

ALHAMBRA

TAPAS

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| Spanish Bread V | 6.00 | # Chorizo Sausage | 11.00 |
| Rubbed with oregano garlic olive oil and grated fresh tomato. | | Cured pork, beef and paprika spanish sausage, sliced grilled and served on a bed of pimentos salsa. | |
| Soup of the Day | 12.00 | Charmoula Sardines | 13.00 |
| Freshly made daily, served with crusty roll. | | Fresh sardines fillets in a blend of herbs and Moroccan spices, pan fried then served with a Spanish onion and fresh tomatoes salsa. | |
| Chicken Liver Pate, Homemade | 11.00 | # Warm Zaalook Salad V | 11.00 |
| Tender chicken livers cooked in red onion and port served with a crusty roll. | | An infusion of roasted egg plant pieces, olives and preserved lemons with a cumin and coriander dressing. | |
| # Tortilla V | 9.00 | # B'Stilla Pastry Rolls | 14.00 |
| Spanish potato omelette with peas, olives and roast capsicum. | | Crispy fried rolls filled with chicken and almonds cooked in a ghee butter, saffron, cinnamon and orange blossom water. (2 per serve) | |
| # Calamari Fritos | 13.00 | Chicken Wing Cutlets | 12.00 |
| Fresh calamari rings, crispy fried, seasoned and splashed with fresh lemon juice. | | Chicken wing sticks marinated in a charmoula paste and pan fried. Served with minted yoghurt. | |
| Artichoke Hearts V | 12.00 | Grilled Haloumi Cheese | 12.00 |
| Marinated in a sweet paprika and fresh herb and tomato vinaigrette. | | Char grilled slices of Haloumi cheese, dressed with olive oil & lemon. | |
| Eggplant Dip V | 13.00 | Glazed Sweet Carrot V | 9.00 |
| Puree of roasted eggplant in lemon, parsley, garlic and olive oil served with warm flat bread. | | In paprika and lemon dressing. | |
| Olives Moorish Style V | 6.00 | Chargrilled Eggplant V | 9.00 |
| Green olives in fresh herbs, harissa, olive oil and preserved lemons. | | Marinated in olive oil, basil and a light vinegar. | |
| Grilled Baby Octopus | 12.00 | Cheese & Spinach Balls V | 13.00 |
| Charcoal grilled with a dash of lemon, garlic and parsley. | | Homemade deep fried, crispy cheese and spinach balls. With a spicy dressing. | |
| Garlic Mushrooms V | 11.00 | Jamon Serrano | 11.00 |
| Button mushrooms in roasted garlic and herb butter. | | Thin slices of Spanish cured ham. | |
| Garlic Prawns | 14.00 | Bissara Dip V | 13.00 |
| Butterfly peeled prawns pan seared, served in garlic, lemon and white wine sauce. | | A puree of baby broad beans cooked gently in olive oil and cumin served with flat bread. | |
| Andalusian Baked Eggs V | 12.00 | Potato Alioli V | 9.00 |
| A colourful dish of eggs, tomatoes, peas and chives oven baked with a dash of sherry. | | Crispy fried potatoes with homemade garlic and parsley mayonnaise. | |
| # Moorish Meat Balls | 11.00 | Spanish Octopus & Vegetable salad | 12.00 |
| Minced beef balls simmered in a spicy tomato, red wine and coriander sauce. | | Marinated in olive oil, basil, chilli and white wine vinegar (served chilled). | |
| Lamb Brochette | 13.00 | Crusty Bread Roll | 1.50 |
| Charcoal grilled skewers of lamb fillet in a marinade of sweet paprika, cumin, garlic, pure olive oil and served with tomato sauce. (2 per serve) | | | |

Alhambra selected six (Serves 2) 51.00 Pre Selected tapas dishes #

V = Vegetarian

ALHAMBRA

Fully Licensed
BYO (Btl wine only) \$3.50 per person.
10% surcharge on public holidays.

