



HOTEL
ALHAMBRA PALACE

— DESDE 1910 —



Menu

🍷 APPETIZERS AND SALADS 🍷

Iberian Cured Ham “Acorn-Fed Quality” (90 gr)	37,00€
Oscietra Caviar 6*, 30 Grams 🐟	125,00€
<i>An Extraordinary Caviar, 3 mm. Roe, with a smooth and creamy Texture. Its taste is considered delicate and elegant, yet saturated, rich and expressive.</i>	
Assortment of Cheeses and its Contrasts (250 gr) 🍷	26,00€
Foie, Figs, Cheese and Truffle 🍷 🍷	29,00€
<i>Duck Micuit, Confit Figs, Fresh Cheese and Truffle.</i>	
Red Tuna Tataki 🐟 🍷 🍷	30,00€
<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, Chicken, Hard Boiled Egg, Avocado, Pear 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 with 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>	
Puree Soup of Leeks and White Asparagus 🍷	14,00€
<i>Puree Soup of Leeks and White Asparagus with White Asparagus Yolk and Crispy Leeks.</i>	
Lobster Soup 🍷 🍷 🍷 🍷	17,00€
<i>Bisque of Lobster with Hints of Cocoa and Licorice.</i>	
Andalusian Gazpacho XXI Century 🍷 🍷	14,00€
<i>Typical Andalusian Cold Tomato Soup with Tomato Sponge, Sweet Onion and Cucumber in Osmosis.</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 🍷 🍷 🍷 🍷	22,00€
<i>Pappardelle with Pesto, Prawns and Candied Cherry Tomatoes.</i>	
Tagliatelle Bolognese 🍷 🍷 🍷 🍷	19,00€
<i>Tagliatelle with Beef Ragout Sauce.</i>	
Spaghetti Napolitana 🍷 🍷 🍷	19,00€
<i>Spaghetti with Tomato Sauce and Parmesan Cheese.</i>	
Broken Eggs 🍷	22,00€
<i>Fried Eggs on French Fries, Iberian Ham and Fresh Foie.</i>	

FISH

Grilled Salmon 	27,00€
<i>Salmon Loin, Textures of Green Vegetables from Our Vega and Aromas of Sierra Nevada.</i>	
Roasted Turbot 	32,00€
<i>Roasted Turbot Fillet, Seasonal Vegetables and Garlic Sauce.</i>	
Sea Bass and the Vegetable Garden 	36,00€
<i>Roasted Wild Sea Bass and Seasonal Vegetables.</i>	
Gourmet Cod Loin  	35,00€
<i>Selected Codfish Loin Confit, Typical Sautéed Vegetables and Potato Foam.</i>	
Sea and Mountain "Flavors of Granada" 	30,00€
<i>Typical Mellow Rice with Artichokes, Mushrooms, Shrimps and Aromatic Herbs.</i>	

MEATS AND POULTRY

Beef Tenderloin with Truffle 	38,00€
<i>Grilled Beef Tenderloin, Perigord Sauce, Fresh Truffle and Seasonal Vegetables.</i>	
Grilled Beef Tenderloin Tournedos  	77,00€
<i>Beef Sirloin Tournedos prepared over Oak Charcoal.</i>	
<i>Béarnaise Sauce, Seasonal Vegetables and French Fries (For Two People).</i>	
Baby Lamb Shoulder  	37,00€
<i>Boneless Shoulder of Lamb Cooked at Low Temperature with Reduction of its Juices, Andalusian Crumble, Citric Yogurt and Fried Potatoes.</i>	
Venison Loin  	32,00€
<i>Loin of Venison Marinated in Oloroso Wine and Truffle with Shallot, Apple and Chestnut.</i>	
Steak Tartar    	38,00€
<i>Our Classic Steak Tartar Prepared in the Dining Room.</i>	
Duck Confit and Lacquered 	27,00€
<i>Leg of Duck Confit and Lacquered with Raspberry Reduction.</i>	
Grilled Free-Range Chicken  	27,00€
<i>Grilled Boneless Free-Range Chicken Thigh in a Moorish Marinade with French Fries and Vegetables.</i>	

Bread Supplement per Person 3,50€

🍷 DESSERTS 🍷

Chocolate and Walnut Brownie     11,00€

Chocolate and Walnut Brownie on Crème Anglaise with Caramel Ice Cream and Warm Chocolate.

White Chocolate Egg   11,00€

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

The Lemon Pear   11,00€



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

Tears of Granada's Sultan Boabdil  11,00€


Crunchy Layers of Caramelized Almond and Raspberry.

"Pionono" Typical Granada Cake     11,00€

Sponge Cake Topped with Toasted Egg Yolk Custard on Crème Anglaise.

Cheese Cake    11,00€


Baked Fresh Cheese Cake with Wild Berries Coulis.

Carrot Cake    11,00€

Carrot Sponge Cake, Cream Cheese and Vanilla Sauce.

Black Chocolate Cake    11,00€

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

"Nevada" Snowy Cake     11,00€

Baked Meringue, Cream, Chestnut Cream and Crème Anglaise.

Assorted Ice-Creams     11,00€

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

Sugar Free Ice Creams: Vanilla and Nougat.

Sorbetes 11,00€

To choose from: Balsamic Strawberry and Basil, Lemon, Mango, Gin & Tonic. 

Seasonal Fruit 11,00€

Plate of Assorted Seasonal Fruit.

ALLERGENS



GLUTEN WHEAT



CRUSTACEAN



EGG



FISH



PEANUTS



SOYA



LACTOSE



NUTS



CELERY



MUSTARD



SESAME



SULPHUR DIOXIDE



LUPIN



MOLLUSCS

Please let us know if you are intolerant to some allergen