

City Grill

STEAKHOUSE



A South African grill experience

We are known for our traditional South African dishes with various venison options and beautifully matured beef steak.

Our dishes are drenched in African spirit and kept traditional with choices like oxtail stew and ostrich fillet steak. You will see that all our traditional South African dishes are highlighted with our national flag to indicate its South African heritage and for you to try it out. Our extensive menu means our service ambassadors are well-trained.

We also have a sommelier on hand, to assist with wine recommendations and food pairing from our fantastic vintage wine selection.



VAT included. All major credit cards welcome.
No cheques accepted. Service charge not included.
A 10% service charge will be added for parties of 6 people or more.

Traditional South African delicacies

To South Africans food is far more than sustenance. Our love of all things is surpassed only by our passion for sport. Here is a quick look at some of the South African venison delicacies.



SPRINGBOK

Well-known in rugby-playing nations, this small antelope has an uncanny ability to leap over twice its own height into the air – hence the “spring” in its name. One of the true icons of South African culture. A tender and deeply flavourful meat.



ZEBRA

Zebras are African equines with distinctive black-and-white striped coats. The meat is a beautiful deep red colour offering a delicious subtle game flavour. Zebra meat is also low in fat, low in cholesterol and high in protein.



OSTRICH

If this gawky bird could talk it would probably lament its inability to fly away. South Africans have long been aware of the ostrich’s many uses – from leather boas to ornate oversized eggs, there isn’t a part of the ostrich that can’t be used. It also makes for excellent and healthy eating.



CROCODILE

Many rural Africans refuse to eat crocodile because its friends can eat you back. If you’re not going near any crocodile-infested rivers, however, it is probably quite safe to order crocodile, and the meat makes a very interesting and tasty meal.



WARTHOG

In South Africa, this wild pig is also known as a Vlakvark or Bosvark (Bushpig). On the surface, warthogs are not a pretty sight, but they offer living proof that beauty is only skin deep. Look past their coarse-haired exterior and you’ll discover their true talent – they make for excellent eating.



TRADITIONAL DISHES

Dishes marked with our National Flag are Traditional South African Dishes.



Smoked
Springbok
Carpaccio

Appetisers

TEMPURA STYLE PRAWN - 149

Battered prawns served with a chilli sauce

CHICKEN WINGS - 135

Grilled with a sweet and sour basting.

BABY CALAMARI - 129

Grilled and topped with lemon butter.

☞ CARPACCIO (Smoked Springbok) - 139

Drizzled with olive oil and Parmesan shavings.

BRUSCHETTA - 105

Toasted ciabatta, rubbed with garlic, topped with Mozzarella, cherry tomato and fresh basil, drizzled with EVO.

HALOUMI CHEESE - 110

Sautéed Cypriot cheese with Quince jelly.

CRAB CAKES - 169

Baked crab cakes with a mustard and mayo sauce.

Salads

GREEK SALAD - 110

Topped with Feta cheese and calamata olives.

CAESAR SALAD - 139

Crisp lettuce, caesar dressing, croutons and shavings of Parmesan cheese.

CHICKEN CAESAR SALAD - 155

Crisp lettuce, Caesar dressing croutons, egg and shavings of Parmesan cheese

HALOUMI AND AVOCADO SALAD - 125

Grilled Haloumi cheese on crisp lettuce, croutons, baby tomatoes.

CRAB SALAD - 159

A refreshing combination of sliced veg and salad mixed with blue crab and a creamy mayo and lemon dressing.

WE DO NOT USE SYNTHETIC/MOCK CRAB IN ANY OF OUR DISHES.

From the Sea

SOLE GRILLED (WHEN AVAILABLE) - 349

2 East Coast Soles served with lemon butter sauce and french fries

CALAMARI - 275

Whole tender grilled baby calamari from the Falkland Islands. Served with savoury rice.

KINGKLIP - 320

Filleted, grilled with lemon butter served with savoury rice.

