

# Denný špeciál, Piatok, 17. Marec 2023

## OYSTERS BAR

Fines de Claire/5	Irish supreme/5,5	Royal/5,5	Gillardeau /6	
Náš domáci údený losos 80g				14,5
GRAVLAX-unikátny divoký Škótsky losos Label Rouge 80g				14,5
Gratinované mušle Sv. Jakuba (100g) s medovou miso pastou a fermentovaným feniklom				19
Ceviche z morského vlka (FR) 120g				19
Tatarák z lososa King Chinook (80g) s feniklom a jarnou cibuľkou				24
Carpaccio z červených kreviet so syrom Stracciatella a čerstvou čiernou hľuzovkou 100g				24

MISA Z MORSKÝCH PLODOV A RÝB: Tatarák z čerstvého tuniaka, carpaccio z morského vlka, lososa Label Rouge, tuniaka, langustíny, červené krevety a mušle Sv. Jakuba 180g	34
--	----

## FERMENT CORNER

Naše domáce Kim-chi 120g	7,5
--------------------------	-----

IMUNITY BOOSTER- Tanier našej unikátnej fermentovanej zeleniny - zlatá repa, cvikla, karfiol, kaleráb, kyslá kapusta, kvasené uhorky, zeler 150g	11
---	----

## ANTIPASTI / INSALATONE

Grilovaný bôčik (120g) s pikantným feniklom a domácim miso	18
Carpaccio z tuniaka (60g) s kaparami	19
Poké s tuniakom (80g), sushi ryža, wakame	24

Jamón Cebo de Campo Ibérico 50% (26mes.) 70g	14
Jamón Ibérico de Bellota 100% (30mes.) 70g	26
Jamón Joselito Gran Reserva (36mes.) 70g	38

## PRIMI

Špagety s mečúňom, olivami a cherry paradajkami 350g	22,5
Rizoto s klobáskou nduja, mušle sv. Jakuba a karfiolové picalilli 350g	24
Špagety s Aljašským King Krabom 80g	58

## SECONDI

Halibut filet (220g) s mangoldom a baby zemiakmi	34
Mušle sv. Jakuba na grile (200g) s restovaným čiernym kelom	34

Aljašský King Crab nohy a klepetá na pare/na grile (min.250g)	38/100g
---	---------

KOGO „Zabíjačka“-Domáca jaternica a krvavnička s fermentovanou zeleninou 250g	24
Stroganov z hovädzej sviečkovej (150g) s fregolou	29

## DOLCI

Kokosová panna cotta s malinovo-levandulovým coulis, prosecco želé	10,5
--	------

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

Morský vlk- 1500g+	7,9/100g
Morský ostriž- 1000g+	7,9/100g

# Daily special: Friday, March 17<sup>th</sup> 2023

## OYSTERS BAR

Fines de Claire/5	Irish supreme/5,5	Royal/5,5	Gillardeau /6	
Our home-made smoked salmon 80g				14,5
GRAVLAX- Wild Scottish salmon Label Rouge 80g				14,5
Gratinated scallops (100g) with honey miso paste and fermented fennel				19
Ceviche seabass (FR) 120g				19
King Chinook salmon tartar (80g) with fennel and spring onion				24
Red prawns carpaccio with Stracciatella cheese and fresh black truffle 100g				24

SEAFOOD PLATER -Fresh tuna tartar, Seabass carpaccio, Label Rouge salmon carpaccio, tuna carpaccio, langoustines, prawns, scallops 180g	34
---	----

## FERMENT CORNER

Home-made Kim-chi 120g	7,5
------------------------	-----

IMUNITY BOOSTER- Home-made in KOGO fermented vegetable -golden beetroot, beetroot, cauliflower, kohlrabi, fermented cabbage, celery 150g	11
---	----

## ANTIPASTI / INSALATONE

Grilled pork fatback (120g) with spicy fennel and home-made miso	18
Tuna carpaccio (60g) with capers	19
Poké with tuna (80g), sushi rice, wakame	24

Jamón Cebo de Campo Ibérico 50% (26m.) 70g	14
Jamón Ibérico de Bellota 100% (30m.) 70g	26
Jamón Joselito Gran Reserva (36m.) 70g	38

## PRIMI

Spaghetti with swordfish, olives and cherry tomatoes 350g	22,5
Risotto with nduja sausage, scallops and cauliflower picalilli 350g	24
Spaghetti with Alaskan King Crab 80g	58

## SECONDI

Halibut filet (220g) with chard and baby potatoes	34
Grilled scallops (200g) with roasted black kale	34

Alaskan King Crab steamed legs and claws/grilled (min.250g)	38/100g
---	---------

KOGO „Feast dish“-Home-made sasages and fermented vegetables 250g	24
Stroganov -beef fillet (150g) with fregula	29

## DOLCI

Coconut panna cotta with raspberry-lavender coulis, prosecco jelly	10,5
--	------

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

Seabass-1500g+	7,9/100g
Scorfano „Red Fish“-900g+	7,9/100g