

# "BRIXTON KITCHEN"

We use wood-fire charcoal grill by JOSPER®  
...and we don't use BEEF meat. Chef de cuisine: Roman Bolgáč

## "STARTERS & SNACKS FOR SHARING"

**CALAMARI Fritti!** (200g - 1,3,7,14) 9,9 €

Crispy fried calamari, kimchi mayo, lemon

**GUACAMOLE & NACHOS (vg)** (200g - 12) 9,9 €

Housemade com nachos, fresh avocado guacamole with pico de gallo, salsa roja, lime + Cheese sauce (7) 2,9€

**LOADED NACHOS to share (v)** (350g - 7,12) 14,9 €

Charcoal-grilled housemade com nachos with cheddar, beans, avocado, jalapeño, pico de gallo, salsa verde & roja

**CORN COBS to share (v)** (320g - 1,3,6,10,11) 9,9 €

Wood fire-roasted sweet corn cobs on sticks, butter, tajin, sesame, lime, curry mayo dip

**CHICKEN SATAY** (240g/180g - 1,5,6,12) 11,9 €

Chargrilled chicken skewers in coconut marinade, sweet peanut satay sauce, microgreens, lime

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

**Papas Arrugadas (vg)** (400g - 6,12) 7,9 €

Charcoal roasted baby-potatoes, chipotle dip, salsa verde

**PADRON Peppers (v)** (230g - 1,3,6,7,10) 9,9 €

Charcoal grilled green Padrón peppers served with basil pesto, parmesan, pine nuts, lime

**DUCK Pâté** (200g/120g - 1,12) 9,9 €

Our posh duck liver parfait, cranberry & pear chutney, sourdough bread, smoked salt, microgreens

**HUMMUS PLATTER (vg)** (310g - 1,6,10,11) 11,9 €

Falafel, chargrilled courgette, cauliflower, baby corn, spicy chickpeas, hummus, sesame, harissa, tahini, pita

**PRAWNS PiL PiL** (250g/180g - 1,2,7) 14,9 €

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

**PHO CHICKEN SOUP** (350ml - 4,6)

Aromatic chicken broth, rice noodles, sprouts, coriander, thai basil, spring onion, chilli, sliced chicken breast

7,9 €

## "TACOS"

**CHICKEN QUESADILLA TACOS** 13,9 €

3 com tortillas, pulled chicken in chipotle Tinga sauce, cheddar, coriander, lime, salsa roja & verde (330g/150g - 6,7,12)

**PULLED PORK TACOS** (300g/150g - 1,6) 12,9 €

3 com tortillas, pulled pork in pibil, jalapeños, mango salsa, sweet com, chipotle, coriander, onion, lime, salsas

**PRAWN TACOS** (370g/75g - 1,2,3,6,7,12) 13,9 €

3 com tortillas, fried prawns, mango chilli dip, avocado, pico de gallo, coriander, lime, salsa roja & verde

**CHORIZO QUESADILLA** (300g - 1,6,7,12) 12,9 €

Tortilla with chorizo & cheddar, jalapeños, pico de gallo, salsa roja, sour cream, tomatoes, rocket, mango dip

**VEGAN TACOS (vg)** (330g - 1,6,8,10,12) 12,9 €

3 com tortillas, chickpea falafel, baby corn, chipotle mayo, onion, hummus, coriander, lime, salsa

## "BURGERS & SANDWICHES"

**KOREAN CHICKEN BENEDICT** 14,9 €

Brioche toast, crispy fried buttermilk chicken thighs, poached eggs, gochujang mayo, rocket, bacon, pistachios (200g/450g-1,3,6,7,8,12)

**PULLED PORK ROLL** (100g/320g - 1,3,6,7,10) 12,9 €

Pulled pork in Adobo BBQ, kimchi mayo, brioche roll, baby gem lettuce, cherry tomatoes, our crispy fried onion

