

## ZUPPE

### Polievky

#### VERDURA

Zeleninová polievka (0,4l)

#### POMODORO

Rajčinová polievka s pestom (0,4l)

#### VITELLO

Telacia polievka s kúskami mäsa (0,4l)

#### PESCE

Mierne pikantná polievka z rýb a morských plodov (0,4l)

## ANTIPASTI

### Predjedlá

#### CARPACCIO DI MANZO

Hovädzie carpaccio s parmezánom, rukolou a píniovými orieškami (100g)

#### FOIE GRAS

Husacia Foie Gras s pečeným jablčkom (80g)

#### GAMBERI DIAVOLA

Krevety na cesnaku a bielom víne (100g)

#### CALAMARI FRITTI

Vyprážené kalamárové krúžky (120g) s kaparovou majonézou

#### TARTARE DI TONNO

Tatarák z tuniaka s avokádom (120g)

#### CARPACCIO DI POLPO

Carpaccio z chobotnice so cherry rajčinami, olivami a bylinkami (80g)

## INSALATONE - VEGETARIANO

### Šaláty a bezmäsité jedlá

#### MISTA DI STAGIONE

Listový šalát, fenikel, cherry rajčiny a olivy (240g)

#### GRECA CON FETA

Grécky šalát s originálnym syrom feta a Kalamata olivami (315g)

#### PEPERONI FETA

Grilované papriky so syrom feta (100g) a odležaným balzamikom

#### PARMIGIANA DI MELANZANE

Baklažán gratinovaný s mozzarellou a rajčinami (150g)

#### BURRATA POMODORINI

Krémový syr burrata (125g) s cherry rajčinami a bazalkou

#### VEGAN SUPERFOOD

Grilované avokádo so šalátom z quinoi, grilovanou zeleninou a Kalamata olivami (300g)

## CARNE & STEAK

### Mäso

#### VITELLO ARROSTO (250g)

Telacie mäso pečené v peci

#### COSTOLETTE DI AGNELLO (250g)

Jahňacie kotletky, zemiakový gratin, omáčka z portského vína so šalotkou a marinovaný kumkvat

#### TAGLIATA DI FILETTO DI MANZO (USDA PRIME)

Krájaná sviečková (180g) s rukolou a parmezánom

#### TARTARA DI FILETTO DI MANZO (200g)

Tatársky biftek zo slovenskej sviečkovej Simmental s hriankami

#### FILETTO DI MANZO<sup>SK</sup>

Filet zo sviečkovej Simmental, centrálna časť (200g)

#### FILETTO DI MANZO

USDA PRIME\*

Filet z prémiovej sviečkovice Black Angus USDA Prime, centrálna časť (200g)

#### RIB EYE „PIEMONTESE“

Rib eye steak z unikátneho plemena Piemontese (300g)

#### RIB EYE STEAK

USDA PRIME\*

Unikátny rib eye steak z prémiového mäsa Black Angus USDA Prime (300g)



## PESCE

### Divé ryby lovené len na udicu

WILD

#### BRANZINO (800g)

Divoký morský vlk pečený v celku na grile / v solnej kruste

#### DORADA (450g)

Pražma kráľovská pečená v celku na grile / v solnej kruste

#### FILETTO DI BRANZINO (200g)

Filet na udicu loveného morského vlka z Bretónska, FR so zelenou špargľou a baby zemiakmi

#### FILETTO DI TONNO Blue fin (200g)

Filet modroplutvého tuniaka z Portugalska (porcovaného v KOGO z celej 40 kg ryby) s peperonatom

#### FILETTO DI SALMONE KING (200g)

Ulimitátny filet z divého Aljašského lososa KING - Chinook loveného na háčik so špargľou a omáčkou Bèarnaise

#### ALASKAN KING CRAB

Nohy a klepetá (250g / 500g)

Celý krab na pare s prepusteným maslom a estragónovým crème fraiche

#### POLPO AL „KOGO“ 1996

Naša originálna grilovaná chobotnica (180g) na šaláte s cherry rajčinami, Kalamata olivami a pestom (320g)

#### CALAMARI

Grilované kalamáre (300g)

#### GAMBERI TIGRE

Tigrie krevety na grile (200g)

