

Granada

HOTEL & BISTRO



SUMMER DINNER MENU 2016

IN COMPLIANCE WITH CALIFORNIA STATE MANDATE
WE WILL ONLY OFFER WATER & WATER RE-FILLS UPON REQUEST
THANK YOU FOR YOUR UNDERSTANDING

Small Plates & Sides

BURRATA

ARUGULA PESTO | ROASTED FIGS
PISTACHIO | BABY ZUCCHINI | BASIL
\$14

SOFTSHELL CRAB "BLT"

WATERCRESS | GREEN GODDESS DRESSING
HEIRLOOM TOMATO | PANCETTA
\$18

CHICKEN MEATBALLS

GINGER | LEMONGRASS | PICKLED PEPPERS
PINEAPPLE-THAI CHILE GLAZE
\$12

CHARRED SNAP PEAS

MADRAS | COCONUT | FRESNO CHILI | LIME
\$7

KENNEBEC FRIES

HOUSE CUT POTATOES | SAMBAL AIOLI
\$6

HALF BAGUETTE

BACK PORCH BAKERY | BUTTER | SEA SALT
\$3

PACIFIC GOLD OYSTERS

MIGNONETTE | LEMON | COCKTAIL
6 OR 12
M.P.

AHI TARTARE

BLACK OLIVE TAPENADE | HARICOT VERT
BASIL AIOLI | POTATO CRISPS
\$15

SEARED SCALLOPS

SPICED PLUM PUREE | SHISHITO
PONZU | BONITO
\$17

STEAK TARTARE

CUCUMBER | PINE NUTS | SCALLION
QUAIL EGG | KOREAN STYLE DRESSING
\$14

CHARCOAL POTATOES

MARBLE POTATOES | COTIJA
SAFFRON & CHORIZO AIOLI
\$9

Cheese & Charcuterie

CHEESE PLATE

THREE CHEESES | HONEYCOMB | CANDIED NUTS
\$15

THE GRANADA

THREE MEATS | THREE CHEESES
\$23

CHARCUTERIE PLATE

THREE MEATS | HOUSE MUSTARD | OLIVES
\$15

COUNTRY PORK TERRINE

CAPERBERRIES | CORNICHONS
HOUSE MUSTARD | BAGUETTE
\$14

GOAT CHEESE & BEETROOT TERRINE

PISTACHIO | BALSAMIC SYRUP
MARKET HERBS | BROWN BREAD
\$13

MARINATED CASTELVETRANO OLIVES

\$4

MARCONA ALMONDS

\$4

HOUSE-PICKLED VEGETABLES

\$7

Soup & Salad

MARKET SOUP
DAILY SELECTIONS
CUP \$7 | BOWL \$10

CAESAR SALAD
BOQUERONES | GARLIC BREAD CRUMBS
\$13

BUTTER LETTUCE WEDGE
CHERRY TOMATO | RADISH | PANCETTA
CREAMY BLEU CHEESE DRESSING
\$13

CARAMELIZED PEACH SALAD
PANCETTA | GOAT CHEESE
ARUGULA | SHERRY VINAIGRETTE
\$13

WATERMELON SALAD
CUCUMBER | CITRUS RICOTTA | MINT
JALAPENO VINAIGRETTE
\$10

Main Dishes



SQUASH BLOSSOM RELLENOS
SPANISH RICE | HEIRLOOM TOMATO | SHISHITO
SPICY GOAT CHEESE | SALSA VERDE
\$21

PRIME NY STRIP
BLUE CHEESE | SUMMER SUCCOTASH
POTATO CONFIT | SALSA VERDE | BORDELAISE
\$31

BURGER
ROMESCO SAUCE | MANCHEGO | ARUGULA
SLOW ROASTED TOMATO | BRIOCHE
HOUSE CUT FRIES OR GREENS
\$16

PAN ROASTED CHICKEN
MARY'S CHICKEN BREAST | PANZANELLA
SMOKED TOMATO VINAIGRETTE | WHITE WINE PAN SAUCE
\$23

SALMON
SWEET CORN PUREE | BRAISED GREENS
STONEFRUIT SALSA
\$26

PORK RIBS
CHERRY-COLA GLAZE | AVOCADO & FENNEL SLAW
POTATO & HERB SALAD
\$26