



HOTEL
ALHAMBRA PALACE
- DESDE 1910 -



Menu

• APPETIZERS AND SALADS •

Iberian Cured Ham “Acorn-Fed Quality” (90 gr)	37,00€
Osciètre 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 Mincuit, 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>		
Béarnaise Sauce, Seasonal Vegetables and French Fries (For Two People).		
Baby Lamb Shoulder		37,00€
<i>Boneless Shoulder of Lamb Cooked at Low Temperature with Reduction of its Juices, Andalusian Crumble, Citric Yogurt and French Fries.</i>		
Venison Loin		34,00€
<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		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 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€

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

The Lemon Pear   11,00€

Illusion 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.

ALÉGENOS • ALLERGENS • ALLERGÈNES



CEREALES CON GLUTEN / GLUTEN WHEAT
CÉRÉALES CONTENANT DU GLUTEN



CRUSTÁCEO / CRUSTACEAN / CRUSTACÉ



HUEVO / EGG / OEUFS



PESCADO / FISH / POISSON



CACAHUETES / PEANUTS / ARACHIDE



SOJA / SOYA / SOJA



LACTOSA / LACTOSE / LACTOSE



FRUTOS SECOS / NUTS / FRUITS SECS



APIO / CELERY / CÉLERİ



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