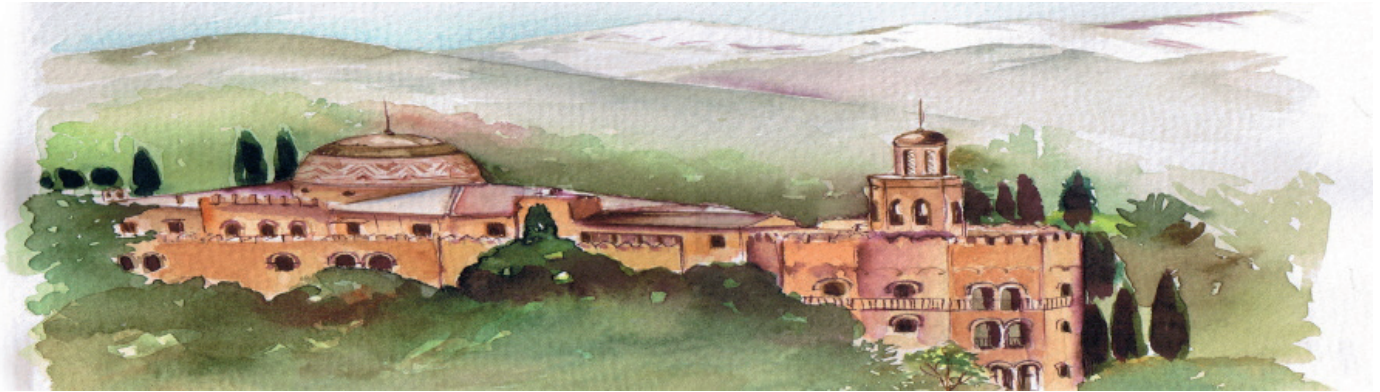




HOTEL
ALHAMBRA PALACE



Menu

🍷 APPETIZERS AND SALADS 🍷

Iberian Cured Ham “Acorn-Fed Quality”	33,00€
Organic Caviar (Osetra) from Rio Frío-Granada (15 Gr) 🌿	55,00€
Assortment of Cheeses and its Contrasts 🍷	25,00€
Foie, Figs, Cheese and Truffle 🍷 🍷	29,00€
<i>Duck Micuit, Confit Figs, Fresh Cheese and Truffle.</i>	
Red Tuna Tataki 🌿 🍷 🍷	29,00€
<i>Red Tuna Marinated in Soy, Citrus, Sesame and Ginger.</i>	
Alhambra Salad 🍷 🍷 🍷 🍷	19,00€
<i>Tomatoes, Cucumber, Tender Leaves, Dates, Walnuts, Prawns, Feta Cheese and Pistachio Vinaigrette.</i>	
Palace Salad 🍷 🍷 🍷	19,00€
<i>Tender Leaves, Seasonal Vegetables, Cured Parmesan Cheese Slices, Diced Marinated Chicken "Ras El Hanout" and Mustard Vinaigrette.</i>	
Costa Tropical Salad 🍷 🍷 🍷	21,00€
<i>Slices of Octopus, Mango, Avocado, Micro Sprouts, and Citrus Vinaigrette.</i>	
Assortment of Seasonal Grilled Vegetables 🍷	19,00€
<i>Grilled Seasonal Vegetables with Roasted Bell Pepper and Almonds Sauce.</i>	





🍷 SOUPS 🍷

Onion Soup in Different Textures 🍷 🍷 🍷	14,00€
Clarified Beef Consommé 🍷	14,00€
<i>Clarified Beef Consommé, Low Temperature Egg and Fresh Seasonal Truffle.</i>	
Pumpkin, Coconut, Curry and Lime Purée Soup	14,00€
<i>Pumpkin Purée Soup with Touches of Coconut, Curry, Lime and Accompanied by Vegetable Chip.</i>	
Lobster Soup 🍷 🍷 🍷 🍷 🍷	16,00€
<i>Bisque of Lobster with Hints of Cocoa and Licorice.</i>	
Andalusian Gazpacho XXI Century 🍷 🍷	12,00€
<i>Typical Andalusian Cold Tomato Soup with Tomato Sponge, Sweet Onion and Cucumber in Osmosis.</i>	
Ajoblanco 🍷 🍷 🍷	12,00€
<i>Traditional Cold Almond and Garlic Soup with Roasted Pineapple and Almond Snow.</i>	





