

U R B A N G R I L L

(s) Spicy Dish, (n) Contain Nuts, (v) Vegetarian, (g) Contains Gluten,
(d) Contains Dairy
Our menus is marked to indicate allergen and
dietary requirements.

STARTERS

Sautéed Shrimps (g)

Shrimps, Tamarind sauce, Onion,
Bell Peppers and Spring Onion

Veggie Sliders (v) (g)

Chick Peas, Coriander, Onion, Eggplant,
Olive Oil, Sesame Seeds

Sautéed Mushroom (g)

Button, Shitake, Shimegi, 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.

Beef Dumpling (g) (s)

Beef, Tomato, Garlic, Chili, Onion, Olive Oil,
Spring Onion with Asian Pesto

Lobster Dumpling (g) (s)

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

Salmon Ceviche (s)

Salmon, Lemon, Onion, Chili, Coriander,
Ginger, Sweet Corn and Basil Pesto

Duo of Squid (d) (s)

Fried & Jospier Grilled Squid, Tomato Salsa

Squid Geso (g)

Grilled Squid Legs, Spring Onion, Sesame
Seed, Garlic, Ginger and Teriyaki Sauce

Beef Bun (g)

Steamed Bread, Roasted Beef, Cucumber
Pickled, Red Chili And Teriyaki sauce

Lamb Bun (g)

Steamed Bread, Slow Roasted Lamb, Mint,
Chimichurri Sauce and Radish

GHC

70

40

85

45

60

50

45

55

85

70

55

55

55

SALADS

Salada Verde (g) (v)

Lettuce, Baby Leaves, Carrots, Mango,
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

Lobster Mango Salad

Lobster, Mango, Chili, Avocado,
Coriander and Olive Oil

PASTA & RISOTTO

Lamb Noodles (g) (s)

Slow Cooked Lamb, Bok Choi, Carrot,
Onion, Oyster Sauce, Citric Chili
and Spring Onion

Risotto 'Al Funghi' (v) (d)

Button Mushroom, Parmesan and Truffle Oil

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

GHC

60

60

85

70

80

110

100

80

140

120

10% service charge will be added to your total
bill. Urban Grill offers free parking from 6 pm.
Please ask for your parking ticket to be stamped
from 6 pm onward

MAINS	GHC	MAIN COURSES FROM THE GRILL	GHC
Grilled Sea Bass (g) (s) 140 Sea Bass, Spinach, Shitake Mushroom, Lemon Grass, Coriander, Soy Sauce and Ginger Chili Sauce		Flat Iron Steak 130 Higher Angus, 250gr. USA	
Coated Halibut with Smokey Creamy lobster sauce (d) (g) 170 200gr Halibut, Ginger, Coriander, Carrots, Fennel, Tomato, Cream, Onions, Garlic and Lobster		Rib Eye Steak 250 Black Angus, 350gr. Australia	
Josper Grilled Lobster (s) 140 Potato, Asparagus, Mushroom, Citric Chili Sauce		Fillet Mignon 250 Higher Angus, 250gr. USA	
Josper Grilled Grouper (g) (s) 120 Grouper, Bok Choi, Onion, Green Beans, Garlic Lemon Chili Butter with Yellow Bell Pepper Sauce		Porter House 250 Black Angus, 500gr. Poland	
Grilled Salmon (g) 160 Salmon, Pumpkin, Beetroot, Endive, Cherry Tomato, Onion and Teriyaki Sauce		Australian Beef Fillet 230 Black Angus, 250gr. Australia	
Josper Tiger Prawns (d) 180 Tiger Prawns, Bell Pepper, Garlic, Onion, Parsley, Olive Oil and Vinegar, served with Argentinean Salsa		Half Grilled Organic Chicken 120 Organic Chicken from Portugal	
Grilled Chicken (g) (s) (n) 80 Organic Chicken, Broccoli, Cauliflower, Onion, Chili, Garlic, Ginger and Cashew Nut Sauce		STEAK SAUCES	
Urban Burger (g) (d) 90 180gr Beef Patty, Diced Tomatoes, Gruyere Cheese, Aioli Truffle Sauce		Chimichurri : Parsley, Pepper, Garlic Peppercorn : Milk, Butter, Peppercorn Brandy, Cream (d) Lemon Spicy Sauce : Lemon Juice, Chili, Oil, Garlic Spicy Teriyaki Sauce : Soy Sauce, Sake, Sugar, Korean Chili and Sesame Oil	
Lamb Cutlet (g) (s) 150 Mango, Chili, Black Pepper, Soy Sauce, Sake, Onion		SIDES	
Slow Cooked Pork Ribs (g) (s) 110 Pork Ribs, Honey, Rice Vinegar, Oyster Sauce, Chili and Bell Pepper		Cassava Fries with Chili Powder & Shito 20 Plain rice Garlic Rice Gari 20 Green salad 20 Tomato & Onion Salad 15 Sweet Plantain Balls Sweet Potato Fries 20 Green beans French fries Truffle Chips 25 Buttered Mashed Potato 25 Steamed or Sautéed Mix Vegetables 25	
Short Ribs (g) (s) 110 Slow Cooked Short Ribs, Onion, Spring Onion, Green Bell Pepper, Soy Sauce, Vinegar, Honey, Sake, Fennel Seeds and Coriander		DESSERT	
Beef Rib Eye (g) 160 Rib Eye, Potato, Asparagus, Radish, Edamame Beans and Asian Pesto		Chocolate Fudge 60 Soft chocolate sponge with dulce de leche, chocolate sauce and drop of vanilla custard	
Beef Fillet (g) (s) 160 Beef Fillet, Eggplant, Zucchini, Onion, Carrot, Spring Onion, Garlic, Ginger, Korean Chili Sauce		Apple Tatin 50 Puff Pastry Cooked with Caramelized Apples	
Lobster Black Fried Rice (g) (s) 130 Lobster, Black Rice, Carrot, Green Beans, Sesame Oil, Onion, Ginger, Garlic, Soy Sauce and Spring Onion			
Slow Cooked Beef Fried Rice (g) (s) 85 Slow Cooked Flat Iron, Basmati Rice, Spring Onion, Garlic, Ginger, Red Bell Pepper, Soy Sauce and Truffle Poached Egg			

