

SMALL PLATES



VEG AND VEGAN

GORDAL & KALAMATA OLIVES (ve) £3
Lemon, rosemary and chilli

PADRON PEPPERS (ve) £5
Smoked maldon salt

TENDERSTEM BROCCOLI (ve) (n) £5
Romesco, flaked almond and aioli

PATATAS BRAVAS (v) £4.5
Brava sauce and garlic aioli

MUSHROOM & TRUFFLE CROQUETTES (v) £6
Garlic aioli & romesco

FRIED HALLOUMI £6
With spicy honey butter

PECORINO MAC AND CHEESE £6.5
Four cheeses, cooked to order

AUBERGINE PARMIGIANA £6



SEAFOOD

SALTCOD CROQUETTES £6
Tartar sauce (Four pieces)

GRILLED PRAWNS (gf) £9
King prawns, chilli, garlic and parsley butter

CALAMARI (gf) £8
Cooked in its own ink, served with bread

OCTOPUS (n) £9.5
New potatoes, romesco

FRITTO MISTO
Calamari £7, prawn £9, whitebait £6, all mix £8



MEAT

PORK BELLY BURNT ENDS £7
Slow cooked in a honey BBQ glaze

STICKY PORK RIBS £7.5
Slow cooked in a homemade oriental sauce

CABERNET BRAISED BEEF CHEEK (gf) £8
Served with herb potatoes

CHICKEN AND PARMASAN CROQUETTES £6
Garlic aioli & romesco (Three pieces)

PORTUGUESE BEEF SKEWERS £8
Serve with chimichurri

GRILLED CHICKEN
(piri piri or lemon herb)
Leg £4.5 Brest £5

MEATBALLS £6
San Marzano sauce and bread



SIDES

CHIPS (ve) £3
Upgrade chips
Piri piri £1

Sea salt and rosemary £1
Truffle parmesan £1.5

RUSTIC GREEK SALAD (v) £6

PECORINO MAC AND CHEESE £6.5
Four cheese cooked to order

AUBERGINE PARMIGIANA £6



STEAK

250g FLAT IRON £15
Grilled over charcoal, recommended medium rare
Served with a choice of Peppercorn sauce or
Chimichurri and any side

CARNE ASADA £15
250g Argentine style marinated flat iron,
Grilled over charcoal, served with Chimichurri
and a choice of any side



LAMB

CYPRIOT LAMB KLEFTIKO £15
Slow cooked for 8 hours in a wood fired oven with
potatoes, tomatoes, peppers, herbs and
preserved lemons
Garnished with flaked almonds



CHICKEN

PORTHUGUISE CHARCOAL CHICKEN £12.5
Brined, marinated and grilled over charcoal
Half chicken on the bone or pulled, served with a
choice of any side
Choice of flavor peri peri or lemon and herb



GOURMET BURGERS

28days matured beef mixed with bone marrow,
cooked to medium, in a Portuguese potato bun
and pickle on the side
Serve with chips, update to any side or side for
surpluses

DOUBLE TRUFFLE £12.5
(veg option with halloumi)
Double patty, double cheese, caramelized onion,
truffle aioli
Burger sauce, lettuce, beef tomato

BACON MAGIC £12.5
Double patty, double cheese, bacon, bacon jam,
burger sauce, onion lettuce, beef tomato

COUNTRY GIRL £13.5
Double patty, double cheese, pork belly burn ends
Burger sauce, crispy onion, (jalapeno- optional)

ITALIAN JOB £12.5
Double patty, gorgonzola, smoky pancetta,
caramelized onion,
Burger sauce, rocket

CHARCOAL CHICKEN BURGER £12
Pulled charcoal chicken, seasonal slaw,
burger sauce
Choose Piri Piri chicken, lemon herb coleslaw

GRID VEGAN BURGER (ve) £12.5
Beyond meat patty, vegan cheddar, beef tomato,
Caramalised 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 (halloumi veg opt)
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