

# Granada

HOTEL & BISTRO



FALL 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

LOCAL ROASTED STONE FRUIT  
SPECK | HAZELNUT  
\$15

## PORK RIBS

CHERRY COLA GLAZE | AVOCADO SLAW  
\$15

## ROASTED CAULIFLOWER

GREEN OLIVE TAPENADE | CHILI FLAKE | PINENUTS  
\$11

## STEAK TARTARE

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

## SEARED SCALLOPS

LOCAL CORN | SHISHITO PEPPERS  
NORI | SQUID INK  
\$18

## PACIFIC GOLD OYSTERS

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

## AHI TARTARE

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

## FRIED BRUSSEL SPROUTS

GOAT CHEESE | DRIED CHERRIES  
PICKLED MUSTARD SEED  
\$12

## CHICKEN MEATBALLS

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

## 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 | MARKET HERBS  
BALSAMIC SYRUP | 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 BREADCRUMBS  
\$14

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

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

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

# Main Dishes

**PAN ROASTED CHICKEN**  
HEIRLOOM TOMATO PANZANELLA  
LOCAL GREENS | SMOKED TOMATO VINAIGRETTE  
\$26

**BONE-IN PORK CHOP**  
CURRY MASHED POTATO | BRAISED RED CABBAGE  
APPLE-MUSTARD COMPOTE  
\$28

**PUMPKIN GNOCCHI**  
CELERY ROOT PUREE | KALE | THYME  
HAZELNUT BROWN BUTTER  
\$23

**TAGLIATELLE**  
CHILI LIME PRAWNS | CILANTRO PESTO  
ZUCCHINI | PICKLED FRESNOS  
\$27

**HANGER STEAK**  
OVEN ROASTED FENNEL | FINGERLING POTATOES  
CHIMICHURRI | MARROW BUTTER  
\$30

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