



MENU

TAPAS/APPS

Croquetas sampler (6) Jamon with smoked aioli, shrimp with avocado mousse, white fish on a bed of arugula, endive, radish and lemon vinaigrette **\$17**

Croquettes (4 ea)

Jamon with smoked aioli **\$14**

White fish on a bed of arugula, endive, radish and lemon vinaigrette **\$13**

Shrimp with avocado mousse **\$12**

Granada Charcuterie Board Assortment of cured meats and cheeses **\$18**

Black Mussels Spicy chorizo and white wine butter broth. Served with grilled baguette **\$14**

Spicy Ceviche Citrus marinade, jicama slaw, micro cilantro and lavash **\$15**

Scallops Arugula, prosciutto, fennel and smoked tomatoes **\$14**

Chorizo Scotch Eggs Soft boiled eggs wrapped in chorizo and seasoned bread crumbs. Sweet pepper jam and grainy mustard **\$10**

Jumbo Chicken Wings (5) Choose from gualjillo, dry rub or spicy-jalapeno-mango **\$15**

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

Lemon Ricotta Fritters Smoked maple and paprika aioli **\$10**

Fried Cauliflower Parmesan and saffron aioli **\$10**

Brussel Sprouts Roasted brussels, roasted almonds and honey **\$8**

Empanadas Chorizo sausage, golden raisins, spanish olives, potato, oaxaca cheese. Chimichurri and 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 Shaved radish, charred onions, charred onion, side of mojo **\$10**

Short Rib Shaved radish, charred onions, garlic mojo, lime crème, side of mojo **\$12**

Crispy Shrimp Sweet corn relish, saffron aioli, avocado, toasted pine nuts, micro cilantro **\$13**

Chorizo Fennel slaw, smoked tomatoes and Oaxaca cheese **\$12**

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 with black and white sesame seeds **\$18**

Kale Ensalada Kale, arugula, fontina, cheese, apples, roasted almonds, olive oil and aged balsamic **\$13**

Caprese ensalada Heirloom tomatoes, burrata cheese, aged balsamic, cherry tomatoes, Chimichurri olive oil **\$13**

PLATES

Norwegian salmon Norwegian salmon, with coconut rice and grilled asparagus **\$22**

Short Rib Sliders Braised short ribs, ciabatta buns blue cheese and charred onions **\$15**

Costilla De Res Beef short ribs with ancho chile demi, whipped jersey white sweet potatoes, and arugula salad **\$18**

Granada Burger* Manchego cheese, Iberco bacon, arugula, and aioli, served with house cut fries **\$15**

Granada Veg Burger* Smoked tomato and grilled onion with or without cheese **\$15**

**Gluten free option available*

NY Strip 10oz NY strip, 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 **\$15**

Bifana Marinated pork loin, cheese stuffed pickled onion and cucumbers, sweet mustard sauce on a toasted papo seco roll **\$14**

Pappardelle Chicken, mushroom, jamon **\$14**

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

À LA CART OPTIONS

Croquetas Jamon with smoked aioli, shrimp with avocado mousse or white fish on a bed of arugula, endive, radish and lemon vinaigrette **\$4 ea**

Black truffle french Fries with parmesan cheese **\$13**

Chorizo Scotch Egg Soft boiled eggs warped in chorizo and seasoned bread crumbs. Sweet pepper jam and mustard **\$5.50**

Granada House Salad Kale or arugula. With aged balsamic vinegar and oil, cherry tomatoes and shaved parmesan **\$9**

SWEETS

Churros Crispy fried dough fritters with cinnamon ice cream **\$8**

Crema Catalana Creamy Spanish version of crème brulee **\$6**

Ask your server about available Granada merchandise and to-go items for sale.

Check out our upcoming events at

GRANADAMPLS.EVENTBRITE.COM