

MENU CURRENTLY BEING UPDATED



TAPAS/Small Plates

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

LAND

SEA

PLANT

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

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

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

SLIDER TRIO \$16  
GRANADA, HARRISA, LAMB

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

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

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

DIVER SCALLOPS \$16 gf  
QUINOA SALAD, FIRE ROASTED

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

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

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

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

HOUSE MARINATED OLIVES \$5 gf

BURGERS

TACOS

SALADS

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

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

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

CHICKEN TINGA \$12  
GUAJILLO SAUCE, AVOCADO CREMA

MAHI MAHI \$14 AVOCADO, MANGO  
RELISH, CHILLI CREMA, LIME,  
MICRO CILANTRO

LAMB CARNITAS \$13  
CUCUMBER, MINT PICO, FETA

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

ENSELADA ACELGA \$14 RAINBOW  
CHARD, SHAVED FENNEL  
BULB, SUNFLOWER SLAW, GRAPE  
COMPUTE DRIZZLE

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

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

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CHARCUETERIE \$18  
CHEFS CHOICE OF  
CURED MEATS, & ACCOUTREMENTS

CROQUETTA SAMPLER \$24  
4 EACH JAMON & SHRIMP WITH REMESCO, ARUGULA  
SAFFRON AIOLI & AVOCADO PUREE

FROMAGE A TROIS \$18 v  
SELECTION OF THREE ARTISNAL CHEESES &  
ACCOUTREMENTS

MEDITERANIAN PLATTER \$14 r/v/(v)/gf option  
HUMMUS, TABOULI, MUHAMMARA, MARINATED  
OLIVES

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PLATES

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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

PAELLA \$34 gf  
SPANISH RICE OR PASTA, CLAMS, MUSSELS, CHORIZO,  
CHICKEN, SHRIMP, PEPPERS, FISH

BUTCHER CUTS\*

15 DAY DRY AGED BISON \$45

14 OZ FREE RANGE NEW YORK STRIP \$34

ALL CUTS COME WITH GARLIC MASHED POTATOS,  
SEASONAL VEGGIES

DESSERTS \$11  
CHOCOLATE POTS DE CREME, VANILLA LEMON PANNA COTTA

DUE TO WIDESPREAD DISTRIBUTION ISSUES WITHIN THE SUPPLY CHAIN, SOME ITEMS MAY  
NOT BE AVAILABLE AND OR ARE SUBJECT TO PRICE CHANGE. PLEASE FORGIVE US WHILE WE  
STRIVE TO SOURCE LOCALLY PRODUCED QUALITY PRODUCTS.

check out our upcoming events at

[GRANADAMPLS .EVENTBRITE .COM](http://GRANADAMPLS.EVENTBRITE.COM)