



HOTEL
ALHAMBRA PALACE

— DESDE 1910 —



Snack-Bar Menu



SNACKS

Iberian Cured Ham "Acorn-Fed Quality" (90 gr)	37,00€
Assortment Cheeses and its Contrasts (250 gr) 	26,00€
Cured Ham and Cheddar Cheese Croquettes (6 Units)   	17,00€
Mixed Mushrooms Croquettes (6 Units)   	17,00€
Chicken and Baby Vegetable Gyozas (6 Units)    	17,00€
Seasonal Baby Vegetable Gyozas (6 Units)    	17,00€
Fried Oxtail Gyozas with Reduction of their Juices (6 Units)    	19,00€
Korean Baozi Stuffed with Mushrooms and Truffles on Mango Chutney (6 Units)  	19,00€
Hakao Stuffed with Prawns and Vegetables with a Spicy Touch on Its own Bisquette (6 Units)    	20,00€
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>	29,00€
Classic "Palace Tapas" Assortment	58,00€
<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> 	

SALADS

Seasonal Sliced Tomato Salad with Iberian Acorn-Fed Ham	18,00€
Seasonal Vegetables Salad	17,00€
Caesar Salad Alhambra Palace Style     	18,00€
Salad with Rocket, Cherry Tomatoes, Quince and Feta Cheese 	18,00€

SOUPS AND CREAMS

Andalusian Gazpacho XXI Century   14,00€
Typical Andalusian Cold Tomato Soup With Tomato Sponge, Sweet Onion and Cucumber In Osmosis.

Clarified Beef Consommé  14,00€
Clarified Beef Consommé with Fresh Seasonal Truffle.

Pumpkin, Coconut, Curry and Lime Purée Soup 14,00€
Pumpkin Purée Soup with Touches of Coconut, Curry, Lime and accompanied by Vegetable Chip.

Lobster Soup     17,00€
Bisque of Lobster with Hints of Cocoa and Licorice.

PASTA AND EGGS

Spaghetti Napolitana    19,00€
Spaghetti with Tomato Sauce and Parmesan Cheese.

Tagliatelle Bolognese      19,00€
Tagliatelle with Beef Ragout Sauce.

Eggplant Panciotti    20,00€
Fresh Pasta Stuffed with Eggplant and Scamorza Cheese, Tomato Sauce and Goat Cheese au Gratin.

Pappardelle with Pesto     22,00€
Pappardelle with Pesto, Prawns and Candied Cherry Tomatoes.

Broken Eggs  22,00€
Fried Eggs on French Fries, Iberian Ham and Fresh Foie.

SUGGESTIONS

Grilled Salmon  27,00 €
Grilled Salmon Fillet with Seasonal Vegetables.

Roasted Sea Bass  36,00 €
Roasted Sea Bass with Seasonal Vegetables.

Baby Lamb Shoulder   37,00 €
Boneless Lamb Shoulder Cooked at Low Temperature with a Reduction of its Juices, Andalusian 'Crumble', Citric Yogurt, Fried Potatoes.

Grilled Beef Tenderloin 38,00 €
Grilled Beef Tenderloin Served with Fried Potatoes, Seasonal Vegetables and Glazed with its Juices.

Oscietra Caviar 6*, 30 Grams  125,00 €
An Extraordinary Caviar, 3 mm. Roe, with a smooth and creamy Texture. Its taste is considered delicate and elegant, yet saturated, rich and expressive.

SANDWICHES AND BURGERS

Marinated Quality Chicken “Mollete” (Typical Local White Bread)   19,00€
Toasted “Antequera” Mollete Bread with Marinated Chicken, Tender Leaves, Tomato, Boiled Egg and Ceviche Style Sauce.

Club Sandwich    21,00€
Toasted White Bread, York, Cheese, Bacon, Marinated Chicken, Hard Boiled Egg, Tomato and Lettuce.

Vegetarian Sandwich  19,00€
Toasted 12-Grain Bread, Avocado Mousse, Tender Leaves and a Variety of Seasonal Vegetables.

Smoked Salmon Bagel     20,00€
Bagel with Smoked Salmon, Avocado Mousse, Tender Leaves, Tomato and Fresh Cheese Tartar.

Beef Steak “Pepito” (Glass Bread Baguette)  26,00€
Glass Bread Baguette with Grilled Beef Steak.

Iberian Acorn-Fed Cured Ham (Glass Bread Baguette)  25,00€
Glass Bread Baguette with Hand-Cut Iberian Acorn-Fed Cured Ham and Extra Virgin Olive Oil.

Gourmet Burger   23,00€
Aged Cow Burger, Lettuce, Tomato, Caramelized Onion, Cheddar and Foie.

Chicken Burger    21,00€
Crispy Chicken Burger, Lettuce, Tomato, Grilled Onion, Cheddar and Kimchi's Mayonnaise.

Nazari Vegetarian Burger    20,00€
Burger Made of Lentil, Eggplant and Chickpeas, with a Touch of Pesto, Arugula and Tomato.

CAVIAR - CHAMPAGNE EXPERIENCE

Oscietra Caviar 6*, 30 Grams  &
Champagne Bruno Paillard Cuvée 72 200,00 €

Oscietra Caviar 6*, 30 Grams  &
Champagne Bruno Paillard Rosé Première Cuvée 215,00 €

DESSERT

- 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.
- Typical "Pionono" Cake**     11,00€
Cake made of Sponge Cake, Pastry Cream and Topped with Toasted Egg Yolk on English Cream.
- 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, Mango, Lemon, 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