

WHEN I DISCOVERED ALBORAIA

A WHOLE EXPERIENCE

SEA

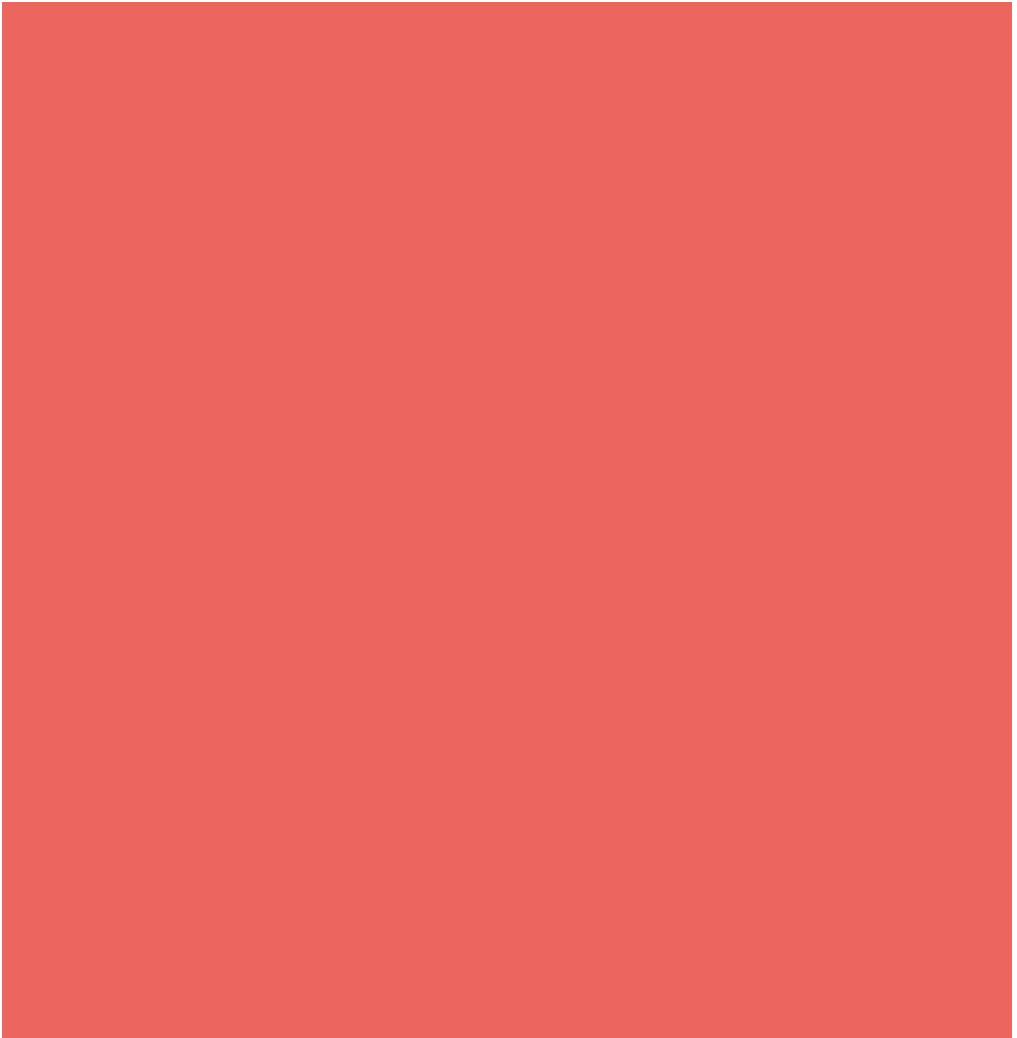
FARMLAND

HORCHATA

VIBRANT



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I CAME FOR A VISIT AND GOT LOST

I had booked accommodation on the beach in Valencia.

When I arrived at the given address, there was an apartment, and there was a beach. However, the city of Valencia itself seemed to be missing from the equation.

I went out to explore the area a little. After all, I had nothing to lose.