PRAWNS - 330

Queen prawns (6 per portion) grilled and served with lemon butter sauce on savoury rice.

PRAWNS TIGER - SQ

(5 per portion) Grilled with lemon butter and served on a bed of rice.

PRAWN CURRY - 259

Served on a bed of savoury rice with chutney, sliced banana and chopped tomato and onion.



Calamari

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Steak
Diane



From the Grill

Please choose one of the following basting options:

- A) Original South African BBQ basting
- B) Olive oil, Lemon and Oregano basting

	250g	300g	500g	800g
RUMP	229	269		
SIRLOIN	255	290		
FILLET	320	389		
T-BONE			375	
RIB-EYE (on the bone)			569	910
RIB-EYE (off the bone)*			399	

Choose one of the following with your dishes above:

SAVOURY RICE OR FRENCH FRIES OR MASHED POTATO

PLEASE ASK SHOULD YOU REQUIRE US TO CUT LARGER STEAKS FOR YOU.

- 🍴 **KAROO LAMB CHOPS - 350**
South African lamb – the pride of the Karoo.
- 🍴 **MIXED GRILL ON A SKEWER - 295**
South African boerewors (sausage), chop, steak, skewered grilled and served with an egg.
- 🍴 **SPARE RIBS - 379**
Tender cured ribs grilled and topped with a sweet and sour basting.
- 🍴 **OXTAIL STEW* - 285**
- 🍴 **LAMB CURRY - 265**
Typical South African curry served on a bed of savoury rice with chutney, sliced banana and chopped tomato and onion.

Choose one of the following with your dishes above:

SAVOURY RICE OR FRENCH FRIES OR MASHED POTATO

Dry Aged Beef

Our "DRY AGED BEEF" is aged to perfection in our state of the art "DRY AGING UNIT". This process adds great flavour and texture into our carefully selected premium steaks.

T-BONE* - STARTS FROM 439
RIB-EYE (on the bone)* - STARTS FROM 599
Please ask your waiter for more information.

Choose one of the following with your dishes above:

SAVOURY RICE OR FRENCH FRIES OR MASHED POTATO

Wagyu Beef

Our Wagyu beef is carefully selected and cooked to perfection.

SIRLOIN / RIB-EYE 300g* - 995

This dish is served with any of our side dishes at no extra cost.

Please note either Sirloin or Ribeye will be available. Please ask your waiter about this option.

Gourmet Steaks

HALOUMI AND AVOCADO STEAK - 385
Lazy-aged sirloin – grilled, then sautéed with grilled Haloumi cheese and sliced avocado. Topped with a mild cheese sauce.

STEAK DIANE - 395
Tender delicately flavoured grilled fillet served on toasted French baguette and topped with a mushroom, garlic, red wine, cognac and cream sauce.

CHATEAUBRIAND - 395
Fillet flambèed with brandy.
Served with a Bèarnaise sauce.

Choose one of the following with your gourmet steaks above:

SAVOURY RICE OR FRENCH FRIES OR MASHED POTATO



We specialise in only the best SAMIC/NDA-certified grain-fed South African Beef. All steaks are flame grilled to order. We will cut giant steaks on request.

Venison - In traditional South African style

We only use top quality "fan fillet" for our ostrich dishes. Venison subject to availability.

☒ OSTRICH FILLET KEBAB - 335

Cubes of ostrich skewered with onion and green peppers, grilled and topped with a creamy green peppercorn sauce.

☒ OSTRICH FILLET STEAK - 365

Marinated in orange juice, soya sauce and ginger.

☒ SPRINGBOK - 329

Sautéed and topped with a rosemary and quince sauce.

☒ WARTHOG - 329

Cubes of warthog and fresh peppers, skewered, grilled and topped with a creamy mushroom and quince-jelly sauce.

☒ ZEBRA - 329

Sautéed and topped with a lemon and honey sauce.