SPARKLING WINES

	Glass	Bottle
Café de Paris Peach, France		250
Café de Paris Mango, France		250

CHAMPAGNE

Moët & Chandon Mini Brut (200ml)		155
G.H. Mumm Brut	120	550
G.H. Mumm Demi Sec	120	550
Nicolas Feuillatte Brut Reserva		600
Moët & Chandon Imperial Brut		800
Moët & Chandon Impérial Rosé		850
Moët & Chandon Nectar Impérial		850
Moët & Chandon Nectar Impérial Rosé		900
Veuve Clicquot Brut		850
Veuve Clicquot Rosé		1000

WHITE WINES

	Glass	Bottle
Jacobs Creek Classic	40	150
Chardonnay, South Eastern Australia		
Vina Maipo Sauvignon Blanc	45	160
Central Valley Chile		
Château Haut-Mouleyre, Sauvignon Blanc		250
Bordeaux, France		
Domaine de la Baume, Chardonnay		250
Pays d'Oc, France		
Sancerre Terroirs Domaine, Silvain Bailly		450
France		
Gavi Tenuta San Pietro DOCG, Italy		500
Moillard Coquillage Chablis, France		520
Cloudy Bay Sauvignon Blanc, Marlborough		850
New Zealand		
Le Montrachet Grand Cru		12,000
Domaine Jacques Prieur, France		

RED WINES

	Glass	Bottle
Jacobs Creek Merlot	40	150
South Eastern Australia		
Vina Maipo Cabernet	45	160
Sauvignon Chile		
Domaine de La Baume, Syrah		250
Languedoc, France		
Moillard Le Duche Bourgogne		380
Pinot Noir, France		
Terrazas Malbec, Mendoza		600
Argentina		
Domaine de Tholomies Minervois		650
La Liviniere, France		
Bottega Amarone Della Valpolicella		880
Veneto, Italy		
Antinori Tignanello Toscana IGT, Italy		2,600

ROSÉ WINES

	Glass	Bottle
Guy Saget, Rosé d'Anjou	50	200
AOC, Loire Valley, France		

Domaine de la Baume Les Hirondelles		250
Rosé, France		

Domaine Ott Côtes De Provence, France		900
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URBAN SIGNATURE COCKTAILS

GHC 55

Urban De Passion

Sagativa Cachaca, Passion Fruit, Apple Juice, Mint

Urban Sling

Tanqueray Gin, Cherry Heering, Pineapple Juice, Sobolo, Fresh Lime

The Red Cocktail

Grey Goose vodka, Mix Berries, Elderflower Syrup, Fresh Pineapple Juice

The Smash

Rémy Martin V.S.O.P, Fresh Mint, Fresh Lime Juice.

