

Granada

HOTEL & BISTRO



SPRING DINNER MENU 2017

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

CHARRED BROCCOLI PESTO
HAZELNUT | BOTTARGA
\$14

MUSSELS & CLAMS

CHORIZO | TOMATO BROTH | GRILLED BREAD
GREAT TO SHARE
\$18

CHICKEN MEATBALLS

GINGER | LEMONGRASS | PICKLED PEPPERS
PINEAPPLE-THAI CHILE GLAZE
\$14

KENNEBEC FRIES

HOUSE CUT POTATOES | SAMBAL AIOLI
\$7

ROASTED CAULIFLOWER

GREEN OLIVE TAPENADE | CHILI FLAKE | PINE NUTS
\$11

STEAK TARTARE

RED ONION | CAPERS | CORNICHON
DIJON | QUAIL YOLK | TOASTED BREAD
\$16

PACIFIC GOLD OYSTERS

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

SEARED AHI

ROMESCO | PICKLED GRAPE
PEA TENDRIL | MINT
\$16

FRIED BRUSSEL SPROUTS

GOAT CHEESE | DRIED CHERRIES
PICKLED MUSTARD SEED
\$12

SEARED SCALLOPS

MASHED EDAMAME | TOGARASHI | RICE CRACKER
\$18

HALF BAGUETTE

BACK PORCH BAKERY | BUTTER | SEA SALT
\$3

Cheese & Charcuterie

CHEESE PLATE

THREE CHEESES | HONEYCOMB | CANDIED NUTS
\$17

THE GRANADA

THREE MEATS | THREE CHEESES
\$25

CHARCUTERIE PLATE

THREE MEATS | HOUSE MUSTARD | OLIVES
\$17

GOAT CHEESE & BEETROOT TERRINE

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

MARINATED CASTELVETRANO OLIVES

\$5

MARCONA ALMONDS

\$5

HOUSE-PICKLED VEGETABLES

\$8

Soup & Salad

MARKET SOUP
DAILY SELECTION
CUP \$7 | BOWL \$11

CAESAR SALAD
BOQUERONES | GARLIC BREAD CRUMBS
\$14

COURGETTE SALAD
SAFFRON RICOTTA | BASIL | ARUGULA
PRESERVED LEMON VINAIGRETTE
\$12

SMOKED SALMON & KALE
BLACK KALE | WATERMELON RADISH | PEPITAS
APPLE CIDER VINAIGRETTE | HOUSE-SMOKED SALMON
\$16

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

ASPARAGUS SALAD
AVOCADO GREEN GODDESS
SMOKED ALMONDS | RADISH
\$14

Main Dishes

PAN ROASTED CHICKEN
SPRING SUCCOTASH | MARJORAM | LEMON
\$26

LOCAL COD
BOK CHOY | HEIRLOOM CARROT
DASHI | YUZU | TOBIKO
\$24

PORK RIBS
CHERRY-COLA GLAZE
RED CABBAGE | DAIKON | GREEN APPLE
\$27

RACK OF LAMB
CITRUS RICE | FRESH CHICKPEAS | HARISSA
MEYER LEMON SALSA | SUMAC YOGURT
\$32

SPRING GREEN TAGLIATELLE
PEAS | ASPARAGUS | FRESNO CHILES
HERBS | PECORINO | BREADCRUMBS
\$22

NY STRIP STEAK
MIXED WILD MUSHROOMS
GRILLED SPRING ONION | MARROW BUTTER
\$32

BURGER
BACON-ONION JAM | CHEDDAR
AIOLI | TOMATO | HOUSE PICKLES
HOUSE CUT FRIES OR GREENS
\$16