



## Cuisine

Truly an eclectic style of cooking and preparation, Alhambra's culinary offerings are extremely diverse, thanks to centuries of cultural interaction.

With hints of Berber, Moorish, Mediterranean, and Arab influences, cooks in the royal kitchens of Fez, Meknes, Marrakesh, Rabat and Tetouan refined it over time and created the basis for what is known as Moroccan cuisine today.

A 20% Gratuity  
Will Be Added  
To Parties of 4 or More

## Appetizers

### KISHKE \$8

Yogurt mixed with bulgur, roasted chili peppers, garlic and walnuts. Drizzled with olive oil.

### SOUP DE JOUR \$6

### LENTIL SOUP \$6

Served with caramelized onions and pita croutons.

### FALAFEL \$6

Chick peas mixed with onions, garlic, and spices. Fried and served with a light tahini sauce.

### BATATA AIOLI \$8

Fried Idaho potatoes seasoned with garlic and coriander seeds, served with a garlic aioli sauce.

### HUMMUS \$8

Classic chick pea purée with tahini, lemon, garlic and olive oil.

### KIBBEH \$8

Spicy ground meat mixed with caramelized onions and pine nuts. Stuffed into a bulgur shell then fried.

### DOLMEH \$8

Tender grape leaves filled with rice, onions, tomatoes and fresh herbs.

### BABA GANOUSH \$8

Smokey roasted eggplant mixed with fresh tomatoes, onion, mint, and walnuts. Garnished with pomegranate pearls.

### ROLLED EGGPLANT PICATTA \$10

Fried flour dusted slices of eggplant rolled with a herbed goat cheese. Topped with a Moroccan tomato sauce.

### GRILLED SEA SCALLOPS \$14

Seared jumbo sea scallops with lemon and garlic drizzled with a balsamic reduction.

### SHRIMP CHARMULA \$14

Jumbo gulf shrimp marinated in garlic, cloves, coriander and cumin then sautéed with lemon and garlic.

### MUTABLE \$9

Smoked roasted eggplant blended with garlic, tahini and a touch of olive oil.

### MEZZA PLATTER \$50

Tapas style; Hummus, Mutable, Kishke, Falafel, Dolmeh, Kibbeh, mixed pickles and olives, feta cheese and Tabouli.

## Salads

### FATTOUSH SALAD \$9

Classic middle Eastern salad made with bell peppers, tomatoes, radish, cucumber, fresh mint and scallions tossed in a lemon and olive oil vinaigrette.

### ALHAMBRA CAPRESE SALAD \$10

Fresh mozzarella, steak tomatoes, and fried eggplant topped with basil, olive oil and a touch of balsamic reduction.

### GREEK SALAD \$9

Chopped lettuce, tomatoes, Kalamata olives and feta cheese tossed in Greek dressing.

### INSALATA ARABICA \$8

Finely chopped tomato, cucumber, bell pepper, fresh parsley and mint with an olive oil and lemon vinaigrette.

### TABOULI \$9

Refreshing Middle Eastern salad with fresh parsley, mint, tomatoes, onion, and bulgur with a lemon-olive oil dressing.

## Kabobs

All kabobs are served with grilled fresh vegetables and Alhambra basmati rice topped with almonds.

## Tagines

In Moroccan cuisine are slow-cooked stews braised at low temperatures, resulting in tender meat with aromatic vegetables and sauce.

## Entrées

### CHICKEN SHAWARMA \$22

Chicken marinated in chef's secret blend of spices then layered and cooked shawarma style topped with onions and sumac and served with basmati rice and tahini sauce.

### BEEF SHAWARMA \$22

Beef marinated in chef's secret blend of spices then layered and cooked shawarma style topped with onions and sumac and served with basmati rice and tahini sauce.

### KEFTA KABOB \$23

Fresh seasoned ground beef and lamb, skewered and grilled and served with basmati rice and grilled seasonal vegetables.

### CHICKEN KABOB \$22

Chicken breast marinated in lemon, oregano and garlic then grilled and served with basmati rice and grilled seasonal vegetables.

### LAMB KABOB \$27

Wisconsin free range lamb marinated and grilled to perfection. Served over basmati rice and grilled seasonal vegetables.

### SHRIMP KABOB \$27

Gulf jumbo shrimp marinated in our blend of spices, charcoal grilled and served over basmati rice and grilled seasonal vegetables.

### FILET KABOB \$27

Nebraskan filet of angus beef grilled to order and served over basmati rice and seasonal grilled vegetables.

### CHICKEN TANDOORI \$22

Boneless half chicken, grilled tandoori style, served over beriani rice, diced vegetables in a mild curry sauce.

### LAMB TAGINE \$25

Baby lamb shank cooked in sundried prunes, apricot, green beans and saffron sauce. Served over homemade couscous.

### PAELLA \$28

Traditional south of Spain seafood dish made with shrimp, scallops, mussels, and fresh salmon slow cooked with saffron rice.

### PENNE ALFREDO \$19

Penne pasta in a creamy Alfredo sauce and tossed with grilled mushrooms.  
Add Chicken (\$5) Add Shrimp (\$7)

### TUNISIAN SALMON \$24

Fresh Atlantic salmon grilled with a touch of saffron and smothered in a caper sauce, served over couscous and vegetables.

### CHILEAN SEA BASS \$28

Fresh sea bass filet seared to perfection, served over vegetable ratatouille and garlic mashed potatoes then topped with our delicious herb and sun-dried tomato sauce.

### LAMB CHOPS \$34

Grilled premium Colorado rack of lamb topped with a rosemary sauce, served with carbonata mashed potatoes.

### MOROCCAN VEGETABLE TAGINE \$22

Slow cooked in; onions, tomatoes, garlic, green peppers, fresh basil and the slightest essence of cinnamon.

### FILET MIGNON \$35

10oz Prime Filet mignon grilled to order then topped with a mushroom sauce and served with garlic mashed potatoes.

### BONE IN RIB-EYE \$39

16 oz. Prime Nebraskan bone in rib eye. Grilled to preference topped with a mushroom, rosemary and beef reduction sauce served with garlic mashed potatoes.

### VEAL CHOP \$42

Grilled 16oz Wisconsin free-range baby veal chop topped with gorgonzola cheese and an herb demi-glaze served over mushroom risotto and seasonal vegetables.

## Signature Item

### ALHAMBRA PLATTER (FOR TWO) \$58

Chicken kabob, beef kabob, beef Shawarma, kefta kabob and grilled vegetables served over basmati rice.

## Sides

### RICE \$5

### COUSCOUS \$5

### SAUTÉED VEGETABLES \$6

Due to the Entertainment on Fridays and Saturdays, A Minimum of \$38 Consumption on Food and Beverage is Required Per Person.