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ALHAMBRA PALACE  
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*Carta Gastro-Bar*  
*Snack-Bar Menu*  
*Menu du Snack-Bar*

## SNACKS

<b>Iberian Cured Ham "Acorn-Fed Quality"</b>		33,00€
<b>Assortment Cheeses and its Contrasts</b>		25,00€
<b>Cured Ham and Cheddar Cheese Croquettes (6 Units)</b>	  	16,00€
<b>Mixed Mushrooms Croquettes (6 Units)</b>	  	16,00€
<b>Chicken and Baby Vegetable Gyozas (6 Units)</b> <i>Japanese Dumplings.</i>	   	15,00€
<b>Seasonal Baby Vegetable Gyozas (6 Units)</b> <i>Japanese Dumplings.</i>	   	15,00€
<b>Red Tuna, Avocado and Purple Onion Tartare</b> <i>Small Dices of Red Tuna Marinated in Soy and Ginger with Avocado, Purple Onion and Sesame.</i>	  	28,00€
<b>Classic "Palace" Tapas Assortment</b>		57,00€
<i>Bite size Piece of Fried Cod on a Bed of Tomato Jam.</i>	  	
<i>Slice of Toasted Bread with Smoked Salmon over Fresh Cheese and Herring Caviar.</i>	  	
<i>Duck Foie Micuit on Toasted Raisin Bread and Mustard Sauce.</i>	     	
<i>Small Portion of Beef Tenderloin with Caramelized Onions.</i>		
<i>Slice of Toasted Bread Topped with Iberian Cured Ham and Fresh Tomato.</i>		



## SALADS

<b>Seasonal Sliced Tomato Salad with Iberian Acorn-Fed Ham</b>		18,00€
<b>Seasonal Vegetables Salad</b>		16,00€
<b>Caesar Salad Alhambra Palace Style</b>	    	17,00€
<b>Salad with Rocket, Cherry Tomatoes, Quince and Feta Cheese</b>		17,00€

TAX INCLUDED



## SOUPS AND CREAMS

<b>Andalusian Gazpacho XXI Century</b> 	12,00€
<i>Typical Andalusian Cold Tomato Soup With Tomato Sponge, Sweet Onion and Cucumber In Osmosis.</i>	
<b>Clarified Beef Consommé</b> 	14,00€
<i>Clarified Beef Consommé, Low Temperature Egg and Fresh Seasonal Truffle.</i>	
<b>Pumpkin, Coconut, Curry and Lime Purée Soup</b>	14,00€
<i>Pumpkin Purée Soup with Touches of Coconut, Curry, Lime and accompanied by Vegetable Chip.</i>	
<b>Peruvian Classic Sea Bass Ceviche (Marinated Fish)</b>  	22,00€
<i>Peruvian Classic Ceviche of Sea Bass, Leche de Tigre Marinade (Lime-Fish Base).</i>	

## PASTA AND EGGS

<b>Tagliatelle Napolitana</b>   	19,00€
<i>Tagliatelle with Tomato Sauce and Parmesan Cheese.</i>	
<b>Tagliatelle Bolognese</b>     	19,00€
<i>Tagliatelle with Beef Ragout Sauce.</i>	
<b>Eggplant Panciotti</b>   	20,00€
<i>Fresh Pasta Stuffed with Eggplant and Scamorza Cheese, Tomato Sauce and Goat Cheese au Gratin.</i>	
<b>Broken Eggs, Iberian Ham and Fresh Foie</b> 	22,00€
<i>Low Temperature Eggs and French Fries with Iberian Ham and Slices of Fresh Foie.</i>	

## SUGGESTIONS

<b>Grilled Salmon</b> 	26,00 €
<i>Grilled Salmon Fillet with Seasonal Vegetables.</i>	
<b>Roasted Sea Bass</b> 	35,00 €
<i>Roasted Sea Bass with Seasonal Vegetables.</i>	
<b>Baby Lamb Shoulder</b>  	35,00 €
<i>Boneless Lamb Shoulder Cooked at Low Temperature with a Reduction of its Juices, Andalusian 'Crumble', Citric Yogurt, Fried Potatoes.</i>	
<b>Grilled Beef Tenderloin</b>	37,00 €
<i>Grilled Beef Tenderloin Served with Fried Potatoes, Seasonal Vegetables and Glazed with its Juices.</i>	
<b>Iranian Beluga Caviar (Huso Huso), 30 Grams</b> 	125,00 €
<i>An Extraordinary Caviar, 3 mm. Roe, with a very Creamy Texture. Complex Iodized Flavor and a long Persistence in the Mouth.</i>	

