

## 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
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### DIVÝ MODROPLUTVÝ TUNIAK

Sashimi z tuniaka (80g) s nakladaným zázvorom a wasabi 22

Tatarák z tuniaka s avokádom (120g) 22,5

## DENNÝ ŠPECIÁL, Utorok, 2. Apríl 2024

### ANTIPASTI / INSALATONE

IMUNITY BOOSTER- Tanier našej unikátnej fermentovanej zeleniny 150g : zlatá repa, cvikla, karfiol, kaleráb, kyslá kapusta, zeler, Kim chi	13
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Bruschetta s burratou, konfitovanými cherry paradajkami a pestom 150g	16,5
Grilovaná pikantná sépia (120g) na rukolovom šaláte	20
Marinované „Gambero rosso“-červené krevety s masao omáčkou	24

### PRIMI

Špagety „Alla putanesca“ 320g	18,5
Špargľové rizoto s mušľami Sv. Jakuba 350g	22
Špagety s nohami kraba kráľovského (80g), hráškom a bisque	59

### SECONDI

Grilované krúžky kalamárov (180g) v pikantnej omáčke „Livornese“ so cherry paradajkami, olivami, kaparami a čerstvou bazalkou	32
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Čerstvý Aljašský King krab – nohy & klepetá s maslom a estragónovým crème fraîche (min.250g)	100g/38
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T-bone USDA Prime, Dry aged (700g+)	100g/12
Rib-eye steak (300g), Simmental, SR, Dry aged 28 dní s domácimi hranolkami a chimichurri omáčkou	39

### DOLCI

Vanilková panna cotta s malinovým coulis	8
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## 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
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### WILD BLUE-FINTUNA

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

## DAILY SPECIAL, Tuesday, April 2<sup>nd</sup> 2024

### ANTIPASTI / INSALATONE

IMMUNITY BOOSTER- Unique home-made fermented vegetable platter 150g: -golden beetroot, beetroot, cauliflower, kohlrabi, fermented cabbage, celery, Kim chi	13
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Bruschetta with burrata, confit tomato and pesto 150g 16,5

Grilled spicy cuttlefish (120g) with arugula salad 20

Marinated „Gambero rosso“-red prawns with masao sauce 24

### PRIMI

Spaghetti „Alla putanesca“ 320g 18,5

Asparagus risotto with scallops 350g 22

Spaghetti with king crab legs (80g), peas and bisque 59

### SECONDI

Grilled squid rings (180g) in spicy sauce „Livornese“ with cherry tomatoes, olives, capers and fresh basil 32

Fresh Alaskan King crab – legs & claws with butter and tarragon crème fraîche (min.250g)	100g/38
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T-bone USDA Prime, Dry aged (700g+) 100g/12

Rib-eye steak (300g), Simmental, SR, Dry aged 28 days with home-made fries and chimichurri sauce 39

### DOLCI

Vanilla panna cotta with raspberry coulis 8