I asked a lady passing by where we were. "In the town of horchata," she replied. I looked on way and saw endless green fields. I looked the other way, and the vast expanse was blue. I checked my watch and saw that I had time. A colorful town with streets of water? I grabbed my camera and told it, "Get ready, you're up". I decided I had found the perfect place to get lost.





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The joy of celebrating

GETTING LOST IN ALBORAIA

Its beaches. The small stretch
of sea where people have fun



As I started walking aimlessly, I found myself naturally following the sea. That's when I realized this town had several beaches, each seemingly designed to suit different tastes.



2



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LA PATACONA

The first beach I came across was La Patacona. It's the most urban beach, probably because it's the closest to the city of Valencia. The place was pure energy—a beach full of life, the classic Mediterranean coast taken to the next level. Surfers played with the waves, kids built sandcastles, and families soaked up the sun. The go-to beach bar kept the beers ice-cold, while sun loungers with straw umbrellas ensured even the most discerning visitors could enjoy the beach like royalty. Meanwhile, the restaurants along the promenade made sure no one left without savoring a good plate of rice with a view of the sea.

I saw a “Q” on a flag and said, “What?” The lifeguard answered, “‘Q’ for ‘Quality - our beach is top-notch.’ And not only that - it’s also certified by SICTED.” He then smiled and went back to keeping watch. I smiled too and kept watching as I sat at a beach bar, with an ice-cold sangria

- 1 *California?
No, La Patacona*
- 2 *This is life - so is the
smoothie*
- 3 *Here, you can surf - even if
you don't look the part*

in hand. At the table to my left, a couple toasted with their fruit smoothies, while to my right, near the promenade, a group of friends used the colorful beach huts as a backdrop for their Instagram photos. In the distance, a group of friends played a beach volleyball match with the intensity of the Olympics. A few meters away, the young builder of a sandcastle—recently demolished by a poorly aimed spike—didn't seem quite as thrilled. The sun reached its highest point, and with it, I reached the nearest restaurant. A man noticed me hesitating over the menu and said I had to try *esgarraet*. I thought he was joking—until I saw it listed on the menu. Once again, I let this town surprise me. And once again, it didn't disappoint.

I came across another “Q” flag again. Once more, I found myself thinking out loud, though this time it was something like, “‘Q’ for ‘Quite an amazing place.’” A woman who looked familiar replied, “Oh, you haven't seen anything yet, sweetheart.” And so, as my beach day came to an end, my journey through everything the town of Alborã had to offer was just beginning.

Who could resist showing this place off?





ALBORAYA, PARA
IR ABRIENDO
BOCA

LA PATACONA

A practical guide so you don't miss anything (and these are only some of the places you can visit; take a walk and let yourself to be surprised)

■ TO ENJOY THE SEA

Mediterranean Surf

■ DOZENS OF CAFÉS, BARS, AND BEACH SHACKS

La Más Bonita Patacona

Café Arena de Mar

La Casa de la Mar (cultural events, leisure, gastronomy, and art)

■ YOU WON'T BE SHORT ON RESTAURANTS EITHER

Our rice dishes and mediterranean cuisine

Restaurant Cocoa Patacona

Restaurant La Ferradura

Casa Navarro Restaurante

Motes Arrocería

Mimar Arrocería Mediterránea

Casa Patacona

La Chipirona Playa

La Patacona

Llevant

Medi Surf Café

Tintorera wine

Tres14 Patacona

■ *Dishes from around the world*

La Tapacona

The Black Turtle (burgers)

O'ahu Sushi Beach (Japanese cuisine)

Sorsi e Morsi Platja Patacona (Italian cuisine)

Un Posto al Sole (pizzeria)

La Girafe (a little bit of everything)

Banana Beach Patacona

El Rincón de Galicia

Gona Patacona (burgers)

Spaghetti & Blues (Italian cuisine)

■ HORCHATA IN THIS AREA

Orxateria L'Obrador de Bou*

Heladeria Soler (Ice cream parlor)

■ HOTELS NEAR THE BEACH

Resa Patacona

Banana Beach Patacona

■ MAYBE YOU CAN ALSO STOP BY...

