Denný špeciál: Štvrtok, 24.6.2021

RAW BAR /CRUDO

Ustrice- Fines de Claire 5/ Belon 6/ Gillardeau 6,5/	
Marinované sardinky (IT) 100g	9,5
Údený škótsky losos Label Rouge, údený v KOGO 100g	13
Carpaccio z mušlí sv. Jakuba (Pacific area) 100g	15
Carpaccio z chobotnice 80g	15
Gravlax- Náš domáci GRAVLAX- unikátny divoký aljašský losos 100g	15
Tatarák z mečúňa 80g	15,5
Ceviche z morského vlka (FR) 100g	16
Marinované scampi (Atlantic area) 4 ks	18
Carpaccio z modtro-plutvého tuniaka - filet 80g	16,5
Tatarák z modtro-plutvého tuniaka - filet 80g	16,5
Carpaccio z mečúňa a tuniaka 120g	19,5
Carpaccio z červených kreviet so syrom Stracciatella a hľuzovkou 150g	26,5
Tatarák- Divoký tuniak, King Chinook losos, morský vlk 120g	26,5
Toro sushimi – Sushimi z brušnej časti modro-plutvého tuniaka 80g	28,5
PESCI E CROSTACEI- Tatarák z čerstvého tuniaka, carpaccio z mečúňa, tuniaka a lososa King Chinook, langustíny a červené krevety 180g	32

ANTIPASTI / INSALATONE

Carpaccio di barbabietola con caprino- Cviklové carpaccio s kozím syrom	12,5
Insalata zucchini con feta- Šalát z dvojfarebnej cukety s fetou a mandľami	14,5
„Feel good" insalata con capesante (220g) - Jarné šalátové listy s grilovanými mušľami Sv. Jakuba (120g), zelenou špargľou a majonézou z fermentovaného cesnaku	15,5

PRIMI

Gazpacho andaluz- Osviežujúca studená španielska rajčinovo-uhorková polievka	6,5
Spaghetti/risotto con tartufo nero- Špagety/rizoto s čiernou hľuzovkou (5g)	19,5
Ravioli con granchio- Naše domáce ravioli plnené plnkou z Kraba kráľovského	32,5

SECONDI

Filetto di merluzzo alla griglia- Filet tresky na grile (200g) so šošovicou Beluga	28,5
Trancia di rombo- Filet kambaly s kosťou (300g) podávaný s baby cuketkou	29,5
Costoletta di agnello- Grilované krehké jahňacie kotletky (5ks) podávané s cuketovo-rukolovým šalátom a syrom pecorino	29,5
Tagliata di manzo USDA Prime (200g)-Tagliata s rukolou a syrom pecorino	34

CATCH OF THE DAY– *Čerstvé ryby pečené v celku alebo v soľnej kruste*

Orata (400g+) – Pražma kráľovská (farma)	4,9/100g
Scorfano (1500g+)- Ostrież	5,9/100g
Branzino selvatico (800g+/1400g+)- Morský vlk (divoký)	8,9/100g

Daily special: Thursday, 24.6.2021

RAW BAR / CRUDO

Oysters- Fines de Claire 5/ Belon 6/ Gillardeau 6,5/	
Marinated sardines (IT) 100g	9,5
Smoked Salmon Label Rouge- Smoked in KOGO (SCOT) 100g	13
Carpaccio- Scallops (Pacific area) 100g	15
Carpaccio – Octopus 80g	15
Gravlax- Our home-made gravlax-wild Alaskan salmon 100g	15
Tartar-Sword fish 80g	15,5
Ceviche- Sea bass (FR) 100g	16
Marinated crawfish (Atlantic area) 4 pcs	18
Tartar - tuna – fillet 80g	16,5
Carpaccio- Sword fish and Tuna 120g	19,5
Carpaccio Red prawns, Stracciatella cheese and truffle 150g	26,5
Tartare- Wild tuna,King Chinook salmon, sea bass 120g	26,5
Toro sushimi – Toro sushimi blue-fin tuna 80g	28,5
PESCI E CROSTACEI -Fresh tuna tartar, sword fish, tuna and King Chinook salmon carpaccio, crawfish and prawns 180g	32

ANTIPASTI / INSALATONE

Carpaccio di barbabietola con caprino- Beetroot carpaccio with goat cheese 12,5

Insalata zucchine con feta- Salad from two coloured zucchini with feta and almond 14,5

"Feel good" insalata con capesante (220g)- Mixed baby salad leaves with grilled scallops (120g), green asparagus and mayonaise with fermented garlic 15,5

PRIMI

Gazpacho andaluz- Refreshing cold tomatoes-cucumber soup 6,5

Spaghetti/Risotto con tartufo nero- Spaghetti/risotto with black truffle (5g) 19,5

Ravioli con granchio- Home-made ravioli stuffed with King Crab chunks 32,5

SECONDI

Filetto di merluzzo alla griglia- Grilled cod fish fillet (200g) with lentill Beluga 28,5

Trancia di rombo- Turbot fillet (300g) with baby zucchini 29,5

Costoletta di agnello - Grilled lamb chops (5pc) with zucchini and rocket salad and pecorino cheese 29,5

Tagliata di manzo USDA Prime (200g)- Tagliata USDA Prime beef with rocket 34

CATCH OF THE DAY– *Fresh fish from our display, grilled or roasted in the salt crust*

Orata (400g+) – Sea bream (farmed)	4,9/100g
Scorfano (1500g+)- „Red fish"	5,9/100g
Branzino selvatico (800g+/1400g+)- Sea bass (wild-catch)	8,9/100g