ENTREES

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| Spanish Bread V | 6.00 |
| Rubbed with oregano, garlic, olive oil, grated fresh tomato. | |
| Soup of the day | 12.00 |
| Fresh homemade, served with crusty bread roll - see black board. | |
| Charmoula Sardines | 16.00 |
| Fresh sardine fillets in a blend of herbs and Moroccan spices, pan fried then served with Spanish onion and fresh tomato salsa. 3 per serve. | |
| Lamb Brochette | 16.00 |
| Charcoal grilled skewers of lamb fillet in a marinard of sweet paprika, cumin, garlic, pure olive oil and served with tomato sauce. 3 per serve. | |
| B'Stilla Pastry Rolls | 13.00 |
| Chicken and almond cooked in preserved butter, cinnamon and orange blossom water. 2 per serve. | |
| Grilled Haloumi Cheese | 12.00 |
| Char grilled slices of Haloumi cheese, dressed with olive oil & lemon. | |
| Bissara Dip V | 12.00 |
| A rich puree of baby broad beans cooked gently in olive oil, garlic and cumin served with flat bread. | |
| Eggplant Dip V | 13.00 |
| Puree of roasted eggplant in lemon, parsley, garlic and olive oil served with warm flat bread. | |
| Braised Mussels | 18.00 |
| Mussels braised in white wine, celery, fresh tomato and herbs, onion and garlic. | |
| Harissa Prawns | 18.00 |
| Pan fried peeled green prawns in chilli, capsicum, and preserved lemon paste, served over a nest of crispy ginger and sweet potato. | |
| Grilled Octopus Ras Elhanout | 16.00 |
| Cooked in a blend of aromatic sweet spices, coriander and garlic served on a bed of mixed leaf salad with preserved lemon and an orange ginger dressing. | |
| Moroccan Appetiser Salad V | 15.00 |
| A special Moroccan arranged salad platter of roast eggplant, capsicum, glazed carrots, fresh beetroot, black olives and goat cheese. | |
| Andalusian Baked Egg V | 11.00 |
| A colourful dish of egg, tomatoes, peas and chives oven baked in a clay dish with a dash of sherry. | |
| Spanish Octopus and Vegetable Salad | 15.00 |
| Marinated in olive oil, basil, chilli and white wine vinegar (served chilled). | |

MAINS

Paella (serves 2) **54.00**

Traditional Spanish dish of rice, chicken and fresh mixed seafood, slowly cooked to absorb all the flavours, served in the dish it is cooked in and garnished with pimentos.
(Please allow a minimum of twenty minutes, as this dish is cooked fresh to order)

Zarzuila Marinara (serves 2) **50.00**

Mussels, crabs, prawns, ling, baby clams and calamari in a white wine, tomato, garlic and herb sauce.
(served in the dish its cooked in)

Chargrilled Sword Fish **28.00**

With olive & caper salsa topped with capsicum jam and lemon sauce, served with potato scallop.

Charred Mergues Sausage **26.00**

Lamb, paprika, cumin and pimento sausage, over moist fluffy couscous tossed with fresh herbs, almonds and rasins, topped with a dollop of minted yoghurt.

B'Stilla **28.00**

One of the truly great medieval dishes of the Moors, it is richly spiced, highly flavoured mixture of chicken, almonds and orange blossom water, sparked with cinnamon and saffron, sweetened with pounded sugar and encased in layers of thin crispy warka pastry.

Scotch Fillet Steak **28.00**

Flame grilled to order with grilled roma tomatoes, mushrooms, served on a bed of Tapenade croutons with red wine and rosemary glaze.

Veal Chimy Chury **28.00**

Char-grilled veal chop in fresh herbs, paprika, garlic, olive oil served with buttered leeks.

***Special Menus available –
for group bookings.***

***For all enquiries
speak to Aziz chef/owner***

9976 2975

alhambra.citysearch.com.au

MAINS

Warm chicken Harissa Salad **23.00**

Char grilled harissa marinated chicken fillet in a bowl of mixed baby leaf lettuce with orange, ginger and coriander dressing topped with julienne of preserved lemon.

Warm Lamb Salad **25.00**

Chargrilled fillet of lamb with orange, ginger and coriander dressing, served in a mixed leaf salad, tomato and cucumber.