🍷 PASTAS AND EGGS 🍷

Eggplant Panciotti 🍷 🍷 🍷	20,00€
<i>Fresh Pasta Stuffed with Eggplant and Scamorza Cheese, Tomato Sauce and Goat Cheese au Gratin.</i>	
Pappardelle with Pesto 🍷 🍷 🍷 🍷	21,00€
<i>Pappardelle with Pesto, Prawns and Candied Cherry Tomatoes.</i>	
Tagliatelle Bolognese 🍷 🍷 🍷 🍷	19,00€
<i>Tagliatelle with Beef Ragout Sauce.</i>	
Tagliatelle Napolitana 🍷 🍷 🍷	19,00€
<i>Tagliatelle with Tomato Sauce and Parmesan Cheese.</i>	
Eggs, Hollandaise Sauce and Truffle 🍷 🍷 🍷	21,00€
<i>Low Temperature Eggs on Caramelized Brioche Bread, Topped with Hollandaise Sauce and Truffle.</i>	
Broken Eggs, Iberian Ham and Fresh Foie 🍷	22,00€
<i>Low Temperature Eggs and French Fries with Iberian Ham and Slices of Fresh Foie.</i>	

FISH

Grilled Salmon and Spinach 	26,00€
<i>Salmon Loin, Sautéed Baby Spinach and Tomato Confit.</i>	
Turbot Grillé and Broccoli  	29,00€
<i>Turbot Accompanied by Sautéed Tender Broccoli Sprouts.</i>	
Sea Bass and the Vegetable Garden 	35,00€
<i>Roasted Wild Sea Bass and Seasonal Vegetables.</i>	
Gourmet Cod Loin  	32,00€
<i>Confit Cod Loin, Vanilla Carrot Puree and Sautéed Mini Carrots.</i>	
Carabinero, Red Curry Rice and Artichoke Flower 	36,00€
<i>Red Shrimp Confit in Olive Oil, Curry Rice and Artichoke Flower.</i>	

MEATS AND POULTRY

Beef Tenderloin with Truffle	37,00€
<i>Grilled Beef Tenderloin, Perigord Sauce, Fresh Truffle and Seasonal Vegetables.</i>	
Chateaubriand 	70,00€
<i>Grilled Chateaubriand, Béarnaise Sauce, Seasonal Vegetables and Fried Potatoes (For Two People).</i>	
Baby Lamb Shoulder  	35,00€
<i>Boneless Shoulder of Lamb Cooked at Low Temperature with Reduction of its Juices, Andalusian Crumble, Citric Yogurt and Fried Potatoes.</i>	
Venison Loin  	31,00€
<i>Loin of Venison Marinated in Oloroso Wine and Truffle with Shallot, Apple and Chestnut.</i>	
Steak Tartar    	35,00€
<i>Our Classic Steak Tartar Prepared in the Dining Room.</i>	
Duck Confit 	26,00€
<i>Duck Leg Confit, Raspberry Reduction, Sautéed Potato Gnocchi with Mint and Spring Onion.</i>	
Grilled Chicken  	26,00€
<i>Grilled Boneless Chicken Thigh in Moorish Marinade with Corn Polenta and a touch of Pistachio.</i>	

Bread Supplement per Person 3.50€

🍰 DESSERTS 🍰

White Chocolate Egg 🍌 🍷 10,00€

Ilusion of Egg , White Chocolate with Mango Core on Cinnamon Soil.

The Lemon Pear 🍌 🍷 10,00€

Ilusion of Candied Pear and Toffee Caramel Mouse, Chocolate and Vanilla Skin, on Oreo Crumbs.

Apple Fallen from the Tree 🍌 🍷 🍏 10,00€

Ilusion of Green Apple, Sour Apple Chutney, White Chocolate Glaze, Licorice Stick.

Tears of Granada's Sultan Boabdil 🍷 10,00€

Crunchy Layers of Caramelized Almond and Raspberry.

Andalusian Patio 🍌 🍷 🍏 🍷 🍷 10,00€

Milk Chocolate Pot, Creamy Cheese Interior with Coffee Savoirdi, Marsala and Cocoa Crumble.

Cheese Cake 🍌 🍷 🍷 10,00€

Baked Fresh Cheese Cake with Wild Berries Coulis.

Carrot Cake 🍌 🍷 🍷 10,00€

Carrot Sponge Cake, Cream Cheese and Vanilla Sauce.

Black Chocolate Cake 🍌 🍷 🍷 10,00€

Chocolate Sponge Cake, Chocolate Coating, Orange Compote and Apricot Coulis.

"Nevada" Snowy Cake 🍷 🍷 🍷 🍷 10,00€

Baked Meringue, Cream, Chestnut Cream and Crème Anglaise.

Assorted Ice-Creams 🍷 🍷 🍌 🍷 10,00€

To choose from: Vanilla, Strawberry, Chocolate, Pistachio, Caramel, Nougat, Whipped Cream.

Sorbetes 10,00€

To choose from: Balsamic Strawberry and Basil, Lemon,

Gin & Tonic. 🍷

Seasonal Fruit 10,00€

Plate of Assorted Seasonal Fruit.