General Basset Square.

Mirador de La Patacona. (La Patacona Viewpoint)

Sculpture by Enric Mestre.

Ermita del Miracle dels Peixets.

Mouth of the Carraixet river.



MORE INFORMATION
ABOUT BEACHES
HERE

** Horchata Artisans Product Club -
Club de Producte Artesans de l'Orxata*







ESCUELAS DE
SURF Y DEPORTES
ACUÁTICOS





NATURAL BEACH OF "ELS PEIXETS"

On my way home, when the sun was setting, I saw what seemed to be an untouched beach that caught my attention. Silence was the predominant sound as I began to explore it. A local resident, whom I interrupted during his pleasant walk with my questions, told me that we were at the Natural Beach of Els Peixets.

To Alborià's pride, it is one of the few natural beaches remaining in the north of the province of Valencia. Moreover, its dune system is the habitat of one of the area's most emblematic protected species: the Kentish plover. This threatened bird requires beaches with a high degree of preservation to survive. That's why my newly met walking companion insisted that it is just as important to enjoy this beach as it is to help preserve it. I also took the opportunity to ask him about a building that could be seen in the distance from the beach, which looked somewhat familiar to me. He told me that it was the *Ermita del Miracle dels Peixets* - the chapel of the little fishes, and it probably seemed familiar because it's one of the most iconic landmarks of Alborià. With the sun about to set behind us, he showed me a video of a pilgrimage that takes place every year on Pentecost Monday, from the beach to the Ermita or chapel. He told me that this pilgrimage is a major festivity in the town, with paellas and various events—and he almost invited me to next year's celebration! Duly noted.



PORT SAPLAYA

When I asked Google about Alboraya, one thing stood out among the other search results. The name that caught my attention was “Little Venice.” “What does Venice have to do with this?” I thought to myself. I went to Google Images and found, under the same name, postcard-like photos filled with endless colors. I don’t know if it was one thing or the other that made me decide this had to be my next stop, but off I went.

As I was arriving at my destination, I noticed that the streets suddenly had no pavement or cars, but water and boats instead. The nickname “Little Venice” was no joke. Of course, I was expecting a typical dock with colorful houses... but this area went beyond that. There were several streets filled with this postcard-like scenery. People were strolling along the edges of the streets, and their reflections—along with those of the houses, boats, and the sky in the background—gently drifted across the canal. Needless to say, my camera went wild. However, what really stood out was the look in my eyes, filled with the wonder of stumbling upon such a sight, just 15 minutes from Valencia’s city



2



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center. In the end, I sat quietly on a dock with my feet dangling over the water. A few minutes later, the captain of a nearby boat arrived.

He must have found it amusing—the way I observed everything around me with the wide-eyed curiosity of a tourist. Though, he didn't seem surprised – he probably had seen that look before. He told me that watching people's faces was his favorite part of working there, and I ended up chatting with him for a while.

After spending a while admiring the canals and their boats, I figured it was time to explore them on foot. A couple of tourists asked me to take their photo, and I took the opportunity to ask them for a good spot to grab a drink. I must have still had that unmistakable tourist look, because they immediately guessed I wasn't from there and asked if I had tried the local horchata. When I told them I hadn't yet, it took them less than three seconds to point me toward a great horchata spot nearby. And so, that became my next stop—and the perfect way to end my stroll through Port Saplaya: tasting Alboraya's famous artisanal horchata.

1 *Little Venice as seen from land*

2 *Walks you 'll never get tired of*

3 *Sailing with the wind in our sails.*

PORT SAPLAYA

The best of the best for the ultimate vacation

■ TO ENJOY THE SEA

Jet Ski Saplaya
XSA Surf - Escola de Surf València
Mundo Marino Port Saplaya - Boat tours.

