

Starters

We use wood-fire charcoal grill by JOSPER®
Chef de cuisine: Roman Bolgáč

STARTERS & SNACKS FOR SHARING

- SHRIMP COCKTAIL** (120g/80g -2,3,4,7,12) 12 €
Poached king prawns, Marie Rose sauce with horseradish, lemon
- CRISPY KING PRAWNS** (210g -1,2,3,6,7,10,11) 14 €
5pcs fried torpedo cut Prawns, Gochujang Mayo, Marie Rose, lime
- BEEF CARPACCIO** (120g/60g -3,4,7,12) 13 €
Thin slices of beef sirloin from Aberdeen Angus (Uruguay), chimichurri, rocket, parmesan, basil oil, aioli
- OCTOPUS CARPACCIO** (120g/60g -1,6,14) 14 €
Thin slices of octopus, yuzu jalapeño ponzu sauce, spring onion, basil oil, chilli, microgreens
- SALMON TARTARE** (200g/60g -1,4,6,11) 15 €
Fresh Scottish salmon, yuzu ponzu, wasabi, kewpie mayo, sesame, jalapeño, sweet peas, microgreens, flowers, wonton chips
- BEEF TARTARE** (150g/100g -1,3,6,11) 18 €
Hand cut Black Angus fillet, sesame, gochujang chilli, shallots, yuzu, basil oil, avocado gel, aioli, crispy onion, wonton chips
- SPRING PEA SOUP** (330ml -7) 9 €
Cream of sweet peas, mint, crispy guanciale, sweet potato crisps

Salads & Bowls

- WATERMELON FETA SALAD (v)** (530g -7,8,10,12) 16 €
with rocket, frisée, chery tomatoes, cucumber, pistachios, citrus shery dressing, lemon-basil sorbet, mint, flowers
- CAESAR SALAD** (250g/50g -1,3,4,7,10,12) 15 €
Baby Gem leaves, grilled guanciale bacon, sourdough croûtons, parmesan, caesar dressing with anchovies, poached egg

ADD: +Fried Prawns 5,9€ +Grilled Calamari 6,9€ +Grilled Salmon 100g 11€ +Halloumi 4,9€
+Grilled Chicken 5,9€ +Crispy-Fried Chicken 6,9€ +Grilled TOFU 3,9€ +Feta 2,9€ +Poached Egg 1,5€

Pasta

- SAFFRON RISOTTO (v)** (400g -3,7,9,12) 15 €
Creamy saffron risotto with Arborio rice, white wine & root vegetables, grilled portobello mushrooms, parmesan, basil pesto
+Prawns 5,9€ +Calamari 6,9€ +Gril.Chicken 5,9€ +Salmon 11€
- PAPPARDELLE RAGÙ** (450g/150g NL -1,3,7,12) 22 €
Veal ragù with Primitivo red wine, wild mushrooms, jus, cream, fresh housemade pasta, parmesan, crispy onions

Street Food

- CHICKEN QUESADILLA TACOS** (330g/150g) 16 €
3 com tortillas, pulled chicken in chipotle Tinga sauce, Monterey Jack cheese, chilli, coriander, lime, salsa roja & verde (6,7,12)
- BLACK ANGUS BURGER** (520g/240g IRL -1,3,7,10,12) 22 €
Double Smashed Burger with 240g Black Angus beef, Monterey Jack cheese, secret sauce, crispy onions, gherkins, salad, steak dip

Olives (100g) ... 5,9 € Smoked Almonds (60g) ... 4,9 €

- PADRON Peppers (v)** (230g -1,3,6,7,10) 10 €
Charcoal grilled Padrón peppers, basil pesto, parmesan, pine nuts
- GUACAMOLE & NACHOS (vg)** (200g -8,12) 12 €
Housemade com nachos, avocado, pico de gallo, romesco, lime
- Korean BBQ RiBS** (250g/150g -1,6,8,10,11,12) 14 €
Charcoal grilled pork spare ribs from Josper grill, spicy Gochujang glaze, Hoisin BBQ sauce, coriander, sesame, chilli, fennel salad
- CHICKEN SATAY** (240g/180g -1,5,6,12) 14 €
Chargrilled chicken skewers in coconut marinade, sweet peanut satay sauce, microgreens, lime
- GRILLED OCTOPUS** (200g/200g -4,8,10,12,14) 18 €
Charcoal grilled octopus from Josper Grill, romesco sauce, salsa verde, basil oil, samphire, microgreens
- AVO TOAST (vg)** (200g -1,6,8) 11 €
Fresh avocado on sourdough bread, pomegranate, chilli, coriander, greens, harissa +Feta 2,9€ +Poached egg 1,5€
- DUCK Pâté** (200g/120g -1,12) 10 €
Our duck liver parfait, cranberry pear chutney, sourdough bread

