



M E N U

APPETIZERS

Granada Charcuterie Board

Assortment of cured meats and cheeses **\$18**

Black Mussels

Spicy Chorizo and white wine butter broth. Served with grilled baguette **\$14**

Chorizo Scotch Eggs

Soft boiled eggs wrapped in chorizo and seasoned bread crumbs. Sweet Pepper Jam and grainy mustard **\$9**

Smoked Guajillo Wings

Cilantro and Lime Crème **\$12**

Spicy Shrimp Ceviche

Cilantro, Lime, Jicama, Avocado, Sweet Guajillo Chile sauce, with plantain chips **\$14**

Marinated Olives

A sampling of Spanish olives **\$7**

Lemon Ricotta Fritters

Smoked Maple and Paprika Aioli **\$10**

Fried Cauliflower

Parmesan and Saffron Aioli **\$9**

Empanadas

Chorizo Sausage, Golden raisins, Spanish olives, Potato, Oaxaca cheese. Chimichurri & Guajillo sauce **\$11**

Braised Short Ribs & Papas

Braised short ribs, Fried Garlic Potatoes, White Cheddar cheese curds, fried egg, green onion and Green Chile Volute **\$15**

TACOS

Guajillo Chicken \$10

Shaved radish, Charred Onions, Garlic mojo, Lime crème

Mojo Short Rib \$12

Shaved radish, Charred Onions, Garlic mojo, Lime crème

Crispy Shrimp \$13

Sweet corn relish, saffron aioli, avocado, toasted pine nuts, micro cilantro

Chorizo \$12

Fennel Slaw, Smoked tomatoes and Oaxaca cheese

SALADS

Ensalada de Murcia

Mixed greens, preserved tomato, hard boiled eggs, Pumpkin seeds, Charred sweet onion, Spanish olives, marinated anchovies, and grilled Bread **\$12**

Ensalada de Granada

Endive, Mixed greens, Fennel, Gigante bean, Marinated Tomato, Sweet onion, Cucumber, Fingerling potato, Fresh Parsley, Sherry Vinaigrette, and Seared Tuna **\$18**

PLATES

Costilla De Res

Beef Short Ribs with Ancho Chile demi, whipped jersey white sweet potatoes, and arugula salad **\$18**

Granada Burger

Manchego cheese, Iberico bacon, arugula, and aioli, served with house cut fries **\$15**
Vegan burger is available, ask about gluten free options

NY strip

10oz NY Strip, Jersey white sweet potatoes and Spanish Peperonata **\$36**

Pollo Relleno

Chicken roulade stuffed with chorizo and oaxaca cheese and wrapped in bacon, Sweet corn mash, and roasted fennel slaw slaw **\$14**

Bifana

Marinated Pork loin, Cheese stuffed pickled peppers, sweet mustard sauce on a toasted Papo seco roll **\$13**

Pappardelle

Chicken, mushroom, smoked tomato. Jamon Ham **\$14**

Grenada Paella

Spanish rice, mussels, clams, chorizo, shrimp, peppers, white fish **\$23**

MKT Fish

Chorizo, Potatoes, and Roasted fennel **\$22**

MKT Vegan

Ask for daily selection **\$18**

SWEETS

Leche Frita **\$9**

Chocolate Miguelitos **\$9**