☒ CROCODILE - 355

Cubes of crocodile, onion and fresh peppers, skewered, grilled and topped with a delicate green peppercorn sauce.

☒ GIANT GRILLED MIXED VENISON SKEWER - 495

Crocodile, ostrich, zebra, springbok, home-made venison sausage, red bell peppers and dried fruit skewered and grilled with a quince-jelly sauce.

Choose one of the following with your venison above:

FRENCH FRIES OR MASHED POTATO

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Please note that venison should not be cooked more than medium otherwise it tends to be tough.

All the above venison selections are subject to availability due to strict laws regarding hunting season.

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Giant Grilled Mixed Venison Skewer



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**Haloumi and
Avocado Steak**

Burgers - Pure ground beef burger served with chips.

REGULAR - 139

CHEESE - 159

Topped with double-sliced cheddar cheese.

HAWAIIAN - 169

Topped with grilled pineapple and cheese.

CHEESE AND BACON - 169

Topped with bacon and cheese.

STEAK ROLL - 170

150g pure steak.

GUACAMOLE - 179

Topped with bacon, cheese and avocado sauce.

CHICKEN - 155

Tender grilled chicken breast.

Premium Burgers - Pure ground beef burger served with chips.

BLACK ANGUS BURGER* - 199

100% Black Angus Beef.

Served on a brioche roll, with cheese.

WAGYU BURGER* - 215

100% Wagyu Beef.

Served on a brioche roll, with cheese.

* Subject to availability.

Poultry

CHICKEN BREAST "CITY GRILL" - 179

Tender grilled chicken breast with mushroom sauce.

CHICKEN CORDON BLEU - 199

Thinly sliced smoked ham and Emmenthaler cheese enclosed in a lightly crumbed sautéed fried chicken breast and topped with a creamy cheese sauce.

Choose one of the following with your poultry above:

