

Denný špeciál: Streda, 21. Júl, 2021

RAW BAR / CRUDO

Ustrice- Fines de Claire 5/	Irish Supreme 6/	Gillardeau 6,5/	
Marinované sardinky (IT) 100g			9,5
Údený škótsky losos Label Rouge, údený v KOGO 100g			12,5
Gravlax- Náš domáci GRAVLAX- unikátny divoký aljašský losos 100g			15
Ceviche z mušlí sv. Jakuba (Pacific area) 100g			16
Carpaccio z mušlí sv. Jakuba 80g			16
Carpaccio z chobotnice 80g			16
Tatarák zo žlto-plutvého tuniaka - filet 100g			18,5
Marinované čerstvé scampi (Atlantic area) 4 ks			19
Carpaccio z červených kreviet so syrom Stracciatella a čiernou hľuzovkou 150g			26,5
Tatarák- Divoký tuniak, King Chinook losos, morský vlk 120g			26,5
PESCI E CROSTACEI- Tatarák z čerstvého tuniaka, carpaccio z morského vlka, tuniaka a lososa King Chinook, langustíny a červené krevety 180g			32

ANTIPASTI / INSALATONE

Carpaccio di barbabietola con caprino- Cviklové carpaccio s kozím syrom	14,5
Vitello tonnato- Plátky telacieho mäsa s tuniakovo-kaparovou majonézou	15
Legumi con mozzarella di Bufala (200g)- Baby zeleninka na grile s byvoliou mozzarellou di Bufala	16
Jamón de Bellota 100% Ibérico (100g)- Jedinečná šunka z Ibérijských prasiatok	24,5

PRIMI

Spaghetti con zucchine fritti e pecorino (350g)- Špagety s fritovanou cuketou a syrom Pecorino	14,5
Risotto pomodori con manzo e stracciatella- Paradajkové rizoto s kúskami hovädzej sviečkovice (80g) a syrom Stracciatella	18

SECONDI

Gamberi tigre alla griglia con hummus- Grilované tigrie krevety (180g) s hummusom a údenou paprikou	26,5
Filetto di merluzzo- Treska (200g) na grile so šošovicou Beluga	27,5
Tagliata di manzo USDA Prime (200g)- Tagliata s rukolou a parmezánom	34
Prime Rib – Náš unikátny, 7-týždňov vyzretý Rib eye steak na kosti (600g)	39

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

Orata (400g+) – Pražma kráľovská (farma)	4,9/100g
Branzino selvatico (800g+)- Morský vlk (divoký)	8,9/100g
Sogliola selvatica (600g+)- Morský jazyk (divoký)	8,9/100g

Daily special: Wednesday, July 21th 2021

RAW BAR / CRUDO

Oysters- Fines de Claire 5/	Irish Supreme 6/	Gillardeau 6,5/	
Marinated sardines (IT) 100g			9,5
Smoked Salmon Label Rouge- Smoked in KOGO (SCOT) 100g			12,5
Gravlax- Our home-made gravlax-wild Alaskan salmon 100g			15
Ceviche- Scallops (Pacific area) 100g			16
Carpaccio – Scallops 80g			16
Carpaccio – Octopus 80g			16
Tartar yellow-fin tuna - fillet 100g			18,5
Marinated fresh crawfish (Atlantic area) 4 pcs			19
Carpaccio Red prawns, Stracciatella cheese and black truffle 150g			26,5
Tartare- Wild tuna, King Chinook salmon, sea bass 120g			26,5
PESCI E CROSTACEI -Fresh tuna tartar, carpaccio sea bass, tuna and King Chinook salmon carpaccio, crawfish and prawns 180g			32

ANTIPASTI / INSALATONE

Carpaccio di barbabietola con caprino- Beetroot carpaccio with goat cheese	14,5
Vitello tonnato (100g)- Veal slices with tuna-capres mayonaise	15
Legumi con mozzarella di Bufala (200g)-Grilled baby vegetables with mozzarella	16
Jamón de Bellota 100% Ibérico (100g)-Unique air-dried Iberian ham from Spain	24,5

PRIMI

Spaghetti con zucchine fritti e pecorino (350g)- Spaghetti with fried zucchini and pecorino cheese	14,5
Risotto pomodori con manzo e stracciatella- Tomato risotto with beef loin (80g) and Stracciatella cheese	18

SECONDI

Gamberi tigre alla griglia con hummus- Grilled tiger prawns (180g) with hummus and smoked pepper	26,5
Filetto di merluzzo- Grilled cod fish (200g) with beetroot quinotto	27,5
Tagliata di manzo USDA Prime (200g)- Tagliata USDA Prime beef with rocket	34
Prime Rib – Our unique, 7-week dry aged Rib eye steak bone-in (600g)	39

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

Orata (400g+) – Sea bream (farmed)	4,9/100g
Branzino selvatico (800g+)- Sea bass (wild-catch)	8,9/100g
Sogliola selvatica (600g+)- Sole (wild-catch)	8,9/100g