

SMALL PLATES



NIBBLES

SMOKED ALMONDS (ve) (gf) £3

GORDAL & KALAMATA OLIVES (ve) (gf) £3

Lemon, rosemary and chilli

VEG AND VEGAN

PADRON PEPPERS (ve) (gf) £5

Smoked maldon salt

TENDERSTEM BROCCOLI (ve) (n) £5

Romesco and flaked almond and alioli

PATATAS BRAVAS (v) (gf) £4.5

Brava sauce and garlic aioli

MUSHROOM & TRUFFLE CROQUETTES (v) (n)

Garlic aioli & romesco (Three pieces) £6

FRIED HALUMI CHEESE £6

Toss with sumac, tahini and pomegranate sauce

SEAFOOD

SALTCOD CROQUETTES £6

Tartar sauce (Four pieces)

GRILLED PRAWNS (gf) £9

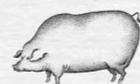
King prawns, chilli, garlic and parsley butter

GRILLED CALAMARI (gf) £8

Lemon, parsley, garlic

OCTOPUS (n) £9.5

New potatoes, romesco



MEAT

PORK BELLY BURNT ENDS £7

Cooked for hours in honey bbq glaze

STICKY PORK RIBS £7.5

Slow cooked in chefs oriental sauce

BRAISED BEEF CHEEKS (gf) £8

Potatoes, beef cooked in red wine and herbs

LAMB KOFTA (gf) (n) £8

Mint yoghurt, beetroot hummus

CHICKEN CROQUETTES (n) £6

Garlic aioli & romesco sauce (Three pieces)

BURRATA £8

Heirloom tomatoes, parma ham

MEATBALLS £6

San Marzano tomato sauce

SIDES

CHIPS (ve) £3

Upgrade chips

Piri piri £1

Sea salt and rosemary £1

Truffle parmesan £1.5

Halumi fries £6

BUTTER LETTUCE SALAD (v) £4.5

Gardol olives, aged manchego

RUSTIC GREEK SALAD (v) £5

SAUCE £1

Piri piri, lemon herb. Chipotle mayo, bbq sauce

Brava sauce, romesco, garlic parsley alioli,



STEAK

250g (8.5oz) FLAT IRON STEAK £18

Cooked medium rare, served with bone marrow butter, chips and roasted vine tomatoes

Peppercorn sauce £1.5



LAMB

MEDITARANIAN GRILLED LAMB £14.5

Marinated lamb chump grilled over hot coal Served with Mediterranean grilled vegetable cuscus, mint yoghurt and flaked almonds



CHICKEN

We brine our chicken for 24 hours in thyme, rosemary, bay leaf, black pepper and sea salt, then marinated in fermented birds eye chilli and lemon and grilled over hot charcoal

PORTHUGUISE CHARCOAL CHICKEN £12.5

Half chicken on the bone or pulled

Choose the flavor piri piri or lemon and herb

Served with Chips

MAINS



BURGERS

We use 100% British beef and use our own blend of cuts short rib, brisket and chuck.

We cook medium but please let us know your preference.

Burgers are served in a Portuguese potato bun

All the burgers are served with fries, please check sides to upgrade chips to any side for surpluses

DOUBLE TRUFFLE £12.5

Double patty, double cheese, caramelized onion, lettuce, beef tomato, truffle mayo

SMOKIE £13.5

Double burger patty, double cheese, smoked Italian pancetta, lettuce, beef tomato & crispy onion, burger sauce

DIP £13

6oz patty, roast beef, double cheese, horseradish sauce, pickle, ketchup, mustard. Served with bowl of beef gravy to dip or pour

B REX £13.5

6oz patty, double cheese, bbq brisket, slaw, crispy onion and pickle bbq sauce chipotle mayo

CHARCOAL CHICKEN BURGER £12.5

Choose Piri Piri, lemon herb

Pulled Portuguese charcoal chicken, slaw, chipotle mayo

GRID VEGAN BURGER (ve) £12.5

Vegan patty, double vegan cheddar, beef tomato, caramelized onion, lettuce, vegan burger sauce

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O F F
T H E
G R I D

KIDS

PULLED CHICKEN BURGER and chips £7

Served with coleslaw

CHEESE BURGER and chips £7

Lettuce, tomato, burger sauce



DESSERTS

ICE CREAM (v) (gf) £3

Vanilla, Salted Caramel or Chocolate

MANGO SORBET (ve) (gf) £3

CREMA CATALANA (v) (gf) £5

CHURROS (v) £5

If you have any food allergies, intolerances or concerns about cross contamination please inform your server before placing your order.
(n): contains nuts / (gf): gluten free
(v): vegetarian / (ve): vegan

We use the same fryer to cook multiple dishes.

100% of tips
go to the team