**AVO TOAST (vg)** (200g - 1,6,8) 9,9 €

Fresh avocado on sourdough bread, pomegranate, chilli, coriander, greens, harissa + Feta 2,9€ + Poach Egg 1,5€

**BUFFALO CHICKEN BURGER** 14,9 €

Crispy fried buttermilk chicken in spicy Buffalo sauce, gherkins, pickled slaw, cheese dip, aioli, brioche bun (400g - 1,3,6,7,12)

**Brixton CHEESEBURGER** (400g - 1,3,6,7) 14,9 €

Wood-fire grilled PORK patty with bacon & cheddar, hoisin BBQ, romaine lettuce, aioli, jalapeño, gherkins, brioche bun

# "MAINS - PASTA, GRILL & SALADS"

<b>RISOTTO (v)</b> (400g - 3,7,9,12) 11,9 €	<b>TAGLIATELLE ALLA VODKA (v)</b> 13,9 €
Creamy saffron risotto with Arborio rice, white wine & root vegetables, grilled artichokes, parmesan, basil pesto + Prawns 5,9€ + Calamari 5,9€ + Chicken 4,9€ + Gril.Salmon 8,9€	Fresh housemade pasta, spicy Alla Vodka sauce with pomodoro, creamy Burrata, pine nuts, parmesan, basil pesto (370g - 1,3,7,12)
<b>RAVIOLI (v)</b> (400g - 1,3,7,12) 14,9 €	<b>Calamari PASTA</b> (290g/110g - 1,3,7,12,14) 14,9 €
Fresh housemade ravioli pasta stuffed with ricotta & spinach, creamy sundried tomato sauce, parmesan, basil pesto	Fresh housemade tagliatelle, grilled calamari, garlic, white wine, butter, parsley, chilli, parmesan
<b>PIRI PIRI CHICKEN</b> (3,6,7,10,12)	<b>BRIXTON BBQ RIBS</b> (300g/500g - 1,3,6,11,12) 16,9 €
Wood-fire grilled chicken in Jospes Grill marinated in spicy piri- piri & lemon, BBQ dip, Aioli, gherkins, lemon HALF CHICKEN 700g ... 15,9 € / THIGH 260g ... 9,9 €	Charcoal grilled pork ribs in Jospes grill, Gochujang Chilli BBQ glaze, Aioli, pickled slaw, coriander, sesame, chilli
<b>GRILLED SEA BASS</b> (380g/160g - 1,4,6) 19,9 €	<b>FISH &amp; CHIPS</b> (180g/400g - 1,3,4,10,12) 17,9 €
Charcoal grilled fillet of sea bass fish, broccoli, sugarsnap peas, baby com, chilli, microgreens, thai curry lemongrass	Crispy fried cod fish fillets, potato fries, housemade tartare sauce, minted pea puree, lemon
<b>Massaman CURRY (vg)</b> (460g/350ml - 1,6) 14,9 €	<b>BUDDHA BOWL (vg)</b> (400g - 6,8,10,11) 13,9 €
Aromatic coconut thai curry, baby com, broccoli, sugarsnap peas, zucchini, chilli, coriander, thai basil, lime	Quinoa, hummus, broccoli, cauli, baby com, snow peas, tahini, spicy chickpeas, nuts, harissa, pomegranate, seeds
<b>CAESAR SALAD</b> (250g/50g - 1,3,4,7,10,12) 13,9 €	<b>BURRITO BOWL (vg)</b> (400g - 1,6,8,12) 13,9 €
Baby Gem lettuce, crispy grilled bacon, bread croutons, parmesan, caesar dressing with anchovies	Rice, avocado, beans, greens, jalapeños, baby com, coriander, tomatoes, chipotle dip, salsa verde, crispy onion
<b>A D D :</b> + Fried Prawns 5,9€ + Grilled Calamari 5,9€ + Grilled Salmon 8,9€ + Falafel 3,9€ + Grilled Chicken 4,9€ + Crispy-Fried Chicken 5,9€ + Pulled Pork 4,9€ + Gril.TOFU 3,9€ + Feta 2,9€	

