



TAPAS/Small Plates

v=Vegetarian (v) =Vegan gf= Gluten Free r=Raw * denotes raw or under cooked meat

LAND

JAMON CROQUETTA \$14
REMESCO, ARUGULA, SAFFRON
AIOLI & CHIVE

GRILLED LAMB CHOP \$16 gf
LAMB CHOP, TABOULI, PECAN
FETA, MUHAMMARA

PORK BELLY \$14 gf
MOLE, PABLANO CHUTNEY,
MOJO QUESO

DUCK POPPER \$14 gf BACON,
CHEVRE, JALAPENO,
BALSAMIC REDUCTION

SLIDER TRIO \$16
GRANADA, HARRISA, LAMB

SCOTCH EGGS \$16
SOFT BOILED CHORIZO WRAPPED
EGG

SEA

DIVER SCALLOPS \$16 gf
QUINOA SALAD, FIRE ROASTED
HARISSA, MORROCCON VIN

STEAMED MUSSELS or CLAMS \$15
PEI MUSSELS, CHORIZO, RED
PEPPERS, MICRO'S, WHITE WINE

PRAWNS \$12 gf
CHIMICHURRI, BUTTER, ANCHO OILE,
CHIVE

CRUDO TACO* \$14 gf
MANGO, PAPAYA PICO, AVOCADO
PUREE, TORILLA MUSSE

CEVICHE TOSTADO* \$22 gf
LOBSTER, SHRIMP, AJI AMARILLO
SAUCE, AGAVE, LIME CREMA QUESO

SHRIMP CROQUETTA \$13
ROMESCO, ARUGULA, AVOCADO
PUREE, PARSLEY

PLANT

LEMON RICOTTA FRITTER \$10 v
SMOKED MAPLE AND PAPRIKA AIOLI

GAZPACHO \$10 v/(v)/r/gf
TOMATO, CUCUMBER, GARLIC

POLENTA FRIES \$12
CHEVRE, PARMESAN,
PARSLEY, SAFFRON AIOLI

POTATO GNOCCHI \$13 gf
CELERY ROOT & SAFFRON PUREE,
CHIMMIREE ANCHO OIL

DOUBLE TRUFFLE FRYS \$11 v/(v)/gf
PARMESAN, PARSLEY, TRUFFLE SALT
& OIL, GARLIC AIOLI

HOUSE MARINATED OLIVES \$5 gf

BURGERS

LAMB* \$16
HUMMUS, TOMATO, CUCUMBER, FETA

GRANADA* \$16
MANCHEGO CHEESE, IBERCO BACON,
ARUGULA & GARLIC AIOLI

HARISSA* \$16
PORK BELLY, SMOKEY BLUE (ROGUE
CHEESE) HERLOOM TOMATO

Gluten Free bread options or
lettuce wrap available on
request Bread add \$1.50

TACOS

CHICKEN TINGA \$12
GUAJILLO SAUCE, AVOCADO CREMA

FISH OF THE DAY \$14
AVOCADO, MANGO RELISH, CHILLI
CREMA, LIME, MICRO CILANTRO

LAMB CARNITAS \$13
CUCUMBER, MINT PICO, FETA

All tacos come with a
side of Extra Hot
Habernero sauce

SALADS

FRENCHY \$14 v
MIXED GREENS, PINOT SOAKED
RADISH, BREAD CRUMB ENCRUSTED
GOAT CHEESE, RED WINE
VINNAGRETTE

QUINOA \$13 v/gf
AVACADO, SWEET POTATO, CORN
TORTILLA, TOMATILLO VINAIGRETTE

ENSALADA DE MURCIA \$14
MIXED GREENS, PRESERVED TOMATO,
HARD BOILED EGG, PUMPKIN SEEDS,
CHARRED SWEET ONION, SPANISH
OLIVES, MARINATED ANCHOVIES

ALL OF OUR MEATS ARE HUMANELY RAISED AND SEAFOOD SUSTAINABLY SOURCED. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BE SURE TO CHECK OUT OUR CRABBY HOURS AND EVENTS WE HAVE SOMETHING TO MAKE EVERYONE HAPPY

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TO SHARE

CHARCUETERIE \$18

CURED MEATS, PATE & TAR TAR & ACCOUTREMENTS

CROQUETTA SAMPLER \$24

4 EACH JAMON & SHRIMP WITH REMESCO, ARUGULA
SAFFRON AIOLI & AVOCADO PUREE

CHORIZO FONDUE \$16

THREE CHILES, CHORIZO & QUESO

FROMAGE A TROIS \$18 v

SELECTION OF THREE ARTISNAL CHEESES &
ACCOUTREMENTS

MEDITERANIAN PLATTER \$14 r/v/(v)/gf option

HUMMUS, TABOULI, MUHAMMARA, MARINATED
OLIVES

PLATES

SALMON \$32 gf available

GOAT CHEESE RISOTTO & DILL POLLEN

COSTILLA DE RES \$34 gf available

BEEF SHORT RIBS WITH ANCHO CHILE DEMI, SWEET
POATATØ HASH, FENNEL CELERY SLAW

POLLO MOLE \$28 gf

1/2 CHICKEN, MOLE, HABENERO SAUCE CURLY ENDIVE,
QUESO, SALSA VERDE

PAELLA OR FIDEAU \$34 gf

SPANISH RICE OR PASTA, CLAMS, MUSSELS, CHORIZO,
CHICKEN, SHRIMP, PEPPERS, FISH

CIOPPINO \$30

CRAB, SHRIMP, SCALLOPS, FISH, CLAMS, MUSSELS,
SPICEY TOMATO SAFFRON BASED BROTH, BAGUETTE

GRANADA MAC & CHEESE \$29

LOBSTER, CHORIZO, BRIE, BLACK TRUFFLE, PENNA

BUTCHER CUTS* gf

15 DAY DRY AGED BISON \$45

NEW YORK STRIP \$34

ELK T-BONE \$40

BIRKSHIRE PORK CHOP \$28

PORTER HOUSE FOR 2 \$60

WAYGU FLAT IRON \$29

ALL CUTS COME WITH GARLIC CONFIT, MASHED
POTATOS, SEASONAL VEGGIES, AND YOUR CHOICE OF
CHORIZO, ROGUE SMOKE BLUE OR CHIMICHURRI
COMPOUND BUTTER
gf option available

DESSERTS \$11

CHOCOLATE POTS DE CREME, VANILLA LEMON PANNA COTTA OR POPCORN FLAN

check out our upcoming events at

GRANADAMPLS.EVENTBRITE.COM