TAX INCLUDED



## SANDWICHES AND BURGERS

**Marinated Quality Chicken “Mollete” (Typical Local White Bread)** 🍷🍷 19,00€  
*Toasted “Antequera” Mollete Bread with Marinated Chicken, Tender Leaves, Tomato, Boiled Egg and Ceviche Style Sauce.*

**Club Sandwich** 🍷🍷🍷 20,00€  
*Toasted White Bread, York, Cheese, Bacon, Marinated Chicken, Hard Boiled Egg, Tomato and Lettuce.*

**Vegetarian “Mollete” (Typical Local White Bread)** 🍷 19,00€  
*Toasted “Antequera” Mollete Bread, Avocado Mousse, Tender Leaves, and Variety of Fresh Seasonal Vegetables.*

**Smoked Salmon Bagel** 🍷🍷🍷🍷 20,00€  
*Bagel with Smoked Salmon, Avocado Mousse, Tender Leaves, Tomato and Fresh Cheese Tartar.*

**Beef Steak “Pepito” (Glass Bread Baguette)** 🍷 25,00€  
*Glass Bread Baguette with Grilled Beef Steak.*

**Iberian Acorn-Fed Cured Ham (Glass Bread Baguette)** 🍷 25,00€  
*Glass Bread Baguette with Hand-Cut Iberian Acorn-Fed Cured Ham and Extra Virgin Olive Oil.*

**Gourmet Burger** 🍷🍷 22,00€  
*Angus Beef Burger, Tender Leaves, Tomato, Caramelized Onion, Cheddar Cheese and Foie Gras.*

**Chicken Burger** 🍷🍷🍷 20,00€  
*Chicken Burger, Lettuce, Tomato, Grilled Onion, Cheddar Cheese and Chipotle Mayonnaise.*

**Nazarí Vegetarian Burger** 🍷 20,00€  
*Burger Made of Lentil, Eggplant and Chickpeas, with a Touch of Pesto, Arugula and Tomato.*

## CAVIAR - CHAMPAGNE EXPERIENCE






























**Iranian Beluga Caviar (Huso Huso), 30 Grams** 🐟 &  
**Champagne Bruno Paillard Cuvée 72** 200,00 €

**Iranian Beluga Caviar (Huso Huso), 30 Grams** 🐟 &  
**Champagne Bruno Paillard Rosé Première Cuvée** 215,00 €

TAX INCLUDED



## DESSERT

<b>White Chocolate Egg</b>  	10,00€
<i>Ilusion of Egg, White Chocolate with Mango Core on Cinnamon Soil.</i>	
<b>The Lemon Pear</b>  	10,00€
<i>Ilusion of Candied Pear and Toffee Caramel Mouse, Chocolate and Vanilla Skin, on Oreo Crumbs.</i>	
<b>Apple Fallen from the Tree</b>   	10,00€
<i>Ilusion of Green Apple, Sour Apple Chutney, White Chocolate Glaze, Licorice Stick.</i>	
<b>Tears of Granada's Sultan Boabdil</b> 	10,00€
<i>Crunchy Layers of Caramelized Almond and Raspberry.</i>	
<b>Andalusian Patio</b>    	10,00€
<i>Milk Chocolate Pot, Creamy Cheese Interior with Coffee Savoardi, Marsala and Cocoa Crumble.</i>	
<b>Cheese Cake</b>   	10,00€
<i>Baked Fresh Cheese Cake with Wild Berries Coulis.</i>	
<b>Carrot Cake</b>   	10,00€
<i>Carrot Sponge Cake, Cream Cheese and Vanilla Sauce.</i>	
<b>Black Chocolate Cake</b>   	10,00€
<i>Chocolate Sponge Cake, Chocolate Coating, Orange Compote and Apricot Coulis.</i>	
<b>"Nevada" Snowy Cake</b>    	10,00€
<i>Baked Meringue, Cream, Chestnut Cream and Crème Anglaise.</i>	
<b>Assorted Ice-Creams</b>    	10,00€
<i>To Choose From: Vanilla, Strawberry, Chocolate, Pistachio, Caramel, Nougat, Whipped Cream.</i>	
<b>Sorbetes</b>	10,00€
<i>To choose from: Balsamic Strawberry and Basil, Gin &amp; Tonic , Lemon.</i>	
<b>Seasonal Fruit</b>	10,00€
<i>Plate of Assorted Seasonal Fruit.</i>	