



PAIRED GOURMET MENU

Appetizer of the day

Appetizer of the Day, a Variety of Bread, Butter and Virgin Olive Oil.
(MINERAL WATER, BEER OR SHERRY WINE)

Foie, Figs, Cheese and Truffle

Duck Micuit, Confit Figs, Fresh Cheese and Truffle.
(VALVERÁN "20 MANZANAS" SIDRA DE HIELO -CONSEJO DE SARIEGO- ASTURIAS)

Pumpkin, Coconut, Curry and Lime Purée Soup

Pumpkin Purée Soup with Touches of Coconut, Curry, Lime and Accompanied by Vegetable Chip.
(BLANEO CHARDONNAY D.O. NAVARRA)

Sea Bass and the Vegetable Garden

Roasted Wild Sea Bass and Seasonal Vegetables.
(BLANEO CHARDONNAY D.O. NAVARRA)

Baby Lamb Shoulder

Boneless Shoulder of Lamb Cooked at Low Temperature with Reduction of its Juices, Andalusian Crumble and Citric Yogurt.
(MURUA VS, VENDIMIA SELECCIONADA D.O. Ca. RIOJA)

The Lemon Pear

Ilusion of Candied Pear and Toffee Caramel Mouse, Chocolate and Vanilla Skin, on Oreo Crumbs.
(PEDRO XIMÉNEZ FERNÁNDEZ DOBLAS -CÓRDOBA-)

Price per person 130 € VAT Included

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