EST. 2026

AL-SABIKA

RESTAURANTE

Al-Sabika is not just a name, it is a story...

The hill where the Alhambra rises like a crown over Granada, between water, orchards and pathways. At its feet, between the Darro and Genil rivers, Medina Sabika was born, a place where life revolved around the essentials: culture, the land, water... and food.

A way of understanding cuisine with balance, fusion and respect: for the product, for time, for the shared table.

Over the centuries, Granada added layers and flavours. Castilian cuisine arrived, along with the rural tradition of the Alpujarra and that homemade cooking that smells of stew and fire.

From that mixture, a unique identity was born: refinement and heartiness. This menu is a journey through that idea: roots and calm, history and real cuisine.

LA SABIKA'S
GARDEN

Charcoal-roasted peppers, garlic oil and melva canutera	16,00
Seasonal tomato, avocado and Iberian ham	18,00
Salad with caramelised pistachios, Iberian bacon, tomato, pickled onion and piparra	18,00
Grilled avocado, pico de gallo, sour cream and smoked salmon	16,00



TASTING
THE PATH

Beher Iberian ham and Las RRR cheese board	22,00
Sabika-style Russian salad mille-feuille, prawn carpaccio and lime mayonnaise	14,00
Crispy and creamy croquette:	
Garlic prawns with coriander mayonnaise	2,80 ea.
Iberian ham with Iberian ham powder	2,90 ea.
Black pudding with apple and its jam	2,60 ea.
Charcoal-grilled confit leek, cauliflower cream, black olive powder and truffle	16,00
Añoja”beef tataki, crispy curry migas, pea cream and soy caramel	17,00
Iberian pork gyozas with curry and pistachio ajoblanco (6 pieces)	14,00
Iberian pork strips, bourbon-sautéed mushrooms, poached egg and foie	16,00
Aubergines in Orly batter with sugarcane	14,00
Crispy torrezno, gaucha-style cream and pickle relish with lemon vinaigrette	12,00
Charcoal-grilled confit artichokes with cured egg yolk and Iberian ham (2 pieces)	16,00
Añoja beef steak tartare and charcoal-grilled bone marrow with toast	24,00

FIRE
& EMBERS

IBERIAN PORK

Charcoal-grilled Iberian secreto	24,00
Iberian pluma	24,00
Iberian entrecôte with mountain herb aromas	17,00
Iberian pulled pork cannelloni, Las RRR cheese béchamel and glazed meat jus	18,00

AÑOJA BEEF

Glazed Añoja beef rib with pistachio parmentier	25,00
Añoja beef cachopo with Iberian bacon and quince paste	24,00
Charcoal-grilled Añoja beef entrecôte (350g)	26,00
Añoja beef T-bone steak (800g)	49,00
Añoja beef picanha (500g)	32,00

GRILLED MEAT PLATTERS

La Sabika meat platter (2 people • approx. 1 kg) **45,00**

Iberian secreto, Iberian pluma, small chorizos and Iberian lardons with teriyaki

---

Premium meat platter (4 people • approx. 1,5 kg) **68,00**

Yearling beef entrecôte, yearling beef picanha, Iberian pluma, Iberian entrecôte, sautéed baby potatoes and Padrón peppers

BURGERS

La Sabika **18,00**

Añojabeef (200g), cured Las RRR cheese, Pedro Ximénez caramelised onion, crispy Iberian ham, chipotle mayonnaise and tomato

---

Pecado Ibérico **19,00**

Iberian pork (200g) with 30% Iberian ham, Iberian bacon jam, rocket, burratina and Genovese pesto



THE WATER
& THE VEGA

Confit cod, vegetable ratatouille and gratinated garlic mousseline — **19,00**

Josper-grilled bluefin tuna belly (150g), charcoal-roasted peppers and garlic chips — **24,00**

Charcoal-grilled octopus, beetroot hummus, confit red onion and radishes — **22,00**

THE POT
& THE RICE

Boletus risotto with Iberian lardons and teriyaki — **17,00**

Dry rice “a la llauna” with beef cheek, asparagus and portobello — **18,00**

Dry rice “a la llauna” with red prawn, cuttlefish and mussels — **19,00**

SWEETS
FROM MEMORY

Sabika chesecake	7,00
Cream-filled Bartolito with pistachio sauce	7,00
Brioche torrija with salted caramel ice cream and white chocolate sauce	8,00
Chocolate and olive oil brownie with turrón ice cream and chocolate popping candy	8,00



CUSTOMER INFORMATION

Many of our dishes do not contain gluten, but we cannot guarantee that there are no traces due to cross-contamination in our kitchens. Please inform our staff of any food allergy or intolerance before placing your order.

In accordance with Royal Decree 1021/2022, all fish served raw, marinated or undercooked in this establishment has been previously frozen at -20°C for a minimum period of 24 hours to ensure safety against Anisakis.

Bread service, Picual extra virgin olive oil and alioli - €1,90 per person


AL SABIKA RESTAURANTE · AL SABIKA RESTAURANTE · AL SABIKA RESTAURANTE · AL SABIKA RESTAURANTE ·