Grilled Octopus Ras Elhanout **22.00**

Cooked in a blend of aromatic sweet spices, coriander and garlic. served on a bed of mixed leaf salad with preserved lemon, and an orange ginger dressing.

COUSCOUS

Couscous is a North African dish of fluffy grains of cream-coloured semolina steamed over a highly flavoured bouillon of meat and vegetables. All of our couscous dishes are steamed three times in the traditional way to achieve the fluffy texture.

Beef Couscous **29.00**

Small chunks of tender beef cooked in aromatic Moorish spices, served on a mound of couscous with four vegetables. Garnished with sweet chickpeas and sultanas.

Lamb M'choui **28.00**

Flame grilled marinated lamb fillets over moist fluffy couscous tossed with fresh herbs, almonds and raisins topped with a dollop of minted yoghurt.

Vegetarian Couscous **V** **24.00**

A mound of fluffy moist couscous topped with chickpeas, sliced eggplant, caramelised onion and sultanas. Rounded with chunks of four different vegetables.

TAJINES

The Tajine is a round clay dish with a conical lid where the food is slowly cooked in its own juice.

Chicken and Preserved Lemon Tajine 27.00
Marinated chicken pieces smothered with comfits of preserved lemon, tomato, saffron, and onions. Garnished with potatoes and olives.

Lamb and Date Tajine 29.00
Tender lamb pieces simmered in honey, ginger, cinnamon, dates and orange. Smothered with a sweet onion jam and garnished with prunes and almonds.

Vegetarian Tajine 23.00
A casserole of zucchini, carrots, sweet peas, and artichokes in a fresh herb and tomato concasse.

Moorish Meat Balls 29.00
Minced beef balls, fragrantly spiced, simmered in tomatoes and coriander. Served with an egg poached in the sauce.

Fish Tajine 29.00
Ling fillet, pan fried in Moroccan spices with char grilled vegetables, preserved lemon and black olive ratatouille.

SIDE DISHES

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| Plain Couscous | 6.00 |
| Saffron rice | 5.00 |
| Crusty bread roll | 1.50 |
| Flat bread | 3.00 |
| Chips | 6.00 |
| Orange, date and radish salad | 6.00 |
| A selection of vegetables | 6.00 |

CONDIMENTS

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| Home made Harrissa (chilli hot) | 3.00 |
| Home made Sliced preserved lemon | 3.00 |
| Minted yoghurt | 3.50 |

DESSERTS

Khulua Flavoured Tirumisu 16.00
Served with chocolate ganache and fresh cream.

Coconut Semolina Citrus Cake 15.00
With citrus curd and a dollop of fresh cream.

Burnt Cream Custard 13.00
Rosewater baked cream custard topped with crunchy brown sugar and pistachio nut glaze.

Honey Figs and Mascapone 15.00
Figs drenched in a honey, cinnamon and port syrup, sprinkled with pine nuts.

Raspberry and Gelato Tulips 16.00
Wafer tulips filled with two flavours of 100% gelato, topped with raspberries and surrounded by a pure fruit couli.

Pear Plum with Sweet Anis Couscous 14.00
Poached pear in red wine cinnamon and cloves, served over sweet aniseed fragrant couscous and glazed with plum sauce.

| Ports | By the Glass |
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| Penfolds Club Port | 7.00 |
| Malaga Spanish Port | 9.00 |

BEVERAGES

Coffees

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| Spanish "Licor 43" coffee | 11.00 |
| A full range of coffees available | 3.50 |
| Decafe | 3.50 |

Pot of Tea

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| English Breakfast | 3.00 |
| Earl Grey | 3.00 |
| Moroccan fresh mint tea | 5.00 |

Fruit Juices

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| Freshly squeezed orange juice | 5.00 |
| Fruit frappe | 6.00 |
| Fruit smoothie | 6.00 |
| Soft drinks | 3.50 |
| Mineral water | 3.50 |
| Mineral water sparkling | 3.50 |

BYO (Btl wine only) \$3.50 per person 10% surcharge on public holidays