

U R B A N  
G R I L L  
SAMPLE MENU

**SALAD**

<b>Mesclun Salad (n) (v)</b> Mix baby leaves, orange, pomegranate, walnut, lime and ginger dressing	GHC 70
<b>Arugula &amp; Goat Cheese Salad (n) (v) (d)</b> Grapes, walnuts, avocado and balsamic sauce	GHC 75
<b>Rocket &amp; Blue Cheese Salad (d)</b> Rocket leaves, blue cheese, endive, frozen grapes and warm red onion	GHC 75
<b>Josper Grilled Romaine Lettuce (v) (n) (g) (d)</b> Romaine lettuce, sun dried tomatoes, goat cheese and pistachio seeds.	GHC 80
<b>Smoked Chicken Salad</b> In house smoked chicken, mesclun salad with pickled dressing	GHC 70
<b>Lobster Mango Salad</b> Lobster, mango, chili, avocado, coriander, yuzu and olive oil	GHC 60
<b>Char Grilled Octopus Salad</b> Green beans, cherry tomatoes, olives, quail eggs	GHC 65
<b>Lobster Salad (n)</b> Mix green salad, mango, walnuts, brown quinoa, and mustard honey dressing	GHC 85

**STARTER**

<b>Seared Scallop (n)</b> Scallop, golden gari, cashew nuts, green pea's sauce.	GHC 50
<b>Tuna Ceviche in Nori taco*</b> Ginger, spring onions, red chili, lime	GHC 55
<b>Crispy Shrimps (g)</b> Rice cracker shrimp, ginger, garlic and Meko, fresh shito sauce	GHC 60
<b>Salmon Tartar</b> Salmon, ginger, garlic, quail egg yolk, chili and parsley	GHC 80
<b>Beef Carpaccio (d)</b> Thinly sliced beef cold cut, rocket lettuce, parmesan, Mustard sauce and capers	GHC 75
<b>Scallop Ceviche</b> Scallop, lemon, onion, chili, coriander, ginger and sweet corn	GHC 90
<b>Duo of Squid (d)</b> Fried & Josper grilled squid, tomato salsa	GHC 70
<b>Quinoa Shrimps</b> Deep fried quinoa coated shrimp, served on the bed of mushroom, Spinach, black rice, butter cream and truffle oil	GHC 65
<b>West African King Crab*(g)</b> Stuffed with spicy crab, tomatoes, palm oil, coconut milk, gari	GHC 75
<b>Squid Tentacles</b> Grilled squid, Chimichurri sauce	GHC 45
<b>Urban Tacos (g)</b> Josper grilled beef, tomato salsa and guacamole	GHC 65

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**STARTER**

<b>Heart of Palm (v)</b> Olive oil, butter, garlic, onion, capers, and ginger	GHC 45
<b>Shrimp Provencal</b> Sautéed Shrimp, ginger, garlic, coriander pesto and butter	GHC 65
<b>Veggie Sliders (v) (g)</b> Chickpeas, coriander, onion, eggplant, olive oil, sesame seeds	GHC 45

**MAIN COURSE FROM THE GRILL**

<b>Flat Iron Steak</b> Higher Angus, 300 gr. USA	GHC 130
<b>Churrasco</b> Higher Angus, 350 gr. USA	GHC 120
<b>Rib Eye Steak</b> Choice higher Angus, 350 gr. USA	GHC 210
<b>Rib Eye Steak</b> Black Angus, 300 gr. Poland	GHC 190
<b>Cowboy Steak</b> Black Angus, 400 gr. Poland	GHC 210
<b>Fillet Mignon</b> Higher Angus, 300 gr. USA	GHC 225
<b>Porter House</b> Black Angus, 400 gr. Poland	GHC 250
<b>Picanha</b> Higher Angus, 250 gr. USA	GHC 160
<b>Sirloin Steak</b> Higher Angus, 250 gr. Argentina	GHC 175
<b>Australian Beef</b> Black Angus, 250 gr. Australia	GHC 200
<b>Argentinian Beef Filet</b> Black Angus, 250 gr Argentina	GHC 180
<b>Foie Gras extra</b> Quick seared and served on top of your grilled meat with truffle oil	GHC 65

**Steak sauces**

Chimichurri Parsley, pepper, garlic  
Peppercorn Dijon mustard, peppercorn, brandy, cream  
Vinaigrette Onion, tomato, coriander, spring onion, salt, vinegar, olive oil

