



v=Vegetarian

(v) vegan options on request

gf= gluten free

* denotes raw or under cooked meat

EXECUTIVE CHEF KIERAN GORMAN & SOUS CHEF MA'IINGAN SHERRIT STONE

TAPAS (SMALL PLATES)

ALBONDIGAS \$15

(meat balls)

GROUND LAMB W/HAZELNUT WHITE WINE

STEAMED MUSSELS & CLAMS \$15

PEI MUSSELS, CHORIZO, RED PEPPERS, MICRO'S, WHITE WINE

JAMON & ALCAPARRAS (CAPER) CROQUETA \$14

SHRIMP CROQUETA \$13

HOUSE MARINATED OLIVES \$5 gf

FRIED CHEESE PUFFS (COMING SOON)

MANCHEGO, CHEESE CURDS MADE INTO A PATE A CHOUX & FRIED

PRAWNS \$12 gf

SAUTEED WITH PRESERVED TOMATOS, OLIVES AND PARSLEY

DIVER SCALLOPS \$16 gf

QUINOA SALAD, FIRE ROASTED HARISSA, MORROCCON VINAIGRETTE

TARTA DE CAMARON (SHRIMP TARTLET) \$12

SAVORY SHRIMP, PAPRIKA, FRIED SAGE TOPPED WITH BUTTER SAUCE

BROCHETTES (SKEWERS)

PORK MARINATED GRILLED AND BASTED \$12

SPICY CHICKEN \$9

MAHI & BACON MARINATED IN ROSEMARY & SUMAC FINISHED WITH LEMON

BIKINI SANDWICH \$12

TRADITIONAL FRIED JAMON AND CHEESE CUT INTO 3RDS SERVED WITH BEER SAUCE.

SLIDER DUET \$11

2 GRANADA BURGERS

DOUBLE TRUFFLE FRIES \$11 v/(v)/gf

PARMESAN, PARSLEY, TRUFFLE SALT & OIL, GARLIC AIOLI

LEMON RICOTTA FRITTER \$10 v

SMOKED MAPLE AND SAFFRON AIOLI

ROASTED BEETS \$6

WITH GOAT CHEESE AND TOMATO RELISH

STUFFED PIQUILLO PEPPERS \$12

NEW MEXICAN PEPPERS, SALT ROASTED BEET, CHEVRE

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

SHARED

CHARCUETERIE \$18

CHEFS CHOICE OF

CURED MEATS, PATE & ACCOUTREMENTS

CROQUETA 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

PLATES

SALMON \$32 gf

PESTO RISOTTO, MIXED GREEN SALAS, SWISS CHARD, FETA AND GRAPE COMPOTE

GRILLED TUNA \$20 gf

PAPRIKA COVERED TUNA ON A BED OF MIXED GREENS AND WILD RICE TOSSED IN A MORROCAN VIN

PAELLA \$34 gf

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

PASTA AND CLAMS \$30

ANGEL HAIR PASTA, CLAMS, MUSSELS, GARLIC, ONION, RED PEPPER FLAKES, WHITE WINE, EVOO

MARMAKITAKO \$29

(FISHERMAN STEW) WALLEY FILLETS, POTATOES, ONION, DRIED CHILLIES, BELL PEPPERS SERVED WITH BREAD

15 DAY DRY AGED BISON \$45

TOPPED WITH MUSHROOMS, SIDE OF SEASONAL GREENS AND MASHED SQUASH

14 OZ NEW YORK STRIP \$34 FREE RANGE VEGETABLES WITH POTATOES TOPPED WITH COMPUND BUTTER

ROASTED BEETS TACO \$6

and chevre house pickles (always changing) grilled tortilla, mixed greens

MAHI TACO \$6 ea

AVOCADO CREMA, JALAPENOS, SHALLOTS, CORIANDER PAPRIKA

CHICKEN TINGA \$6 ea

CHICKEN BAISED IN CHICKEN BROTH, SHREDDED, WITH ONIONS, DRIED CHILLIES, GUAJILIO AND NEW MEXICAN CHILI WITH SPICY CHILI CREMA, HOUSE PICKLES & MIXED GREENS

GRANADA BURGER \$16*

MANCHEGO CHEESE, BACON, ARUGULA AND GARLIC AIOLI

QUINOA \$13 V/GF

AVACADO, SWEET POTATO, CORN, TORTILLA, TOMATILLO VINAIGRETTE

ENSELADA DE ALCEGA \$14

RAINBOW CHARD, SHAVED FENNEL BULB, SUNFLOWER SLAW, GRAPE COMPOTE DRIZZLE

SHRIMP ENSELADA \$16

MIXED GREENS, VINAGRETTE WITH SHREDDED MANCHEGO

DESSERTS: FRITA LECHE \$8

FERRARO PUFF, PUFF PASTRY WITH LALA ICE CREAM & HAZELNUT DRIZZLE \$6

FRESH BAKED COOKIES AND LALAS ICE CREAM \$5.00

(ask about availability)

NEW DAILY SPECIALS & MENU OFFERINGS FROM EXECUTIVE CHEF
KIERAN GORMAN

check out our upcoming events at

GRANADAMPLS.EVENTBRITE.COM