**SAVOURY RICE OR FRENCH FRIES
OR MASHED POTATO**

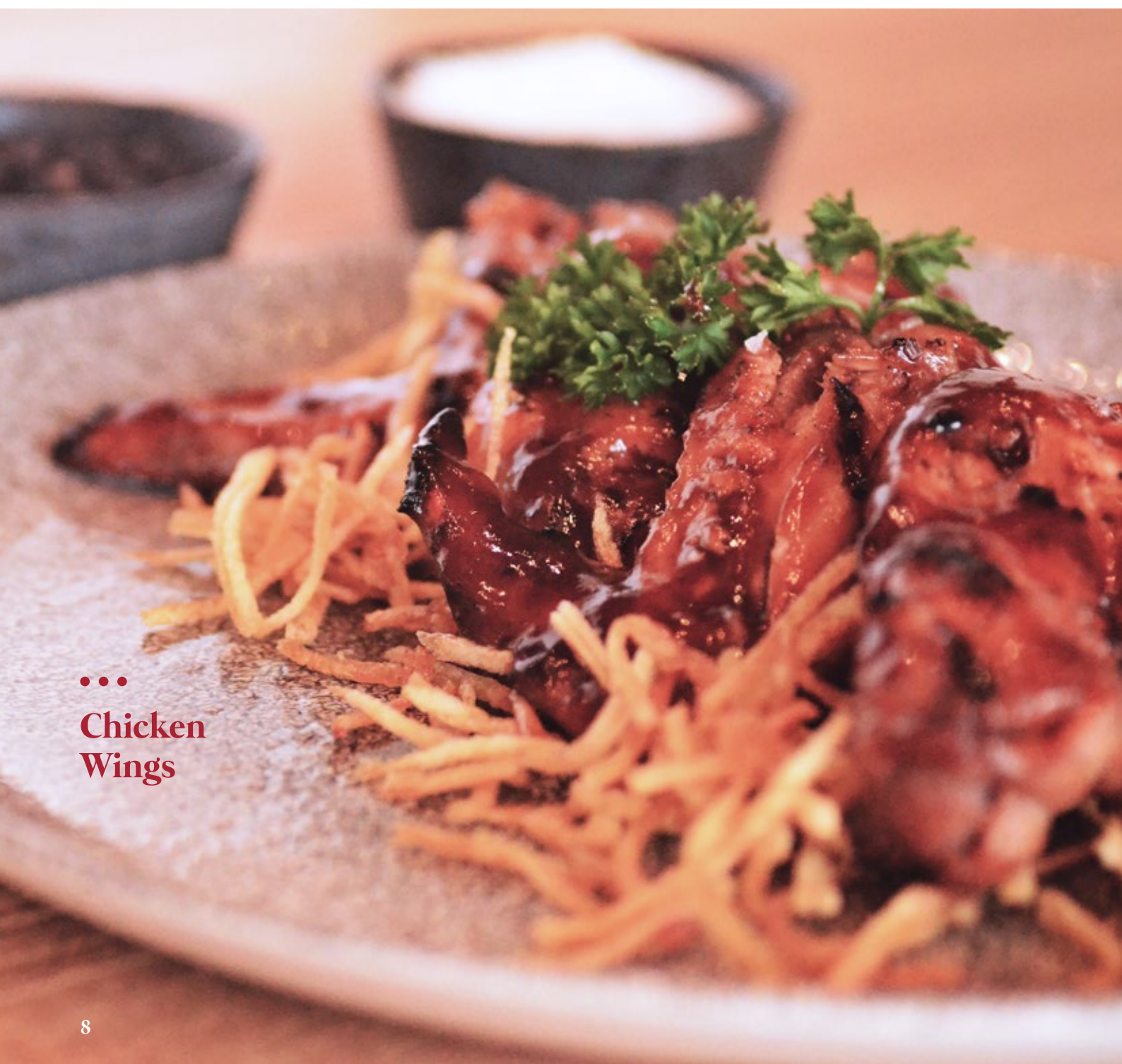
Vegetarian

VEGETARIAN PLATTER - 155

Selection of baked Feta cheese parcels in phyllo pastry, fried onion rings, mashed potato, creamed spinach and mixed vegetables.

VEGETARIAN BURGER - 195

Vegetarian burger served with a side of french fries.



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**Chicken
Wings**



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Prawns

Kiddies Menu

Under 12 years old.

HAMBURGER AND FRENCH FRIES - 79

HOT DOG AND FRENCH FRIES - 69

Sauces

**PEPPER, CHEESE,
PERI-PERI , MUSHROOM - 49**

GARLIC BUTTER - 40

Side Orders

VEG OF THE DAY (Roasted) - 55

SAUTÉED MUSHROOMS - 59

CREAMED SPINACH - 49

Served in a phyllo pastry basket,
topped with Feta cheese.

FRIED ONION RINGS (For two) - 59

PLATE OF FRENCH FRIES - 49

Desserts

CRÈME BRULÉE - 105

VANILLA ICE CREAM - 79

Vanilla Pod ice cream served with chocolate sauce.

NOUGAT ICE CREAM (Semi-freddo) - 129

A slice of nougat ice cream topped with fresh home-made nougat.

☛ BAR-ONE CHOCOLATE CHEESECAKE - 130

Home-made, American style cheesecake.

☛ CAPE BRANDY PUDDING - 99

Traditional home-made pudding with dates and nuts, served warm with ice cream.

Beverages

FILTER - 39

ESPRESSO - 39

CAPPUCCINO - 39

HOT WATER, LEMON AND HONEY - 10

IRISH (with Jameson Whiskey) - 79

KAHLUA COFFEE - 79

DOM PEDRO - 79

SHAKES

	Regular	Double Thick
Strawberry	59	65
Chocolate	59	65

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Bar-One Chocolate Cheesecake



City Grill

STEAKHOUSE



Wine List

WINE SELECTION

Our wine list comprises a premium selection of South Africa's top wine estates at various price points. We strive to represent different wine regions within the borders of South Africa and internationally to provide our guests with the best and most thorough experience of our country's superb selection.

