











HP HOTEL
ALHAMBRA PALACE



















*Principe Restaurant
Menu*



SELECTION PRODUCTS

HAND-CUT IBERICO ACORN-FED HAM	30,00€
ECOLOGICAL CAVIAR FROM RIOFRÍO (15 gr) 	49,00€
ASSORTED CHEESEBOARD FROM ANDALUSIA 	21,00€
<i>Montealva Rosemary Cured Goat Cheese, D. O. Raza Payoya (Jerez de La Frontera-cádiz); Gourmet Goat's Cheese Made with Unpasteurized Milk. (Serónés-almería); Artisan Cured Cow Cheese Granja Maravilla; Las RRR Semi-cured Goat Cheese; Cured Raw Milk Sheep's Cheese Sierra Sur - (Jaén).</i>	
AVOCADO, MUSSEL, ANCHOVY   	19,00€
<i>Avocado Mousse, Giant Mussel, Selection Anchovy, Rocket and Extra-virgin Olive Oil.</i>	
STEAK TARTAR     	32,00€
<i>Our Classic Steak Tartar Prepared at Your Table.</i>	

VEGETABLES YOU WILL LOVE (FROM LORCA'S POEM)

ALHAMBRA SALAD    	15,00€
<i>Tomatoes, Cucumber, Baby Leaves, Dates, Walnuts, King Prawns, Feta Cheese and Pistachio Vinaigrette.</i>	
ZALAMANDROÑA SALAD    	15,00€
<i>Pumpkin Causa (Cold Peruvian Purée) Roasted Pepper, Dried Tomato, Black Olives with Sardine in Moraga (prepared in a Clay Pot) and Pine Nuts.</i>	
PALACE SALAD   	15,00€
<i>Baby Leaves, Seeds, Seasonal Fruit and Vegetables, Marinated Chicken, Cured Cheese Shavings, Yoghourt, Cucumber and Coriander Sauce.</i>	
ROYAL QUINOA SALAD    	15,00€
<i>Royal Quinoa, Tropical Fruit, Seeds, Vegetables and a Touch of Citric Fruits.</i>	
GRILLED SEASONAL BABY VEGETABLE	15,00€
WARM KALE SALAD   	15,00€
<i>Kale, Apple, Avocado, Green Asparagus, Roasted Hazelnuts and Seeds with Mustard Vinaigrette.</i>	

SUCCULENT AND DARING

- MILLE-FEUILLE PATÉ   28,00€
Pâté, Acid Apple, Caramelized Goat Cheese and Creamed Shallots.
- QUISQUILLA CEVICHE   29,00€
'Quisquilla' Shrimp From Motril with Andalusian-style Ceviche (Marinated Fish).
- RED TUNA TATAKI      29,00€
Red Tuna Marinated in Soya and Ginger, served over a "Mirror" of Almond and Coconut.













TRADITIONAL DISHES TO BE EATEN WITH A SPOON

- ANDALUSIAN GAZPACHO OF THE 21st CENTURY   10,00€
Andalusian Gazpacho with Tomato Sponge, Crispy Onion and Cucumber in Osmosis.
- AJOBLANCO COLD SOUP     14,00€
Cold White Garlic Soup with Almond Snow, Roasted Pineapple and Fresh Anchovies in Brine.
- ONION SOUP   14,00€
Onion Soup with Different Textures.
- CLARIFIED CONSOMME  14,00€
Traditional Clarified Consommé, Slow Cooked Egg and Truffle.
- CREAM OF "POTATOES ON A BICYCLE"   12,00€
White Fish Cream Soup, Potato with Extra Virgin Olive Oil, Poached Egg and Flying Fish Roe.
- PUMPKIN CREAM SOUP 12,00€
Roast Pumpkin Cream Soup with Crunchy Vegetables.



PASTA AND EGGS

- TAGLIOLINI IN SQUID INK      19,00€
Squid Ink Tagliolini with Red Prawn and Burrata Cheese.
- RAVIOLI     19,00€
Boletus Mushroom Ravioli with Ragout of Vegetables.
- PAPPARDELLE     22,00€
Papperdelle with Pesto, Red Tuna and Cherry Tomatoes Confit.
- SLOW COOKED EGG  19,00€
Poched Egg at Low Temperature, Baby Broad Beans and Iberian Pork Jowl with an Aromatic Touches.
- EGG, POTATO, TRUFFLE AND BOLETUS MUSHROOM  19,00€
Potato Flavoured with Truffle, Baked Egg Yolk and Boletus Mushroom.

FISH


































CODFISH FILLET IN "GOLDEN LIQUID" OLIVE OIL  	26,00€
<i>Confited Cod in Extra Virgin Olive Oil, Potato, Orange and Black Olive Salmorejo Sauce.</i>	
SOLE ON YELLOW SAUCE 	35,00€
<i>Confited Sole on Yellow Sauce (Onion, Bell Pepper, Potatoes and Saffron) with a Touch of Coconut and Sweet Chili.</i>	
SALMON FILLET   	23,00€
<i>Lacquered Salmon Fillet, Tropic Fruit and Seasonal Vegetables.</i>	
RIOFRÍO STURGEON   	28,00€
<i>Confited-Slow Cooked Sturgeon with Citrus Touches and Cream of Garlic and Cherry.</i>	
GRILLED RED TUNA  	29,00€
<i>Grilled Red Tuna with Seasonal Vegetables and Cream of Marinated Peppers.</i>	
TURBOT 	29,00€
<i>Roasted Turbot with Green Asparagus Sauce and Fried Garlic.</i>	
ROASTED SEA BASS 	32,00€
<i>Sea Bass with Crispy Skin, Cream of Cinnamon Roasted Sweet Potato and Cauliflower Cous-cous.</i>	

