






















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   	14,00€
<i>Gratinated Onion Soup with Emmental Cheese</i>	
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>	

🍷 RICE DISHES 🍷

Sea and Mountain “Flavors of Granada” 🍷🐟	30,00€
<i>Typical Mellow Rice with Artichokes, Mushrooms, Shrimps and Aromatic Herbs.</i>	
Vegan Rice from Our Garden	27,00€
<i>Rice with Mushrooms, Artichokes, Green Asparagus and Seasonal Vegetables.</i>	

🍷 FISH 🍷

Grilled Salmon 🐟	28,00€
<i>Salmon Loin, Textures of Green Vegetables from Our Vega and Aromas of Sierra Nevada.</i>	
Roasted Turbot 🐟	35,00€
<i>Roasted Turbot Fillet, Seasonal Vegetables and Garlic Sauce.</i>	
Sea Bass and the Vegetable Garden 🐟	37,00€
<i>Roasted Wild Sea Bass and Seasonal Vegetables.</i>	
Gourmet Cod Loin 🐟🍷	36,00€
<i>Selected Codfish Loin Confit, Typical Sautéed Vegetables and Potato Foam.</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,</i>	
<i>Andalusian Crumble, Citric Yogurt and French Fries.</i>	
Venison Loin 🍷🍷	34,00€
<i>Loin of Venison Marinated in Oloroso Wine and Truffle with Shallot,</i>	
<i>Apple and Chestnut.</i>	
Steak Tartar 🍷🍷🍷🍷	38,00€
<i>Our Classic Steak Tartar Prepared in the Dining Room.</i>	
Duck Confit and Lacquered 🍷	29,00€
<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</i>	
<i>French Fries and Vegetables.</i>	

Bread Supplement per Person 3,50€

🍰 DESSERTS 🍰

Chocolate and Walnut Brownie 🍪🍷🍷🍷	11,00€
<i>Chocolate and Walnut Brownie on Crème Anglaise with Caramel Ice Cream and Warm Chocolate.</i>	
White Chocolate Egg 🍪🍷	11,00€
<i>Illusion of Egg, White Chocolate with Mango Core on Cinnamon Soil.</i>	
The Lemon Pear 🍪🍷	11,00€
<i>Illusion of Candied Pear and Toffee Caramel Mousse, Chocolate and Vanilla Skin, on Oreo Crumbs.</i>	
Tears of Granada's Sultan Boabdil 🍷	11,00€
<i>Crunchy Layers of Caramelized Almond and Raspberry.</i>	
"Pionono" Typical Granada Cake 🍪🍷🍷🍷	11,00€
<i>Sponge Cake Topped with Toasted Egg Yolk Custard on Crème Anglaise.</i>	
Cheese Cake 🍪🍷🍷	11,00€
<i>Baked Fresh Cheese Cake with Wild Berries Coulis.</i>	
Carrot Cake 🍪🍷🍷	11,00€
<i>Carrot Sponge Cake, Cream Cheese and Vanilla Sauce.</i>	
Black Chocolate Cake 🍪🍷🍷	11,00€
<i>Chocolate Sponge Cake, Chocolate Coating, Orange Compote and Apricot Coulis.</i>	
"Nevada" Snowy Cake 🍷🍷🍷🍷	11,00€
<i>Baked Meringue, Cream, Chestnut Cream and Crème Anglaise.</i>	
Assorted Ice-Creams 🍷🍷🍪🍷	11,00€
<i>To choose from: Strawberry, Chocolate, Pistachio, Caramel, Whipped Cream.</i>	
<i>Sugar Free Ice Creams: Vanilla and Nougat.</i>	
Sorbetes	11,00€
<i>To choose from: Balsamic Strawberry and Basil, Lemon, Mango, Gin & Tonic. 🍷</i>	
Seasonal Fruit	11,00€
<i>Plate of Assorted Seasonal Fruit.</i>	

ALÉRGENOS • ALLERGENS • ALLERGÈNES



CEREALES CON GLUTEN / GLUTEN WHEAT
CÉRÉALES CONTENANT DU GLUTEN



CRUSTÁCEO / CRUSTACEAN / CRUSTACÉ



HUEVO / EGG / OEUF



PESCADO / FISH / POISSON



CACAHUETES / PEANUTS / ARACHIDE



SOJA / SOYA / SOJA



LACTOSA / LACTOSE / LACTOSE



FRUTOS SECOS / NUTS / FRUITS SECS



APIO / CELERY / CÉLERI



MOSTAZA / MUSTARD / MOUTARDE



SÉSAMO / SESAME / SÉSAME



SULFITOS / SULPHUR DIOXIDE / SULFITES



ALTRAMUZ / LUPIN / LUPINS



MOLUSCOS / MOLLUSCS / MOLLUSQUES

Por favor, háganos saber si Usted es intolerante a algún alérgeno

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Please let us know if you are intolerant to some allergen

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Veuillez nous laisser savoir si vous êtes intolérant à certains allergènes