- BEET & GOAT CHEESE SALAD (v)** (540g -7,8,10,12) 18 €
Roasted beet root, grilled goat cheese, strawberry, blackberry, apples, frisée, rocket, pistachios, mint, flowers, balsamico honey
- BUDDHA BOWL (vg)** (400g -6,8,10,11) 16 €
Quinoa, tenderstem broccoli, portobello, cauliflower, tahini, chickpeas, nuts, harissa, romesco salsa, pomegranate, seeds

- TAGLIATELLE ALLA VODKA (v)** (370g -1,3,7,12) 17 €
Fresh housemade pasta, spicy Alla Vodka sauce with pomodoro, topped with creamy Burrata, pine nuts, parmesan, basil pesto
+Prawns 5,9€ +Calamari 6,9€ +Grill.Chicken 5,9€
- SPICY SEAFOOD SPAGHETTI** (350g -1,2,3,7,14) 21 €
Spaghetti alla chittara with grilled prawns, calamari, octopus, garlic, white wine, butter, lemon, cherry tomatoes, chilli

- KOREAN CHICKEN BENEDICT** (450g/200g) 16 €
Brioche toast, crispy fried buttermilk chicken thighs, poached eggs, gochujang mayo, rocket, bacon, pistachios (1,3,6,7,8,10,12)
- BRIXTON CHEESEBURGER** (480g -1,3,6,7) 17 €
Wood-fire grilled PORK patty with bacon & cheddar, Brixton BBQ, romaine lettuce, aioli, jalapeño, gherkins, brioche bun

Mains - Fish & Grill

PIRI PIRI CHICKEN (600g/1100g - 3,6,7,8,9,10,12) 23 € / 32 €

Half/Whole farmhouse chicken - marinated in piri-piri spices & lemon, grilled in Josper Oven, wild mushroom sauce, Romesco salsa with almonds and roasted peppers, fennel & rocket salad

CAULIFLOWER STEAK (vg) (580g - 8,11,12) 18 €

Roasted cauliflower on charcoal grill, romesco sauce, sesame tahini dressing, pomegranates, basil pesto, pistachios, lemon

SCOTTISH SALMON (550g/160g - 3,4,7,8,10) 25 €

Grilled fillet of Scottish salmon, spinach with mascarpone, salsa verde, baby potatoes, feta, bacon, chives, samphire, lemon

LAMB CHOPS (400g/200g - 1,6,7,12) 29 €

New Zealand lamb chops from Josper Grill, mushy pea puree with beurre noisette, minted peas, coffee truffle jus sauce

MASSAMAN CURRY (vg) (660g/350ml - 1,6) 19 €

Aromatic coconut thai curry, tenderstem broccoli, sugarsnap peas, zucchini, chilli, coriander, thai basil, lime, rice with peas

+ Prawns 5,9€ + Calamari 6,9€ + Gril.Chicken 5,9€ + Salmon 11€

FISH & CHIPS (460g/200g - 1,3,4,7,10,12) 22 €

Crispy fried cod fish fillets, potato fries, housemade tartare sauce, minted pea puree, horseradish Marie Rose sauce, lemon

MEDITERRANEAN SEA BASS (320g/120g - 4,7,9) 25 €

Grilled fillet of Branzino fish, tenderstem broccoli, Béarnaise sauce with tarragon, buttered mushy pea puree, basil oil, samphire, lemon

PRAWNS PIL PIL (250g/180g - 1,2,7) 17 €

Grilled tiger prawns in garlic butter sauce with white wine, parsley, chilli, samphire, lemon, served with sourdough bread

