

# Denný špeciál: Štvrtok, 4. August 2022

## RAWBAR

|   |                 |         |      |
|---|-----------------|---------|------|
| Ustrice- Fines de Claire/5,5  | Gillardeau 6,5/ | Royal 7 |      |
| Marinované sardinky (IT) 100g   |                 |         | 9,5  |
| Údený škótsky losos Label Rouge, údený v KOGO 80g   |                 |         | 14,5 |
| Carpaccio z mušlí sv. Jakuba 80g  |                 |         | 16,5 |
| Carpaccio z chobotnice 80g  |                 |         | 16,5 |
| Sashimi z modro-plutvého tuniaka (80g) fillet   |                 |         | 19   |
| Tatarák z modro-plutvého tuniaka s avokádom- filet 120g   |                 |         | 22,5 |
| Marinované mušle sv. Jakuba, hummus a fermentovaná zelenina 120g  |                 |         | 22,5 |
| Tatarák z divokého lososa King Chinook loveného na udicu a fermentovaný fenikel   |                 |         | 24   |
| Carpaccio z červených kreviet, syrom Stracciatella a čierna hľuzovka  |                 |         | 29   |
| PESCI E CROSTACEI- Tatarák z čerstvého tuniaka, carpaccio z morského vlka, tuniaka a lososa King Chinook, langustíny a červené krevety 180g |                 |         | 34   |

**Beluga caviale-** Kaviár Beluga (15g) podávaný s našimi blinis, vaječným bielkom, crème fraiche a šalotkou 79

**Grande degustazione di caviale-**Kaviár 3 druhy: Oscietra, Imperial, Malossol (45g) podávané s našimi blinis, vaječným bielkom, crème fraiche a šalotkou 129,5

**Domáca fermentovaná malinová limonáda** 0,21/4

## ANTIPASTI / INSALATONE

|  |      |
|--|------|
| Teláci tatarák podávaný na domácej slanej šiške, pečený cesnak, kapary, sušené paradajky a syr pecorino 150g | 18,5 |
| Poké bowl s čerstvým modro-plutvým tuniakom (80g), avokádom a mangom   | 19,5 |
| Jamón de Bellota 100% Ibérico (80g)- Jedinečná šunka z Ibérijských prasiatok                                 | 24,5 |

## PRIMI

|  |      |
|--|------|
| Fusilli so stracciatellou, prosciuttom a omáčkou z pečených papriek 320g         | 19,5 |
| Špagety „Scoglio“ s kalamármi, krevetami, slávkami, palúrdami, chilli a cesnakom | 22,5 |

## SECONDI

|   |      |
|---|------|
| Filet modro-plutvého tuniaka na grile (200g) s bielou fazuľou a cherry paradajkami                | 36   |
| Filet morského vlka (200g) plnený krevetami a špenátom na spôsob „Involtini“                      | 36,5 |
| „Scalopina“ : Jemné telacie plátky (200g) so šalviou vo vínovej omáčke                            | 26,5 |
| Unikátny rib-eye steak (220g) pomaly pečený v celku (rib-roast) s mrkvou, hráškom a mäsovým juice | 29,5 |
| Scampi na grile (6ks) s chimi-churri  | 39,5 |

## DOLCI

Krémový kokosový cheesecake s marakujovým coulis 10,5

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

|                                    |          |
|------------------------------------|----------|
| Pražma kráľovská - farmovaná 400g+ | 4,9/100g |
| Morský vlk - divoký 800g+          | 8,9/100g |

# Daily special: Thursday, August 4<sup>th</sup> 2022

## RAW BAR

|  |                     |                 |         |      |
|--|---------------------|-----------------|---------|------|
| Oysters-   | Fines de Claire/5,5 | Gillardeau 6,5/ | Royal 7 |      |
| Marinated sardines (IT) 100g   |                     |                 |         | 9,5  |
| Smoked Salmon Label Rouge- Smoked in KOGO (SCOT) 80g   |                     |                 |         | 14,5 |
| Carpaccio – Scallops 80g   |                     |                 |         | 16,5 |
| Carpaccio – Octopus 80g  |                     |                 |         | 16,5 |
| Unique blue-fin tunna sashimi (80g) fillet   |                     |                 |         | 19   |
| Tartar blue-fin tuna with avocado- fillet 120g   |                     |                 |         | 22,5 |
| Marinated scallops with hummus and fermented vegetables 120g   |                     |                 |         | 22,5 |
| Wild salmon King chinook tartar and fermented fennel   |                     |                 |         | 24   |
| Carpaccio with red prawns, Stracciatella cheese and black truffle  |                     |                 |         | 29   |
| PESCI E CROSTACEI -Fresh tuna tartar, carpaccio sea bass, tuna and King Chinook salmon carpaccio, crawfish and prawns 180g |                     |                 |         | 34   |

|   |       |
|---|-------|
| <b>Caviar Beluga</b> (15g) with our blinis, egg white, crème fraiche and eshallot         | 79    |
| <b>Grande degustazione di caviale-</b> Caviar 3 types: Oscietra, Imperial, Malossol (45g) |       |
| Served with our blinis, egg white, crème fraiche and eshallot                             | 129,5 |

**Home-made fermented raspberry lemonade** **0,21/4**

## ANTIPASTI / INSALATONE

|   |      |
|---|------|
| Veal tartar with home-made bun, baked garlic, capres and pecorino 150g      | 18,5 |
| Poké bowl with fresh blue-fin tunna (80g), avocado and mango                | 19,5 |
| Jamón de Bellota 100% Ibérico (80g)-Unique air-dried Iberian ham from Spain | 24,5 |

## PRIMI

|  |      |
|--|------|
| Fusilli with stracciatella cheese, prosciutto, baked pepper sauce 320g     | 19,5 |
| Spaghetti „Scoglio“ with squids, prawns, clams, mussels, chilli and garlic | 22,5 |

## SECONDI

|  |      |
|--|------|
| Wild blue-fin tunna fillet (200g) with white beans and cherry tomatoes           | 36   |
| Wild seabass fillet (200g) stuffed with prawns and spinach „Involtini“ style     | 36,5 |
| „Scalopina“ : Soft veal slices (200g) with sage in wine sauce                    | 26,5 |
| Unique rib-eye steak (220g) slowly baked (rib-roast) carrot, peas and beef juice | 29,5 |
| Grilled scampi (6 pcs) with chimi-churri   | 39,5 |

## DOLCI

|   |      |
|---|------|
| Creamy coconut cheesecake with passion fruit coulis | 10,5 |
|---|------|

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

|                            |          |
|----------------------------|----------|
| Sea bream - farmed 400g+   | 4,9/100g |
| Seabass - wild-catch 800g+ | 8,9/100g |