



L'Albufera Moraleja

Our cuisine, based on Mediterranean cooking, is renowned for its Rice Dishes and Paellas, without forgetting about the Fideuàs. Our Head Chef, Julián García, has once again won the first prize at the 55th International Paella Valenciana Competition in Sueca (Valencia) in 2015, which he also won in 2013, in addition to the first prize at the Fideuà de Gandía competition.

But since man does not live by rice alone, our menu includes a wide variety of fish and seafood delivered daily from the best markets, as well as the most flavorful meats. We also offer a broad selection of dishes to share. For those with a sweet tooth, we have a very extensive range of desserts.



Our Menu

To Share

100% Iberian Ham Platter with Crystal Bread	27,8€
Anchovies in Their Perfect Salt [unit]	4,2€
Squid with Batter and Dressing	20,5€
Galician-style Octopus	25,8€
Galician or Natural Scallops [unit]	4,2€
Carril Clams in Green Sauce or Marinara Sauce	24,2€
Chistorra from Navarra and Morcilla from Burgos Duo	15,9€
Morcilla Fritters with Cane Honey	16,5€
Homemade Ham and Porcini Croquettes	15,5€

Vegetables & Salads

Artichoke Flowers with Romesco [unit]	3,7€
Live Lettuce and Organic Tomato Salad	15,5€
Complete Salad like at L'Albufera	15,7€
Valencian Mixed Salad	15,7€
Pink Tomato Salad with Spring Onion	16,7€
Roasted Pepper Salad with Tuna Ventresca and Spring Onion	16,5€
Russian Salad	16€

From Our Master Rice Chefs

Sueca Paella	22,5€
Valencian Paella	22€
Mixed Paella	25,5€
Blind Paella	25,5€
Paella with Scarlet Shrimp and Cuttlefish	34,5€
Lobster Paella	33,5€
Black Rice	22€
Arroz a Banda	25,5€
Gandian Seafood Fideuà	26€

Creamy Rice Dishes

Rice with Lobster	33,5€
Rice with Scarlet Shrimp and Cuttlefish	25,5€

Fish

Roman-style Hook-caught Hake	26,8€
Wild Turbot Bilbaína-style or Grilled	27,2€

Meats

45-Day Matured Sirloin	25,5€
Prime Beef Tenderloin	27,8€
Veal Milanese with Poached Egg and Truffle	24,3€