# "SIDES & SAUCES"

<b>Potato Fries</b> with herb salt (200g) 5,9 €	<b>Sweet Potato Fries</b> (200g) 6,9 €
<b>Roasted baby potatoes</b> skin on, charcoal (200g) 4,9 €	<b>Tomato &amp; Cucumber salad</b> (170g - 12) 4,9 €
<b>Green Leaf Salad</b> with citrus dressing (100g) 4,9 €	<b>Pickled Slaw</b> marinated cabbage salad (12) 2,9 €
<b>Grilled Vegetables</b> 150g 5,9 €	<b>Rice</b> with peas 2,9€ <b>Bread</b> (1) 1,9€ <b>Pita</b> (1) 1,9€
<b>SAUCES:</b> Vegan Chipotle Mayo (6,10) / Gochujang Mayo (1,3,6,10,11) / Mango Chilli Ponzu (vg)(1,6) / Tartare (3,10,12) / Kimchi Mayo (1,3,6,10) Curry Mayo (1,3,6,10) / Garlic Aioli (3) / Mac&Cheese Sauce (1,7,10) / Buffalo Hot (7) / Brixton BBQ (vg) (6) (all 50g) ... 2,9 €	

# "PASTRY & DESSERTS"

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

<b>MISO CARAMEL TIRAMISU</b> (1,3,6,7) 7,9 €	<b>NUTELLA PASSIONFRUIT CHEESECAKE</b> (gf)(3,7,8) 6,9 €
<b>PISTACCHIO LAVA CAKE</b> with caramel (1,3,7,8) 6,9 €	<b>VEGAN LOTUS/OREO CHEESECAKE</b> (1,6,8) 5,9 €
<b>Hazelnut Maple Praline LAVA CAKE</b> (1,3,7,8) 6,9 €	<b>CHESTNUT CAKE</b> with Bulleit Bourbon & Ginger (1,7,8) 7,9 €
<b>BANOFFEE LOTUS TART</b> (1,6,7) 6,9 €	<b>TURTLE BROWNIE CHEESECAKE</b> popsicle (gf) (3,6,7,8) 5,9 €
<b>JASMINE MANGO CHEESECAKE</b> (1,3,7) 6,9 €	<b>CHOCOLATE MALT TART</b> w/ whipped cream (1,3,7) 6,9 €
<b>SAN SEBASTIAN BASQUE CHEESECAKE</b> (gf, 3,7) 5,9 €	<b>VEGAN APPLE CHAI LATTE CAKE</b> (1,8) 6,9 €
add: + Nutella Ganache (6,7,8) +1,9 €	<b>Chai Latte PANNACOTTA</b> w/ passionfruit (gf) (7) 6,9 €

We use free range eggs. (gf) = glutenfree. Created and baked by our pastry chef Daniela Šandorová.

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

# Specialty Coffee & Tea

## BARISTA SPECIALS

Pumpkin Spice Latte (280ml, 9g coffee, milk)	5,9 €	BLUE Latte blue spirulina, oat milk 250ml, iced/hot	5,9 €
NEW! Filter Coffee - Batch Brew (200ml), REFILL 1€!	3,5 €	PiNK Latte beetroot, watermelon, oat milk 250ml, iced/hot	4,9 €
Espresso Tonic	5,9 €	MATCHA Latte with jasmine, vanilla, oat 250ml, iced/hot	4,9 €
MATCHA Tonic (matcha tea with tonic, rose)	5,9 €	BLACK Latte charcoal, spices, oat milk 250ml, iced/hot	4,9 €
Affogato (espresso with vanilla icecream)	5,9 €	CHAI Latte (spiced/vanilla) BIO milk, 280ml, iced/hot	4,9 €
Matcha Affogato (matcha, icecream, jasmine, rose)	5,9 €	Vegan CHAI Latte oat milk 280ml, iced/hot	5,5 €
Chai Affogato (spiced masala chai, vanilla ice-cream)	5,9 €	Cold Brew Coffee (200ml)	3,9 €