We also invite you to have a look at our selection of vintage wines available on the wine list. The temperature of these wines is carefully monitored and controlled. We offer some rather rare and special vintages. Please ask the sommelier for assistance in selecting these top wines.

SOMMELIERS

A sommelier or wine steward is a trained and knowledgeable wine professional, commonly working in fine restaurants, who specialises in all aspects of wine service as well as wine and food pairing.

Our Sommelier/Wine Steward:
Elvis Dube

WINES BY THE GLASS

We have a great deal of top quality wines on offer in South Africa. To assist you to try different wines from different regions, we offer a number of wines by the glass. Please ask your sommelier for assistance in making the perfect selection for your palate.



Corkage – R100 or at the discretion of the sommelier.

All wines subject to availability. All bottles are 750ml unless indicated otherwise.

Wine by the glass is 187ml unless indicated otherwise. Champagne and Cap Classiques are 150ml.

Please note: Wine farms may change vintage of some wines during the course of the year.

Aperitifs

Glass Bottle

To begin your evening, why not enjoy an aperitif before your meal? All are served by the glass.

Monis Full Cream	38
Monis Medium Cream	38
Monis Pale Dry	38
Martini Rosso	38
Martini Secco	38
Campari	47
Ouzo	69

Port

We have sourced Port from various regions in South Africa. Excellent to start or end your evening.

Allesverloren Fine Old Vintage	48
Flagstone "The Last Word" Cape LBV	50

Champagne

Made in the traditional Méthode Champenoise style, true Champagne is only created in the Champagne region in France.

Food pairing: Oysters, Grilled Octopus and Prawn Saganaki.

Champagne Barons de Rothschild Brut	2 195
Champagne Barons de Rothschild Brut Rosé	2 750

Cap Classique

South Africa's own version of the traditional Méthode Champenoise, a bottle fermented sparkling wine that mimics the characteristics of the original Champagne style.

Food pairing: Sole, Prawns, Kingklip or Grilled Calamari.

Graham Beck Brut	127	505
Graham Beck Brut Rosé	126	505
Boschendal Brut	120	479
Boschendal Brut Rosé	120	479
Pongracz Noble Nectar		447
Pongracz Noble Nectar Rosé Light		447
Pongracz Brut	112	447
Pongracz Brut Rosé	112	447
Pongracz Desiderius		1 075

Blush

Glass Bottle

These light Rosés and Blanc de Noirs offer a simple, refreshing drinking experience.

Food pairing: Kingklip or Prawns.

Nederburg Grenache Rosé	57	227
Post House Three Pearls Rosé		295
Tamboerskloof Katharien Rosé		260
Brookdale Estate Mason Road Serendipity Rosé		273
Simonsig Needless to Say Rosé	54	210

White Blends

With no set rules behind the content of a dry white blend, each producer is free to create something unique from the various varietals produced on the estate.

Food pairing: Kingklip, Prawns or Prawn Curry.

Cape Portrait	52	205
Tanzanite Blanc de Blanc		585
Haute Cabrière Chardonnay Pinot Noir	71	282

Sauvignon Blanc

One of South Africa's steadfast favourites, this grape offers the distinct green pepper or grassy characters that people have grown to love.

Food pairing: Kingklip, Crocodile or Calamari.

Diemersdal	60	240
Peter Falke		365
De Grendel	72	285
Durbanville Hills	59	235
Paul Clüver	73	289
Beau Constantia Pas De Nom		325
La Motte	68	272

Chenin Blanc

Glass Bottle

South Africa has more Chenin than even France's Loire Valley, the variety's home. Used here for everything from generic "dry whites" to ambitious sweet wines, this grape has produced many flavoursome wines.

