
**Mixologist**  
Abel Abreah

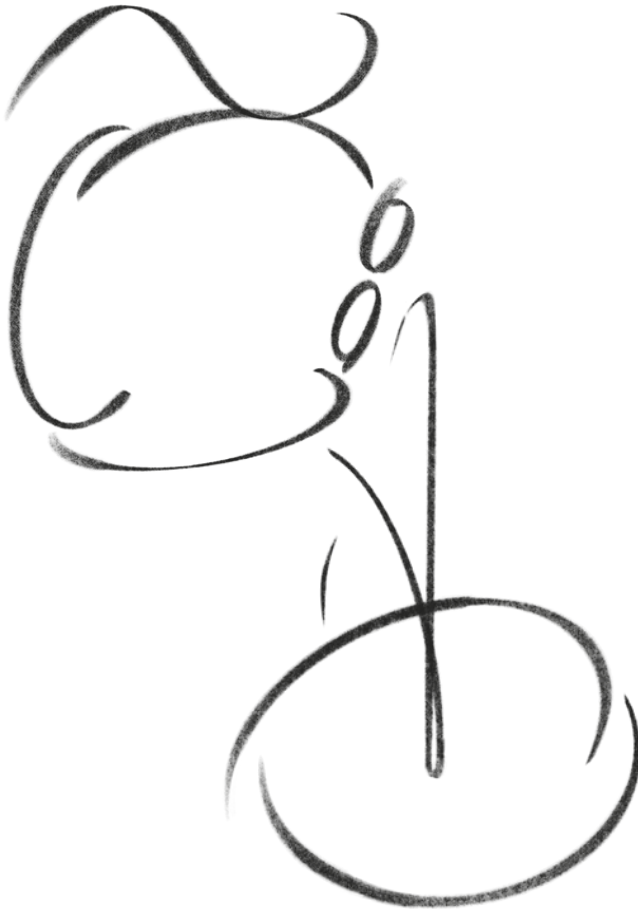
  
**Icon Illustrator**  
Beatriz Pereira

# BRISA 15

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

**Fruity and Herbacious**



  
**Mixologist**  
Abel Abreah

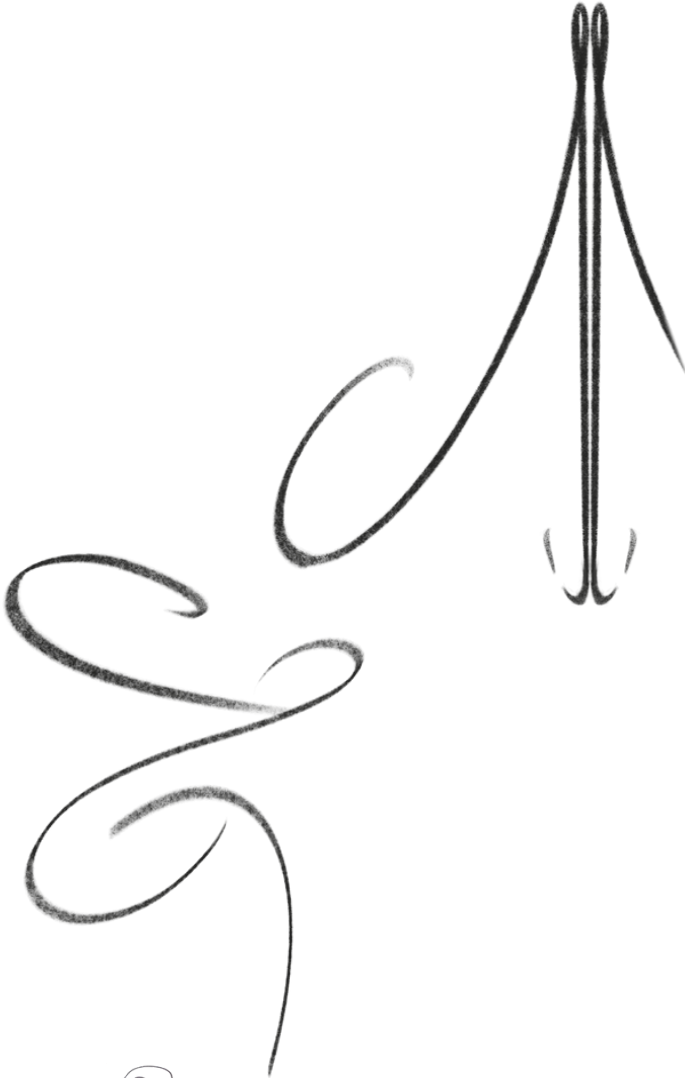
  
**Icon Illustrator**  
Beatriz Pereira

# FLOR DE JEREZ 15

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

**Rich and Sour**



  
**Mixologist**  
Abel Abreah

  
**Icon Illustrator**  
Beatriz Pereira

# VALENCIANA 15

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

**Fresh and Floral**



  
**Mixologist**  
Abel Abreah

  
**Icon Illustrator**  
Beatriz Pereira

# OAXACA 15

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

**Smoky, Bitter and Dry**



  
**Mixologist**  
Abel Abreah

  
**Icon Illustrator**  
Beatriz Pereira

# REPOSADO 15

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

**Sour**



**Mixologist**  
Abel Abreah



**Icon Illustrator**  
Beatriz Pereira

# BONAVIDA 15

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

**Aromatic, Sour, Herbacious, Fresh**



  
**Mixologist**  
Abel Abreah

  
**Icon Illustrator**  
Beatriz Pereira



## VELVET OLD FASHIONED 16

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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

## GIN AND TONIC

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<b>Gin Mare</b> rosemary, Gordal olives, lime wedge, Mediterranean Fever-Tree tonic	Spain	16
<b>Nordes</b> grapes, lemon peel, Fever-Tree refreshingly light tonic	Spain	16
<b>Suntory Roku Gin</b> bay leaf, black peppercorn, Fever-Tree tonic	Japan	15
<b>Copperhead Gin</b> juniper berries, orange peel, aromatic Fever-Tree tonic	Belgium	16
<b>Tanqueray Ten Gin</b> grapefruit, Mediterranean Fever-Tree tonic	England	16
<b>Monkey Forty-Seven</b> dried strawberries, lemon peel, Mediterranean Fever-Tree tonic	Germany	17
<b>Plymouth Navy Strength Gin</b> cardamom seeds, lemon peel, aromatic Fever-Tree tonic	England	16
<b>Hendricks</b> cucumber ribbon, lime wedge, elderflower Fever-Tree tonic	Scotland	15

All spirits as a standard are served as 50ml unless otherwise stated.  
25ml available upon request. Mixers are additional and charged accordingly.

## VIRGIN COCKTAILS

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La Mujer De Rojo strawberry syrup, fresh apple, pineapple, mixed berries, fresh mint	8
From Normandy With Love apple juice, cinnamon syrup, ginger ale	8