**BRIXTON IRISH COFFEE** Jameson Caskmates whisky, filtered specialty coffee, double cream, tonka, vanilla, orange bitters ... 7,9 €

All coffee drinks available with dairy-free **Almond / Oat / Coconut / Soya Milk** ... 0,5 €

## COFFEE

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

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

## TEA

*loose leaf, served in 400ml teapot*

<b>DRIVERS' HOT PUNCH</b> (non-alcoholic) Rooibos, strawberry, apple, ginger, lemon, vanilla, berries	6,9 €
Lavender & Chamomile	4,9 €
Herbal Tea linden, lemongrass, cardamom, turmeric, mint	4,9 €
Immunity Tea 17 herbs	4,9 €
Green Teas Lung-ching West Lake Organic / Jasmine	4,9 €
Black Teas - Earl Grey / Darjeeling	4,9 €
Rooibos - with grapefruit, lemon, sunflower, rose, cornflower	4,9 €
Fruit Tea - with sea buckthorn, pineapple, lemongrass	4,9 €
Fresh Ginger Tea / Fresh Mint 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	1,0 €	Mocha (steamed milk, espresso, choose dark / milk chocolate)	6,9 €

# Soft Drinks

## LEMONADES

*all housemade*

**DETOX on the Rocks!** 400ml 6,5 €  
kiwi, apple, ginger, lemon, mint, green spirulina

**Pink Lemonade** rhubarb, strawberry, mint 400ml 5,9 €

**Pomstar Lemonade** passionfruit & vanilla 400ml 5,9 €

**Tepache** mexican fermented pineapple drink 300ml 5,5 €

**Iced Tea** apple, mint, gooseberry, lemon, tarragon 400ml 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

## K O M B U C H A S

*our production*

**Blue Mojito Kombucha** w/ lime, mint, spirulina 250ml 5,9 €

**Ginger Kombucha** with white tea 250ml 4,9 €

**Chai Kombucha** masala chai, assam tea 250ml 4,9 €

**Strawberry & Basil Kombucha** 250ml 4,9 €

**Passionfruit Kombucha** w/ Jasmine green tea 250ml 4,9 €

**Coffee Kombucha** with Earl Grey tea 250ml 5,9 €

## BOTTLED SOFT DRINKS

*but pretty good nevertheless*

**ICONIC Cola** (330ml) (regular / ZERO SUGAR) 5,9 €

**Franklin&Sons Tonic** (200ml) 4,9 €  
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€**

## S M O O T H I E S

*fresh blended in Vitamix*

**SUPER GREEN SMOOTHIE** 5,9 €  
Spinach, kiwi, cucumber, banana, ginger, apple, mint, moringa, spirulina, chlorella, barley grass **+HEMP PROTEIN**

**VERY BERRY SMOOTHIE** 5,9 €  
Strawberry, blueberry, raspberry, banana, goji, lime, maca **+HEMP PROTEIN +1€**

**COFFEE & BANANA SOOTHIE** 5,9 €  
Coldbrew coffee, raw cacao nibs, banana, dates, cashew butter, maca, baobab, sea salt, coconut **+HEMP PROTEIN**

**BLACK SMOOTHIE** 5,9 €  
Blackberry, charcoal, banana, cashew butter, coconut, maca, chia **+HEMP PROTEIN +1€**

## M O C K T A I L S

**Virgin Pornstar Martini** (non-alcoholic) 7,9 €  
Passionfruit puree, vanilla, fresh citrus juices, Hubert non-alcoholic sparkling wine