The Zombie

Captain Morgan Spiced Rum, Don Julio Blanco Tequila, Ketel One Vodka, Tanqueray Gin.

NON-ALCOHOLIC COCKTAILS

GHC 35

Virgin Smash

Fresh Mint & Lime, Cucumber, Basil, Pineapple

Virgin Sling

Pineapple Juice, Grenadine, Sobolo, Lime

Cucumber Fizz

Cucumber, Lemon, Ginger Ale

SOFT DRINKS | WATER

Fresh Juice (Local Orange) Pineapple	GHC15
Apple Juice Cranberry Juice	GHC15
Coke Fanta Sprite Soda Tonic	GHC 20
Ginger Ale Diet Coke	GHC 20
Redbull	GHC 30
Bell Aqua Still Sparkling	GHC 15/20
San Pellegrino Acqua Panna	GHC 20/30

BEERS

Heineken Bottle	GHC 25
Heineken Draft Half/Full	GHC 20/30
Savanna Dry Hunters Dry or Gold	GHC 25
Guinness Star	GHC 15

Teas and Coffees Menu**GHC 20**

Black Tea
 Darjeeling Himalaya
 Celyan Orange Pekoe
 French Breakfast
 Empereur Chen – Nung,
 Marco Polo
 Earl Gray Imperial
 Esprit De Noel

Green Tea

The Vert Fuji -Yama
 Milky Blue
 The Sur Le Nil
 Vert Provence

Fruit and Herbal Tea

Tilia Argentea
 Rouge Metis
 Casablanca
 Verbena Citroedora

Coffee

Single Espresso / Double Espresso
 Americano
 Cappuccino
 Latte

WHISKEY

Shot **GHC**
Bottle

Four Roses single barrel		90
Four Roses small batch		60
Johnnie Walker Black Label	15	600
Johnnie Walker Gold Label	35	750
Johnnie Walker Platinum	50	1000
Johnnie Walker Blue	130	2500
Chivas 12 Years	25	650
Chivas 18 years	50	1500
Haig Club Single Grain	50	1500
Old Forester	30	1200
Glenmorangie Original	45	1200
Singleton	30	800
Glenfiddich 12 years	30	800
Great King	20	600

VODKA

Ketel One/Ketel One Citron		80
Ciroc / Ciroc Pineapple	25	750
Snow Queen	15	600
Belvedere	30	900
Absolute Elyx	40	700
Grey Goose	25	900
Black Cow	25	1500
U'Luvka	30	520

GIN

	Shot	GHC Bottle
Beefeater		60
Tanqueray	10	350
Tanqueray No. 1	12	400
Bombay Sapphire	15	500
Hendrick 's	25	800

RUM

Captain Morgan Spiced		80
Captain Morgan Black		80
Four Square Spiced	12	420
Ron Zacapa 23	45	750
Bank 5 Island	35	850
Green Island Spiced	12	500

BURBON

	Shot	Bottle
Jack Daniel Fire		150
Jack Daniel Honey		150
Elijah Craig 12-Year-Old	30	900
Jack Daniel 's	20	650

TEQUILA

Patron Reposado	50	750
Don Julio Blanco	25	700
Don Julio Añejo.	35	850
Patron Silver	50	800
Patron XO Café	30	800
Herradura Plata	35	750
Siete Leguas Blanco	30	1125
Excellia Anejo	50	1800

COGNAC

Hennessy VS	30	800
Hennessy VSOP	50	1100
Hennessy XO	180	2500
Remy Martin VSOP	30	1000
Remy Martin XO	160	2000

MEZCAL

La Penca	25	900
Papadiallo	75	2200
Illegal Joven	50	1050

LIQUEUR

Miclo Poire William	25	910
Miclo Kirsch	25	910
Amaretto	15	450
Jagermeister	15	400
Baileys	15	400
Kahlúa	15	300
Sambucca	15	600
Cointreau	15	500

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