

# DINNER COCKTAILS

SERVED WITH MEALS ONLY

by Filip Rebroš

## MARTINI COCKTAIL 9,9

Ketel One Vodka or Tanqueray Gin with olive leaves, Vermouth Blend  
choose your style: Classic Dry / Dirty / Gibson / 50:50

## SKINNY PEACH 9,9

Ketel One Vodka, Peach, Sode, Lime, Zero Sugar, Fully Carbonated

## UMAMI OLD FASHIONED 9,9

Bulleit Bourbon, Miso, Salted Caramel, Popcorn  
Angostura, Orange Bitters

## VESPER COCKTAIL 9,9

Tanqueray No.10 Gin, Belvedere Vodka, Cocchi Americano

## 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 shrimps, Marie Rose sauce with horseradish, lemon

#### CRISPY KING PRAWNS (210g - 1,2,3,6,7,10,11) 13 €

5pcs fried torpedo cut Prawns, Gochujang Mayo, Marie Rose, lime

#### GRILLED OCTOPUS (130g/100g - 4,8,10,12,14) 15 €

Charcoal grilled octopus from Jospers Grill, romesco sauce, salsa verde, coriander oil, samphire, microgreens

#### BEEF TARTARE (150g/100g - 1,6,11) 19 €

Hand cut Black Angus fillet, sesame, gochujang chilli, shallots, yuzu, coriander oil, avocado gel, crispy onion

#### SPRING PEA SOUP (330ml - 7) 8 €

Cream of sweet peas, mint, crispy guanciale, sweet potato crisps

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 - 12) 12 €

Housemade com nachos, avocado, pico de gallo, salsa, lime

#### CHICKEN SATAY (240g/180g - 1,5,6,12) 13 €

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

#### 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

## Pasta

#### SAFFRON RISOTTO (v) (400g - 3,7,9,12) 14 €

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 9,9€

#### PAPPARDELLE RAGÙ (450g/150g NL - 1,3,7,12) 21 €

Veal ragù with Primitivo red wine, wild mushrooms, jus, cream, fresh housemade pasta, parmesan, crispy onions

#### TAGLIATELLE ALLA VODKA (v) (370g - 1,3,7,12) 16 €

Fresh housemade pasta, spicy Alla Vodka sauce with pomodoro, topped with creamy Burrata, pine nuts, parmesan, basil pesto

+Prawns 5,9€ +Calamari 6,9€ +Grilled Chicken 5,9€

#### SPICY SEAFOOD SPAGHETTI (350g - 1,2,3,7,14) 21 €

Spaghetti alla chitarra with grilled prawns, calamari, octopus, garlic, white wine, butter, lemon, tomatoes, chilli, parmesan

## Street Food & Salads

#### CHICKEN QUESADILLA TACOS (330g/150g) 15 €

3 corn 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) 21 €

Double Smashed Burger with 240g Black Angus beef, Monterey Jack cheese, secret sauce, crispy onions, gherkins, salad, steak dip

#### CAESAR SALAD (250g/50g - 1,3,4,7,10,12) 14 €

Baby Gem leaves, grilled guanciale bacon, sourdough croûtons, parmesan, caesar dressing with anchovies, poached egg

#### KOREAN CHICKEN BENEICT (450g/200g) 15 €

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

#### BUDDHA BOWL (vg) (400g - 6,8,10,11) 16 €

Quinoa, tenderstem broccoli, portobello, romanesco, tahini, chickpeas, nuts, harissa, romesco salsa, pomegranate, seeds

**A D D :** +Fried Prawns 5,9€ +Grilled Calamari 6,9€ +Grilled Salmon 100g 9,9€ +Falafel 3,9€  
+Grilled Chicken 5,9€ +Crispy-Fried Chicken 6,9€ +Grilled TOFU 3,9€ +Feta 2,9€ +Poached Egg 1,5€

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

# Mains - Fish & Grill

## PIRI PIRI CHICKEN (700g - 3,4,6,7,9,10,12) 21 €

Wood-fire grilled half chicken in Jospers Grill marinated in spicy piri-piri & lemon, wild mushroom sauce with portobellos, chimichurri, fennel & rocket salad, lemon

## MEDITERRANEAN SEA BASS (320g/120g - 4,7,9) 24 €

Grilled fillet of Branzino fish, tenderstem broccoli, wild mushroom sauce with dill, buttered pea puree, coriander oil, samphire, lemon

## WHOLE SEA BASS FOR TWO (700g - 4,7,8,10) 39 €

Whole 700g Branzino fish - charcoal grilled in Jospers Grill, salsa verde, fennel & rocket salad, 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

