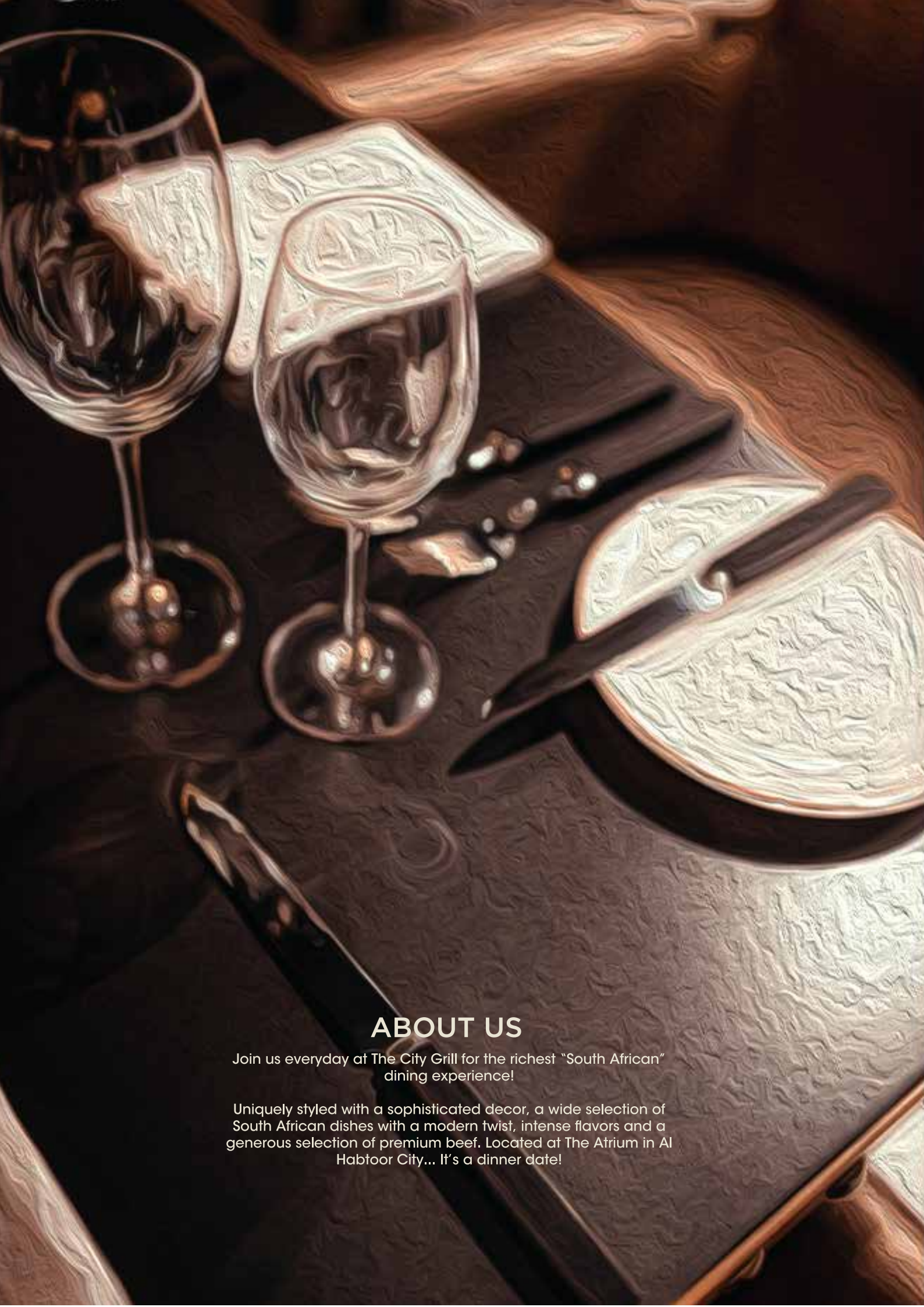




The City Grill



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ABOUT US

Join us everyday at The City Grill for the richest "South African" dining experience!

Uniquely styled with a sophisticated decor, a wide selection of South African dishes with a modern twist, intense flavors and a generous selection of premium beef. Located at The Atrium in Al Habtoor City... It's a dinner date!

THE STEAK GUIDE



CLASSIC DEGREES OF GRILL

BLUE (RAW INSIDE)

RED INSIDE, ONLY FLASH-BROWNED ON THE OUTSIDE.

