

NAPA GRILL

★ CALIFORNIAN FINE DINING ★

EST 2017

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

STARTERS

Lamb's Lettuce
with Egg,
Organic Swiss Bacon
and Croutons
17

**Swiss Black Angus
Beef Tatar**
with Egg, Potato Espuma
60g **30** / 120g **47**

Sweet Corn Chili Soup
with Chorizo (E)
18

Californian Crab Cake
(CA, MSC certified crab)
with Mango and Papaya
26/ 38

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

Endive Salad
with Baked Soft Cheese,
Persimmon, Pumpkin Seeds
and Fig-Mustard-Vinaigrette
25

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

Swiss Shrimp Duo
Fried and Ceviche,
with Beetroot and Couscous
32

MAINS

VEGETARIAN

Bell Pepper **26**
from the Grill, with Beyond Meat, Feta and Avocado

Beyond Meat Burger **32**
with Cheddar Rutland Red Cheese, Lettuce,
smoked Cole Slaw and Regular Fries

FISH

Swiss Alpine Salmon **39**
from the Grill

POULTRY

Alpstein Guinea Fowl au Vin (CH) **35**
with Root Vegetables

MEAT

Pastrami Sandwich (Swiss Black Angus, 150g) **37**
Home Made Pastrami with Sourdough Bread with
Egg, Lettuce, Onions, Pickle and Regular Fries

Napa Grill Butcher Burger* (Flannery Beef, USA, 8oz) .. **39**
with Cheddar Rutland Red Cheese, Lettuce,
smoked Cole Slaw and Regular Fries

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

Sides all **7.5**

Potatoes: Potato Espuma, 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, Artichokes **9.5**

Sauces: First sauce incl. / each additional **3.5**
Barbecue Sauce, Chimichurri, Napa Butter,
Smoky Bourbon Sauce

Sauces: not incl. **5.5**
Truffle 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 8oz / 12 oz (220g / 340 g) **57 / 78**

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

Kansas City Strip 20 oz (570 g) **89**

Bone-in Ribsteak 16 oz / 28oz (450 g / 790g) **96 / 132**

Porterhouse-Steak 34 oz (950 g) **159**

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 6oz (170g) **55**

Filet Mignon Gentleman's Cut 8 oz (220 g) **69**

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 **55**

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

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

Wetzstein Steak 220 g **49**

Rib-Eye 250 g **55**

Entrecôte 300 g **58**

SWISS – RHEINFELDEN ☆ SHRIMPS
fresh – conscious – regionally

Exclusively by Napa Grill. Swiss shrimps have a crunchy bite, are smooth and juicy. The aroma is very fine, with slightly sweet notes.

Swiss Shrimp and Chips **43**

Swiss Shrimp per Piece **12**

🍴 suitable for 2 – All weights are approximate
(CA) Canada, (CH) Switzerland, (E) Spain, (I) Italy,
(P) Portugal, (US) United States of America

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 antibiotics and/or hormones.