CHARCOAL GRILLED STEAKS FROM JOSPER GRILL

BECAUSE COOKING OVER A LIVE WOOD FIRE SIMPLY TASTES BETTER

FILET MIGNON STEAK 200g (7) 29 €

Tenderloin beef fillet from Black Angus, Uruguay

RIB EYE STEAK USA 300g (7) 39 €

Entrecôte beef steak from Black Angus, USDA choice, grass-fed

SIRLOIN / NEW YORK STRIP 250g (7) 25 €

NY sirloin beef steak from Aberdeen Angus, Uruguay

WAGYU FLANK STEAK 250g (7) 39 €

Bavette beef steak from Wagyu breed, Australia

TAGLIATA STEAK (400g - 4,7,10) 29 €

Sliced 250g New York Strip Steak, rocket & fennel salad with cherry tomatoes, parmesan, chimichurri salsa verde

SALMON FILLET 160g (7) grilled Scottish Salmon 18 €

SEA BASS FILLET 160g (7) grilled Branzino fillet 18 €

SAUCES

PEPPERCORN SAUCE (100ml - 7,9,10,12) 4,9 €

steak jus with green peppercorns & Martel VS cognac

BÉARNAISE SAUCE (100ml - 3,7,12) 3,9 €

hollandaise with tarragon, shallots & black pepper

COFFEE TRUFFLE JUS (100ml - 6,7,9) 4,9 €

steak sauce with specialty coffee, butter & truffle

WILD MUSHROOM SAUCE (100ml - 7,9) 4,9 €

steak jus with wild mushrooms, butter & portobellos

CHIMICHURRI SALSA VERDE (40g - 4,10,12) green parsley salsa with garlic, capers & anchovies . . . 2,9 €

Gochujang Mayo (1,3,6,10,11)

Tartare Sauce (3,10,12)

Garlic Aioli (3)

Buffalo Chilli Mayo (3)

(50g) 2,9 €

Vegan Chipotle Mayo (6,10)

Marie Rose (3,7,12)

Romesco Salsa (vg)(8,12)

Brixton BBQ (vg) (6)

(50g) 2,9 €

SIDES

CREAMED SPINACH (200g - 7) 3,9 €

with mascarpone

PORTOBELLO MUSHROOMS (150g) 5,9 €

braised, with Maldon salt

TENDERSTEM BROCCOLI (200g - 7) 7,9 €

baby broccoli with burnt butter, Maldon salt, lemon

SPICY CORN COBS (200g - 1,7) 4,9 €

charcoal grilled, buttered, with tajin chili

HOUSE GREEN SALAD (100g - 10,12) 6,9 €

mixed leaves with fennel, cherry tomatoes, citrus sherry vinaigrette

POTATO FRIES (200g) 5,9 €

SWEET POTATO FRIES (200g) 6,9 €

MASHED POTATOES (200g - 7) 4,9 €

with burnt butter & chives

LOADED BAKED POTATOES (220g - 7) 5,9 €

fire roasted baby potatoes, feta, crème fraîche, bacon, chives

PADRON PEPPERS (100g) 4,9 €

charcoal grilled in Josper Grill, Maldon salt

MUSHY PEAS (200g - 7) 3,9 €

mushy pea puree with burnt butter

GRILOVANÁ ZELENINA (180g) 6,9 €

tenderstem broccoli, zucchini, cauliflower, sugarsnap peas

ROASTED BABY POTATOES skin on, charcoal (200g) 4,9 €

RICE w/peas 3,9€ **BREAD** (1) 1,9€ **PITA** (1) 1,9€

(vg) = vegan, (v) = vegetarian. Please inform the staff of any FOOD ALLERGIES when ordering. Executive chef Roman Bolgáč. Prices include VAT.

Desserts

NEVER SAY NO TO A HAPPY ENDING

COCKTAIL

MATCHA GRASSHOPPER COCKTAIL 7,9

Creme de Menthe, Creme De Cacao White, Eucalyptus
Matcha, Mint Bitters, Cream

- CRÈME BRÛLÉE** vanilla & tonka cream, caramalized crust, crunchy hazelnut praline base (gf)(3,7,8) 8,9 €
- PISTACHIO TIRAMISU** with butterscotch caramel (230g - 1,3,7,8) 9,9 €
- MISO CARAMEL TIRAMISU** mascarpone, miso caramel, Biscoff, coffee, Amaretto (210g - 1,3,6,7) 7,9 €
- CHOCOLATE MALT TART** with caramel, belgian chocolate, served with whipped cream (130g - 1,3,7) 6,9 €
- RASPBERRY PANNACOTTA** vanilla panacotta, raspberry-strawberry coulis, pistachios (gf) (145g - 7,8) 6,9 €

