

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

SMOKED EGGPLANT PUREE | ZA'ATAR
POMEGRANATE | MINT
\$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

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

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