#### GRIGLIATA MISTA KOGO

Plody mora na grile (300g) s kaparovou majonézou

#### CAPELANTE

Mušle sv. Jakuba na grile (200g) so špenátom, dubákmi a hluzkovkovou pastou

#### SCAMPI (6ks)

Langustíny na grile

#### GRAN PLATEAU ROYAL (1000g/2000g)

Langustíny, mušle palúrdy, slávky, mušle Sv. Jakuba, krevety, tigrie krevety, chobotnica a kalamáre na grile

± Kráľovský krab (250g/500g)

Podľa aktuálnej trhovej ceny

## PASTA & RISOTTO

### Naše domáce cestoviny a rizotá

#### RIGATONI CON BURRATA

Domáce rigatoni s pestom a burratou (350g)

#### TAGLIATELLE BOLOGNESE

Tagliatelle s bolonskou omáčkou zo sviečkovej z plemena PIEMONTESE (350g)

#### SPAGHETTI CON VONGOLE

Špagety s palúrdami (350g)

#### RAVIOLI DI SPINACI

Ravioli plnené ricottou a špenátom na šalviiovom masle (280g)

#### RISOTTO FUNGHI PORCINI

Talianske krémové rizoto s dubákmi (400g)

#### SPAGHETTI CON KING CRAB

Špagety s Aljašským Krabom Kráľovským (80g), mladým hráškom a omáčkou z kôrovcov

#### SPAGHETTI GAMBERI

Špagety s krevetami (100g), rukolou a cherry rajčinami (320g)

#### SPAGHETTI / RISOTTO AI TARTUFO NERO

Špagety / rizoto s čiernou hluzovkou (300g)

#### TAGLIATELLE FRUTTI DI MARE

Tagliatelle s kalamármí, krevetami, palúrdami, slávkami a cherry rajčinami na bielom víne (400g)

#### RISOTTO MILANESE

Talianske šafránové rizoto s hovädzím špikom (350g)

#### TAGLIATELLE DI FILETTO DI MANZO (USDA PRIME)

Tagliatelle s kúskami hovädzej sviečkovej USDA Prime (80g) so špargľou

## CONTORNI

### Prílohy

#### ARTISAN BREAD

Domáci kváskový chlieb, extra panenský olivový olej, parmezán (100g)

#### PATATE ARROSTO

Zemiaky pečené na cesnaku a rozmaríne (200g)

#### PUREA DI PATATE

Domáca zemiaková kaša s parmezánom (200g)

#### ZUCCHINE SALTATE

Restované cuketky (200g)

#### BROCCOLI AL FRASCATI

Brokolica s cesnakom a čili na bielom víne (200g)

#### VERDURE GRIGLIATE

Grilovaná zelenina (315g)

#### SPINACI RICOTTA

Dusený špenát s ricottou/čili (200g)

#### CARCIOFI GRIGLIATI

Grilované artičoky (200g)

## SALSE (0,15l)

### Omáčky

#### AL TARTUFO - hluzkovková

5

#### AI FUNGHI PORCINI - dubáková

6

#### AL PEPEVERDE - zo zeleného korenia

5

## PRESTIGE STEAK & CIGAR LOUNGE

na 1.poschodí nad reštauráciou KOGO ponúkame nie len priestory pre súkromné oslavy/firemné akcie, ale aj svetové rumy, koňaky a cigary

Jedlá môžu obsahovať alergény. Pre viac informácií kontaktujte prosím náš personál. Všetky ceny sú v euro a zahŕňajú 20% DPH. Pri polovičných porciách účtujeme 70% z ceny. Váha predjedál, šalátov a hlavných jedál z mäsa, rýb a morských plodov je udávaná v surovom stave. Váha cestovín, rizota a príloh je udávaná v stave po tepelnej úprave. Konzumácia surového alebo nedostatočne tepelne upraveného mäsa, rýb a morských plodov môže predstavovať zdravotné riziko.

