

NAPA GRILL

★ CALIFORNIAN FINE DINING ★

EST 2017

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

STARTERS

Artichoke Fennel Salad
with Olives

19

Tatar
from Wagyu Beef Teriyaki,
with toasted Brioche (US*)
60g 49 / 100g 79

Tomato Sherry Soup
with Mackerel and Almonds

18

Californian Crab Cake
(CA, MSC certified crab)
with Miso Mayonnaise
Edamame and Kombu
26/ 38

Baby Lettuce
with Organic Swiss Bacon
Caesar Style
/with Steak Slices (5oz/140g)
19 / 34

Burratina
with Peperoni, Eggplant and
Herbs
25

Bio-Bacon Sampler
(CH) Belly- and Back Bacon
from the Ueli-Hof
21

Kingfish Tatar
(CH) with Dry Fruits & Salad
Espuma
26

MAINS

VEGETARIAN

Swiss Organic Tofu (150g / 250g) 20 / 26
from the Grill

Beyond Meat Burger 35
with Salad, Olives & Peperoni
and regular Fries

FISH

Swiss Alpine Salmon 39
from the Grill

POULTRY

Half bio-chicken from the wood burner (CH) 39
from Wendlin-Hof with Bourbon Whiskey Marinade

MEAT

Club steak sandwich (Swiss Black Angus) 37
with Organic Bacon, Onion & Apple
and regular Fries

Napa Grill Butcher Burger* (Flannery Beef, USA, 8oz) 39
with Bacon Marmelade, Tomato & red Onions
and regular Fries

Bio-Baby Back Ribs (Ueli-Hof (CH), 550 g) 48
with Honey-Barbecue Glaze

Sides all 7.5

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

Vegetables: Sautéed spinach, Side Salad,
Almond Broccoli, Corn with bacon,
Vegetables of the Day

Other: White Wine Risotto, Mac & Cheese,
Pimientos, 9.50

Sauces First sauce incl. / each additional 3.50
Barbecue Sauce, Chimichurri, Napa Butter,
Smoky Bourbon Sauce

Sauces /not incl. 5.50
Truffel Mayonnaise, Sauce Bernaise

PRIME BEEF

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

The dry aged 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.

New York Steak 8 / 12 oz (220g / 340g) 55 / 78

Rib-Eye-Steak 10 / 14 oz (280g / 400g) 59 / 82

Kansas City Strip 20 oz (570g) 89

Bone-in Ribsteak 20 oz (570g) 98

Porterhouse-Steak 34 oz (950g) 149

USA – CALIFORNIA ☆ PREMIUM BEEF *
flannery beef – napa grill exclusive

The wet aged 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 Lady's Cut (170g) 55

Filet Mignon Gentleman's Cut (220g) 69

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

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

Wetzstein Steak 220 g 49

Entrecôte 300 g 58

USA – FRONTIER RESERVE ☆ WAGYU BEEF *
9+ – officially certified

This wet aged "entrecôte" is wonderfully marbled, unbelievably juicy, and has an incomparable flavor. According to producer, hormone- and antibiotic-free.

Strip Loin A4 pro 100g 89

JAPAN – HYŌGO Präfektur ☆ KOBE BEEF
a5 – officially certified

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

Strip Loin A5 pro 100g 135

🍴 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.