

Paella Rice


	AED	
PAELLA DE VERDURAS (V)  Grilled artichokes, jumbo asparagus, roasted tomatoes	65	<input type="checkbox"/>
ARROZ CALDOSO CON BOGAVANTE (A) Lobster, cuttlefish and prawns, aromatic fish broth	110	<input type="checkbox"/>
PAELLA 'VALENCIA' Chicken and seafood	90	<input type="checkbox"/>
ARROZ GRANJERO Rabbit and wild mushroom	90	<input type="checkbox"/>
PAELLA 'EXTREMADURA' - PORK Chicken and PORK chorizo	100	<input type="checkbox"/>

A la Parrilla

POLLO DE CORRAL A LA PARRILLA CON TOMATES SECADOS AL SOL Y SALSA DE OLIVA Roast corn-fed chicken, sun dried tomatoes, olive salsa	160	<input type="checkbox"/>
SOLOMILLO A LA PARRILLA CON SALSA DE PIMIENTOS ROJOS Grilled tenderloin, whipped potatoes, split red pepper sauce	170	<input type="checkbox"/>
LANGOSTINOS A LA PARRILLA King prawns, Creole rice, onion, olive tomato salsa	200	<input type="checkbox"/>
MAR Y TIERRA Grilled beef flank, rib and tenderloin, prawns and salmon saffron rice, confit onion, olive and tomato salsa	250	<input type="checkbox"/>

Dessert

TORREJAS ESPAÑOLAS (N) Spanish sugar and cinnamon fried bread with vanilla ice cream	30	<input type="checkbox"/>
EPIFANÍA DE CHOCOLATE (N) Chocolate caramel, hazelnut praline mousse cake	30	<input type="checkbox"/>
CHURROS CON HELADO DE CAFÉ (N) Fried churros with coffee ice cream	30	<input type="checkbox"/>
SELECCIÓN DE FRUTAS CON SORBETE DE LIMON Selection of fruit with lemon sorbet	30	<input type="checkbox"/>

Dishes indicated with (V) – Vegetarian, PORK – Contains Pork, (A) Contains Alcohol, (N) – Contains Nuts,  – Diabetic Friendly
Gluten-free items are available upon request

All prices are in UAE Dirhams and are inclusive of 10% Municipality fees and 10% service charge



The Al Hambra Selection

AED

2 TAPAS	60	<input type="checkbox"/>
4 TAPAS	115	<input type="checkbox"/>
6 TAPAS	170	<input type="checkbox"/>

Sangria Sangria Sangria

SANGRIA BLANCO	250ml 40 <input type="checkbox"/>	500ml 75 <input type="checkbox"/>	1litre 140 <input type="checkbox"/>
SANGRIA TINTO	40 <input type="checkbox"/>	75 <input type="checkbox"/>	140 <input type="checkbox"/>
SANGRIA ROSADO	40 <input type="checkbox"/>	75 <input type="checkbox"/>	140 <input type="checkbox"/>

Chilled Tapas

GAZPACHO ANDALUZ (V) ○ Chilled marinated tomato and vegetable soup	<input type="checkbox"/>
QUESO MANCHEGO CON PAN Y TOMATE (V) Manchego cheese with Catalan tomato bread	<input type="checkbox"/>
QUESO IDIAZABAL MARINADO AL ROMERO (V) Marinated cheese with rosemary	<input type="checkbox"/>
PIMENTOS CON QUESO (V) Sweet baby red pepper stuffed with soft cheese	<input type="checkbox"/>
SETAS RONAN (V) (A) Portabellas with shaved manchego, capers red onion in sherry vinaigrette	<input type="checkbox"/>

PIPIRRANA ANDALUZA CON ATUN DE ALMADRABA Tomato, green pepper and cucumber salad with tuna in olive oil	<input type="checkbox"/>
QUESOS ESPAÑOLES Selection of Spanish cheeses, Manchego, Idiazabel, Mahón ciabatta bread, olive oil, fresh figs	<input type="checkbox"/>
PLATO DE JAMÓN IBÉRICO - PORK 36 months air dried PORK Ibérico ham, pickled onion tomato caramelised garlic	<input type="checkbox"/>
ALCACHOFAS CON JAMON - PORK Artichokes sautéed with PORK Serrano ham	<input type="checkbox"/>

Hot Tapas

PATATAS BRAVAS (V) Fried potatoes, rosemary, spicy tomato sauce, aioli	<input type="checkbox"/>
TORTILLA ESPAÑOLA (V) Spanish potato omelette, sofrito tomato sauce, olive oil	<input type="checkbox"/>
ENSALADA ESPAÑOLA (V) (A) ○ Grilled vegetables, Spanish olives, crisp leaves, sherry dressing	<input type="checkbox"/>
CHAMPIÑONES AL AJILLO (V) (A) ○ Sautéed mushrooms, garlic oil, crusty farmer's bread	<input type="checkbox"/>
TORTILLA DE HONGOS (V) Mushroom tortilla	<input type="checkbox"/>
CALAMARES ○ Crispy squid, slow-roasted garlic, lemon aioli	<input type="checkbox"/>
PULPO A LA GALLEGA Grilled octopus, roasted potatoes, sweet paprika, fresh basil	<input type="checkbox"/>
FABAS CON CARNE Y ALMEJAS Asturian bean stew with beef and clams	<input type="checkbox"/>
PIMIENTOS DEL PIQUILLO RELLENOS DE BACALAO ○ Roasted piquillo peppers, cod fish and prawn filling, tomato and basil salsa	<input type="checkbox"/>
REVUELTO DE ESPÁRRAGOS Y GAMBAS Scrambled eggs, grilled asparagus, sweet shrimps	<input type="checkbox"/>

GAMBAS AL AJILLO (A) Garlic shrimps, olive oil, parsley, rustic farmer's bread	<input type="checkbox"/>
SALMON CON ROMESCO (N) Asturias salmon with Romesco sauce	<input type="checkbox"/>
CROQUETAS DE POLLO Fried chicken croquette, creamy tetilla cheese, crushed basil	<input type="checkbox"/>
POLLASTRE AMB SAMFAINA Catalan-style chicken stew	<input type="checkbox"/>
ALBONDIGAS Meatballs in garlic tomato sauce	<input type="checkbox"/>
COSTILLAS DE CARNE DE VACUNO Slow oven-baked beef spare ribs over scallion mashed potatoes	<input type="checkbox"/>
CAZUELA DE CORDERO Braised leg of lamb with root vegetables, rosemary and thyme	<input type="checkbox"/>
CHORIZO FRITO - PORK Fried Spanish PORK chorizo, marinated peppers, crisp shallots roasted tomatoes	<input type="checkbox"/>
PATATAS A LA RIOJANA - PORK PORK Chorizo and potatoes Rioja-style	<input type="checkbox"/>

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