**CIRCUS** (non-alcoholic cocktail) 7,9 €  
Yuzu, Watermelon RedBull, Nochino Ruby, flowers

# Cocktails

Created by Filip Rebroš  
& The Brixton Bar Team

HOT DRINKS

<b>BRIXTON HOT PUNCH</b>	9,9 €	<b>ZACAPA HOT PUNCH</b>	12,9 €
Bulleit Bourbon, Punt e Mes vermouth, Rooibos, strawberry, apple, ginger, lemon, vanilla, berries, orange		Zacapa 23 Rum, Punt e Mes vermouth, Rooibos, strawberry, apple, ginger, lemon, vanilla, berries, orange	
<b>SEXY JASMINE PUNCH</b> (hot punch)	9,9 €	<b>HOT PORNSTAR MARTINI</b> (served hot)	10,9 €
Becherovka spiced herbal liqueur, Jasmine green tea, orange blossom water, lemon, orange		Vodka, Passoa Passionfruit liqueur, vanilla, passionfruit puree, Prosecco, flowers	

FROZEN

<b>FROZEN PORNSTAR MARTINI</b>	9,9 €	<b>FROZEN ESPRESSO MARTINI</b>	9,9 €
Vodka, passionfruit puree, vanilla, pink peppercorns, lemon, Passoa Passionfruit liqueur, prosecco, edible flower		Vodka, specialty coffee espresso by Goriffée, Kahlúa, white cacao, salted caramel, chocolate bitters	
<b>FROZEN PINK PALOMA</b>	9,9 €	<b>FROZEN MANGO DAIQUIRI</b>	9,9 €
Jose Cuervo Tequila, San Cosme Mezcal, pink grapefruit, Campari, honey, orange juice, lime, Tajin, flower		Pampero Aniversario Rum, mango puree, fresh lime, Peychaud's Bitters	

SIGNATURE

<b>EMPIRE STATE OF MIND</b>	11,9 €	<b>PINK SPRITZ</b>	11,9 €
Tanqueray Gin, Cocchi Rosa Americano, raspberry, vanilla, hibiscus, prosecco, soda		Gordon's Pink Gin, Aperol, strawberry, apple juice, mint, lemon, soda, prosecco, orange blossom water	
<b>CALIFORNIA BREEZE 2.0</b>	10,9 €	<b>VOGUE</b>	10,9 €
Mezcal Ojo De Dios, Jose Cuervo Tequila, sea buckthorn, pineapple, vanilla, bergamot, ginger, tajin, flowers		Ketel One Vodka, Cointreau, strawberry coldpressed juice, lime, rose spray	
<b>DIOR no.3</b>	14,9 €	<b>HEAVEN CAN WAIT</b>	11,9 €
Champagne Pol Couronne Brut, Tanqueray Gin, pineapple, sea buckthorn, orange bitters, golden glitter, flower		Zacapa 23 Rum, Amaro Montenegro, Chartreuse Jeune, Spiced Pineapple Soda, flowers	
<b>RICH BABY DADDY</b>	9,9 €	<b>I Gotta FEELING</b> (highball)	9,9 €
Johnnie Walker Black Label Whisky, Tio Pepe Pedro Ximénez Sherry, honey, Aztec Chocolate Bitters, almond espuma		Johnnie Walker Black Label Whisky, Cinnamon Plum Soda, white chocolate, prune	

TWISTED CLASSICS

<b>FIG &amp; CHESTNUT NEGRONI</b>	11,9 €	<b>Peachy BOULEVARDIER</b>	11,9 €
Tanqueray Gin, fig tree leaves, chestnuts, Campari, Cinzano 1757 Rosso Vermouth		Bulleit Bourbon, peach infused Campari, Tio Pepe Pedro Ximénez Sherry, Dunaj Via Magna red wine, Peach Bitters	
<b>Spicy MARGARITA</b>	11,9 €	<b>GREEN GIN &amp; TONIC</b>	11,9 €
Olmecca Altos Plata Tequila, Cointreau, lime, jalapeño cordial, honey, orange bitters, tajin		Tanqueray Rangpur Gin, green spirulina shot, housemade Brixton Tonic	
<b>BRIXTON MAI-TAI</b>	12,9 €	<b>BRIXTON NEGRONI</b>	11,9 €
Pampero Aniversario Rum, Appleton Rum, Cointreau, lime, spiced pineapple Tepache, almond orgeat, Angostura, mint		Tanqueray Export Gin, lavender infused Campari, Punt E Mes Vermouth	

