

























HOTEL
ALHAMBRA PALACE

— DESDE 1910 —



Carta Gastro-Bar
Snack-Bar Menu
Menu du Snack-Bar

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    <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> 	58,00€

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.

Puree Soup of Leeks and White Asparagus  14,00€
Puree Soup of Leeks and White Asparagus with White Asparagus Yolk and Crispy Leeks.

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  28,00 €
Grilled Salmon Fillet with Seasonal Vegetables.



Roasted Sea Bass  37,00 €
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, French Fries.

Grilled Beef Tenderloin 38,00 €
Grilled Beef Tenderloin Served with French Fries, 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 with Peas, Carrots, Soy, Beets, Apples and Bell Peppers, served with Arugula, Tomato and Pesto.

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€
<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>	
Typical “Pionono” Cake    	11,00€
<i>Cake made of Sponge Cake, Pastry Cream and Topped with Toasted Egg Yolk on English Cream.</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. Sugar Free Ice Creams; Vanilla and Nougat.</i>	
Sorbetes	11,00€
<i>To choose from: Balsamic Strawberry and Basil, Mango, Lemon, 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