GIANT PROFITEROLE

fluffy choux pastry bomb stuffed with vanilla ice cream, passion dulce de leche caramel,
generously smothered in hot chocolate ganache - tableside (200g - 1,3,7)

10,9 €

- JASMINE MANGO CHEESECAKE** with white chocolate, mango & passion fruit (155g - 1,3,7) 6,9 €
- NUTELLA PASSIONFRUIT CHEESECAKE** belgian chocolate, Nutella, passion fruit (gf) (155g - 3,7,8) 6,9 €
- BANOFFEE LOTUS TART** banana, caramel, Nutella, Biscoff, Ararat, Chantilly Cream (170g - 1,6,7) 6,9 €
- VEGAN LOTUS CHEESECAKE** cashew nuts, miso caramel, coconut milk (150g - 1,6,8) 6,9 €
- SAN SEBASTIAN BURNT BASQUE CHEESECAKE** creamy vanilla cheesecake (gf) (180g - 3,7) 5,9 €
- + Chocolate Ganache (7) / Strawberry-Raspberry Coulis / Passion Caramel (7) (all 40g) +1,9 €

SORBETS: Mango, Lemon (vg, 130g) ... 3,9 €

by Daniela Šandorová

ICE CREAMS: Vanilla, Chocolate, Pistachio (8), Salted Caramel (3,7,130g) ... 3,9 €

Ask the staff what's available TODAY, we do have SPECIALS as well, or come and have a pick at the pastry display.

We use free range eggs. (gf) = glutenfree. Please inform the staff of any FOOD ALLERGIES. Created by our pastry chef Daniela Šandorová.

Coffee & Tea Menu

by Michal Masaryk

BARISTA SPECIALS

Espresso Sunrise (double espresso, fresh citrus juice)	4,9 €	PiSTACHiO Latte (270ml, 9g coffee, milk, hot/iced)	6,9 €
Matcha Sunrise (matcha, fresh citrus juice, jasmine)	4,9 €	BLUE Latte blue spirulina, oat milk 250ml, iced/hot	5,9 €
Cold Brew Coffee (200ml)	3,9 €	PiNK Latte beetroot, watermelon, oat milk 250ml, iced/hot	4,9 €
Espresso Tonic (espresso with our housemade tonic)	3,9 €	MATCHA Latte with jasmine, vanilla, oat 250ml, iced/hot	4,9 €
Matcha Tonic (matcha tea with our tonic, rose)	3,9 €	BLACK Latte charcoal, spices, oat milk 250ml, iced/hot	4,9 €
Affogato (espresso with vanilla icecream)	4,9 €	CHAI Latte (spiced/vanilla) BIO milk, 280ml, iced/hot	4,9 €
Matcha Affogato (with icecream, jasmine, berry coulis)	4,9 €	Vegan CHAI Latte oat milk 280ml, iced/hot	5,5 €
Chai Affogato (spiced masala chai, vanilla ice-cream)	5,9 €	NiTRO CASCARA with citrus	5,5 €

EASY LIKE SUNDAE MORNING our ice cream sundae with vanilla ice cream, tangy raspberry-strawberry coulis, crunchy Lotus crumble and cherry on top ... (180g - 1,3,7) 4,9 €

All coffee drinks available with dairy-free **Almond / Oat / Coconut / Soya Milk** ... 0,5 €
DECAF - all coffee drinks also available with **caffeine-free (decaffeinated) coffee**

COFFEE

*we use specialty coffees from Goriffee and guest roasters
feel free to ask us what we have today*

Espresso (singleshot) 9g	2,5 €
Espresso (doubleshot) 18g	3,5 €
Americano (200ml) / Long Black (100ml) - 18g	3,5 €
Cortado (100ml, 9g espresso, BIO milk)	2,9 €
Cappuccino (180ml, 9g espresso, milk)	3,9 €
Flat White (150ml, 18g espresso, milk)	3,9 €
Latte (280ml, 9g espresso, milk)	3,9 €
Filter Coffee - Batch Brew (200ml), REFILL for 1€!	2,9 €
Filter Coffee - Hand Brew (200ml) choice of single origins	3,9 €
Filter Coffee for two (V60, 400ml)	4,9 €
Iced Latte Coffee (250ml, 9g espresso, milk)	3,9 €