■ DOZENS OF CAFÉS, BARS, AND BEACH SHACKS

Cafeto
Cerveceria La brisa

YOU WON'T BE SHORT ON RESTAURANTS EITHER

■ *Our Rice Dishes and Mediterranean Cuisine*

Arrocería Casa Rafa	Port Saplaya-La Marina
Las Torres de Ciriaco	Bistro Belharra
La Pequeña Venecia	De Carne y Hueso
Trencabeach Port Saplaya	Del Port
Mauricio's Beach	El Llar de Moncho
Arrocería Saplaya	La Morena
Enclave de Mar	Larimar
El Racó del Navarro	Micalet
La Tasqueta del Mar	No. 9
Puerto Cortes	Onda Bar
Moana PortSaplaya	Taverna del Mar Port Saplaya
El Salado Playa	Náutico – Restaurante
Mosquetero	

■ *Dishes from Around the World*

Bar El Faro Alboraya
Restaurante El Salero
Restaurante Chino Chang Hong
Ristorante Pizzeria Morena
Sole Mio Restaurante y Pizzería
Brothers Cerveceria Pizzeria Kebab
Miss Sushi Saplaya
Vairez Parrilla Argentina

■ HORCHATA IN THIS AREA

Horchatería TONI*
Glasol Gelateria Artesanal
Gelateria Saplaya - Gelateria & pastry shop

■ HOTELS NEAR THE BEACH

Beautiful Beach Apartment
Sea You Apartments València Port Saplaya
La Vista al Mar de Belén
Sea View Apartments Port Saplaya I
Huerta Beach Flat
First Line Apartment

■ MAYBE YOU CAN ALSO STOP BY...

Sculpture by Enric Mestre
Port Saplaya Lighthouse
Green Lighthouse of Port Saplaya
Chapel of the Virgin of Carmel

** Horchata Artisans Product Club -
Club de Producte Artesans de l'Orxata*







ITS HORCHATA

The drink
you can't compare



1

Without even realizing it, I was already reaching the bottom of my first glass of Alboraya's famous drink. Until that moment, I had silenced all rational thoughts. I had simply been drinking horchata—calm, content, and without a care. But as I finished the last sip, the questions rushed in all at once: "What does this actually taste like? What is it made of? And why is it so famous in this town?" "The town of horchata," that woman had called it when I arrived... What was its story?



2



3

I'm not sure if I was accidentally thinking out loud or if I was just staring blankly at my nearly empty glass, but a woman seemed to pick up on the thoughts swirling in my head. She looked at me and said, "Horchata is a treasure known by everyone, but the history behind it is just as remarkable as the drink itself." And just like that, out of nowhere, I found myself deep in conversation with someone who could very well be a top graduate from the University of Horchata. I ordered another glass—this time with the typical fartons, following the woman's recommendation. Fartons are sweet pastries traditionally enjoyed with horchata - the perfect finishing touch to this classic afternoon treat.

First things first—before truly understanding anything, it's important to know its history and origins. So that's exactly where my new horchata expert began. Legend has it that when King Jaime I was offered this drink for the first time, he was so impressed that he asked what it was.

- 1 *Art turned into a drink*
- 2 *To the horchata artisans: thank you*
- 3 *No farmland, no tiger nuts, no horchata*



"Tiger nut milk," they told him. To which he replied, "This isn't milk, this is gold, darling! (or, xata in Valencian)". And just like that, according to the legend (not the RAE, the Royal Spanish Academy), the drink got its name. In reality, the word horchata comes from a term meaning "made with barley." In fact, tiger nut horchata wasn't the first type of horchata—though it has certainly become the most famous.

Stepping away from legends and into history, the origins of tiger nut horchata date back to the Middle Ages, when the Arabs brought tiger nuts to Valencia. They established Alboraià, along with other towns in the Horta Nord region, as the heart of its cultivation in Spain. That's how Alboraià became—and still proudly remains—the birthplace of horchata.



