

URBAN GRILL

(s) Spicy dish, (n) contain nuts, (v) vegetarian, (g) contain gluten, (d) contain dairy
Our menus are marked to indicate allergen and dietary requirements.
Should you however have any questions please ask your waiter at any time.

STARTERS

Sautéed Shrimps (g)

shrimps, tamarind sauce, onion,
bell peppers and spring onion

Smoked Salmon (g) (d)

inhouse smoked Norwegian salmon
served with guacamole, lemon cream
capers and brioche bread

Veggie Sliders (v) (g)

chick peas, coriander, onion, eggplant
olive oil, sesame seeds

Assorted Mushroom (g) (d)

button, shitake, shimeji, oyster mushroom,
garlic, ginger, butter, cream, oyster sauce

Basil Chicken(g) (s)

chicken, basil, oyster sauce, lemon grass,
garlic and chili

Crispy Shrimps (g) (s)

rice cracker shrimp, ginger, garlic,
meko and fresh shito sauce

Lamb Dumpling (g) (s)

Lamb, Cabbage, Ginger, Garlic, Soy Sauce,
Olive Oil, Sake and Lemon Spicy sauce.

Lobster Dumpling (g) (s)

Lobster, Cabbage, Ginger, Garlic, Soy
Sauce, Sesame Oil, Sake and Fresh Shito
sauce

Duo of Squid (d) (s)

fried & jasper grilled squid, tomato salsa

Squid Geso (g)

grilled squid legs, spring onion, sesame
seed, garlic, ginger and teriyaki sauce

Smoked Halibut

halibut smoked in house with horseradish
sauce

Pappardelle with Lobster (g)

lobster, homemade pappardelle, chili bisque
sauce

GHC

70

85

40

85

45

60

50

55

70

55

55

55

Grilled Octopus

grilled octopus with batatas bravas

Carne de Sol

jerked beef Latin American style with
pumpkin puree onion and coriander

SALADS

Salad Verde (g)(v)

lettuce, baby leaves, carrots,
avocado, beetroot, cherry tomato,
seaweed with wasabi lemon dressing

Mesclun Salad (n) (v)

mix baby leaves, orange, mix seeds,
walnuts, lime and ginger dressing

Arugula Shrimp & Goat Cheese Salad (n) (v) (d)

shrimps, rockets, grapes, red onion,
cherry tomato and balsamic dressing

Smoked Chicken Salad

in house smoked chicken, mesclun salad,
onions, tomato with pickled dressing

PASTA & RISOTTO

Lamb Noodles(g) (s)

slow cooked lamb, bok choy, carrot,
onion, oyster sauce, citric chili
and spring onion

Sundried Tomato Risotto (v) (d)

arborio rice sundried tomatoes with basil
and ricotta cheese

Vegetarian Linguine (v) (g)

fresh tomato, broccoli, mushroom, onion,
garlic and butter

Seafood with Black Spaghetti (g) (d)

lobster, squid, mussel, shrimp, clams,
squid ink spaghetti, basil, garlic,
white wine, black olives, olive oil and
spicy tomato sauce

Lobster Spaghetti (s)(g) (d)

fresh chili, cherry tomato, garlic,
spring onion, butter and onion

55

55

GHC

60

60

85

70

110

100

80

140

120

10% service charge will be added to your total bill

Urban Grill offers **free parking from 6pm**

Please ask for your parking ticket to be stamped from 6pm onwards

<u>MAINS</u>	GHC	<u>MAIN COURSES FROM THE GRILL</u>	GHC
Grilled Sea Bass (g) (s) sea bass, spinach, shitake mushroom, lemon grass, coriander, soy sauce and ginger chili sauce	140	Lamb Cutlet (g) jospeser grilled lamb cutlet	150
Coated Halibut with Creamy Lobster sauce (d) (g) 200gr halibut, ginger, coriander, carrots, fennel, tomato, cream, onions, garlic and lobster	170	Flat Iron Steak higher angus, 250 gr. USA	130
Jospeser Grilled Lobster (s) with potato, asparagus, mushroom, citric chili sauce	140	Rib Eye first choice higher angus 300gr. USA	280
Jospeser Grilled Grouper (g) (s) grouper, bok choy, onion, green beans, garlic lemon chili butter with yellow bell pepper sauce	120	Australia Rib Eye Steak black angus, 300 gr. Australia	258
Grilled Salmon (g) salmon, pumpkin, beetroot, endive, cherry tomato, onion and teriyaki sauce	160	Fillet Mignon higher angus, 250 gr. USA	280
Jospeser Tiger Prawns (d) tiger prawns, bell pepper, garlic, onion, parsley, olive oil and vinegar, served with Argentinean salsa	180	T-Bone steak black angus, 500 gr. Australia	160
Grilled Chicken (g) (s) (n) organic chicken, broccoli, cauliflower, onion, chili, garlic, ginger and cashew nut sauce	80	Australian Beef Filet black angus, 250 gr. Australia	230
Urban Burger (g) (d) 180grm beef patty, diced tomatoes, gruyere cheese, aioli truffle sauce	90	Cowboy Steak 1 kg, South Africa	330
Slow Cooked Pork Ribs (g) (s) pork ribs, honey, rice vinegar, oyster sauce, chili and bell pepper	110	Half Grilled Organic Chicken organic chicken from Portugal	120
Short Ribs (g) (s) slow cooked short ribs, onion, spring onion, green bell pepper, soy sauce, vinegar, honey, sake, fennel seeds and coriander	110	Dry Aged Steak 21 days aged flat iron, 250gr, USA	120
Slow Cooked Jospeser Grilled Brisket(g) (s) roasted chili corn on the cob, black shito mayo	120	STEAK SAUCES Chimichurri: parsley, pepper, garlic	
Lobster Black Fried Rice(g) (s) lobster, black rice, carrot, green beans, sesame oil onion, ginger, garlic, soy sauce and spring onion	130	Peppercorn milk, butter, peppercorn, brandy, cream (d)	
Slow Cooked Beef Fried Rice (g) (s) slow cooked flat iron, basmati rice, spring onion garlic, ginger, green bell pepper, soy sauce and truffle poached egg	85	Spicy Teriyaki sauce: soy sauce, sake, sugar, Korean chili and sesame oil	
		Bernaise sauce: tarragon, onion, white wine, lemon juice	
		SIDES	
		Cassava fries with chili powder	20
		Plain rice Garlic rice Green salad	20
		Green beans	25
		Tomato & onion salad	15
		Sweet potato fries	20
		Mashed potato Sauteed Veg	25
		French fries Truffle chips	25

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