## 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 9,9€

## ATLANTIC SALMON (470g/160g - 4,7,8,10) 23 €

Grilled Norwegian salmon fillet, spinach with mascarpone, wild broccoli, Béarnaise sauce, salsa verde, samphire, lemon

## FISH & CHIPS (460g/200g - 1,3,4,7,10,12) 21 €

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

## BRIXTON BBQ RIBS (300g/500g - 1,6,8,10,11,12) 21 €

Charcoal grilled pork ribs from Jospers grill, spicy Gochujang BBQ glaze, Romesco dip, coriander, sesame, chilli, fennel & rocket salad

## 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) 45 €

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) 35 €

Bavette beef steak from Wagyu breed, Australia

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

New Zealand lamb chops from Jospers Grill, mushy pea puree with beurre noisette, minted peas, Chianti red wine jus

## TAGLIATA STEAK (400g - 4,7,10) 31 €

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

## S A U C E S

### 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

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

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

Tartare Sauce (3,10,12)

### RED WINE JUS (100ml - 7,12) 5,9 €

beef jus sauce with Chianti Superiore DOCG red wine

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

steak jus with wild mushrooms, butter & portobellos

Garlic Aioli (3)

Buffalo Chilli Mayo (3) (50g) 2,9 €

Romesco Salsa (vg)(8,12)

Brixton BBQ (vg) (6) (50g) 2,9 €

Vegan Chipotle Mayo (6,10)

Marie Rose (3,7,12)

## S I D E S

### CREAMED SPINACH (200g - 7) 4,9 €

with mascarpone

### PORTOBELLO MUSHROOMS (150g) 6,9 €

braised, with Maldon salt

### TENDERSTEM BROCCOLI (200g - 7) 7,9 €

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, chery tomatoes, citrus shery 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 Jospers Grill, Maldon salt

### MUSHY PEAS (200g - 7) 4,9 €

mushy pea puree with burnt butter

### GRILOVANÁ ZELENINA (180g) 7,9 €

tenderstem broccoli, romanesco, zucchini, 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. Menu by 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

|                                                       |       |                                                           |       |
|-------------------------------------------------------|-------|-----------------------------------------------------------|-------|
| PISTACHIO Latte (270ml, 9g coffee, milk, hot/iced)    | 6,9 € | 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                                        | 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 € | Iced Latte Coffee (250ml, 9g espresso, milk)              | 4,9 € |

**BRIXTON ICE CREAM SUNDAE** with pistachio ice cream, raspberry-strawberry coulis, passionfruit caramel, whipped cream, pistachios, waffle stick, Lotus crumble, pretzels ... (350g - 1,3,7,8) **8,9 €**

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                                   | 2,9 € |
| 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 € |
| 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)               | 4,9 € |

## 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 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 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 € |

Please inform the staff of any **FOOD ALLERGIES** when ordering. Head-barista Michal Masaryk. Prices with VAT.

# Soft Drinks

## MOCKTAILS

*non alcoholic cocktails*

|                                                                                                      |       |                                                                                     |       |
|------------------------------------------------------------------------------------------------------|-------|-------------------------------------------------------------------------------------|-------|
| <b>VIRGINIA BEACH</b>                                                                                | 7,9 € | <b>PICASSO BABY</b>                                                                 | 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 |       |
| <b>Oops! I Did It Again</b>                                                                          | 8,9 € | <b>Vir-Gin TONIC</b>                                                                | 7,9 € |
| Nochino Ruby, Lavender, Apple, Non-Alcoholic Hubert Sparkling Wine, Soda, Flower                     |       | Nochino Spring Spirit, housemade Brixton Tonic, Juniper, Lime                       |       |
| <b>Virgin Pornstar Martini</b>                                                                       | 8,9 € | <b>CIRCUS</b>                                                                       | 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

|                                                                |       |
|----------------------------------------------------------------|-------|
| <b>PiNK Lemonade</b> rhubarb, strawberry, mint                 | 5,9 € |
| <b>Detox on the Rocks</b> kiwi, apple, ginger, mint, spirulina | 6,5 € |
| <b>NITRO CASCARA</b> with citrus                               | 5,5 € |

## KOMBUCHAS

*our production*

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

## COLD PRESS JUICES

*fresh juiced daily*

|                                                          |       |
|----------------------------------------------------------|-------|
| <b>GREEN Juice</b>                                       | 5,9 € |
| spinach, apple, kiwi, ginger, cucumber, spirulina, 200ml |       |
| <b>CITRUS Juice</b>                                      | 5,9 € |
| orange, grapefruit, lemon, lime, 200ml                   |       |
| <b>GINGER Shot</b>                                       | 3,9 € |
| ginger, apple, lemon, 100ml                              |       |