MOCKTAILS

<b>Virgin Pornstar Martini</b> (non-alcoholic)	7,9 €	<b>CIRCUS</b> (non-alcoholic cocktail)	7,9 €
Passionfruit puree, vanilla, fresh citrus juices, Hubert non-alcoholic sparkling wine		Yuzu, Watermelon RedBull, Nochino Ruby, flowers	

Aperol Spritz 9.9 €	Pomstar Martini 11.9 €	Daiquiri 9.9 €	Negroni 9.9 €
Gin & Tonic 10.9 €	Tom Collins 9.9 €	Caipirinha 9.9 €	Dry Martini 11.9 €
Sbagliato 10.9 €	Margarita 11.9 €	Manhattan 12.9 €	Whisky Sour 12.9 €
Gimlet 9.9 €	Mojito 11.9 €	Espresso Martini 11.9 €	Old Fashioned 12.9 €

# Wine List

## "SPARKLING WINES"

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

## "WHITE WINES"

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

## "ROSE WINES"

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

## "RED WINES"

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

# Spirits

All served as 0,02L shots!

<b>"GIN"</b>	<b>2cl</b>	<b>"VODKA"</b>	<b>2cl</b>	<b>"RUM"</b>	<b>2cl</b>
Aviation American	4,5 €	Absolut Vanilia	3,9 €	Appleton Signature Blend	3,9 €
Beefeater Blood Orange	3,9 €	Belvedere (139€ 0,7L bottle)	5,9 €	Bacardi 8yo	4,5 €
Bobby's	4,5 €	Cîroc	4,9 €	Barcelo Imperial	3,9 €
Garage22 Habanero Mango	4,9 €	Grey Goose (249€ 1L bottle)	5,9 €	Belmont Gold Coconut	3,9 €
Gin Mare	4,9 €	Ketel One	3,9 €	Blue Mauritius Gold	6,5 €
Gordon's Pink	3,9 €			Bumbu (129€ 0,7L bottle)	4,9 €
Hendrick's (115€ 0,7L bottle)	4,5 €	<b>"TEQUILA &amp; MEZCAL"</b>	<b>2cl</b>	Canerock	4,9 €
Le Tribute (129€ 0,7L bottle)	4,9 €	Jose Cuervo Especial	3,9 €	Diplomatico 12yo (149€ 0,7L bottle)	5,9 €
Malfy Con Arancia	4,5 €	Don Julio Blanco (199€ 0,7L)	6,9 €	Don Papa (139€ 0,7L bottle)	5,5 €
Malfy Rosa	4,5 €	Don Julio Anejo	7,9 €	El Dorado 12yo	4,5 €
Michler's Crimson	3,9 €	Clase Azul Tequila Reposado	22,9 €	Havana Club 7yo	4,5 €
MOM Love (99€ 0,7L bottle)	3,9 €	Clase Azul Tequila Plata	14,9 €	Legendario Elixir de Cuba	3,9 €
Monkey 47 (129€ 0,5L bottle)	6,9 €	Casamigos Reposado	7,5 €	Millonario 15yo	6,5 €
Opihr	4,5 €	Casamigos Anejo	7,9 €	Nega Fulô Cachaca	3,9 €
Plymouth Navy 57%	4,9 €	Mezcal Casamigos	7,9 €	Pampero Aniversario	4,5 €
Roku	4,9 €	Mezcal San Cosme	5,9 €	Pampero Blanco	3,9 €
