



## From The Kitchen...

Please see our chalkboard for additional seasonal items!

### House Yucca Chips \$1

Crispy Seasoned Yucca Chips

### Roasted Garlic Hummus \$4

Served with Roasted Garlic & Warm Pita  
Extra Pita \$1

### Prosciutto & Cheese Board \$15

Artisan Goat Cheese from Finca Cabrioles, Danish Blue Cheese & Prosciutto. Served on a Board with Dried Fruit, Fresh Bread, Sour Cherry Preserves, Organic Honey & Walnuts.

### Bruschetta \$2.5

Artisan Bread Topped with Diced Tomatoes, Garlic, Basil and Extra Virgen Olive Oil

### Cebollitas al Carbon \$3

Mexican Green Onions Grilled and Served With Warm Corn Tortillas and Lime

### Caprese Salad \$4

Slices of Fresh Mozzarella, Whole Leaf Basil and Market Fresh Tomatoes Served with a Side of Pesto

### Cucumber & Avocado Salad \$4

*(seasonal item)*

Cucumber, Avocado, Sweet Bell Pepper & Tomato tossed in a Fresh Lime Herb Vinaigrette

### Greek Salad \$4

Mixed Local Greens, Feta Chunks, Kalamata Olives, Red Onion, Market Tomatoes and Cucumbers Tossed with a Greek Vinaigrette

### Thai Noodle Salad \$4

Julienned Vegetables, Rice Noodles, Crushed Peanuts and Fresh Herbs Tossed with our House Made Soy Ginger Vinaigrette

### Pipian Parmesan \$3.5

Made with Local Squash and served with Marinara & Fresh Basil

### Sautéed Mushrooms \$4

White Wine, Garlic, Parmesan and Fresh Basil make this Bowl Perfect for Dipping!

### Bolitas de Papas \$3.5

Panko coated Potato Rounds filled with Pepperjack Cheese

### Venezuelan Arepas \$5

Handmade with Yellow Cornmeal and stuffed with Shredded Chicken & Sautéed Onions & Peppers  
\*can be made vegetarian

### Chicken Tamale \$3

Steamed in a Corn Husk and Served with a Creamy Salsa Verde

### Fish Tacos \$4

Two Flour Tortillas Filled with Crispy Battered Fish, Shredded Cabbage and Topped with Pico de Gallo

### Pulled Pork Sliders \$5

Slow Roasted Pork Topped with Creamy Coleslaw on Homemade Rolls; Served with Housemade Pickled Onions

### Hoisin Ribs \$6

Braised Pork Ribs, Caramelized with Hoisin Sauce, Sprinkled with Toasted Sesame Seeds & Served with a side of Asian Slaw

Looking for something more filling?

### Drunken Gnocchi \$8

Potato Gnocchi in a Flavorful Vodka Cream Sauce made with Sweet Tomatoes, Fresh Basil and Parmesan Cheese

### Chipotle Chicken Enchiladas \$8

Two Chicken Enchiladas Smothered in a Spicy Chipotle Enchilada Sauce and Served with Rice and Pico de Gallo

### Pollo Jalapeño \$9

Grilled Chicken Breast Topped with a Jalapeño Cream Sauce and Served with Rice and Sautéed Vegetables

### Filet of Beef \$14

Tender Beef Medallion Crowned with your Choice of a Balsamic Cream Reduction or Gorgonzola Crumbles; Served with Potatoes and Sautéed Vegetables

In the mood for something sweet?

### Warm Bread Pudding \$5

Our Pineapple Raisin Bread Pudding is a Local Favorite! Topped with a Rum Raisin Glaze and a Scoop of Vanilla Ice Cream

### Homemade Cheesecakes

*ask your server which flavors are available today!*

Chocolate Cheesecake with an Oreo Crust \$4

Lime Ginger Cheesecake with a Graham Cracker Crust \$4

Coffee Cheesecake with a Caramel Topping \$4

### Coconut Flan \$4

Typical Latin Caramel Custard with a layer of Shredded Coconut. Order your own, you won't want to Share!

ALL Prices are in USD. We Accept Cash, Visa, MasterCard, Amex & Discover

207 Calle Corrales, Next to Hotel Casa San Francisco Kitchen Open M-TH 3p-9p, FRI-SUN 12p-9p

[www.bocadillosgranada.com](http://www.bocadillosgranada.com)