Food pairing: Prawns, Calamari, Chicken Skewer "City Grill" or Caesar Salad.

The Bernard Series Old Vine		539
Dalkeith Kalmoesfontein		680
Simonsig Langbult		509
Groote Post	68	273
Nederburg Heritage Heroes Anchorman		467

Semillon

This is one of South Africa's oldest varieties and in the 1700s, over 90% of its plantings were Semillon.

Food pairing: Kingklip or Crocodile.

Steenberg		585
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Grenache Blanc

Grenache Blanc is a white wine grape that originated in northern Spain from where it spread to France to become the fourth most planted vine in France.

Food pairing: Chicken Cordon Bleu or Caesar Salad.

KWV The Mentors		467
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Gewürztraminer

Gewürztraminer is a variety with a pink-to-red skin colour. The variety has high natural sugar and the wines are white and usually off-dry with a flamboyant bouquet of litchis.

Food pairing: Prawn Curry or Bobotie.

Simonsig Jamala		249
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Semi-Sweet White

Glass

Bottle

These wines have slightly higher sugar levels that create charming flavours. Easy drinking wines for everyday occasions.

Food pairing: Spare Ribs, Lamb Neck Curry or Oxtail Stew.

KWV Classic Moscato
Nederburg Stein

56
44

220
173

Chardonnay

Another popular grape that is used in a wide range of styles, including barrel fermented, unwooded or oak matured.

Food pairing: Prawns, Karoo Lamb Chops or Kingklip.

Zonnebloem
Paul Clüver Village
Terre Paisible Vigne D'Or
Tokara Reserve Collection
Cape of Good Hope Serruria
Cathedral Cellar

59
86

235
339
545
585
495
264

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Grenache Blanc



Vintage Selection

Bottle

We have sourced some of South Africa's finest rare wines for your enjoyment. For more detailed information on this collection, please speak to our Sommelier or Wine Steward.

Bordeaux Blends

Asara Bell Tower 2004	2 970
Asara Bell Tower 2005	4 750
Simonsig Tiara 1998	4 550
Marianne Estate Floreal 2004	3 380
Marianne Estate Floreal 2007	3 450
Marianne Estate Floreal 2013	3 180
Dalla Cia Georgio 2007	4 300
Meerlust Rubicon 1983	5 120
De Grendel Sir David Graaff 2013	5 950
Gabrielskloof Five Archers 2010	3 450
Idiom Blend 2016	1 850

Cabernet Sauvignon

Meerlust 1983	5 350
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Shiraz

Avondale Samsara 2009	2 890
Meerendal 1987	5 900
Stellenzicht 1994	5 900
Stellenzicht 1997	4 300
Stellenzicht 2001	5 700
Stellenzicht Golden Triangle 1999	5 100
Alto Estate	1 700

Pinotage

Stellenzicht Golden Triangle 1999	3 950
Stellenzicht Golden Triangle 2001	3 850
Simonsig Redhill 2007	3 980

Pinotage Blends

Simonsig Frans Malan 2003 4 150

Red Blends

KWV Roodeberg 2008 1 200
Vergelegen V 2011 4 500

Merlot

Meerlust 1997 2 580
Nederburg Auction Reserve 2001 3 550

Amarone

Asara Avalon 2005 2 800

Carménère

KWV Carménère 2017 4 450

Pinot Noir

Dalla Cia 2015 1 900
Dalla Cia 2017 1 700
Hamilton Russell 2005 2 800
Hamilton Russell 2006 3 200
Hamilton Russell 2007 3 500
Boschendal Elgin 2015 2 900
Boschendal Elgin 2016 2 700
Boschendal Elgin 2017 2 200

Red Blends

Glass Bottle

A simple term that describes a wide range of blended wines, each offering something different to enjoy.

Food pairing: Lamb Chops, Zebra, Warthog or Ostrich.