## BOTTLED SOFT DRINKS

*but pretty good nevertheless*

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

Smoothies served daily until 4pm

**+Add ASHWAGANDHA +1€**

## SMOOTHIES

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

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 |
|-----------------------------------------------------------------------------|-----------------------|
| <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!

| "GIN"                         | 2cl        | "VODKA"                        | 2cl    | "RUM"                               | 2cl    |
|-------------------------------|------------|--------------------------------|--------|-------------------------------------|--------|
| 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 €      | "TEQUILA & MEZCAL"             | 2cl    | 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 €      | "ABSINTHE"                     | 2cl    |                                     |        |
| Toison Ruby Red               | 3,9 €      | La Fée Absinthe                | 4,9 €  | "LOCAL SPIRITS" (99€ 0,7L)          | 2cl    |
|                               |            | Mansinthe Absinthe             | 5,5 €  | Domovina Borovička 45%              | 3,9 €  |
|                               |            |                                |        | Domovina Slivovica 52%              | 3,9 €  |
|                               |            | "LIQUEURS & AMAROS"            | 2cl    | Domovina Hruškovica 42%             | 3,9 €  |
| <b>"WHISKY"</b>               | <b>2cl</b> | Amaro Montenegro               | 3,5 €  | Domovina Marhuľovica 42%            | 3,9 €  |
| Jameson Black Barrel          | 4,5 €      | Aperol                         | 3,5 €  |                                     |        |
| Bruichladdich Classic Laddie  | 6,9 €      | Becherovka                     | 3,5 €  | "VERMOUTHS"                         | 8cl    |
| Connemara Peated Single Malt  | 3,9 €      | Bentianna                      | 3,5 €  | BALANCE Apéritif Wine               | 10,9 € |
| The Deacon                    | 4,9 €      | Bentianna 38%                  | 3,5 €  | Carpano Antica Formula              | 9,9 €  |
| Glenfiddich 12y (129€ 0,7L)   | 4,9 €      | Campari                        | 3,5 €  | Cinzano 1757                        | 5,9 €  |
| Johnnie Walker Black Label    | 3,9 €      | Chartreuse Jeune               | 4,5 €  | Cocchi Americano Bianco             | 8,9 €  |
| Lagavulin 16yo                | 8,5 €      | Dr. Kramer                     | 3,5 €  | Cocchi Americano Rosa               | 8,9 €  |
| Laphroaig 10yo                | 6,5 €      | Fernet Branca                  | 3,5 €  | Lillet Blanc                        | 7,9 €  |
| Monkey Shoulder               | 4,9 €      | Italicus Rosolio Bergamoto     | 5,5 €  | Noilly Prat Dry                     | 6,9 €  |
| Oban 14yo                     | 6,9 €      | Jägermeister (139€ 1L bottle)  | 3,9 €  | Punt e Mes                          | 7,9 €  |
| Singleton 12yo                | 4,9 €      | Suze Aperitif Elabore          | 3,5 €  | Sherry Alfonso Oloroso              | 4,9 €  |
| Talisker 10y (129€ 0,7L)      | 4,9 €      |                                |        | Tio Pepe Palomino Fino Sherry       | 6,5 €  |
| Tyrconnell Single Malt        | 3,9 €      | "SWEET LIQUEURS"               | 2cl    | Sherry Nectar Pedro Ximenez         | 4,9 €  |
|                               |            | Amaretto Di Saronno            | 3,5 €  |                                     |        |
| <b>"BOURBON &amp; RYE"</b>    | <b>2cl</b> | Bailey's                       | 3,5 €  | "BRANDY & COGNAC"                   | 2cl    |
| Bulleit Bourbon (99€ 0,7L)    | 3,9 €      | Cointreau                      | 3,5 €  | Brandy Ararat 10yo                  | 4,9 €  |
| Bulleit Rye                   | 4,9 €      | Maraschino Luxardo             | 3,5 €  | Cognac Remy Martin VSOP             | 5,9 €  |
| Jack Daniels Single Barel     | 5,5 €      | Mr.Black Cold Brew Coffee      | 3,9 €  | Grappa Moscato Nonino               | 4,9 €  |
| Koval Bourbon                 | 6,9 €      | Passoa                         | 3,5 €  | Pisco Capel Moai Reservado          | 4,5 €  |
| Woodford Reserve              | 5,5 €      |                                |        |                                     |        |