3

When they first started growing tiger nuts, it was mainly for their medicinal properties. These days, horchata is very much more about indulgence than health (which doesn't surprise me at all after tasting it). But its properties were unexpected yet fascinating to me. I'm not trying to give a health lecture, but horchata has plenty of benefits: it's rich in antioxidants and high in fiber, it helps balance gut flora and soothes an upset stomach, it aids with fluid retention and regulates cholesterol... Basically, a long list of benefits more fitting for a medicine than a summer indulgence—though, of course, one with a flavor worthy of the gods.

- 1 *Enjoying a snack in the fresh air of Alborai's countryside.*
- 2 *How long will it take for the tiger nut to sprout?*
- 3 *Sweetness passed down from generation to generation.*





LA ELABORACION DE LA HORCHATA

- ① Cultivo de chufa en la huerta de Albariza
- ② Secado natural de la chufa
- ③ Triturar las chufas + agua bien fría + azúcar
- ④ Lista para disfrutar con unos buenos fartons





Artisanal horchata. As natural as that. As spectacular as that

By now, there's a question that has likely crossed your mind. Horchata is made from tiger nuts—that much is clear. But... how is it made? Let me share the notes I took during this express lesson to clarify things.

And after learning where horchata comes from, the next logical question is: where do tiger nuts come from? (Or at least, that's where my curiosity led me.) It turns out they're tubers, and when I asked about how they're grown, the woman I was speaking with smiled like a proud mother does when talking about her child. She asked if I had time, and without a second thought, I said yes. She immediately mapped out the route I should take. And just like that, my walk toward the farmland of Alboraiá began—right after I had the pleasure of tasting a small part of its true essence.

ALBORAYA HORCHATA

To experience the full orxata cycle

■ HORCHATERÍAS (horchata cafés)

Horchatería Daniel*
Horchatería Panach*
Horchatería Els Sarians*
Horchatería L'Obrador de Bou*
Orxateria Gelateria "La Xufera"*
Orxateria Noubonaire*
Horchatería Rin*
Horchatería Toni*
Horchatería Vida
Bar Casa Cultura Alboraià

■ PRODUCERS

Horchatería Daniel*
L'Obrador de Bou*
Mon Orxata*
Panach*
Alquería Rin*
Horchatería Toni*
Fartons Polo

■ EXPERIENCES

Alquería María Llistar - Planta I Cull*
Valencia Original Tours*
Mon Orxata*
Alquería El Machistre-Museo de la Horchata
y la Chufa

** Horchata Artisans Product Club -
Club de Producte Artesans de l'Orxata*



SEE THE MAP ON
GOOGLE MAPS



ALBORAYA
CENTRO

PORT
SAPLAYA
ALBORAYA PLAYA

LA PATACONA
ALBORAYA PLAYA

VALÈNCIA

LA MALVARROSA





LEARN ABOUT
THE ENTIRE
HORCHATA CYCLE

L'HORTA ITS FARMLAND

Where local gastronomy
is grown



1

I arrived at the Horta searching for the origins of horchata, but what I found was an entire world hidden within those fields—almost like a parallel universe to the one I had come from. A true oasis, just five minutes from the city. I had come to Valencia without knowing exactly what to expect, but this was the last thing I had imagined finding—endless stretches of green fields. On the way, I ended up walking alongside a family heading in the same direction. We stuck together for a bit, and they told me this was the largest



2



3

peri-urban farmland in Europe. In other words, unlike other European cities, which are surrounded by industrial zones or much smaller agricultural areas, Valencia still has this vast stretch of cultivated land. No wonder that woman had spoken about Alboraya's farmland with such pride. The more I saw, the more it made sense.

As we walked and chatted, we came across a farmer who clearly knew his craft. The family I was with, stayed for a while, talking to him, and he had no problem giving the kids a quick hands-on lesson.

This man seemed to know the farmland like the back of his hand. He gave me a full rundown of everything grown there throughout the year (since each season has its own fruits and vegetables).