**Sides**

Cassava fries with fresh shito sauce and chili powder	GHC 15
Plain rice   Garlic rice  Gari   Green salad	GHC 15

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Roasted beets, ginger coriander   Tomato & onion salad	GHC 15
Sweet plantain balls   Sweet potato fries	GHC 17
Green beans   French fries   Truffle chips	GHC 17
Buttered mashed potato	GHC 23
Steamed mix vegetable   Sautéed mix vegetable	GHC 25
Sautéed mushrooms with garlic butter	GHC 28

## MAIN COURSE FISH & SEAFOOD

<b>Josper Grilled Lobster *</b>	GHC 120
Grilled Lobster, black rice, garlic, chili, ginger	
<b>Crusted Grouper *(n) (d)</b>	GHC 160
Vinaigrette, lemon aioli, goat cheese, plantain, cashew nuts, carrot, pumpkin puree	
<b>Grilled Salmon (g) (d)</b>	GHC 190
220gr Salmon, sweet potato, beetroot, garlic, onion, walnut, Plantain, butter, cream and olive oil	
<b>Josper Tiger Prawns</b>	GHC 240
Tiger prawns, bell pepper, garlic, onion, parsley, olive oil and vinegar with Argentinian Salsa	
<b>Papillote de Poisson</b>	GHC 150
Grouper fillet, bell pepper, cherry tomato, onion, garlic, white wine, black olives and olive oil	

## MEAT

<b>Grilled Chicken * (d)</b>	GHC 85
Sun dried tomato, red bell pepper, diced tomatoes, and Potato wedges	
<b>Urban Burger (g) (d)</b>	GHC 90
Crispy onions, diced tomatoes, cheese, aioli truffle sauce	
<b>Braised Lamb Shank (d)</b>	GHC 190
Lamb shank, tomato, onion, lentil, coriander, chili, butter, cream and curry	
<b>Lamb Cutlet</b>	GHC 240
Sautéed eggplant, zucchini, leek, celery and tomato stew	

## PASTA & RISOTTO

<b>Risotto "Al Funghi" (v) (d)</b>	GHC 95
Button mushroom, parmesan, truffle oil	
<b>Crab and Lobster Ravioli*</b>	GHC 130
Crab, lobster, garlic, ginger, fresh tomato chilli sauce and basil	
<b>Vegetarian Linguini (v) (g)</b>	GHC 75
Fresh tomato, broccoli, mushroom	
<b>Mix Seafood with Black Spaghetti*</b>	GHC 170
Lobster, squid, mussel, shrimp, clams, squid ink spaghetti, basil, garlic, white wine, black olives and olive oil	
<b>Broccoli Risotto (d)</b>	GHC 95

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Button mushroom, cherry tomato, parmesan, and broccoli infused risotto with truffle oil

