

## RAW BAR BY KOGO

### KAVIÁR

**Imperial 15g/35**      **Beluga 15g/79**      **Beluga 50g/280**  
Podávané s našimi blinis, vaječným bielkom, crème fraîche a šalotkou

### USTRICE

**Fines de Claire/4**      **Royal/5**      **Gillardeau /6**  
IMUNITY BOOSTER- Tanier našej unikátnej fermentovanej zeleniny 150g 12

MISA Z MORSKÝCH PLODOV A RÝB: Tatarák z čerstvého tuniaka, carpaccio z morského vlka, lososa Label Rouge, tuniaka, červené krevety, mušľa Sv. Jakuba a langustíny 180g	39
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KOGO Frutti Di Mare: Misa morských kôrovcov a ustríc (220g): Ustrice, kráľovský krab, Langustíny, červené krevety	59
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Carpaccio z Argentínskych kreviet so syrom Stracciatella a čerstvou čiernou hľuzovkou 120g 24

Jamón Ibérico de Bellota 100% (30mes.) 70g	24
Jamón Joselito Gran Reserva (36mes.) 70g	38

### DIVÝ MODROPLUTVÝ TUNIAK

Sashimi z modro-plutvého tuniaka (80g) s nakladaným zázvorom a wasabi 22  
Tatarák z tuniaka s avokádom (120g) 22,5

## DENNÝ ŠPECIÁL, Pondelok, 12. Február 2024

### ANTIPASTI / INSALATONE

Carpaccio z červenej repy s kozím syrom 150g 16,5  
Marinované „Gambero rosso“-červené krevety (80g) s pikantnou majonézou 19  
Chrumkavé mušle Sv. Jakuba (100g) s pečeným baklažánom „baba ganoush“ 19,5  
Tatarák z Aljašského lososa King Chinook (80g) 24

### PRIMI

Špagety so slávkami a cuketou 350g 19  
Ravioli plnené šunkou z Ibérica De Bellota, jablkami a pekanovými orechmi 350g 22,5  
Rizoto s čerstvým krabom a krabím bisque 350g 64

### SECONDI

Krídlo raje (300g) s mediteránskou omáčkou a baby zemiakmi 32  
Filet tuniaka (200g) so sicílskou caponatou 36

Talianska klobáska (200g) so zapečenou fazuľou a Ajvarom 26,5  
NY Striploin steak (200g) USDA Prime s omáčkou chimichurri 42

### DOLCI

Vanilková panna cotta 10,5

## RAW BAR BY KOGO

### CAVIAR

**Imperial 15g/35**      **Beluga 15g/79**      **Beluga 50g/280**

Served with our blinis, egg white, crème fraîche and shallot

### OYSTER

**Fines de Claire/4**      **Royal/5**      **Gillardeau /6**

IMMUNITY BOOSTER- Unique home-made fermented vegetable platter 150g 12

SEAFOOD PLATTER - Fresh tuna tartar, Seabass carpaccio, Label Rouge salmon carpaccio, tuna carpaccio, Gambero rosso prawns, scallop and langoustines 180g	39
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KOGO Frutti Di Mare: Platter with crustaceans and oysters (220g): Oysters, King crab, Langoustines, Gambero rosso prawns	59
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Argentinian prawns carpaccio with Stracciatella and fresh black truffle 120g 24

Jamón Ibérico de Bellota 100% (30m.) 70g	24
Jamón Joselito Gran Reserva (36m.) 70g	38

### WILD BLUE-FIN TUNA

Tuna sashimi (80g) with marinated ginger and wasabi 22

Tuna tartar with avocado (120g) 22,5

## DAILY SPECIAL, Monday, February 12<sup>th</sup> 2024

### ANTIPASTI / INSALATONE

Beetroot carpaccio with goat cheese 150g 16,5

Marinated „Gambero rosso“-red prawns (80g) with spicy mayonnaise 19

Crispy scallops (100g) with baked eggplant „baba ganoush“ 19,5

Alaskan salmon tartar King Chinook (80g) 24

### PRIMI

Spaghetti with mussels and zucchini 350g 19

Ravioli stuffed with Ibérico De Bellota ham, apples and pecan nuts 350g 22,5

Risotto with fresh crab and crab bisque 350g 64

### SECONDI

Skate wing (300g) with mediterranean sauce and baby potatoes 32

Tuna fillet (200g) with Sicilian caponata 36

Italian sausage (200g) with baked beans and Ajvar 26,5

NY Striploin steak (200g) USDA Prime with chimichurri sauce 42

### DOLCI

Vanilla panna cotta 10,5