TEA

loose leaf, served in 400ml teapot

Lavender & Chamomile	4,9 €
Herbal Tea linden, lemongrass, cardamom, turmeric, mint	4,9 €
Immunity Tea 17 herbs	4,9 €
Green Tea Lung-ching West Lake Organic	4,9 €
Jasmine Tea	4,9 €
Black Tea - Earl Grey	4,9 €
Black Tea - Darjeeling	4,9 €
Rooibos - with grapefruit, lemon, sunflower, rose, cornflower	4,9 €
Fruit Tea - with sea buckthorn, pineapple, lemongrass	4,9 €
Fresh Mint Tea	4,9 €
Fresh Ginger Tea	4,9 €

HOT CHOCOLATE

Hot Chocolate (milk/dark, milk, 150ml)	5,9 €	VEGAN Hot Chocolate (with oat milk, 150ml)	5,9 €
+ add whipped cream	1,5 €	Mocha (steamed milk, espresso, choose dark / milk chocolate)	6,9 €

Milk with coffee 0,80€ / 50ml. Please inform the staff of any FOOD ALLERGIES when ordering. Head-barista Michal Masaryk. Prices with VAT.

Soft Drinks

MOCKTAILS

non alcoholic cocktails

VIRGINIA BEACH	7,9 €	PICASSO BABY	9,9 €
Undone No.6 Non-Alcoholic Spirit, Banana Oleo Sacharum, Coconut, Tajin, Flower		Toison 0% Gin, Nochino Ruby, Nilio Yuzu Samuray, Juniper, Watermelon Espuma, Flower	
Oops! I Did It Again	8,9 €	Vir-Gin TONIC	7,9 €
Nochino Ruby, Lavender, Apple, Non-Alcoholic Hubert Sparkling Wine, Soda, Flower		Nochino Spring Spirit, housemade Brixton Tonic, Juniper, Lime	
Virgin Pornstar Martini	8,9 €	CIRCUS	8,9 €
Toison 0% Gin, Passionfruit Puree, Vanilla, Fresh Citrus Juices, Non-Alcoholic Hubert Sparkling Wine		Yuzu, Watermelon RedBull, Nochino Ruby, Flowers	

LEMONADES

all housemade

Yuzu Pornstar Lemonade! 6,9 €
Passionfruit, Vanilla, Yuzu, Pink Peppercorn, Mint

Brixton ICED TEA 5,9 €
Peach, Citruses, Jasmine Green Tea, Earl Grey, Darjeeling

PiNK Lemonade rhubarb, strawberry, mint	5,9 €
Detox on the Rocks kiwi, apple, ginger, mint, spirulina	6,5 €
NITRO CASCARA with citrus	5,5 €

KOMBUCHAS

our production

Blue Mojito Kombucha w/ lime, mint, spirulina 250ml	5,9 €
Piñacolada Kombucha w/ pineapple & coconut 250ml	4,9 €
Passionfruit Kombucha w/ Jasmine green tea 250ml	4,9 €
Strawberry & Basil Kombucha 250ml	4,9 €
Ginger Kombucha with white tea 250ml	4,9 €
Coffee Kombucha with Earl Grey tea 250ml	5,9 €

COLD PRESS JUICES

fresh juiced daily

GREEN Juice	5,9 €
spinach, apple, kiwi, ginger, cucumber, spirulina, 200ml	
CITRUS Juice	5,9 €
orange, grapefruit, lemon, lime, 200ml	
GINGER Shot	3,9 €
ginger, apple, lemon, 100ml	

BOTTLED SOFT DRINKS

but pretty good nevertheless

ICONIC Cola (330ml) (regular / ZERO SUGAR)	5,9 €
Franklin&Sons Tonic (200ml)	4,9 €
Classic / LIGHT / Rhubarb & Hibiscus / Elderflower & Cucumber	
Fever-Tree Tonic Mediterranean (200ml)	5,9 €
Mineral Water Budiš (sparkling / still, 330ml)	3,9 €
RedBull (regular / ZERO / Watermelon, 250ml)	6,5 €

Smoothies served daily until 4pm

+Add ASHWAGANDHA +1€

SMOOTHIES

SUPER GREEN SMOOTHIE	5,9 €	COFFEE & BANANA SMOOTHIE	5,9 €
Spinach, kiwi, cucumber, banana, ginger, apple, mint, moringa, spirulina, chlorella, barley grass +PROTEIN +1€		Coldbrew coffee, raw cacao nibs, banana, dates, cashew butter, maca, baobab, sea salt, coconut +PROTEIN +1€	
VERY BERRY SMOOTHIE	5,9 €	BLACK SMOOTHIE	5,9 €
Strawberry, blueberry, raspberry, banana, goji, lime, maca +PROTEIN +1€		Blackberry, charcoal, banana, cashew butter, coconut, maca, chia +PROTEIN +1€	

Beverage director Filip Rebroš. Kombucha Master: Juraj Rabatin. Please inform the staff of any FOOD ALLERGIES when ordering. Prices with VAT.