RARE (JUICE AND RED)

RED IN THE MIDDLE, VERY JUICY

MEDIUM RARE (JUICE AND RED)

PINK TO BLOODY IN THE MIDDLE, WITH A FIRM BROWN CRUST

MEDIUM (PALE PINK)

PINK IN THE MIDDLE, WITH A FIRM BROWN CRUST

MEDIUM WELL (ALMOST GRILLED THROUGH)

PALE PINK IN THE MIDDLE, WELL BROWNED ON THE OUTSIDE

WELL DONE (GRILLED THROUGH)

GRILLED THROUGH INSIDE, WELL BROWNED ON THE OUTSIDE.

APPETIZERS

SALMON GRAVLAX FRESH SALMON CURED WITH DILL, MINT AND SALT SERVED WITH CUCUMBER WITH YUZU DRESSING	80
CRAB ROLL SPICED PASSION FRUIT AND CRAB MEAT	100
BEEF TARTAR BEEF FILLET WITH QUAIL EGG, CAPERS, MUSTARD, CHIVES & ONION	70
PERI-PERI CHICKEN LIVERS CHICKEN LIVERS IN A CREAMY, PERI-PERI SAUCE SERVED WITH TOASTED BAGUETTE	50
BEEF CARPACCIO THINLY SLICED BEEF FILLET, PARMESAN, ENOKI MUSHROOMS, MAYONNAISE	55
SCALLOP PAN-FRIED SCALLOPS WITH TRUFFLE, GREEN PEAS PUREE OR CELERY PUREE	85
CALAMARI PLAIN-GRILLED, TOPPED WITH A CHOICE OF LEMON BUTTER, GARLIC BUTTER OR PERI-PERI	65
DUCK LIVER TERRINE A FOIE GRAS TERRINE, BRANDY AND TOASTED BRIOCHE	130
STARTER PLATTER CALAMARI, CHICKEN LIVERS, BEEF CROQUETTE AND BOEREWORS	130
CHEESE PLATTER A SELECTION OF AGED CHEESES BEEF SALAMI, BEEF PASTRAMI, BEEF BRESAOLA, DRY FRUITS, FRESH FRUITS AND CRACKERS	125

SALADS

THE CITY GRILL TABLE SALAD DRESSING ON TABLE FETA, KALAMATA OLIVES, TOMATOES, CAPSICUM, ONIONS, CUCUMBERS AND LETTUCE TOPPED WITH OUR FAMOUS HOUSE DRESSING	99
WALDORF N GRANNY SMITH APPLE, CELERY, RED ONION, GOLDEN RAISINS	55
GREEK VILLAGE FETA, TOMATOES, ONIONS, MIXED BELL PEPPERS, CUCUMBER, OREGANO, KALAMATA OLIVES, BROWN BREAD, OLIVE OIL	65
TRADITIONAL CAESAR PREPARED AT YOUR TABLE WITH ROMAINE LETTUCE, ANCHOVIES, PARMESAN CHEESE, GARLIC CROUTONS, CAESAR DRESSING	55
- ADD CHICKEN	70
- ADD PRAWNS	80
GRILLED HALLOUMI FRISÉE SALAD, MIXED LEAVES, OLIVE OIL	55
THREE BEAN RED KIDNEY, WHITE AND BLACK BEANS, SWEET CORN, AVOCADO	50

