



Topic : Restaurant Grenade « Royal Buffet »

Grenade is a restaurant located in SEABEL ALHAMBRA hotel in PORT EL KANTAOUI Sousse Tunisia, and this is one of the finest places for dining in this touristic area. The restaurant is located in a big park, between gardens and olive trees, next to the beach and bordering a magnificent 36-hole El Kantaoui's Golf Course and always is crowded by the visitors from home and abroad. The restaurant staffs are welcoming all the visitors and guests cordially. The entire atmosphere is filled with the smells of spices which are alluring for all. It is a buffet restaurant for dinner, with a terrace during the summer period, with a wide choice of show-cooking and buffets with international, Tunisian and fisherman themes. A children's buffet and an area reserved for teenagers.

The design of the restaurant is inspired by Andalusian concept with its arches, drawings, and geometric inscriptions taken from Islamic architecture shapes that take you to a different level of beauty of interior design, which is dominated by white in most of its details, from walls painting to tables and chairs colours, with some touches of green that we find in some wooden frames and artistic paintings hanging on some walls.



As for the lighting, it is of the traditional type that creates a mixture of light and shade on the walls, which gives the place a warm and elegance.

The restaurant is preferred by almost all types of visitors here for the delicious foods and drinks. The seating arrangements are admirable while the serving techniques are also praiseworthy. Amid the crowd, the visitors do not feel alienated rather all of them enjoy their respective meals and drinks. It is a very good place for dining with family members to taste the traditional Tunisian food and even for other food culture. The restaurant offers different types of foods and drinks to the visitors like the sumptuous buffet centring Tunisian cuisine, hot and cold. Besides, there are plenty of entertainment areas for the kids during the stay at the restaurant.

The foods and drinks at the restaurant are up to the mark and satisfactory. The serving quality is splendid. The restaurant serves the clients with different sorts of local and traditional foods in line with seafood. Besides, there are different sorts of drinks are also available here. The all-day dining station is filled with extraordinary foods and fruits. The seafood collection is adorable while the meats are cooked very well that they almost melt in the mouth. The desserts made in the restaurant are considered as the best one in the area. Moreover, the children section is also wonderful and enriched with attractive toys and attentive staff. The visitors can order their foods after a great



variety of foods and they need to wait for few moments for the food to be prepared.

The buffet at the restaurant starts with appetizers and ends with dessert.

On the first table, we find two traditional pottery jars prepared for cooking and heating, containing two different types of soup, one of which is a specialty of Tunisian food, and the second is a vegetable soup.

After that, we find the cold salads section, which is one of the most beautiful sections, where you find a variety of colours that attract attention and a variety of salads of international and Tunisian types.

As for the part of the main dishes, the food varies between pastries such as Tunisian couscous and rice prepared in more than one way, broth and different types of meat, fish and seafood. We also find another section that contains other types of food, such as pizza, “tagine and brik”, which is Tunisian food. One of the most beautiful aspects of this buffet is the part dedicated to instant cooking of some foods, such as pasta and paella, and the customer can decide the type of spices he wants in his dish, and the beautiful thing is the shape of the final dish that is prepared directly.



Then we find the fruits section, in which the chef excels in making a fruit dish, as if it were an artistic painting in which there are fine details, which makes the customer impressed.

In the end, the desserts, ice cream and cold drinks section comes in a coordinated way in refrigerated display tables, and in coordination between their shapes and colours, it makes you think of starting your food with desserts.

One of the most notable things about this restaurant is the staffs who are always smiling and never miss a detail they check every table and help customers. They do not leave any section of the buffet empty and monitor the cleanliness of the place.

As for the restaurant manager, it seems as if he is observing everything without getting tired and noticing the small and big details. He wanders between the tables, the buffet and the staff non-stop with a permanent smile that makes you feel comfortable.

The experience of eating in this restaurant makes the visitor search for the diversity of food in Tunisia and remember what was written on the Tunisian office national tourism website: Pull up a chair in a palace or “fondouk” (a roadside inn) that has been converted into a restaurant, you’ll enjoy the best that Tunisian gastronomy has to offer. For example couscous with grouper,



quince and rosebuds a plate of stiffed vegetables and “fondouk el ghalla”; or stewed sweet and sour lamb with prunes and almonds, “marqa h’loua”. For pudding, try “bouza”, a pistachio cream, or a pastry flavoured with rosewater. Then wash it all down with some mint tea and pine nuts.”

All the flavors you could imagine can be found in Tunisia. Whether you’re in a city restaurant or a hotel, you’ll come across fantastic Asian cuisine and tapas bars as well as French and Italian dishes.

Above and beyond traditional Tunisian recipes, you can enjoy an inventive take on Mediterranean cuisine in a chic restaurant overlooking the sea, cocktails and nibbles in a trendy bar or delicious Italian food in a laid-back atmosphere. You can eat sushi, seafood lasagne or sirloin steak with a Roquefort sauce as you gazes out to sea.

When you do research about the opinions of visitors to Tunisia regarding food and restaurants, you will find most of them encourage you to do the experiment, like what Linda say in Tripadvisor “A hearty meal of tuna couscous in a clean, pleasant location in the Medina. The owner spoke to excellent English and French and even gave a helpful lesson on the Tunisian coins. Recommend without reservation.”

And specially for Grenade restaurant, Linn F. say: “Excellent food Excellent service Excellent chef. I recommend this place to taste the Tunisian cuisine.



Foods are like homemade foods.” and Zahra :“Amazing hotel with such lovely staff, the food was amazing had catered for my brother with a nut allergy and made separate deserts for him the head chef was lovely too” Danicia talk specially about grenade buffet “As soon as we arrived we got welcomed greatly by the counter staff who were very helpful and gave us a meal before we got settled into our room. The food was great especially the grenade buffet. Rooms very clean and good air conditioning. The pools very nice with a great team of lifeguards, all very enthusiastic and always talking lovely to talk to. Very close to the beach which was great as it was private. Overall lovely hotel would go back”

But when you check in Tunisian magazine for restaurant will find more general topic about specialty food and taste : “Today, the cuisine of Tunisia is possibly one of the greatest undiscovered treasures of the Mediterranean. The country’s proud heritage of embracing and assimilating the foods and tastes of other cultures is evident in every dish. From the Phoenician sailors who brought the olive tree and Spanish explorers returning with tomatoes from the New World, to traders who introduced the herbs and spices from the Middle East so valued by ancient physicians for their health-giving properties, Tunisia has always been a melting pot of societies and food traditions. The delicate flavours of garden vegetables stand in stark contrast to the pungent seasoning, but ever in harmony with the ubiquitous extra-virgin olive oil



grown from ancient cultivars. The oil – and indeed the whole cuisine – are now the subject of contemporary research revealing the profound benefits for health at the heart of the Mediterranean diet”

<https://www.olivemagazine.com/travel/africa/cook-like-a-local-tunisia/>

This is a special restaurant, for some special reasons. The seafood and drinks here most and they are really praiseworthy. Often the buffet seafood dinner here and the price is also reasonable.

The experience of Granada Restaurant is considered one of the distinctive experiences, as the good reception, the beautiful place, and the cleanliness of course, with its distinguished delicious buffet, deserves this place to be the destination for those looking for excellence and enjoying eating in a traditional atmosphere and pleasant views that combine a view of the sea and a view of the trees at the same time.