Cocktails

Created by Filip Rebroš
& The Brixton Bar Team

FROZEN

FROZEN PORNSTAR MARTINI

9,9 €

Vodka, Passionfruit Puree, Vanilla, Pink Peppercorn, Lemon, Passoa Passionfruit Liqueur, Prosecco, Flower

FROZEN MANGO DAIQUIRI

9,9 €

Pampero Aniversario Rum, Mango Puree, Fresh Lime Juice, Peychaud's Bitters, Flower

SIGNATURE

TROPICAL SPRITZ

11,9 €

Aperol, Passoa Passionfruit Liqueur, Yuzu, Passionfruit, Prosecco, Orange, Flowers

PINK SPRITZ

11,9 €

Gordon's Pink Gin, Aperol, Strawberry, Apple, Mint, Lemon, Soda, Prosecco, Orange Blossom Water

EUPHORIA

11,9 €

Tanqueray Export Gin, Jasmine, Lychee, Vanilla, Butterfly Pea Blue Tea, Soda, Glitters, Rose

VOGUE

10,9 €

Ketel One Vodka, Cointreau, Strawberry Coldpressed Juice, Lime, Rose Spray

J'ADORE DIOR

14,9 €

Champagne Pol Couronne Brut, Tanqueray Export Gin, Lychee, Rose, Kwai Feh Lychee, Coconut, Glitters

MEMBERS ONLY

11,9 €

Jose Cuervo Tequila, Mezcal San Cosme, Honeydew Melon, Vanilla, Orange Bitters, Fino Sherry, Peach

BEAUTY AND A BEAT

12,9 €

Ketel One Vodka, Nochino Ruby, Lavender, Chamomile, Apple, Prosecco, Soda, Flower

RIG FLAIR DRIP

11,9 €

Bulleit Bourbon, Amaro Montenegro, Aperol, Lime, Mango, Yuzu Soda, Flower

DANCE THE NIGHT AWAY

11,9 €

Pampero Blanco Rum, Thyme, Raspberry, Hibiscus, Peychaud's Bitters, Soda, Watermelon Espuma, Flower

PINK FRIDAY GIRLS

10,9 €

Jose Cuervo Tequila, Mezcal San Cosme, Yuzu, Pomegranate, Rose Air

TIKILICIOUS

12,9 €

Pampero Aniversario Rum, Falernum, Ginger cold-press, Kiwi, Passionfruit Sour Ale, Angostura Bitters

HOLY GRAIL

10,9 €

Johnnie Walker Black Label Whisky, Banana Oleo Sacharum, Coconut, Soda

TWISTED CLASSICS

Peach & Jasmine NEGRONI

11,9 €

Tanqueray Export Gin, Jasmine Green Tea, Peach, Cinzano 1757 Rosso, Campari

GREEN GIN & TONIC

11,9 €

Tanqueray Rangpur Gin, Green Spirulina, Housemade Brixton Tonic

Spicy MARGARITA

10,9 €

Jose Cuervo Tequila, Cointreau, Jalapeño Cordial, Lime, Honey, Orange Bitters, Blue Spirulina, Tajin

Brixton MAI-TAI

12,9 €

Pampero Aniversario Rum, Appleton Rum, Cointreau, Lime, Piñacolada Kombucha, Orgeat, Angostura

CLASSICS

Aperol Spritz 9.9 €

Gin & Tonic 11.9 €

Sbagliato 10.9 €

Gimlet 10.9 €

Pornstar Martini 11.9 €

Naked & Famous 11.9 €

Margarita 11.9 €

Mojito 11.9 €

Daiquiri 10.9 €

Caipirinha 10.9 €

Manhattan 12.9 €

Espresso Martini 11.9 €

Negroni 10.9 €

Dry Martini 10.9 €

Whisky Sour 12.9 €

Old Fashioned 12.9 €

Wine List

"SPARKLING WINES"

