

PRICE €32

# MENU “NASRID ALHAMBRA”

## 2024

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Come and taste a variety of dishes made with recipes from the time of the Nasrid Kings in a restaurant with history and surrounded by the wonderful gardens of the Alhambra.

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### INDIVIDUAL APPETIZER

Mini Pastela Nazarí  
(Delicious rolled lamb pastela)

### INDIVIDUAL STARTER

Garnatí Salad  
(Salad of fresh spinach, cheese, raisins and tomato vinaigrette)

### MAIN COURSE TO CHOOSE FROM ONE OF THESE 3 OPTIONS

Chicken Nazarí style  
(Chicken medallions stuffed with vegetables and nuts, almonds and honey sauce garnished with rice with vegetables)

Wazir lamb  
(Baked and spiced leg of lamb (boneless) accompanied by crumbs, padron peppers and yogurt cream)

Salmon Iskabay Almorí  
(Salmon in tempered pickled sauce and pickled vegetables)

### DESSERT

Andalusí Cream with Cane Honey

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**\*The menu will be accompanied by the best drinks in Granada.**

**MENU INCLUDES:** 2 drinks per person to choose between; 1 glass of white or red Rey Zagal wine, or 1 glass of special Alhambra beer, or 1 soft drink, or Lanjarón mineral water from Sierra Nevada + 1 coffee or Moorish tea.