Lost in Paradise watermelon puree, apple juice, pineapple juice cinnamon syrup, lemon juice	8

Mujer de Rojo  
Peza

## GIN

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Nordes Atlantic Gin	Spain	15
Gin Mare	Spain	15
Plymouth	England	15
Bombay Sapphire Dry Gin	England	15
Sipsmith Dry Gin	England	15
No. 3 London Dry Gin	England	15
Tanqueray No.10	England	15
Oxley Dry Gin	England	15
Bols Genever	Scotland	15
Roku Gin	Ireland	15
KI NO BI Kyoto Dry Gin	Holland	15
Audemus Pink Pepper	Japan	15
Copperhead	Belgium	15
Elephant Dry Gin	Belgium	15
Monkey 47 Schwarzwald	Belgium	15

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## VODKA

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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

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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

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## WHISKEY

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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

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## JAPANESE AND AMERICAN WHISKEY

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Suntory The Chita Grain Whisky	Oasaka	12
Suntory Yamazaki Distiller's Reserve	Oasaka	19
Mars Maltage Cosmo Whisky	Miyata	17
Gentleman Jack	Tennessee	11
Woodford Reserve Bourbon	Kentucky	11
Sazerac Straight Rye	New Orleans	12
Jack Daniel's Single Barrel	Tennessee	14
Woodford Reserve Rye	Kentucky	15
Tincup American Whiskey	Colorado	16
Woodford Reserve Double Oaked Bourbon	Kentucky	17
Blanton's Gold Edition	Kentucky	23

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## RUM

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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

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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

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## LIQUOR

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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

## POMACE

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Hennessy VS	Cognac	12
Hennessy XO	Cognac	42
Baron de Sigognac 10yo	Armagnac	15
Marcel Trepout 1985	Armagnac	22
Laberdolive 1998	Armagnac	34

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## BEERS

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Alhambra	7.5
Mahou	7
Estrella Galicia 0%	6