SOUP

MUSHROOM SOUP

FOREST AND WILD MUSHROOM MEDLEY

55

TOMATO SOUP

TOMATO SOUP SERVED WITH CROUTONS

50

CHEF'S SOUP OF THE DAY

WHOLESOME BOWL OF FRESH SOUP PREPARED DAILY

60

VEGETARIAN

MUSHROOM RISOTTO A

ONION, WHITE WINE, MUSHROOM, TRUFFLE AND PARMESAN CHEESE

105

VEGETARIAN PLATTER

SAUTEED MUSHROOM, SPINACH, MIXED VEGETABLES, ASPARAGUS AND HOUSE RICE

85

PASTA

TOMATO SAUCE, BASIL, PARMESAN, KALAMATA OLIVES, MUSHROOM, GARLIC AND CAPSICUM

99

- ADD CHICKEN

120

- ADD PRAWNS

130



STEAKS

SOUTH AFRICAN RUMP

CLASSIC: 250 gr | 350 gr

170
200

ARGENTINEAN GRASS FED FILLET

PRIME: 250 gr | 350 gr

255
320

AUSTRALIAN ANGUS SIRLOIN

CLASSIC: 250 gr | 400 gr

240
310

AUSTRALIAN ANGUS RIB EYE

PRIME: 300 gr | 350 gr

270
315

SOUTH AFRICAN PRIME RIB

PRIME: 850 gr

450

AMERICAN PRIME CUT

T-BONE 400 gr

270

CONNOISSEURS CHOICE

WAGYU STEAK

250 gr

FLAME GRILLED TO YOUR LIKING SERVED WITH
SALTED SPINACH AND ENOKI MUSHROOMS

375

TOMAHAWK STEAK

AMERICAN PRIME CUT BEEF: 1.2kg

GOOD FOR SHARING, SERVED WITH A SELECTION OF
2 SIDE DISHES AND SAUCE

650

SAUCES¹⁵

MADAGASCAR PEPPER | CREAMY MUSHROOM
HOLLANDAISE | CREAMY GARLIC | BBQ | CHIMICHURRI | CHEESE

ACCOMPANIMENTS

STEAKHOUSE FRIES	25	SAUTÉED MUSHROOMS	25
POTATO WEDGES	25	STEAMED CORN	25
MASH POTATO	25	CREAMED SPINACH	25
SWEET POTATO FRIES	25	GRILLED ASPARAGUS	25
BASMATI RICE	25	PAP & CHAKALAKA	30
ONION RINGS	25	USHATINI	25
SIDE SALAD	25		

BLACKBOARD SPECIALS

THE CITY GRILL BURGER 90
FLAME GRILLED BLACK ANGUS BURGER WITH ONIONS, CHEESE, LETTUCE, EGG

BEEF BACK RIBS 165
12 HOUR BRAISED AND MARINATED SPARE RIBS, FLAME GRILLED WITH BBQ SAUCE AND GRILLED ONION

MIXED GRILL 195
RUMP STEAK, BEEF RIBS, LAMB CHOPS, SOUTH AFRICAN BOEREWORS

**THE CITY GRILL PLATTER
"GOOD FOR TWO"** 600
BEEF FILLET, RIB EYE FILLET, JUMBO PRAWNS, SALMON, LAMB RACK,
SOUTH AFRICAN BOEREWORS AND CHICKEN SKEWERS
GOOD FOR SHARING, SERVED WITH A SELECTION OF
2 SIDE DISHES AND SAUCE

BABY CHICKEN 120
IRON COCOTTE FLAME-GRILLED BABY CHICKEN, SERVED WITH RICE AND ROASTED VEGETABLES

LAMB CHOPS 170
MARINATED AND FLAME-GRILLED LAMB, ROASTED VEGETABLES, ROSEMARY SAUCE

CHICKEN ESPETADA 125
FLAMED GRILLED CHICKEN THIGHS WITH CAPSICUM AND ONION SERVED WITH
CASSAVA AND PERI PERI SAUCE

BEEF ESPETADA 175
FLAME GRILLED SKEWERED BEEF WITH ONIONS, CAPSICUM AND OUR FAMOUS BASTING, SERVED WITH
CASSAVA AND PERI PERI SAUCE

BOEREWORS AND PAP 65
SOUTH AFRICAN GRILLED BEEF SAUSAGE SERVED WITH PAP AND GRAVY

SEAFOOD

CATCH OF THE DAY 240
SEASONED AND BAKED IN THE OVEN, SERVED WITH BABY POTATOES AND SALSA

SALMON FILLET 150
PERFECTLY SEARED AND SERVED WITH LEMON BUTTER AND ASPARAGUS

SEA BASS 195
SEA BASS FILLET SERVED WITH LEMON BUTTER AND GRILLED ASPARAGUS

JUMBO PRAWNS 225
SUCCULENT JUMBO PRAWNS, GRILLED AND MARINATED

LOBSTER THERMIDOR A 265
FRESH CANADIAN LOBSTER COOKED WITH SAFFRON, GARLIC AND WHITE WINE,
BAKED WITH PARMESAN CHEESE

SIGNATURES

BRAISED OXTAIL A 175
BRAISED IN RED WINE AND TOMATO, THE TRADITIONAL SOUTH AFRICAN WAY, WITH POTATOES, GARLIC
AND CARROTS. SERVED WITH PAP & CHAKALAKA OR MASHED POTATOES.

SURF & TURF 250
RUMP STEAK, JUMBO PRAWNS AND CALAMARI



DESSERTS

AMARULA MALVA PUDDING 60 A

CRÈME BRULÉE 55 | **CHOCOLATE MOELLEUX** 55

PROFITEROLES 55 | **ICE - CREAM** 40

STRAWBERRY CHEESECAKE 55

SOUTH AFRICAN MILK TART 45

All prices are in AED

All prices include 5% VAT, 10% service charges and 7% municipality fees
Food may contain allergic ingredients. Kindly inform your server for better assistance.

N Contains Nuts A Contains Alcohol



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