

Granada

HOTEL & BISTRO



FALL LUNCH 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

BURRATA

LOCAL ROASTED STONE FRUIT
SPECK | HAZELNUTS
\$15

PORK RIBS

CHERRY COLA GLAZE | AVOCADO SLAW
\$15

KENNEBEC FRIES

HOUSE-CUT POTATOES | SAMBAL AIOLI
\$7

CHICKEN MEATBALLS

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

AHI TARTARE

SESAME-CHILI OIL | ENGLISH CUCUMBER
ASIAN PEAR | PINE NUTS | CRISPY SHALLOT
\$17

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 | MARKET HERBS
BALSAMIC SYRUP | BROWN BREAD
\$13

MARCONA ALMONDS

\$5

MARINATED CASTELVETRANO OLIVES

\$5

HOUSE-PICKLED VEGETABLES

\$8

Soup & Salad

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

ARUGULA SALAD
HEIRLOOM TOMATOES | LOCAL CORN | COTIJA
CILANTRO-LIME VINAIGRETTE
\$13

CAESAR SALAD
BOQUERONES | GARLIC BREADCRUMBS
\$14

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

Main Dishes

BISTRO BENTO BOX
CHEF'S SELECTION OF FOUR FEATURED ITEMS
\$17

QUINOA BOWL
ROASTED PEPPERS | CURRANTS | DILL
CARAMELIZED FENNEL | ROASTED VEGETABLES
\$14
ADD SEARED AHI \$6

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

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

CUBAN PANINI
CUBAN BRAISED PORK | GRUYERE
MOJITO AIOLI | JALAPENO
HOUSE-CUT FRIES OR GREENS
\$16

SPA FISH
CHEF'S SELECTION OF LIGHTLY PREPARED
MARKET FISH
M.P.