MEAT

CHATEAUBRIAND	60,00€
<i>Grilled Beef Tenderloin with Seasonal Vegetables and Potatoes. (For Two People).</i>	
GRILLED WHITE VEAL CHOP FROM 'ÁVILA'  	28,00€
<i>Grilled White Veal Chop with Vegetables, Potatoes and 'Bucanero' Sauce (Reduction of Raspberry Vinegar with Banana and Onions).</i>	
GRILLED BEEF TENDERLOIN   	32,00€
<i>Grilled Beef Tenderloin with Parmentier, Seasonal Vegetables, Pedro Ximénez Sauce, Truffle and Foie.</i>	
BABY LAMB SHOULDER  	31,00€
<i>Boneless Lamb Shoulder Cooked at Low Temperature with a Reduction of its Juices, Andalusian 'Crumble' and Citric Yogurt.</i>	
LOIN OF VENISON  	31,00€
<i>Loin of Venison Marinated in Oloroso, Truffle, Shallot, Apple and Chestnuts.</i>	
GRILLED CHICKEN 	22,00€
<i>Grilled Half Chicken in Moorish Marinade with Red Garlic.</i>	
IBERIAN PORK 'PRESA' SLOW COOKED  	25,00€
<i>'Presas' Slowly Cooked in Lard of Pork with Coriander Potato Parmentier.</i>	















BREAD SUPPLEMENT PER PERSON 3,50€

AND TO FINISH...WHAT BETTER THAN SOMETHING SWEET?








WHITE CHOCOLATE EGG 	9,00€
<i>Illusion of Egg, White Chocolate with Mango Core.</i>	
THE LEMON PEAR  	9,00€
<i>Illusion of Candied Pear and Toffee Caramel Mousse, Chocolate and Vanilla Peel, on Oreo Crumbs.</i>	
TEARS OF GRANADA'S SULTAN BOABDIL 	10,00€
<i>Crunchy Layers of Caramelized Almonds and Raspberries.</i>	
GRANDMA'S CAKE   	9,00€
<i>Grandma's Biscuit and Chocolate Cake.</i>	
CHEESE CAKE   	9,00€
<i>Creamy Baked Fresh Cheese Cake.</i>	
CHERRY CHERIE   	9,00€
<i>Cherry Mousse with Kirsch Core, Chocolate and Hazelnut Cookie.</i>	
'TORRIJA' WITH FLAVORS OF ORIGIN    	9,00€
<i>Typical Toast Torrija, Chantilly Creamed with Ras Hanout and Honey and Pine Nut Ice Cream.</i>	
CREAMY CARAMELIZED RICE PUDDING 	9,00€
<i>Creamy Caramelized Rice Pudding made to Grandma's Recipe.</i>	
'NEVADA' CAKE  	10,00€
<i>Baked Meringue with Cream and Chestnut Cream.</i>	
BLACK CHOCOLATE CAKE   	9,00€
<i>Black Chocolate Cake with Bitter Orange.</i>	
ASSORTED SEASONAL FRUIT	9,00€
<i>Seasonal Fruit Prepared on a Plate.</i>	
PIONONO 	9,00€
<i>Typical Almond Sponge Cake with Toasted Cream.</i>	
ICED GLASS OF GIN AND TONIC AND ITS CONTRASTS  	9,00€
<i>Gin Tonic Sorbet, Gin Flavored Sponge Biscuit, Juniper Sauce and Lemon Jelly.</i>	
COFFEE WITH BAILEY'S    	9,00€
<i>Coffee Sponge Cake, English Custard and Bailey's Ice Cream.</i>	
ASSORTED ICE-CREAM   	9,00€
<i>To Choose from: Chocolate, Strawberry, Vanilla, Pistachio and Caramel.</i>	

CHILDREN'S MENU
























SMALL PORTIONS

IBERIAN CURED HAM	25,00€
ARTISAN CURED COW'S CHEESE GRANJA MARAVILLAS 	14,00€
SPANISH POTATO OMELETTE 	14,00€
MIXED MUSHROOM CROQUETTES (6 UNITS)   	14,00€
CURED HAND AND CHEEDAR CHEESE CROQUETTES (6 UNITS)   	14,00€
CHICKEN GYOZAS (JAPANESE DUMPLINGS) (6 UNITS)   	14,00€
VEGETABLE GYOZAS (JAPANESE DUMPLING) (6 UNITS)   	14,00€

LET'S START!

PICADILLO SOUP  	10,00€
<i>Chicken consommé with minced boiled egg and cured ham.</i>	
PUMKIN CREAM	10,00€
OUR CAESAR SALAD     	15,00€
VEGETABLE SALAD	15,00€

MAIN DISHES

TAGLIATELLE WITH NAPOLITAN SAUCE  	17,00€
TAGLIATELLE WITH BOLOGNESE SAUCE    	17,00€
PAPPERDELLE CARBONARA   	17,00€
CHICKEN ESCALOPE WITH CHIPS   	17,00€
VIENNESE STYLE BEEF ESCALOPE WITH CHIPS   	17,00€
MATURED BEEF BURGER   	17,00€
<i>Lettuce, tomato and cheddar cheese.</i>	
CRISPY-CHICKEN BURGER     	17,00€
<i>Lettuce, tomato, cheese and our caesar sauce.</i>	