**Lobster Spaghetti\*(g)** GHC 140  
Fresh chili, cherry tomato

**Duck Risotto (d)** GHC 160  
Confit Duck, buttered squash, cherry tomato, parmesan cheese

**Grana Padano on Wheel (d)** GHC 140  
Parmesan cheese, linguini, truffle oil, Ketel one vodka and cream

**Linguini a la Carbonara (g) (d)** GHC 120  
Pork bacon, eggs, Parmesan cheese, butter, olive oil, black pepper

## DESSERTS

**NY Cheesecake** GHC 55  
Classic New York cheesecake served with berries compote

**Opera Cake** GHC 55  
With butter cream, coffee, chocolate and vanilla ice cream

**Dark Chocolate Cream** GHC 50  
Dark Chocolate, truffle foam, Pistachio tulle, strawberry balsamic compote

**Churros** GHC 40  
Fried-dough pastry served with vanilla, toffee and chocolate sauce

**Floating Island** GHC 45  
Baked meringue served with vanilla custard sauce and berries

**Sticky Toffee Pudding** GHC 40  
Sponge cake with dates and vanilla custard

**Dulce de Leche Pancake** GHC 45  
Pancake served with sweetened milk and vanilla ice cream

**Selection of Ice Creams/Sorbets** GHC 15 /Scoop

## The Lounge at Urban Grill

**Lounge Smoked Salmon with Lemon Sour Crème** GHC 90

**Lobster & Guacamole Rolls** GHC 50

**Mini Lobster Buns** GHC 110

**Tuna Tiradito** GHC 90

**Mussels in White Wine** GHC 110

**Trio of Truffle Mushroom Burgers** GHC 90

**Mediterranean Beef Bites** GHC 110

**Crab Cake Burgers** GHC120

**Crispy Shrimp with fresh Shito** GHC 65

**Fried & Jospet Grilled Squid with Tomato Salsa** GHC 70

**Spicy Plantain Gnocchi with Prawns** GHC 80

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**CHAMPAGNE**

<b>Veuve Clicquot Brut</b>	GHC 180/GHC 750
<b>Veuve Clicquot Brut Rosé</b>	GHC 180/GHC 850
<b>Moët &amp; Chandon Nectar Impérial</b>	GHC 650
<b>Moët &amp; Chandon Impérial</b>	GHC 800
<b>Moët &amp; Chandon Nectar Impérial Rosé</b>	GHC 800
<b>Moët &amp; Chandon Impérial Rosé</b>	GHC 750
<b>Moët &amp; Chandon Brut Jérobam</b>	GHC 4000

**OUR SPECIAL SELECTION OF CHAMPAGNE**

<b>Lanson White Label Nv</b>	GHC 540
<b>Pol Roger Brut Nv</b>	GHC 580
<b>Taittinger Brut Reserve Nv</b>	GHC 550
<b>Taittinger Nocturne Sec Nv</b>	GHC 550
<b>Lanson Extra Age Nv</b>	GHC 850
<b>Krug Grande Cuvee Nv</b>	GHC 1800
<b>Taittinger Brut Reserve Magnum Nv</b>	GHC 1400
<b>Dom Perignon, 2009</b>	GHC 2200
<b>Charles Heidsieck 'Blanc Des Millénaires', 1995</b>	GHC 1900
<b>Bollinger Grand Année, Champagne, France, 2004</b>	GHC 2250

**ROSÉ CHAMPAGNE**

<b>Charles Heidsieck Rosé Réserve Nv</b>	GHC 700
<b>Bollinger Rosé Nv</b>	GHC 900

**SPARKLING WINE**

<b>Riserva Giustino B Ruggeri, Veneto, Italy</b>	GHC 60/GHC 350
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WHITE WINES

	Vintage	Glass	Bottle
Jacob Creek Classic Chardonnay, Australia	2017	40	150
Vina Maipo Sauvignon Blanc, Central Valley, Chile	2018	45	160
Chateau Haute Mouleyre Bordeaux Blanc, France	2017		220
Analivia Sauvignon Blanc D.O. Rueda, Spain	2017		330
Sancerre Terroirs Domaine, Silvain Bailly, France	2018		450
Gavi Tenuta San Pietro DOCG, Italy	2016		500
Chardonnay, Terrazas de los Andes, Mendoza, Argentina	2017		550
Chateau-neuf-du-Pape la Roquete, Rhone, France	2015		600
Condrieu Domaine Du Chene, Rhône Valley, France	2013		700
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	2018		850
Penfolds Bin 311, Tumberumba, Australia	2014		850
Pinot Gris Calcaire Domaine Zind Humbrecht, Alsace, France	2011		990
Meursault Gaunox, Burgundy, France	2014		1000
Meursault 'Les Narvaux' David Moret, Burgundy, France	2010		1100
Chablis Grand cru 'Bougros' Jean Marc Brocard Burgundy, France	2010		1500
Domaine De Chevalier Blanc, Pessac-Leognan, France	2009		2350
Le Montrachet Grand Cru Domaine Jacques Prieur, Burgundy, France	2006		12000

RED WINES

	Vintage	Glass	Bottle
Jacob Creek Merlot, South Eastern Australia	2017	40	150
Mattienne Shiraz, Spain	2017	35	150
Casa Albali Grand Reserva de Familia D.O. Valdepeñas, Spain	2017		330
Biberius Oak, Spain	2016		360
Clarendelle Rouge, Domaine Clarence Dillon, Bordeaux/ France	2014		420
Terrazas Malbec, Mendoza, Argentina	2017		600
Bottega Amarone Della Valpolicella, Veneto, Italy	2012		880
Amarone Classico DOC, Allgerini, Italy	2013		1200
Antinori Tignanello Toscana IGT, Italy	2011		2600
Hermitage La Chapelle, Paul Jaboulet, Rhône Valley, France	2007		3000
Château Lynch-Bages 5ème Cru Classé, Pauillac, Bordeaux, France	1996		5300
Opus One, 2008, Napa Valley, USA	2014		8000
Château Mouton Rothschild 1er Cru Classé, Pauillac, Bordeaux, France	2003		9000
Château Latour 1er Cru Classé, Pauillac, Bordeaux, France	1995		17000