## SOFT DRINKS

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Fever-Tree Indian tonic, slimline, lemonade, soda water, ginger ale, ginger beer	4.5
Le Tribute tonic, ginger beer, ginger ale	4.5
Coca-Cola regular, zero, diet	4.5
Juices Orange, pineapple, apple, tomato, cranberry	5.5

## WATER

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

## TEA AND COFFEE

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Tea Selection English Breakfast, Chamomile, Jasmine, Gunpowder Green, Early Grey, Mint	5
Nespresso Guatemala A robusta coffee, smooth and balanced, with intense dry and malty cereal notes, underlining its bold character. Please ask for available blends	4

## ALBUFERA BAR SNACKS

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A specially curated bar menu by 7 Michelin-starred chef;  
Quique Dacosta to compliment your drinks and 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

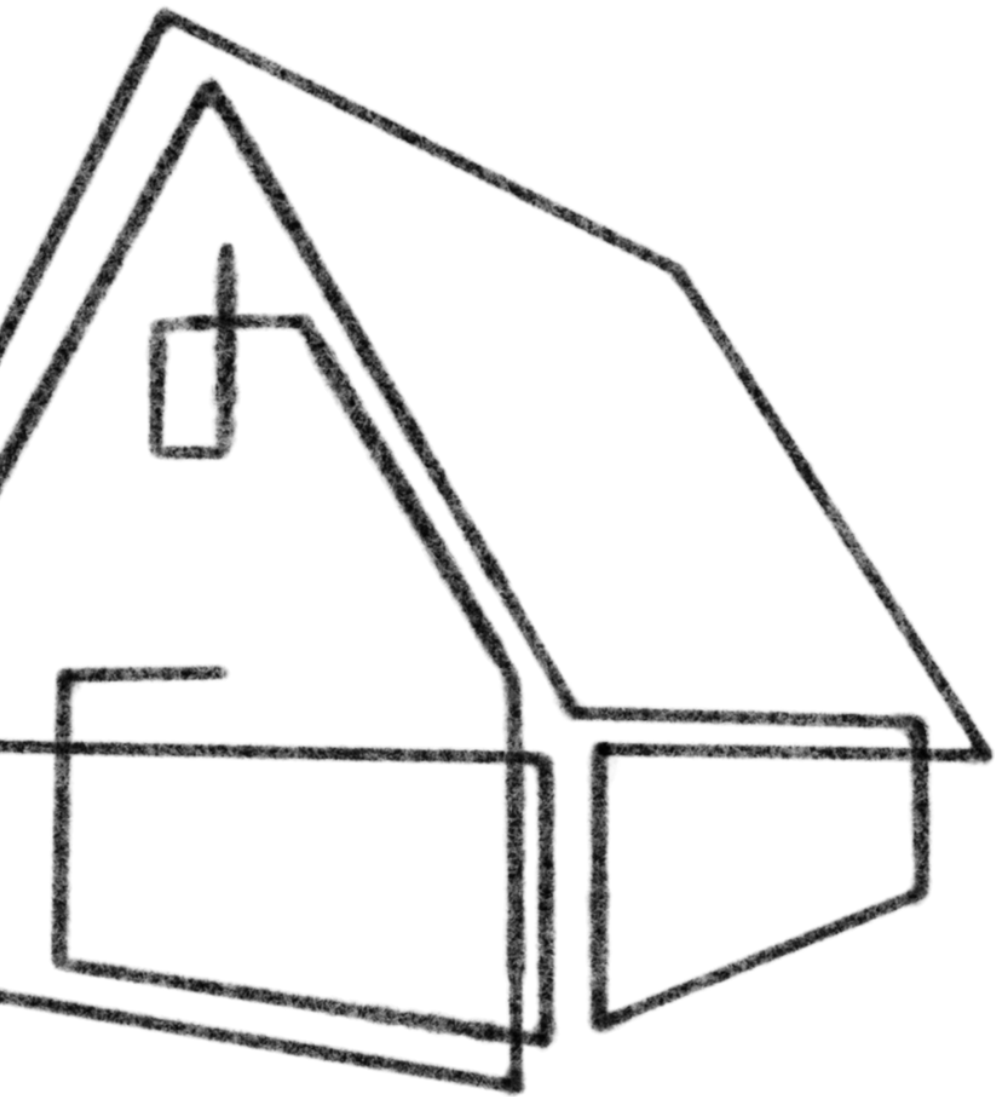
King oyster mushroom, mussel foam,  
toxaca and togarashi

### '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*

An immersive bar concept by Arros QD