



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> 🍷 .....	25,00€
<b>Cured Ham and Cheddar Cheese Croquettes (6 Units)</b> 🍷 🍷 🍷 .....	16,00€
<b>Mixed Mushrooms Croquettes (6 Units)</b> 🍷 🍷 🍷 .....	16,00€
<b>Chicken and Baby Vegetable Gyozas (6 Units)</b> 🍷 🍷 🍷 🍷 <i>Japanese Dumplings.</i> .....	15,00€
<b>Seasonal Baby Vegetable Gyozas (6 Units)</b> 🍷 🍷 🍷 🍷 <i>Japanese Dumplings.</i> .....	15,00€
<b>Red Tuna, Avocado and Purple Onion Tartare</b> 🍷 🍷 🍷 <i>Small Dices of Red Tuna Marinated in Soy and Ginger with Avocado, Purple Onion and Sesame.</i> .....	28,00€
<b>Classic "Palace" Tapas Assortment</b> .....	57,00€
<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> .....	16,00€
<b>Caesar Salad Alhambra Palace Style</b> 🍷 🍷 🍷 🍷 🍷 .....	17,00€
<b>Salad with Rocket, Cherry Tomatoes, Quince and Feta Cheese</b> 🍷 .....	17,00€






## SOUPS AND CREAMS

- Andalusian Gazpacho XXI Century**   ..... 12,00€  
*Typical Andalusian Cold Tomato Soup With Tomato Sponge, Sweet Onion and Cucumber In Osmosis.*
- Clarified Beef Consommé**  ..... 14,00€  
*Clarified Beef Consommé, Low Temperature Egg and 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.*
- Peruvian Classic Sea Bass Ceviche (Marinated Fish)**   ..... 22,00€  
*Peruvian Classic Ceviche of Sea Bass, Leche de Tigre Marinade (Lime-Fish Base).*

## 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.*
- Broken Eggs, Iberian Ham and Fresh Foie**  ..... 22,00€  
*Low Temperature Eggs and French Fries with Iberian Ham and Slices of Fresh Foie.*

## SUGGESTIONS

- Grilled Salmon**  ..... 26,00 €  
*Grilled Salmon Fillet with Seasonal Vegetables.*
- Roasted Sea Bass**  ..... 35,00 €  
*Roasted Sea Bass with Seasonal Vegetables.*
- Baby Lamb Shoulder**   ..... 35,00 €  
*Boneless Lamb Shoulder Cooked at Low Temperature with a Reduction of its Juices, Andalusian 'Crumble', Citric Yogurt, Fried Potatoes.*
- Grilled Beef Tenderloin** ..... 37,00 €  
*Grilled Beef Tenderloin Served with Fried Potatoes, Seasonal Vegetables and Glazed with its Juices.*
- Iranian Beluga Caviar (Huso Huso), 30 Grams**  ..... 125,00 €  
*An Extraordinary Caviar, 3 mm. Roe, with a very Creamy Texture. Complex Iodized Flavor and a long Persistence in the Mouth.*































## 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** 🍷🍷🍷 20,00€  
*Toasted White Bread, York, Cheese, Bacon, Marinated Chicken, Hard Boiled Egg, Tomato and Lettuce.*
- Vegetarian “Mollete” (Typical Local White Bread)** 🍷 19,00€  
*Toasted “Antequera” Mollete Bread, Avocado Mousse, Tender Leaves, and Variety of Fresh 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)** 🍷 25,00€  
*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** 🍷🍷 22,00€  
*Angus Beef Burger, Tender Leaves, Tomato, Caramelized Onion, Cheddar Cheese and Foie Gras.*
- Chicken Burger** 🍷🍷🍷 20,00€  
*Chicken Burger, Lettuce, Tomato, Grilled Onion, Cheddar Cheese and Chipotle Mayonnaise.*
- Nazarí Vegetarian Burger** 🍷 20,00€  
*Burger Made of Lentil, Eggplant and Chickpeas, with a Touch of Pesto, Arugula and Tomato.*

## CAVIAR - CHAMPAGNE EXPERIENCE

- Iranian Beluga Caviar (Huso Huso), 30 Grams** 🇨🇪 &  
**Champagne Bruno Paillard Cuvée 72** ..... 200,00 €
- Iranian Beluga Caviar (Huso Huso), 30 Grams** 🇨🇪 &  
**Champagne Bruno Paillard Rosé Première Cuvée** ..... 215,00 €

## DESSERT

<b>White Chocolate Egg</b>  	10,00€
<i>Ilusion of Egg, White Chocolate with Mango Core on Cinnamon Soil.</i>	
<b>The Lemon Pear</b>  	10,00€
<i>Ilusion of Candied Pear and Toffee Caramel Mouse, Chocolate and Vanilla Skin, on Oreo Crumbs.</i>	
<b>Apple Fallen from the Tree</b>   	10,00€
<i>Ilusion of Green Apple, Sour Apple Chutney, White Chocolate Glaze, Licorice Stick.</i>	
<b>Tears of Granada's Sultan Boabdil</b> 	10,00€
<i>Crunchy Layers of Caramelized Almond and Raspberry.</i>	
<b>Andalusian Patio</b>    	10,00€
<i>Milk Chocolate Pot, Creamy Cheese Interior with Coffee Savoiardi, Marsala and Cocoa Crumble.</i>	
<b>Cheese Cake</b>   	10,00€
<i>Baked Fresh Cheese Cake with Wild Berries Coulis.</i>	
<b>Carrot Cake</b>   	10,00€
<i>Carrot Sponge Cake, Cream Cheese and Vanilla Sauce.</i>	
<b>Black Chocolate Cake</b>   	10,00€
<i>Chocolate Sponge Cake, Chocolate Coating, Orange Compote and Apricot Coulis.</i>	
<b>“Nevada” Snowy Cake</b>    	10,00€
<i>Baked Meringue, Cream, Chestnut Cream and Crème Anglaise.</i>	
<b>Assorted Ice-Creams</b>    	10,00€
<i>To Choose From: Vanilla, Strawberry, Chocolate, Pistachio, Caramel, Nougat, Whipped Cream.</i>	
<b>Sorbetes</b>	10,00€
<i>To choose from: Balsamic Strawberry and Basil, Gin &amp; Tonic , Lemon.</i>	
<b>Seasonal Fruit</b>	10,00€
<i>Plate of Assorted Seasonal Fruit.</i>	