One thing that really caught my attention was their irrigation system, which uses acequias or "irrigation channels"—a technique passed down from the Arabs centuries ago. It works by channeling water

1 *Unforgettable experiences*

2 *Eat seasonal, locally grown produce*

3 *The heart of our food*



EXPERIENCES TO
EXPERIENCE THE
GARDEN

through a network of small canals, following the natural layout of the fields. Gravity does the rest, directing the water to each plot at different times, with every farmer knowing exactly when their turn will come each week.

Well, besides telling us about the crops grown there, he also shared some incredibly valuable (and probably only new to me) information about the seasonal produce available at that moment. On top of that, he gave me an unintentional—but very useful—sales pitch for the town's market, where he sent me to buy peppers, eggplants, zucchini, tomatoes, onions... because, as he put it, "this is the perfect time of year." He didn't just suggest the ingredients—he also gave me a recipe to use them in: a traditional coca de verduras (vegetable flatbread). Spoiler: combining farm-fresh ingredients with a local recipe results in something infinitely greater than zero.

As I walked, that feeling of being in a parallel reality didn't go away. Just like the farmer had told us, the fields were still cultivated the same way they had been for centuries, and the landscape remained practically untouched. Even the buildings along the way had that same timeless feel—everything seemed to come together to make me feel like I'd traveled back in time, even if just for a moment. It was a beautifully preserved paradise, well worth protecting.

When the heat eased up, we spotted a group of cyclists in the distance riding along the Barranc del Carraixet (Carraixet Ravine). The plan looked amazing—so much so that I immediately thought that next time I came (because by that point, I was already certain I'd be back in this town), I'd bring my bike, no doubt about it.

Since I wasn't quite ready to leave yet and the temperature was just perfect, I decided to stay a little longer. Eventually, the sun set too, and it was just me... and the Horta (farmland), of course, wrapped in a peaceful silence I hadn't felt in a long time. The air was fresh, filled with a thousand mixed scents, and every now and then, a little bug would wander by. I stayed there for a moment, eyes closed, looking up at the stars. I couldn't quite put my finger on it, but something in me felt cleansed that night.





ALBORAYA HORTA (Alboraia's farmland)

Our surroundings are meant to be
savored, explored, and cared for.

■ RESTAURANTS

Alqueria de L'horta
La Mozaira
Sequer Lo Blanch

■ HORCHATA IN THIS AREA

Vida

■ TRAVEL EXPERIENCES

Alquería María Llistar – Planta i Cull (Plant
and Harvest)
Alquería El Machistre
Alqueria de L'horta

■ A CABALLO

Centro Ecuestre Pataques
Club de Equitación Alboraia

■ PLACES OF INTEREST

Barranc del Carraixet, hermitages or
chapels, traditional farmhouses (alquerías),
and traditional huts (barraques)

■ WALK & DISCOVER

Routes through the Farmland of Alboraia



SEE THE MAP ON
GOOGLE MAPS







Two Great Examples of Local Gastronomy

Paella de Fetge de Bou (Ox Liver Paella)

*Ox liver – Ox entrails and sweetbreads – Endives – Cooked chickpeas –
Tomatoes (a small amount for the sofrito) – Olive oil – Salt – Rice – Water*

We'll cut the liver, sweetbreads, and other offal into small pieces, using equal parts of each. Then, we'll heat oil in a pan and gently fry them until they're well cooked. Meanwhile, we'll thoroughly clean the endives, chop them into small pieces, and set them aside. Once the offal is well cooked, we'll add a generous amount of endives—enough to form a mound in the pan—since they will shrink significantly as they cook.

Finally, we'll gently fry some tomato and stir everything together in the pan until the endives soften. At this point, we'll add water and let it simmer for a bit. Next, we'll add the cooked chickpeas, followed by the rice. We'll let it all cook, keeping in mind that this dish should have a slightly soupy and very creamy texture. Some people also like to add a splash of cognac along with the water for extra depth of flavor.