Haute Cabrière Arnim Family Reserve		395
Mulderbosch Faithful Hound Creation	92	365
Nederburg Double Barrel Red		562
Cape Portrait Red	52	309
Credo SMV		205
Cederberg	85	398
KWV Roodeberg Red		339
Boschendal Nicolas		290
		560

Shiraz

Also known as Syrah, this grape is seen by many as the future of South African wines.

Food pairing: Fillet Steak, Ribeye Steak or Giant Mixed Venison Skewer.

Tokara	89	354
Tamboerskloof		555
De Grendel		515
Marras Swartland	58	229
Post House Merry Widow		585
Saronsberg Provenance		310

French Style Bordeaux Blends

These blends use all five of the noble varietals in varying proportions to create elegant and sophisticated wines that can be enjoyed now or for years to come.

Food pairing: Ribeye Steak or Lamb Chops.

Nederburg Heritage Heroes The Brewmaster		525
Meerlust Rubicon		1 139
Buitenverwachting Meifort		435
De Grendel Rubaiyat		1 045
Rupert & Rothschild Classique	125	485

Cape Blends

These blends use the Pinotage grape in the forefront to create some unique, proudly South African wines.

Food pairing: Giant Mixed Venison Skewer, Springbok, Ostrich, Warthog or Zebra.

Idiom C		859
Retief	76	305
Warwick Three Cape Ladies		520
Idiom Amphitheatre of Dreams	90	360

Pinot Noir

Glass Bottle

A notoriously difficult grape to grow, but when done right, it produces some wonderfully smooth and rich examples.

Food pairing: Karoo Lamb Chops.

Paul Clüver Village	86	339
Creation		575
Haute Cabrière Unwooded		282
Vrede & Lust		525

Cabernet Sauvignon

Widely planted all over South Africa, this adaptable grape has produced some of the finest and longest-lasting wines that are enjoyed all over the world.

Food pairing: Sirloin, Rump or Fillet Steak.

Cederberg		567
Meerlust		949
Le Bonheur	82	325
Tokara Reserve Collection		959
Muratie Martin Melck		685
Peter Falke		629
Brampton Roxton		482

Cabernet Franc

Cabernet Franc is a red wine grape known for its light body, aromatic complexity, and flavours of red fruits, herbs, and spices.

Food pairing: Fillet Steak, Ribeye Steak or Giant Mixed Venison Skewer.

Raats Family Wines Dolomite		425
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Merlot

This is a smooth, medium to full-bodied red wine with flavors of black cherry, plum, and chocolate, known for its versatility and easy drinkability.

Food pairing: Spare Ribs or Sirloin Steak.

Laborie	60	239
De Grendel		439
Vergenoegd		450
Van Loveren	52	209
Muratie Alberta Annemarie		475
Zonnebloem	72	289
Steenberg		535

Cinsault

Glass Bottle

Cinsault is a French red grape variety, traditionally used in the Southern Rhône blend as a partner to Grenache, Syrah and Mourvèdre.

Food pairing: Lamb Chops

Bellevue 72 289

Zinfandel

Zinfandel is a robust and fruit-forward red wine known for its bold flavours of blackberry, raspberry, and pepper.

Food pairing: Fillet Steak, or Giant Mixed Venison Skewer.

Idiom 575

Pinotage

This true South African grape, made from Pinot Noir & Cinsault, has become a fast favourite with locals and visitors alike.

Food pairing: Giant Mixed Venison Skewer or Fillet Steak.

L'Avenir Single Block		1 049
Simonsig	87	342
Bellevue		407
Durbanville Hills Collectors		373
Warwick The Black Lady		1 039
Angus Paul Transient Lands		550
The Mentors		756

Dessert Wine

The ideal way to end off your meal, either as an accompaniment to one of our decadent puddings or simply sipped by themselves.

