

# alhambra

## restaurant • bar • hookah lounge


summer  
2011

### COLD TAPAS (small tasting plates)


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**Pan con Tomate**  
toasted bread rubbed with garlic and fresh tomato 5  
• anchovies +2 • serrano ham +4 • goat cheese +1
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**Mediterranean Meat and Cheese Board**  
chef's assortment of meats, cheeses and accompaniments 12
- Persian Tuna Tar-Tar**  
jardiniere, quail egg, ground nut sauce, chips 12
- Ottoman Filet Carpaccio**  
Manchego, capers, preserved lemon, pistachios 9

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**mezze** 8  
*your choice of 3 of the following*  
• hummus (chickpea dip) • quinoa tabbouleh (grain, herb salad)  
• labneh (yogurt cheese) • drunken olives  
• tzatziki (yogurt cucumber dip) • mujaddara (lentil dip)  
• feta dip • romesco (pepper garlic dip)

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**Ceviche Taco**  
seasonal seafood, fruits, and vegetables 8
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**Marinated Vine Tomatoes**  
feta cheese, herb oil, balsamic reduction 6

### Market Green Salads

add colossal shrimp +7 or chicken +6 to any salad

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**Organic Baby Spinach**  
candied pecans, shaved red onion, strawberries, tomato, endive,  
blue cheese dijon vinaigrette 8
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**Palm City Caesar**  
romaine hearts, hearts of palm, pickled nopales, flour chicharron,  
white anchovy, creamy avocado cilantro dressing 11
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**Wild Arugula**  
beets, citrus, preserved lemon, vinaigrette 9

### SOUPS

- Decadent Lobster Bisque**  
velvety rich homemade Maine lobster bisque, with a kiss of sherry 10
- Seasonal Daily Soup**  
chef's soup of the day MP

 Vegetarian option or dish that may be made vegetarian. Please let your server know you would like your food modified

All of our cuisine is handcrafted using as much organic, seasonal, and local ingredients as we can source. We at alhambra also consider ourselves to be stewards of our environment, so we strive to be sustainably responsible in our daily operations.

### HOT TAPAS (small tasting plates)

- Spanish Dates**  
bacon wrapped Blu cheese filled dates, almonds 6
- Aurelia's Chorizo Lollipops**  
triple sherry caramel 6
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**Bucket-O-Bravas**  
sweet potato and Idaho fries, blue cheese fondue, spicy ketchup, brava dust 7
- Crispy Calamari**  
preserved lemon aioli, cherry peppers, crispy parsley 8
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**Crispy Avocado**  
tomatillo relish, harissa, Aleppo pepper 7
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**Lentil Dumplings**  
hummus, scallions 6
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**Padron Peppers**  
garlic chips, sea-salt, bagna cauda 7
- LOBSTER HUMMUS**  
lemon butter fondue 16
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**Coca Flat Bread**  
romesco sauce with choice of one topping 10  
• lamb sausage • ahi tuna • duck • market veggies • gyro meat • chicken shawarma
- Phoenician Crab Cakes**  
sumac, avocado mousse, piquillo pepper coulis 14
- Garlic Shrimp**  
duck egg yolk carpaccio, crispy potato strings 9
- Piri Piri Shrimp**  
quinoa tabbouleh, roasted garlic, Serrano chilies 9
- Barcelona Bombers**  
beef picadillo stuffed potato croquettes, garlic aioli, brava sauce 7
- Moroccan Lamb Cigars**  
buckeye lamb, chili quince marmalade 7
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**Saganaki (Flaming Queso)**  
ouzo, toasted bread 7

### Paellas

- Seafood Paella**  
black mussels, gulf shrimp, clams, calamari  
peas, chorizo, Piquillo peppers, saffron rice 25  
w/ lobster +13
- Chicken & Wild Mushroom Paella**  
seasonal wild mushroom, peas, chorizo, Piquillo  
peppers, saffron rice 24
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**Vegetarian Farmers Market Paella**  
chef's selection of market vegetables, peas,  
Piquillo peppers, saffron rice 18
- All of our paella's are handcrafted so please  
allow an extended cooking time for your paella

### main PLATES

- BB-Q Ginger Pork Belly**  
white marbe farms all natural pork, ginger soy reduction  
apple fennel salad, fine couscous 27

- Moroccan Chicken Tagine**  
pearl couscous, dried fruits, preserved lemon,  
harissa, sumac spice, merguez sausage 24

- Pan Seared Duck Breast**  
sauteed green lentils, citrus fennel salad,  
citrus chile vinaigrette 24

- Pan Seared Collosal Scallop**  
barbacoa cannelloni, peas, amarillo chili sauce 27

- Lamb Ossobucco Imperial Couscous**  
buckeye farms ossobucco, exotic spices, organic spinach,  
dried fruit, over middleeastern couscous

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**Pasta La Casa**  
homemade pasta with chicken and your choice of  
tomato herb cream sauce or miso olive oil & garlic 16

- Chef's Fresh Catch**  
chef's hand selected seafood feature of the day MP

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**Vegetarian Farmers Market Feature**  
locally grown organic vegetables from our very own  
Alhambra Farmers Market MP

- Oven Roasted Chicken Braciola**  
confit leg, goat cheese polenta, red pepper veloutte 16

- Burger Alhambra**  
grass fed local beef, carrot-beet escabeche, paprika aioli  
spicy ketchup, with brava fries 13, house cheese blend +1

- McAllen Ranch NY Strip Loin**  
avocado-tomato salad, beurre noir 26

- 8 oz Prime Filet Mignon Medallions**  
wild mushrooms, fava beans, cognac green pepper corn 38  
shrimp +7 lobster +22

All our meats are grass fed, hormone free, and antibiotic free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

We fry our food in peanut oil.

18% gratuity is added to all parties of 6 and over



  
Executive Chef  
James Canter

That's why buying local not only will taste better and be healthier, it strengthens our local economy and our global environment. We here at Alhambra would like to welcome and thank you for coming to join us in savoring our freshly made food, cocktails, and hookah. We hope to enchant your senses from the moment you walk-in. From the first bite to the last sip you will taste the love and detail we put into all our creations. We can't take all the credit though, because our true secret ingredient is that we use local and organically grown produce whenever possible. Also, our meats, are all hormone, and antibiotic free as well as locally sourced. We have visited each of the Farms where we source are products to ensure that we know exactly what we are serving in our dishes. It is a firm belief or ours the we need to strive to be the change we want to see. As such we have lead the Valley's "farm to fork" movement increasing the communities access to local, organic, sustainable produce and meats through the restaurant's menu and our hosting of McAllen's first farmers market "The Market at Alhambra," every Saturday morning. The average produce product you get in your local supermarket will travel 1500 miles, all the while loosing its freshness, health benefits and not to mention largely increasing its environmental impact.