Ox liver paella is a strong hearty dish that provides plenty of energy. This type of paella is only made in Alborià and its surrounding areas, and it is deeply rooted in the local farming tradition.





Corona

A traditional layered cake with marzipan and meringue.

Ladyfingers

Marzipan: – 1 ½ cups of water – 1 ½ cups of sugar – 250 g. ground almonds – grated lemon zest – whole cinnamon stick – 6 egg yolks

In a saucepan, cook all the ingredients except the eggs over medium heat for about 20 minutes, stirring constantly.

After this time, remove from the heat and slowly add the six well-beaten egg yolks, stirring continuously. When everything is well combined into a smooth white paste, the marzipan will be ready.

Meringue

Candied Fruit (for decorating the corona)

Assembling the Corona

Start by placing a glass upside down on a plate and arrange ladyfingers around it, forming a structure at least three ladyfingers wide. Spread a layer of marzipan over this sponge base. Then, add another layer of sponge fingers, about two and a half wide, followed by another layer of marzipan. Continue layering—two sponge fingers wide, then marzipan—until all the prepared mixture is used up. Finish with a final layer of sponge fingers and remove the glass. Cover the entire cake with meringue, piping decorative patterns on top. Decorate with candied fruit. Finally, place the cake in the oven just long enough to lightly brown the meringue

Note: This dessert should be prepared the day before serving.

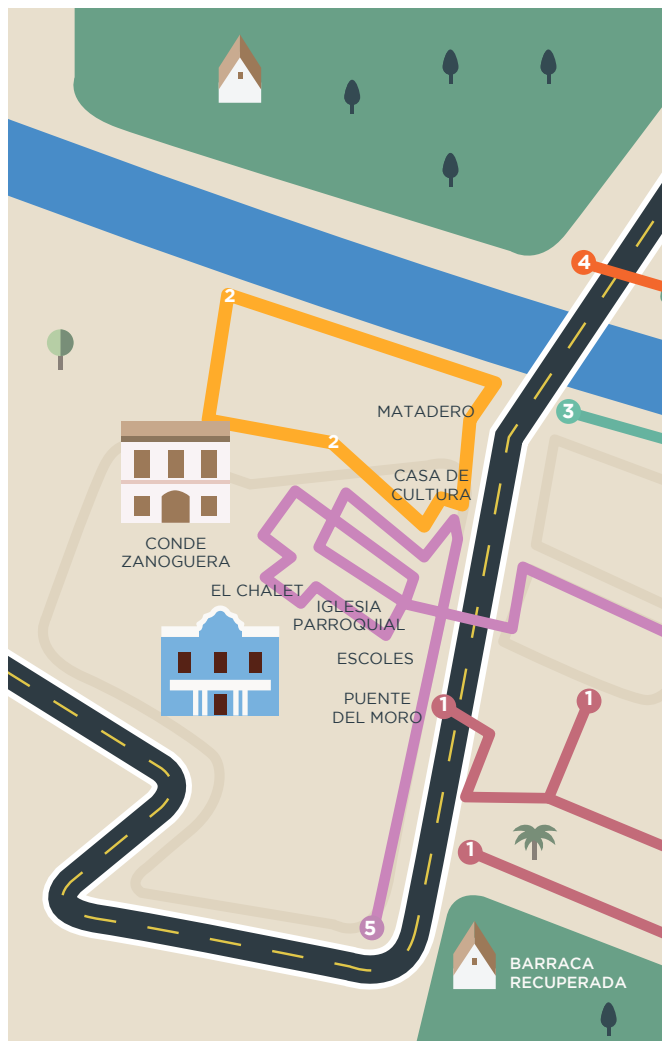
ROUTE MAP

On foot or by bike. Routes through the center and the farmland of Alбораia

- 1. CAMÍ DE LES PALMERES (Palm Tree Path)
- 2. PARTIDA DELS DESEMPARATS (Desamparats area)
- 3. BARRANC DEL CARRAIXET (Carraixet Ravine)
- 4. CAMÍ DEL GAIATO (Gaiato Path)
- 5. DEL POBLE A L'HORTA (From the Village to the Horta – farmland)
- 6. LES ERMITES (The Hermitages, religious retreats)