	0,1 l / bottle 0,75 l
Prosecco Treviso Extra Dry DOC - Col Sandago - Italy	5,9 € / €43
Flavé Rosato Spumante Millesimato Brut - Bepin De Eto - Italy	6,9 € / €47
Champagne Pol Couronne Brut - France	11,9 € / €69
Cava Rosé Brut - Josep Ventosa - Spain	€45
FERRARI Maximum Blanc de Blancs Brut DOC - Italy	€55
Champagne <i>Moët & Chandon Brut Impérial</i> - France	€119
Champagne <i>Veuve Clicquot Ponsardin Yellow Label Brut</i> - France	€129

"WHITE WINES"

	0,1 l / bottle 0,75 l
Müller Thurgau VEGAN (low-histamine) - Zápražný - Slovakia	5,5 € / €39
Pálava Medium VEGAN (low-histamine) - Via Magna - Slovakia - semi-sweet	5,9 € / €42
Sauvignon Blanc DOC - Zorzettig - Italy	6,5 € / €45
Riesling Drache NATURAL - Von Winning - Germany	6,9 € / €47
Muškat žltý D.S.C. VEGAN (low-histamine) - Via Magna - Slovakia	€39
Rulandské šedé VEGAN (low-histamine) - Martin Pomfy - Slovakia	€47
Sauvignon Blanc Urdonau BIO NATURAL - Zuschmann Schöfmann - Austria	€49
Chablis Le Finage - La Chablisienne - France	€55

"ROSE WINES"

	0,1 l / bottle 0,75 l
Tri Ruže Rosé - Velkeer - Slovakia - semi-dry	5,5 € / €39
Pinot Noir Rosé NATURAL - Von Winning - Germany	5,9 € / €42
Frankovka modrá Rosé (Blaufränkisch Rosé) VEGAN (low-histamine) - Via Magna - Slovakia	€39
Minuty "M" Rosé - Chateau Minuty - France	€55

"RED WINES"

	0,1 l / bottle 0,75 l
Dunaj D.S.C. VEGAN (low-histamine) - Via Magna - Slovakia	5,5 € / €39
Primitivo VANITA IGP - Vigneti del Salento - Italy	5,9 € / €42
Castillon Cotes de Bordeaux - Chateau La Brande - France	6,9 € / €47
Cabernet VEGAN (low-histamine) - Zápražný - Slovakia	€43
Chianti Superiore DOCG - Fiorini - Italy	€43
Merlot - Tajna - Slovakia	€47
Podfuck VEGAN NATURAL (Pinot Noir, Blaufränkisch, Pinot Gris) - Milan Nestarec - Czech Republic	€64
Brunello di Montalcino DOCG - Piancornello - Italy	€69
Barbaresco DOCG - Fontanafredda - Italy	€69

SPIRITS

All served as 0,02L shots!

"GIN"	2cl
Aviation American	4,5 €
Beefeater Blood Orange	3,9 €
Bobby's	4,5 €
Garage22 Habanero Mango	4,9 €
Gin Mare	4,9 €
Gin Sul	5,9 €
Gordon's Pink	3,9 €
Hendrick's (115€ 0,7L bottle)	4,5 €
Hendrick's Grand Cabaret	4,9 €
Le Tribute (129€ 0,7L bottle)	4,9 €
Malfy Rosa	4,5 €
MOM Love (99€ 0,7L bottle)	3,9 €
Monkey 47 (129€ 0,5L bottle)	6,9 €
Opihr	4,5 €
Plymouth Navy 57%	4,9 €
Roku	4,9 €
Tanqueray	3,9 €
Tanqueray No. 10 (129€ 0,7L)	4,9 €
Tanqueray Rangpur	4,5 €
Tanqueray ROYAL (115€ 0,7L)	4,5 €
Tanqueray Sevilla	4,5 €
Toison	3,9 €
Toison Ruby Red	3,9 €

"WHISKY"	2cl
Jameson Black Barrel	4,5 €
Bruichladdich <small>Classic Laddie</small>	6,9 €
Glenfiddich 12y (129€ 0,7L)	4,9 €
Glenfiddich 15y Solera	5,9 €
Glenfiddich 18y	9,9 €
Johnnie Walker Black Label	3,9 €
Lagavulin 16yo	8,9 €
Laphroaig 10yo	6,5 €
Monkey Shoulder	4,9 €
Oban 14yo	6,9 €
Singleton 12yo	4,9 €
Talisker 10y (129€ 0,7L)	4,9 €
Tullamore Dew	3,5 €
Tullamore Dew Honey	3,5 €