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ROSÉ WINES	Vintage	Glass	Bottle
Guy Saget, Rosé d'Anjou, AOC, Loire Valley, France	2015	50	200
Charles Melton. 'Rose of Virginia, Barossa Valley, Australia	2014		400
Château d'Astros Rosé, Cotes de Provence, France	2107		500
Domaine Ott Côtes De Provence, France	2014		900

PORT WINE	Vintage	Glass	Bottle
Quinta Do Castro LBV, Douro, Portugal	2011	50	450

**URBAN SIGNATURE COCKTAILS**

<b>Botanical Pot</b> Tanqueray Gin, cucumber, fresh orange, mint, lime juice, homemade rose syrup.	GHC 55
<b>Urban 23</b> Apricot washed Ron Zacapa, homemade sour marmalade, sour mix.	GHC 55
<b>Urban De Passion</b> Sagatiba Cachaca, passion fruit, apple juice, mint.	GHC 55
<b>Treasure Hunt</b> Aromatic infused Singleton, Martini Bianco, Cointreau.	GHC 55
<b>Urban Sling</b> Tanqueray Gin, Cherry Heering, pineapple juice, Sobolo, fresh lime.	GHC 55
<b>Gipsy Queen</b> Ketel One Vodka, White Wine, orange juice, honey.	GHC 55
<b>Earl Grey Martini</b> Ketel One Vodka, fresh lime, Earl Grey tea, egg white.	GHC 55
<b>Pinajito</b> Pineapple infused Don Julio Blanco poured over muddled mint and lime.	GHC 55
<b>The Smash</b> Rémy Martin V.S.O.P, fresh mint, fresh lime juice.	GHC 55
<b>The Zombie</b> Captain Morgan Spiced Rum, Don Julio Blanco Tequila, Ketel One Vodka, Tanqueray Gin.	GHC 55
<b>Gold Rush</b> Johnnie Walker Black Label, honey, fresh lime.	GHC 55
<b>The Red Cocktail</b> Grey Goose vodka, mix berries, elderflower syrup, fresh pineapple juice	GHC 55
<b>Urban Sour</b> Ron Zacapa rum, apricot jam, fresh orange juice, fresh egg.	GHC 55
<b>Sparkle Cheering</b> Ron Zacapa rum, cherry brandy, honey, soda.	GHC 55
<b>Yolo Delight</b> Ciroc vodka, Strawberry syrup, fresh pineapple juice, sweet & sour	GHC 55

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### MARIAGE FRÈRES TEA COCKTAILS