*Ponúkame len DIVOKÉ RYBY (chytané na udicu) a DIVOKÉ MORSKÉ PLODY len z bezpečných morí, odporúčaných FDA (Federal Drug Administration of USA). Ryby nakupujeme v celku a filetuje si ich «in house». Veríme, že divoké ryby a morské plody sú najlepšie: keďže celý život voľne plávali v mori a živili sa pestrou a prirodzenou potravou, ich mäso je chudšie a nutrične bohatšie – obsahuje viac vitamínov, minerálov a 3 – omega mastných kyselín. Ich chuť je čistejšia, intenzívnejšia, morský jódovejšia.*

# TKO GO

RISTORANTE DAL 2006





## ZUPPE

### Soups

**VERDURA**  
Vegetable soup (0,4l)

**POMODORO**  
Tomato soup with pesto (0,4l)

**VITELLO**  
Veal soup with meat chunks (0,4l)

**PESCE**  
Hearty fish & seafood soup (0,4l)

## ANTIPASTI

### Appetizer

**CARPACCIO DI MANZO**  
Beef carpaccio with parmigiano reggiano, rocket & pine nuts (100g)

**FOIE GRAS**  
Foie Gras with baked apple (80g)

**GAMBERI DIAVOLA**  
Shrimp with garlic in white wine sauce (100g)

**CALAMARI FRITTI**  
Fried squids (120g) with capers mayonnaise

**TARTARE DI TONNO**  
Tuna tartare with avocado (120g)

**CARPACCIO DI POLPO**  
Octopus carpaccio with cherry tomatoes, olives, and herbs (80g)

## INSALATONE - VEGETARIANO

### Salads, and "no meat"

**MISTA DI STAGIONE**  
Salad leaves, fennel, cherry tomatoes & olives (240g)

**GRECA CON FETA**  
Greek salad with original Feta cheese & Kalamata olives (315g)

**PEPERONI FETA**  
Grilled bell pepper with feta cheese (100g) & aged balsamico

**PARMIGIANA DI MELANZANE**  
Aubergine gratinated with mozzarella, and tomatoes (150g)

**BURRATA POMODORINI**  
Creamy burrata cheese (125g) with cherry tomatoes, and basil

**VEGAN SUPERFOOD**  
Grilled avocado with quinoa salad, grilled vegetables, and Kalamata olives (300g)

## CARNE & STEAK

### Meat & Steak

**VITELLO ARROSTO** (250g)  
Oven - roasted veal

**COSTOLETTE DI AGNELLO** (250g)  
Lamb chops, potatoes au gratin, porto sauce with shallot, and marinated kumquat

**TAGLIATA DI FILETTO DI MANZO (USDA PRIME)**  
Sliced fillet steak with rocket, and parmesan (180g)

**TARTARA DI FILETTO DI MANZO** (200g)  
Beef tartare Simmental (SK) breed with toast

**FILETTO DI MANZO<sup>SK</sup>**  
Simmental tenderloin fillet, central cut (200g)

**FILETTO DI MANZO  
USDA PRIME\***  
Tenderloin fillet, Black Angus  
USDA Prime, central cut (200g)

**RIB EYE „PIEMONTESE“**  
Rib eye steak from Piemontese breed

**RIB EYE STEAK  
USDA PRIME\***  
Unique rib eye steak from premium beef  
meat Black Angus USDA Prime (300g)



## PESCE

### Wild fish line-caught

**BRANZINO** (800g)  
Wild seabass whole grilled/salt crust

**DORADA** (450g)  
Sea bream whole grilled/salt crust

**FILETTO DI BRANZINO** (200g)  
Wild sea bass fillet from Bretagne, FR  
with green asparagus, and baby potatoes

**FILETTO DI TONNO Bluefin** (200g)  
Bluefin tuna fillet  
(cut directly in Kogo from whole 40kg tuna fish) with peperonata

**FILETTO DI SALMONE KING** (200g)  
Unique Alaskan salmon King-Chinook  
with asparagus, and Bearnaise sauce

**ALASKAN KING CRAB**  
Legs & claws (250g / 500g)  
Whole King crab steamed with clarified butter, and tarragon crème fraiche

**POLPO AL „KOGO“ 1996** 27  
Our unique grilled Moroccan octopus (180g) on salad leaves  
with cherry tomatoes, Kalamata olives & pesto (320g)