"BOURBON & RYE"	2cl
Bulleit Bourbon (99€ 0,7L)	3,9 €
Bulleit Rye	4,9 €
Jack Daniels Single Barel	5,5 €
Koval Bourbon	6,9 €
Woodford Reserve	5,5 €

"PARTY SHOT LIQUEURS"	2cl
Fireball Cinnamon 33%	2,5 €
Jägermeister Orange 33%	2,9 €
Jägermeister 35% (139€ 1L)	3,9 €
Jägermeister Manifest 38%	4,9 €
Tubi 60 - Ginger 40%	3,9 €

"VODKA"	2cl
Belvedere (139€ 0,7L bottle)	6,5 €
Cîroc	4,9 €
Grey Goose (249€ 1L bottle)	5,9 €
Ketel One	3,9 €
Reyka Vodka	3,9 €

"TEQUILA & MEZCAL"	2cl
Jose Cuervo Especial	3,9 €
Don Julio Blanco (199€ 0,7L)	6,9 €
Don Julio Anejo	7,9 €
Clase Azul Tequila Reposado	22,9 €
Clase Azul Tequila Plata	14,9 €
Casamigos Reposado	7,5 €
Casamigos Anejo	7,9 €
Mezcal Casamigos	7,9 €
Mezcal San Cosme	5,9 €
Mezcal Del Maguey Vida	5,5 €
Mezcal Ojo de Dios (169€ 0,7L)	6,5 €
Mezcal Ojo De Dios Hibiscus	6,5 €
Mezcal Ojo de Dios ODD Café	6,5 €

"LOCAL SPIRITS" (99€ 0,7L)	
Domovina Borovička 45%	3,9 €
Domovina Slivovica 52%	3,9 €
Domovina Hruškovica 42%	3,9 €
Domovina Marhu'ovica 42%	3,9 €

"VERMOUTHS"	8cl
BALANCE Apéritif Wine	10,9 €
Carpano Antica Formula	10,9 €
Cinzano 1757	5,9 €
Cocchi Americano Bianco	9,9 €
Cocchi Americano Rosa	9,9 €
Lillet Blanc	8,5 €
Noilly Prat Dry	6,9 €
Punt e Mes	8,5 €
Sherry Alfonso Oloroso	4,9 €
Tio Pepe Palomino Fino Sher	6,5 €
Sherry Nectar Pedro Ximenez	4,9 €

"RUM"	2cl
Appleton Signature Blend	3,9 €
Bacardi 8yo	4,9 €
Belmont Gold Coconut	3,9 €
Bumbu (129€ 0,7L bottle)	4,9 €
Diplomatico 12yo (149€ 0,7L bottle)	5,9 €
Don Papa (139€ 0,7L bottle)	5,5 €
El Dorado 12yo	4,5 €
Havana Club 7yo	4,5 €
Legendario Elixir de Cuba	3,9 €
Millonario 15yo	7,5 €
Nega Fulô Cachaca	3,9 €
Pampero Aniversario	4,5 €
Pampero Blanco	3,9 €
Plantation Overproof 69%	4,5 €
Plantation Pineapple	4,5 €
Plantation XO 20th Anniversary	5,5 €
Zacapa Centenario 23y (169€ 0,7L)	6,9 €

"BRANDY & COGNAC"	2cl
Cognac Remy Martin VSOP	6,9 €
Grappa Moscato Nonino	4,9 €
Pisco Capel Moai Reservado	4,5 €

"ABSINTHE"	2cl
La Fée Absinthe	4,9 €
Mansinthe Absinthe	5,5 €

"LIQUEURS & AMAROS"	2cl
Amaro Montenegro	3,5 €
Aperol	3,5 €
Becherovka	3,5 €
Bentianna 38%	3,5 €
Campari	3,5 €
Chartreuse Jeune	4,5 €
Fernet Branca	3,5 €
Fernet Branca Menta	3,5 €
Italicus Rosolio Bergamotto	5,5 €
Suze Apéritif Elabore	3,5 €

"SWEET LIQUEURS"	2cl
Amaretto Di Saronno	3,5 €
Bailey's	3,5 €
Cointreau	3,5 €
Maraschino Luxardo	3,5 €
Mr. Black Cold Brew Coffee	3,9 €
Passoa	3,5 €