

# 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

**ROASTED VEGETABLE SALAD**  
FALL VEGETABLES | PEPITA-GREEN CHILE PESTO  
COTIJA | POMEGRANATE  
\$12

**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.