**CALAMARI** 28  
Grilled Italian squids (300g)

**GAMBERI TIGRE** 32  
Grilled tiger prawns (200g)

**GRIGLIATA MISTA KOGO** 34  
Grilled seafood (300g) with capers mayonnaise

**CAPELANTE** 36  
Grilled scallops (200g) with spinach,  
mushrooms, and truffle paste

**SCAMPI** (6pcs) 36  
Grilled langoustines

**GRAN PLATEAU ROYAL** (1000g/2000g) 76/148  
Grilled langoustines, mussels, clams, scallops, shrimp,  
tiger prawns, octopus, squids  
± King crab (250g/500g) market price

## PASTA & RISOTTO

### Our home-made pasta & risotto

**RIGATONI CON BURRATA** 18  
Home-made rigatoni with basil pesto, and creamy  
cheese Burrata (350g)

**TAGLIATELLE BOLOGNESE** 20  
Tagliatelle with beef bolognese sauce (350g)

**SPAGHETTI CON VONGOLE** 22  
Spaghetti with clams (350g)

**RAVIOLI DI SPINACI** 18  
Home-made ravioli stuffed with ricotta  
cheese, and spinach in sage sauce (280g)

**RISOTTO FUNGHI PORCINI** 19  
Creamy italian risotto with wild  
mushrooms (400g)

**SPAGHETTI CON KING CRAB** 64  
Spaghetti with Alaskan King Crab (80g),  
peas, and bisque

**SPAGHETTI GAMBERI** 22,5  
Spaghetti with shrimp (100g),  
rocket & cherry tomatoes (320g)

**SPAGHETTI / RISOTTO AI  
TARTUFO NERO** 22  
Spaghetti/Risotto with black truffle (300g)

**TAGLIATELLE  
FRUTTI DI MARE** 26  
Tagliatelle with squids, shrimp, mussels, and  
cherry tomatoes in white wine sauce (400g)

**RISOTTO MILANESE** 19  
Original Italian saffron risotto with bone  
marrow (350g)

**TAGLIATELLE DI FILETTO  
DI MANZO (USDA PRIME)** 26  
Tagliatelle with beef strips USDA Prime (80g),  
and asparagus

## CONTORNI

### Sides

**ARTISAN BREAD** 4  
Our home-made, sourdough bread, extra virgin olive  
oil, and parmesan (100g)

**PATATE ARROSTO** 6  
Potatoes roasted with rosemary & garlic (200g)

**PUREA DI PATATE** 8  
Home-made mashed potatoes with  
parmigiano reggiano (200g)

**ZUCCHINE SALTATE** 6,5  
Sautéed zucchini (200g)

**BROCCOLI AL FRASCATI** 6,5  
Broccoli with garlic, chilli & white wine (200g)

**VERDURE GRIGLIATE** 8  
Grilled vegetables (315g)

**SPINACI RICOTTA** 8,5  
Sautéed spinach with ricotta cheese/chilli (200g)

**CARCIOFI GRIGLIATI** 8,5  
Grilled artichokes (200g)

## SALSE

### Sauces

**AL TARTUFO** - truffle 5  
**AI FUNGHI PORCINI** - mushrooms 6  
**AL PEPEVERDE** - green pepper 5

## PRESTIGE STEAK & CIGAR LOUNGE

located above KOGO on the 1st floor, offers worldwide rum,  
cognac, and cigars as well as space for private celebrations or company meetings

Dishes may contain allergens. For more information contact our staff. All prices are in euros including  
20% VAT. The weight of appetizers, salads & main dishes is reported in the raw state. The weight  
of pasta, risotto & side dishes is reported in the condition after the cooking. The consumption of  
raw or less than thoroughly cooked meat, fish, and shellfish may increase the risk of illnesses.

*We serve WILD FISH & SEAFOOD only, line-caught exclusively in "healthy", FDA (Federal Drug Administration of USA) recommended seas. We source only whole fish, and slice them in house. It is our belief that wild fish, and seafood are the best. They spent their lives moving freely in the oceans, eating varied, and natural food, which results in their superior quality: they are leaner with higher vitamins, minerals, and 3-omega fatty acids content. Their taste is cleaner, more intensive, and more iodine-like.*

# KO GO

RISTORANTE DAL 2006

