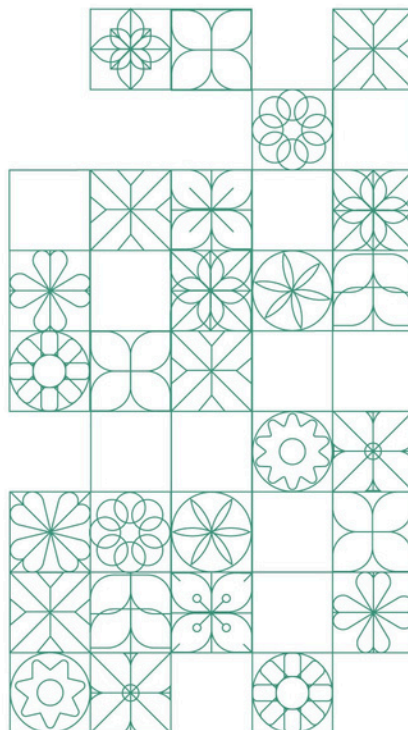
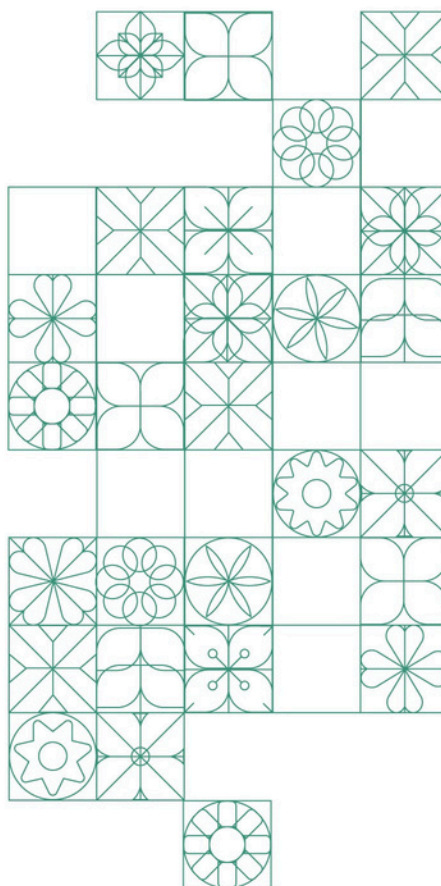




albricias

A VOYAGE OF THE SENSES

Albricias is rooted in tradition but features a modern take on classic Spanish dishes and cooking methods, using the best quality ingredients to create a memorable experience.



Tapas

Txangurro in shiso leaf 450

Citrus caviar with Basque-style spider crab stew in shiso leaf



Pa amb tomàquet 350

Pa amb tomàquet with Joselito Iberian ham



Iberic fish 390

Hamachi served with mentai-ko tartare and wasabi foam



Croquettes 360

Iberian ham, mushrooms and red prawns



Brava potatoes 360

Iberian ham, mushrooms and red prawns



Razor clam 480

Slow-cooked razor clam with refrito sauce and lemon air



Salads

Iberian essence salad with baby spinach, 690

truffled manchego cheese, caviar allioli, and ibérico ham



Tomato, strawberry, and beetroot salad with 550

smoked sardine, and wild rocket



Red capsicum salad with anchovies, 490

quail eggs and caviar oil



NUTS



GLUTEN FREE



SHELLFISH



PORK



ALCOHOL



VEGETARIAN



HALAL

Allow us to fulfill your needs, please let our employees know if you have any special dietary requirements, food allergies or intolerances.

Prices are subject to 7% VAT and 10% service charge.

Cold starters

Joselito's universe, assorted Iberian cold cuts 1,090



Warayaki salmon 680



Foie gras mi-cuit with mango and piparra chutney, and citrus salt 590



Tuna tartare with romaine lettuce leaves, avocado allioli, salmon roe and chipotle mayonnaise 390



Cheese affair, assorted cheese board 690



Hot starters

Slow-cooked and grilled leek with cecina and cherry coulis 350



Sautéed Manila clams with green sauce and quail egg 990



Garlic prawns with allioli foam 350



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Zarzuela seafood soup

Served with toasted almonds, lobster, scallops, tiger prawns, and Manila clams

690



From the sea

Grilled octopus with paprika mousseline

790



Pan-seared sea bass Galician style with cauliflower purée, sautéed baby spinach and garlic paprika olive oil

450



Spicy hotate delight

680



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From the land

Steak tartare two ways with Baeri caviar, and torched with bone marrow, fresh truffle	540
Charred wagyu tongue	820
 Crispy suckling pig cuchifrito, Salamanca style, with passion fruit sauce and orange-frisée salad	690
  	
Pork cheek stew with creamy mashed potatoes and sautéed baby vegetables	650
  	
Fire-smoked ribs	1,090
	
Marinated and grilled lamb chops with lemon-honey sautéed potatoes	1,200
 	
Grilled butcher's sirloin with Pedro Ximénez sauce and sautéed baby vegetables	990
 	
Charred tenderloin and spiced red wine sauce	1,090
  	
Grilled Australian wagyu rib eye 250 gr with piquillo peppers	1,850
	
Grilled Australian wagyu rib eye 500 gr with piquillo peppers	3,500
	

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Paellas

Grandma lola's legacy paella

1,690



Mediterranean red shrimp paella with
mange tout and allioli

1,390



Traditional paella with chicken and seafood

1,390



Sweet moments

The chocolate obsession

390



Grand dessert trio

390



Burnt Basque cheesecake with passion fruit
and vanilla Chantilly

390



Apple mille-feuille with rhubarb sorbet

390



Torrija with carajillo ice cream

390



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