

OYSTER 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 No.1/5 Royal No.2/5 Gillardeau No.3/6

Jamón Joselito Gran Reserva (36mes.) 70g	36
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IMUNITY BOOSTER- Tanier našej unikátnej fermentovanej zeleniny 150g : zlatá repa, cvikla, karfiol, kaleráb, kyslá kapusta, zeler, Kim chi	13
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OCEAN PLATTER

Tatarák z tuniaka, carpaccio z morského vlka, lososa Label Rouge a tuniaka, langustíny, červené krevety, mušľa Sv. Jakuba	180g/44
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ROYAL PLATTER

Ustrice (8ks), krevety U7 (6ks), langustíny (2ks), Tatarák z mušlí Sv. Jakuba (40g), Tatarák z tuniaka (40g) a lososa Label Rouge (40g), ceviche z morského vlka (40g)	500g/119
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+ King krab-nohy/klepetá (200g) 69

+Kaviár Imperial 15g 35

Divoké Jumbo krevety U6 (3ks/140g) 24

Gambero rosso - Marinované červené krevety (5ks) s masao omáčkou 24

Ceviche z morského vlka 150g 19

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

DENNÝ ŠPECIÁL, Štvrtok, 16. Máj 2024

ANTIPASTI / INSALATONE

Ceviche z tigrích kreviet 150g 18

Chrumkavý baklažán s konfitovanými cherry rajčinami a burratou 120g 18,5

Cuketové rolky s prosciuttom, krémovým syrom a rukolou 120g 19

Tatarák z tuniaka O-toro (80g) s čiernou hľuzovkou 26

PRIMI

Bezvaječné čerstvé cestoviny „Cavatelli“ so sépiou, kalamármi a cherry rajčinami 350g 22

Slávky (500g) na bielom víne 24

SECONDI

Krevety „Carabineros“ (5ks) na grile s chimichurri omáčkou 36

Filet kambaly (200g) s kalerábovým chutney a pažitkovou beurre blanc omáčkou 38

Morský vlk (200g) v panko so zemiakovým šalátom s feniklom 39

Osso Bucco-Teľacie kolienko (220g) s dusenou zeleninou so šafranovým rizotom 32

„RIB-ROAST THURSDAY“ pomaly v celku pečený Roastbeef USDA Prime (200g) so zemiakovým pyrém, hráškom a gravy omáčkou 39

DOLCI

Pistáciová Pavlova torta s ovocím 10,5

Malinový cheesecake 10,5

CATCH OF THE DAY

Kambala (2000g+) 100g/7,9

Morský vlk (1800g+) 100g/8,2

OYSTER 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 No.1/5 Royal No.2/5 Gillardeau No.3/6

Jamón Joselito Gran Reserva (36m.) 70g	36
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IMMUNITY BOOSTER- Unique home-made fermented vegetable platter 150g: -golden beetroot, beetroot, cauliflower, kohlrabi, fermented cabbage, celery, Kim chi	13
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OCEAN PLATTER

Tuna tartar, sea bass carpaccio, Label Rouge salmon carpaccio, tuna carpaccio, langoustines, Gambero rosso prawns, scallop	180g /44
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ROYAL PLATTER

Oysters (8pz), Prawns U7 (6pz), Langoustines (2pz), Scallop tartar (40g), Tuna tartar (40g), Label Rouge salmon tartar (40g) and sea bass ceviche (40g)	500g/119
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+King crab-legs/ claws (200g) 69

+ Caviar Imperial 15g 35

Wild Jumbo prawns U6 (4pz/140g) 24

Gambero rosso- Marinated red prawns (5pz) with masao sauce 24

Sea bass ceviche 150g 19

Tuna tartar with avocado (120g) 22,5

DAILY SPECIAL, Thursday, May 16th 2024

ANTIPASTI / INSALATONE

Tiger prawns ceviche 150g 18

Crispy eggplant with confit tomatoes and burrata cheese 120g 18,5

Zucchini rolls with prosciutto, creamy cheese and arugula 120g 19

Tuna tartar O-toro (80g) with black truffle 26

PRIMI

Eggless fresh pasta „cavatelli“ with squids, cuttlefish and tomatoes 350g 22

„Cozze“ mussels (500g) in white wine 24

SECONDI

Prawns „Carabineros“ (5ks) grilled with chimichurri sauce 36

Turbot fillet (200g) with kohlrabi chutney and chive beurre blanc sauce 38

Sea bass (200g) in panko with potato salad with fennel 39

Osso Bucco-Veal shank (220g) with steamed vegetables and saffron risotto 32

„RIB-ROAST THURSDAY“ whole, slowly baked Roastbeef USDA

Prime (200g) with potato puree, peas and gravy sauce 39

DOLCI

Pistachio „Pavlova“ cake with fruits 10,5

Raspberry cheesecake 10,5

CATCH OF THE DAY

Turbot (2000g+) 100g/7,9

Sea bass (1800g+) 100g/8,2