

NAPA GRILL

★ CALIFORNIAN FINE DINING ★

EST 2017

NAPA GRILL RESTAURANT ★ HÜRLIMANN AREAL ★ BRANDSCHENKSTRASSE 130 ★ 8002 ZÜRICH
RESERVATIONEN TEL: 044 289 80 80 ★ WWW.NAPAGRILL.CH

STARTERS

Avocado salad
with rocket salad, dried
tomatoes & coriander
16

Steak tartare
from Wagyu Beef Teriyaki
with toasted brioche (JP)
60g 50 / 100g 85

Wild garlic soup
with straw of organic smoked
ham from the Ueli Hof (CH)
17.50

Californian crab cake
(CA, MSC certified crab)
with mango mayonnaise
16 / 24

Baby lettuce
with organic Swiss bacon
and caesar dressing
19 / with bio-chicken (CH) 34

Burratina
Pimiento del Padron, onion
confit and olive focaccia
21

Bio-bacon sampler
Belly and back bacon
from the Ueli Hof (CH)
18

Salmon trout ceviche
(CH) marinated with
lemon-and-lime juice
23 / 39

MAINS

VEGETARIAN

Swiss organic tofu (150 / 250 g) 20/26
from the grill

Homemade grilled vegi burger 35
with burrata, rocket salad and pesto

FISH

Swiss salmon trout 45
from the grill

POULTRY

Half bio-chicken from the wood burner (CH) 🐔 ... 39
with Bourbon whiskey marinade

MEAT

Steak club sandwich (Swiss Black Angus) 37
with red wine-and-onion chutney

Napa Grill butcher burger* (Flannery Beef, USA, 8oz) 39
with bacon marmalade, tomatoes and red onions

Bio-baby rack ribs (Ueli-Hof, 550 g) 42
from Swiss pigs with honey-and-lime glaze

Sides all 7

Potatoes: Mashed Potatoes, Rosemary Potatoes,
Pommes Allumettes, Fries (regular),
Crispy Chips, Sweet Potato Fries

Vegetables: Sautéed spinach, pan-fried mushrooms, grilled
vegetable, sweet corn with bacon, side salad

Other: Bramata polenta, Risotto

Sauces First sauce incl. / each additional one 2.50
Barbecue Sauce, Chimichurri, Herb Butter,
Sauce Bernaise, Smoky Bourbon Sauce

PRIME BEEF

USA – CALIFORNIA ☆ **USDA PRIME BEEF***
flannery beef – napa grill exclusive

The beef specialties from "America's first-ever 100-point butcher"
(wine critic Robert Parker) – found exclusively in Europe at Napa Grill.
According to producer, hormone- and antibiotic-free.

Filet Mignon **WA** 6/8oz (170/220g) 53/71

New York Steak **DA** 8/12oz (220/340g) 52/78

Rib-Eye-Steak **DA** 10/14oz (280/400g) 55/77

Kansas City Strip **DA** 20oz (570g) 🍴 85

Bone-in Ribsteak **DA** 20oz (570g) 🍴 89

Porterhouse-Steak **DA** 34oz (950g) 🍴 130

SWITZERLAND ☆ **BLACK ANGUS**
swiss black angus- and ip-suisse cert. farms

The succulent, well-marbled structure and beautiful meat
give our Swiss Angus beef a special flavor of its own!

Filet **WA** 150g 45

Entrecôte **WA** 300g 52

JAPAN – MIYAZAKI Prefecture ☆ **WAGYU BEEF**
a4 – officially certified

This "entrecôte" is wonderfully marbled, unbelievably juicy,
and has an incomparable flavor.

Strip Loin Teriyaki A4 **WA** pro 100g 95

JAPAN – HYŌGO Prefecture ☆ **KOBE BEEF**
a5 – officially certified

Imported exclusively by Napa Grill, top-quality A5 Kobe beef
(subject to availability). The Holy Grail for meat lovers!

Strip Loin Teriyaki A5 **WA** pro 100g 135

DA Dry-aged **WA** Wet-aged 🍴 suitable for 2
– All weights are approximate. –

Our serving staff will be happy to advise on our range of meats, degrees of doneness and our daily specials.
MSC certified sustainable seafood. Allergens and intolerances: please check with our staff.

*May contain allergens, antibiotics and/or hormones.