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/5 **Royal/5** **Gillardeau /6**

Jamón Ibérico de Bellota 100% (30mes.) 100g	34
Jamón Joselito Gran Reserva (36mes.) 70g	38

Sashimi z mušlí Sv. Jakuba (80g) s domácou miso pastou a chrumkavými kaparami	22
Carpaccio z Argentínskych kreviet so syrom Stracciatella a čerstvou čiernou hľuzovkou 120g	24

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

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, Štvrtok, 28. Marec 2024

ANTIPASTI / INSALATONE

IMUNITY BOOSTER- Tanier našej unikátnej fermentovanej zeleniny 150g : zlatá repa, cvikla, karfiol, kaleráb, kyslá kapusta, zeler, Kim chi	13

Cuketový šalát so sladkým hráškom špargľou a burratou 200g	16,5
Bruschetta s philadelphiou, hlivou ustricovou, pošírovaným vajíčkom a medvedím cesnakom 150g	16,5
Marinované „Gambero rosso“-červené krevety s masao omáčkou	24

PRIMI

Fusilli s cuketou a syrom pecorino 320g	18,5
Špagety s nohami kraba kráľovského (80g), hráškom a bisque	59

SECONDI

Pražma kráľovská „in Cartoccio“ (450g) pečená v papilote s baby zemiakmi, artičokami a cherry paradajkami	32,5
Čerstvý Aljašský King krab – nohy & klepetá s maslom a estragónovým crème fraîche (min.250g)	100g/38

T-bone USDA Prime, Dry aged (700g+)	100g/12
Kawarma-nakrájaná hovädzia sviečková Simmental (150g), s hummusom a domácim pita chlebom	28

DOLCI

Pavlova torta s ovocím	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/5 **Royal/5** **Gillardeau /6**

Jamón Ibérico de Bellota 100% (30m.) 100g	34
Jamón Joselito Gran Reserva (36m.) 70g	38

Sashimi scallops (80g) with miso paste and crunchy capers	22
Argentinian prawns carpaccio with Stracciatella and fresh black truffle 120g	24

SEAFOOD PLATTER - Fresh tuna tartar, Seabass carpaccio, Label Rouge salmon carpaccio, tuna carpaccio, Gambero rosso prawns, scallop and langoustines 180g	39

WILD BLUE-FIN TUNA

Tuna sashimi (80g) with marinated ginger and wasabi	22
Tuna tartar with avocado (120g)	22,5

DAILY SPECIAL, Thursday, March 28th 2024

ANTIPASTI / INSALATONE

IMMUNITY BOOSTER- Unique home-made fermented vegetable platter 150g: -golden beetroot, beetroot, cauliflower, kohlrabi, fermented cabbage, celery, Kim chi	13

Zucchini salad sweet peas, asparagus and burrata cheese 200g	16,5
Bruschetta with phipadelphia cheese, oyster mushrooms, poached egg and wild garlic 150g	16,5
Marinated „Gambero rosso“-red prawns with masao sauce	24

PRIMI

Fusilli with zucchini and pecorino cheese 320g	18,5
Spaghetti with king crab legs (80g), peas and bisque	59

SECONDI

Sea bream „in Cartoccio“ (450g) baked in papillote with baby potatoes, artichokes and cherry tomatoes	32,5
Fresh Alaskan King crab – legs & claws with butter and tarragon crème fraîche (min.250g)	100g/38

T-bone USDA Prime, Dry aged (700g+)	100g/12
„Kawarma“ – sliced beef tenderloin Simmental (150g) with hummus and home-made pita bread	28

DOLCI

Pavlova cake with fruit	10,5