Klein Constantia Vin de Constance	149
Fleur du Cap Noble Late Harvest	49
Nederburg WM Noble Late Harvest	59
Bottega Fior Di Latte	95
Bottega Gianduia	95

After-dinner Liqueurs

Excellent way to end your meal. Best accompanied with Espresso, Cappuccino and Cape Brandy Pudding.

Dalla Cia Espresso Corretto	40
Bottega Limoncino	46
Bottega Grappa Fior di Latte	46
Bottega Grappa Gianduia	46
Dalla Cia Cabernet Sauvignon Merlot Grappa	60
Bottega Grappa Vendemmia Tardiva	75
Dalla Cia Single Cultivar Grappa	98

Spirits

WHISKY - SINGLE MALT

Glenmorangie 10 year

SPEYSIDE

Glenfiddich 12 year
Glenfiddich 15 year
Glenfiddich 21 year

WHISKY

Bell's
Chivas Regal 12 year
Famous Grouse
J&B
Johnnie Walker Red
Johnnie Walker Black
Johnnie Walker Blue
Jameson

ISLAY

Laphroaig 10 year

GIN

Old Buck Gin
Amarula Gin
Bombay Sapphire
Cruxland
Clemengold

TEQUILA

Ponchos Blanco
Olmeca Gold
Olmeca Silver

BRANDY

Klipdrift
Richelieu
KWV 10 year
KWV 12 year
KWV 15 year

COGNAC

Courvoisier
Hennessy
Remy Martin
Bisquit & Dubouché

BOURBON

Jack Daniels
Jack Daniels Single Barrel

OTHER SPIRITS

Spiced Gold
Red Heart Rum
Captain Morgan
Bacardi
Mainstay Cane
Southern Comfort
Smirnoff Vodka
Absolut Vodka
Belvedere
Strolichnaya
Count Pushkin

Digestive

Underberg

Beer & Cider

BEER

74 Heineken 49
Heineken Silver 49
Amstel 49
Sol 49
Windhoek Lager 49
310 Windhoek Draught bottle 49
Heineken Draught - 500ml 65
Heineken Draught - 300ml 49

CRAFT BEERS

52 CBC Lager 65
45 CBC Pale Ale 65

CIDERS & COOLERS

375 Savanna Dry/Lite 49
43 Hunters Dry/Gold 49

Liqueurs

32 Cape Velvet 32
Kahlua 32
Tia Maria 32
66 Oudemeester Peppermint
50 or Ginger Liqueur 32
56 Jägermeister 51
Amarula Cream 37
Cointreau 53
Drambuie 53
Frangelico 56
55 Amaretto 63
Premium Grappa (Dalla Cia) 80
Pinot Noir Grappa (Dalla Cia) 105
Grappa (Tardivo) 102
Galliano 69
Zappa Sambuca 39
134 Grand Marnier 54

Soft Drinks

95 Red Bull 52
128 Soda Water 29
214 Coke 35
155 Coke Lite 35
Coke Zero 35
Fanta 35
Schweppes Ginger Ale 29
Schweppes Tonic Water 29
Schweppes Dry Lemon 29
Schweppes Lemonade 29
Creme Soda 35
Sprite 35
Cola Tonic 35
Lime Juice 35
42 Passion Fruit 35
45 Tomato Cocktail 31
56 Rock Shandy 34
74 Appletiser 40
52 Grapetiser 40
41 Orange Juice (fresh) 40
Strawberry Juice 40
Ice Tea (Peach or Lemon) 35
Natura Water - Still 750ml 49
Natura Water 49
LA Vie Water - Still 750ml 69
54 LA Vie Water - Sparkling 750ml 69

City Grill

STEAKHOUSE



LIQUOR ACT

Section 52 Read with Section 159 (a) of Act 27/189

Place for consumption of liquor: The holder of every on-consumption license shall ensure that liquor sold there under be consumed on the licensed premises only. The owner of the licenses can be held responsible and lose their liquor license as well as be liable to a fine or even imprisonment if the above is not complied with.