



HOTEL  
ALHAMBRA PALACE




























— DESDE 1910 —



*Snack-Bar Menu*



## SNACKS

|   |   |        |
|---|---|--------|
| <b>Iberian Cured Ham "Acorn-Fed Quality" (90 gr)</b>  |   | 37,00€ |
| <b>Assortment Cheeses and its Contrasts (250 gr)</b>  |   | 26,00€ |
| <b>Cured Ham and Cheddar Cheese Croquettes (6 Units)</b>  |      | 17,00€ |
| <b>Mixed Mushrooms Croquettes (6 Units)</b>   |      | 17,00€ |
| <b>Chicken and Baby Vegetable Gyozas (6 Units)</b>  |          | 17,00€ |
| <b>Seasonal Baby Vegetable Gyozas (6 Units)</b>   |            | 17,00€ |
| <b>Fried Oxtail Gyozas with Reduction of their Juices (6 Units)</b>                               |     | 19,00€ |
| <b>Korean Baozi Stuffed with Mushrooms and Truffles on Mango Chutney (6 Units)</b>                |     | 19,00€ |
| <b>Hakao Stuffed with Prawns and Vegetables with a Spicy Touch on Its own Bisquette (6 Units)</b> |     | 20,00€ |
| <b>Red Tuna, Avocado and Purple Onion Tartare</b>   |     | 29,00€ |
| <i>Small Dices of Red Tuna Marinated in Soy and Ginger with Avocado, Purple Onion and Sesame.</i> |   |        |
| <b>Classic "Palace Tapas" Assortment</b>  |   | 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

|   |  |        |
|---|--|--------|
| <b>Seasonal Sliced Tomato Salad with Iberian Acorn-Fed Ham</b>    |  | 18,00€ |
| <b>Seasonal Vegetables Salad</b>                                  |  | 17,00€ |
| <b>Caesar Salad Alhambra Palace Style</b>                         |      | 18,00€ |
| <b>Salad with Rocket, Cherry Tomatoes, Quince and Feta Cheese</b> |   | 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.*

TAX INCLUDED



## 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