FOLLOW THE ROUTES
ON GOOGLE MAPS









LIFE HERE

The Joy of Celebrating



1

One day, having already visited the sea and the farmland, I decided to take a walk through the town center to see what was going on and, while I was at it, maybe pick up a souvenir from Alboraya. I had read somewhere about an horchata liqueur, and it seemed like a good choice. So, there I was, strolling around in search of a typical souvenir shop, not expecting to find much more, when I ended up discovering some truly charming little stores—the kind that haven't been franchised or over-commercialized yet. So, in the end,



2



3

I went home with a little something for myself, one for my parents, and another for my brother.

And then, just when I thought I had seen everything Alboraià had to offer and that my remaining days would be spent simply enjoying what I had already found, I stumbled upon the town's endless enthusiasm for celebration—something that, as far as I can tell, never runs out.

I was strolling peacefully through the old quarter (another trip back in time, by the way) when suddenly, I came across the town square packed with people, and small stalls being set up. I looked around for some clue as to what the people of Alboraià were preparing for, and luckily, I spotted a sign on a wall announcing that I had stumbled upon the beginning of the Festes Majors in honor of Sant Cristòfol, which take place in the first week of July. The patron saint's day was approaching, and like any town that takes pride in its traditions, they were preparing for a proper celebration.

1 *At the Alboraià Market, always happy to welcome you*

2 *El Chalet Azul – a visit to remember*

3 *Falles without the frenzy*



CHECK OUT
THE CULTURAL
ACTIVITIES
AGENDA







I stopped for a while to take in the atmosphere—the excitement of the people and the preparations coming together. I got curious about how the town celebrated its festivities, so I decided to ask TikTok. #Alboraia #Festivities #SantCristòfol, I typed. I found videos showing how Alboraia's streets lit up with lights, fire, and color, and I thought, "how cool that I'll get to see all this in person!" But my curiosity didn't stop there. I searched again, this time just #Alboraia #Festes. The results left me wanting to visit the town for every celebration: #SemanaSanta (Holy Week), with unique processions and numerous confraternities involved; #Falles, which seemed to bring together the best of both worlds—the deep-rooted traditions of Valencia mixed with the charm of small-town festivities, #VergeDelCarme, which would take place the next week, featuring a stunning maritime procession, #DiaDeL'Orxata, a day dedicated entirely to Alboraia's iconic sweet drink... And that was just the beginning! I ended up scrolling through a seemingly endless list of events longer than I'd realized—theater performances, exhibitions, concerts, and an impressive local band worth boasting about. I also couldn't forget the theatrical tour of the town, where historical figures from Alboraia come to life and guide you through its streets, sharing fascinating stories along the way. And of course, the ultimate Alboraia experience: making horchata. An absolute must for any visit!

In short, this town not only hides a variety of unique, charming, and fascinating places, but it also offers endless activities for those who never want to sit still. A thousand places to explore and endless events to enjoy.

Annual Festivities



FALLAS	<i>March</i>
SEMANA SANTA (Holy Week)	<i>March - April</i>
PASSA DE SANT CRISTÒFOL	<i>May</i>
MIRACLE DELS PEIXETS	<i>May - June</i>
BOUS AL CARRER (Running of the Bulls)	<i>May - June - September</i>
SAN JUAN (Saint John's Eve)	<i>June</i>
FIESTAS PATRONALES (Patron Saint Festivities)	<i>July</i>
FIESTAS DEL CARMEN (Our Lady of Mount Carmel Festivities)	<i>July</i>
FIESTAS LA PATACONA	<i>July</i>
CRISTO DE LA PROVIDENCIA	<i>August</i>
FIESTAS CALLE MILAGROSA	<i>November</i>
SANTA BÁRBARA	<i>December</i>



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