












 HOTEL
ALHAMBRA PALACE

Terrace and Cafeteria Menu









SOUPS AND CREAMS

ANDALUSIAN GAZPACHO  	10,00€
CLARIFIED CONSOMMÉ  <i>Traditional clarified beef consommé with a touch of sherry wine and truffle.</i>	12,00€
CREAM OF ROASTED PUMPKIN <i>Soft cream of roasted pumpkin.</i>	12,00€
CLASSIC PERUVIAN SEA BASS CEVICHE (MARINATED FISH)   <i>Classic Peruvian Sea Bass Ceviche, leche de tigre marinade (lime-fish base), toasted chulpe variety of corn and sweetcorn.</i>	18,00€












SALADS

SEASONAL SLICED TOMATO SALAD WITH IBERIAN ACORN-FED HAM	15,00€
SEASONAL VEGETABLE SALAD	15,00€
CEASAR SALAD ALHAMBRA PALACE STYLE    	15,00€
SALAD WITH ROCKET, CHERRY TOMATOES, QUINCE AND FETA CHEESE 	15,00€
EDAMAME  <i>Soybeans, plain or spicy flavour</i>	10,00€






















SNACKS

HAND CUT IBÉRICO ACORN-FED HAM	30,00€
CURED HAM FROM GRANADA	18,00€
ASSORTED CHEESEBOARD FROM ANDALUSIA  <i>Montealva Rosemary Cured Goat Cheese, D. O. Raza Payoya (Jerez de la Frontera-Cadiz), Gourmet Goat Cheese raw milk (Seronés- Almería), Cured Artisan Cow Cheese Granja Maravilla (Granada), Cheese Las RRR semi-cured Goat Cheese (Maracena-Granada), Cured Cheese Raw Milk Sheep Sierra Sur - (Jaén).</i>	21,00€
CURED HAM AND CHEDDAR CHEESE CROQUETTES. (6 UNITS)   	14,00€
MIXED MUSHROOM CROQUETTES (6 UNITS)   	14,00€
CHICKEN AND BABY VEGETABLE GYOZAS (6 UNITS)     <i>Japanese dumplings.</i>	14,00€
SEASONAL BABY VEGETABLE GYOZAS (6 UNITS)     <i>Japanese dumplings.</i>	14,00€
RED TUNA, AVOCADO AND PURPLE ONION TARTARE    <i>Small dices of red tuna marinated in soy and ginger with avocado, purple onion and sesame.</i>	24,00€













PASTA AND EGGS















TAGLIATELLE ALLA NAPOLETANA  	17,00€
<i>Tagliatelle with a classic tomato sauce.</i>	
PAPPARDELLE ALLA CARBONARA   	17,00€
<i>Pappardelle with traditional carbonara and egg yolk sauce.</i>	
TAGLIATELLE WITH BOLOGNESE SAUCE    	17,00€
<i>Tagliatelle with beef ragout sauce.</i>	
SCRAMBLED EGGS WITH FRIED POTATOES, IBERIAN CURED HAM AND FOIE 	20,00€
<i>Scrambled eggs and potatoes with Iberian Ham and fresh foie.</i>	
SPANISH POTATO AND ONION OMELETTE 	14,00€
<i>Our traditional Spanish potato and onion omelette.</i>	

GOING FOR TAPAS: A CLASSIC IN OUR CITY

PALACE CLASSIC ASSORTED TAPAS	55,00€
<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> 	
ROOTED IN THE ALHAMBRA ASSORTED TAPAS	55,00€
<i>Moorish lamb skewer with cous-cous.</i> 	
<i>Large mussel marinated with peppers and avocado.</i>  	
<i>Cold cherry tomato soup with Rio Frío confited sturgeon.</i>   	
<i>Citric potato chips with salted anchovies.</i> 	
<i>Portion of grilled beef tenderloin on toasted bread with foie.</i> 	

SANDWICHES, BAGUETTES AND BURGERS “FAST FOOD”

MARINATED CHICKEN SANDWICH  	15,00€
<i>Toasted 12 grain bread with grilled marinated chicken, baby leaves, ceviche style sauce, tomato and boiled egg.</i>	
MIXED SANDWICH  	12,00€
<i>Toasted white bread with ham and cheese.</i>	
CLUB SANDWICH   	17,00€
<i>Toasted white bread, ham, cheese, bacon grilled chicken, boiled egg, tomato and lettuce.</i>	
VEGETARIAN SANDWICH 	19,00€
<i>Toasted wholemeal bread with avocado, dressed seasonal vegetables and tofu with a citric and spicy touch.</i>	
SMOKED SALMON SANDWICH    	19,00€
<i>Toasted 12 grain bread, smoked salmon, boiled egg, and tartare sauce made with cream cheese.</i>	

JAPANESE MILK BREAD WITH SLOW COOKED BACON 	20,00€
<i>Milk bread filled with Iberian bacon cooked at low temperature, with baby leaves and kimchi.</i>	
ALHAMBRA-STYLE PEPITO DE TERNERA BEEF SANDWICH 	22,00€
<i>Fillet Beef sandwich, rocket, poached onion and roasted pepper.</i>	
IBERIAN ACORN-FED CURED HAM BAGUETTE 	22,00€
<i>Hand-cut Iberian acorn-fed cured ham baguette with extra virgin olive oil.</i>	
MEDITERRANEAN BAGUETTE    	20,00€
<i>Baguette with anchovies from the Cantabrian Sea, burrata cheese, seasonal vegetables and beetroot vinaigrette.</i>	
PALACE HAMBURGER  	17,00€
<i>Burger of matured beef, lettuce, tomato and cheddar cheese.</i>	
GOURMET BURGER  	20,00€
<i>Angus beef burger, lettuce, tomato, caramelised onion, cheddar cheese and pâté.</i>	
CRISPY CHICKEN BURGER  	17,00€
<i>Crispy chicken burger, lettuce, tomato, onion and cheddar cheese.</i>	
NAZARÍ VEGETARIAN BURGER 	17,00€
<i>Burger made from aubergine, chickpeas and tofu with a touch of curry and coriander.</i>	

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

ASSORTED CAKES   	9,00€
<i>Cheese, chocolate, meringue and carrot.</i>	
ASSORTED ICE-CREAM    	9,00€
<i>Choose from: vanilla, chocolate, strawberry, whipped cream, pistachio, nougat and caramel.</i>	
THE TEARS OF SULTAN BOABDIL 	10,00€
<i>Crunchy layers of caramelised almond and raspberries.</i>	
TRADITIONAL PIONONO 	9,00€
<i>Almond sponge cake soaked in syrup with caramelised topping.</i>	
SLICED ASSORTED SEASONAL FRUITS	9,00€
<i>Assorted fruit according to the season on a plate.</i>	

ALLERGENS

 Gluten	 Eggs	 Peanuts	 Milk	 Celery	 Sesame	 Lupin
 Crustaceans	 Fish	 Soya	 Tree nuts	 Mustard	 Sulphites	 Molluscs