**The Explorer** GHC 55  
Mariage Freres Marco Polo, Cointreau, Martini Rosso, berries

**Amono** GHC 55  
Mariage Freres Casablanca, Captain Morgan Spiced Rum, passion fruit, lime

### NON-ALCOHOLIC COCKTAILS

**Virgin Smash** GHC 30  
Fresh mint, cucumber, basil leaves, pineapple juice, fresh lime

**Virgin Sling** GHC 30  
Pineapple juice, grenadine, Sobolo, fresh lime.

**Cucumber Fizz** GHC 30  
Cucumber, lemon, Ginger Ale

**Passion Amilo** GHC 30  
Passion fruit, lime, sugar syrup, Soda

### SOFT DRINKS | WATER

Fresh Juice Local Orange | Pineapple GHC 15

Apple juice | Cranberry juice GHC 15

Coke | Fanta | Sprite | Soda | Tonic | Ginger Ale GHC 20

Red Bull GHC 30

San Pellegrino GHC 20 /30

Acqua Panna GHC 20 / 30

Bel Aqua Still GHC 15 /20

Bel Aqua Sparkling GHC 15 /20

### BEERS

Corona GHC 30

Heineken Bottle GHC 20

Heineken Draft GHC 20 / 25

Savanna Dry | Hunters Dry/ Hunter Gold GHC 20

Guinness | Star GHC 15

### WHISKEY

Johnnie Walker Black Label 25 ml    Bottle  
GHC 15    GHC 450

Johnnie Walker Gold Label GHC 35    GHC 750

Johnnie Walker Platinum Label GHC 50    GHC 1000

Johnnie Walker Blue Label GHC 130    GHC 1900

Wyoming GHC 15    GHC 900

Chivas 12 Years GHC 25    GHC 550

Chivas 18 years GHC 50    GHC 1000

Haig Club Single Grain GHC 50    GHC 1500

Old Forester GHC 30    GHC 1200

Glenmorangie Original GHC 45    GHC 1200

Singleton GHC 30    GHC 450

Great King GHC 20    GHC 600

### BOURBON

Elijah Craig 12-Year-Old GHC 30    GHC 900

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Jack Daniel's	GHC 20	GHC 550
Hudson Four Grain	GHC 95	GHC 1500
<b>COGNAC</b>		
Hennessy VS	GHC 30	GHC 650
Hennessy VSOP	GHC 50	GHC 950
Hennessy XO	GHC 180	GHC 2000
Rémy Martin VSOP	GHC 30	GHC 800
Rémy Martin XO	GHC 160	GHC 1900
Louis Royer VSOP	GHC 50	GHC 1400
<b>MEZCAL</b>		
La Penca	GHC 25	GHC 900
Papadiablo	GHC 75	GHC 2200
Illegal Joven	GHC 50	GHC 1050
<b>TEQUILA</b>		
	25ml	Bottle
Don Julio Blanco	GHC25	GHC 450
Don Julio Añejo	GHC 35	GHC 500
1800 Coconut	GHC 30	GHC 750
Patron Silver	GHC 50	GHC 750
Patron Reposado	GHC 50	GHC 800
Patron XO Café	GHC 30	GHC 450
Herradura Plata	GHC 35	GHC 750
Herradura Reposado	GHC 40	GHC 1000
Siete Leguas Blanco	GHC 30	GHC 1125
Ocho Blanco	GHC 35	GHC 540
Excellia Añejo	GHC 50	GHC 2000
<b>ARMANGNAC</b>		
Baron de Sigognay	GHC 30	GHC 1560
<b>LIQUEUR</b>		
Miclo Poire William	GHC 25	GHC 910
Miclo Kirsch	GHC 25	GHC 910
Amaretto	GHC 15	GHC 450
Jägermeister	GHC 15	GHC 350
Baileys	GHC 15	GHC 350
Kahlúa	GHC 15	GHC 300
Sambuca	GHC 15	GHC 450
Amarula	GHC 15	GHC 230
Cointreau	GHC 15	GHC 460
<b>Vermouths</b>		
Martini Bianco	GHC 15	GHC 450
Martini Rosso	GHC 15	GHC 450
Martini Extra Dry	GHC 15	GHC 450
La Quintinye Extra Dry	GHC 25	GHC 700
La Quintinye Rouge	GHC 25	GHC 700
Cocchi Americano	GHC 25	GHC 700
Cocchi Vermouth	GHC 25	GHC 700

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Punt e Mes	GHC 15	GHC 450
Byrhh	GHC 25	GHC 780
Campari	GHC 15	GHC 450
<b>VODKA</b>		
Cîroc  Cîroc Pineapple	GHC 25	GHC 550
Ketel One	GHC 15	GHC 400
Snow Queen	GHC 15	GHC 600
Belvedere	GHC 30	GHC 900
Absolut Elyx	GHC 40	GHC 700
Ketel One Citron	GHC 10	GHC 360
Grey Goose	GHC 25	GHC 900
Finlandia Grapefruit	GHC 12	GHC 370
Black Cow	GHC 25	GHC 1500
U'Luvka	GHC 30	GHC 520
Beluga	GHC 60	GHC 2500
<b>GIN</b>		
	25ml	Bottle
Tanqueray	GHC 10	GHC 400
Tanqueray No. 10	GHC 12	GHC 450
Beefeater	GHC 10	GHC 300
Bombay Sapphire	GHC 15	GHC 500
Hendrick's	GHC 25	GHC 750
<b>PISCO's</b>		
Pisco Portón	GHC 20	GHC 1040
Pisco ABA	GHC 20	GHC 1080
Pisco Kappa	GHC 20	GHC 520
<b>RUM</b>		
Captain Morgan Spiced	GHC 15	GHC 400
Four Squares Spiced	GHC 12	GHC 420
Ron Zacapa 23	GHC 45	GHC 750
Appleton Estate V/X	GHC 12	GHC 500
Bank 5 Island	GHC 35	GHC 850
Green Island Spiced	GHC 12	GHC 500
Chairman's Spiced	GHC 12	GHC 500
Elements Eight Spiced	GHC 150	GHC 5500

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