Tanqueray	3,9 €	Mezcal Del Maguey Vida	5,5 €	Plantation Overproof 69%	4,5 €
Tanqueray No. 10 (129€ 0,7L)	4,9 €	Mezcal Ojo de Dios (169€ 0,7L)	6,5 €	Plantation Pineapple	4,5 €
Tanqueray Rangpur	4,5 €	Mezcal Ojo De Dios Hibiscus	6,5 €	Plantation XO 20th Anniversary	5,5 €
Tanqueray ROYAL (115€ 0,7L)	4,5 €	Mezcal Ojo de Dios ODD Café	6,5 €	Pyrat X.O. (115€ 0,7L bottle)	4,5 €
Tanqueray Sevilla	4,5 €			Zacapa Centenario 23y (169€ 0,7L)	6,5 €
Toison	3,9 €	<b>"ABSINTHE"</b>	<b>2cl</b>	<b>"LOCAL SPIRITS" (99€ 0,7L)</b>	<b>2cl</b>
Toison Ruby Red	3,9 €	La Fée Absinthe	4,9 €	Domovina Borovička 45%	3,9 €
		Mansinthe Absinthe	5,5 €	Domovina Slivovica 52%	3,9 €
<b>"WHISKY"</b>	<b>2cl</b>	<b>"LIQUEURS &amp; AMAROS"</b>	<b>2cl</b>	Domovina Hruškovicica 42%	3,9 €
Jameson Black Barrel	4,5 €	Amaro Montenegro	3,5 €	Domovina Marhuľovica 42%	3,9 €
Bruichladdich Classic Laddie	6,9 €	Aperol	3,5 €		
Connemara Peated Single Malt	3,9 €	Becherovka	3,5 €	<b>"VERMOUTHS"</b>	<b>8cl</b>
The Deacon	4,9 €	Bentianna	3,5 €	BALANCE Apéritif Wine	10,9 €
Glenfiddich 12y (129€ 0,7L)	4,9 €	Bentianna 38%	3,5 €	Carpano Antica Formula	9,9 €
Johnnie Walker Black Label	3,9 €	Campari	3,5 €	Cinzano 1757	5,9 €
Lagavulin 16yo	8,5 €	Chartreuse Jeune	4,5 €	Cocchi Americano Bianco	8,9 €
Laphroaig 10yo	6,5 €	Dr. Kramer	3,5 €	Cocchi Americano Rosa	8,9 €
Monkey Shoulder	4,9 €	Fernet Branca	3,5 €	Lillet Blanc	7,9 €
Oban 14yo	6,9 €	Italicus Rosolio Bergamotto	5,5 €	Noilly Prat Dry	6,9 €
Singleton 12yo	4,9 €	Jägermeister (139€ 1L bottle)	3,9 €	Punt e Mes	7,9 €
Talisker 10y (129€ 0,7L)	4,9 €	Suze Aperitif Elabore	3,5 €	Sherry Alfonso Oloroso	4,9 €
Tyrconnell Single Malt	3,9 €			Tio Pepe Palomino Fino Sherry	6,5 €
		<b>"SWEET LIQUEURS"</b>	<b>2cl</b>	Sherry Nectar Pedro Ximenez	4,9 €
<b>"BOURBON &amp; RYE"</b>	<b>2cl</b>	Amaretto Di Saronno	3,5 €		
Bulleit Bourbon (99€ 0,7L)	3,9 €	Bailey's	3,5 €	<b>"BRANDY &amp; COGNAC"</b>	<b>2cl</b>
Bulleit Rye	4,9 €	Cointreau	3,5 €	Brandy Ararat 10yo	4,9 €
Jack Daniels Single Barel	5,5 €	Maraschino Luxardo	3,5 €	Cognac Remy Martin VSOP	5,9 €
Koval Bourbon	6,9 €	Mr.Black Cold Brew Coffee	3,9 €	Grappa Moscato Nonino	4,9 €
Woodford Reserve	5,5 €	Passoa	3,5 €	Pisco Capel Moai Reservado	4,5 €