

Granada

HOTEL & BISTRO



SUMMER LUNCH 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

WEST COAST OYSTERS

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

CHARCOAL POTATOES

MARBLE POTATOES | COTIJA
SAFFRON & CHORIZO AIOLI
\$9

KENNEBEC FRIES

HOUSE CUT POTATOES | SAMBAL AIOLI
\$6

AHI TARTARE

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

CHICKEN MEATBALLS

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

STEAK TARTARE

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

TEMPURA SQUASH BLOSSOMS

SPICY GOAT CHEESE | SALSA VERDE
\$12

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

MARINATED CASTELVETRANO OLIVES

\$4

MARCONA ALMONDS

\$4

COUNTRY PORK TERRINE

CAPERBERRIES | CORNICHONS
HOUSE MUSTARD | BAGUETTE
\$14

GOAT CHEESE & BEETROOT TERRINE

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

CRUDITE OF HOUSE-PICKLED VEGETABLES

\$7

Soup & Salad

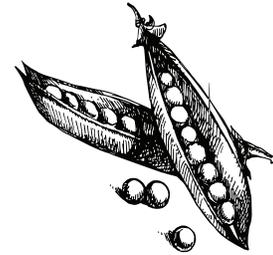
MARKET SOUP
DAILY SELECTIONS
CUP \$7 | BOWL \$10

CAESAR SALAD
BOQUERONES | GARLIC BREAD CRUMBS
\$13

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

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

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



Main Dishes

BISTRO BENTO BOX
CHEF'S SELECTION OF FOUR FEATURED ITEMS
\$15

SPICE CRUSTED AHI
ISRAELI COUS COUS | PICKLED PEPPERS
ALMOND | MINT
\$18

VIETNAMESE STYLE NOODLE SALAD
CRISPY CHICKEN | VERMICELLI | CHILES | PEANUTS
NAPA CABBAGE | DAIKON | LIME VINAIGRETTE
\$17

AVOCADO ON TOAST
DUKKAH | CILANTRO | PICKLED RED ONION | LEMON OIL
\$13

SOFTSHELL CRAB "BLT"
WATERCRESS | GREEN GODDESS DRESSING
HEIRLOOM TOMATO | PANCETTA
\$18

FARRO & QUINOA BOWL
FARRO | QUINOA | ROASTED VEGETABLES
AVOCADO | POACHED EGG | SUMAC YOGURT | ANCHO
\$14

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

CUBAN PANINI
CUBAN BRAISED PORK | CIABATTA | MOJITO AIOLI
AGED CHEDDAR | CILANTRO | PICKLED JALAPEÑOS
HOUSE CUT FRIES OR GREENS
\$16