

Starters

We use wood-fire charcoal grill by JOSPER®

Chef de cuisine: Roman Bolgáč

STARTERS & SNACKS FOR SHARING

BEEF CONSOMMÉ SOUP (330ml - 1,3,9)	7 €	PADRON Peppers (v) (230g - 1,3,6,7,10)	12 €
Strong beef broth with meat chunks, noodles, root vegetables		Charcoal grilled Padrón peppers, basil pesto, parmesan, pine nuts	
GUACAMOLE & NACHOS (vg) (200g - 8,12)	14 €	CRISPY KING PRAWNS (210g - 1,2,3,6,7,10,11)	15 €
Housemade com nachos, avocado, pico de gallo, romesco, lime		5pcs fried torpedo cut Prawns, Gochujang Mayo, Marie Rose, lime	
WASABI SHRIMP COCKTAIL (220g/100g - 2,3,4,7,10,12)	17 €	BEETS & CARROTS (v) (190g - 1,3,6,7,8,12)	11 €
Poached Argentinian red prawns, avocado, wasabi mayo, baby gem, Marie Rose sauce, lime		Beet root & heirloom carrots from Josper Grill, feta yoghurt labneh, green oil, harissa, pistachios, pumpkin seeds, microgreens	
GRILLED OCTOPUS (200g/200g - 4,8,10,12,14)	18 €	PRAWNS PIL PIL (190g/120g - 1,2,7,12)	15 €
Charcoal grilled octopus from Josper Grill, romesco sauce, salsa verde, green oil, samphire, microgreens		Grilled Argentinian red prawns in garlic butter sauce with white wine, parsley, chilli, samphire, lemon, served with sourdough bread	
SALMON TARTARE (145g/50g - 1,4,6,10,11)	14 €	BABY CAESAR (220g - 1,3,4,6,7,10,12)	13 €
Fresh Scottish salmon, yuzu ponzu, wasabi, kewpie mayo, sesame, jalapeño, sweet peas, microgreens, flowers, Kadaif		Caesar salad as a starter - Baby Gem halves dressed in caesar dressing with anchovies & miso, crispy onion, parmesan, szechuan	
BEEF CARPACCIO (120g/60g - 3,4,7,12)	15 €	GRILLED ARTICHOKEs (200g - 1,3,8,10,12)	12 €
Thin slices of beef sirloin from Aberdeen Angus (Uruguay), chimichuri, rocket, parmesan, green oil, aioli		Juicy artichokes from Josper Grill with romesco salsa, garlic aioli, pickled onion, chives, crispy onion	
FRENCH BEEF TARTARE (130g/50g - 1,3,4,6,10,12)	16 €	CHICKEN SATAY (210g/150g - 1,5,6,12)	13 €
Black Angus Filet Mignon steak tartare with bone marrow, shallots, capers, dijon, parsley, anchovies dressing, crispy onion		Chargrilled chicken skewers in coconut marinade, sweet peanut satay sauce, microgreens, lime	
KOREAN BEEF TARTARE (130g/50g - 1,3,6,11)	16 €	AVO TOAST (vg) (200g - 1,6,8)	11 €
Hand cut Black Angus fillet, sesame, gochujang chilli, shallots, yuzu, basil oil, avocado gel, aioli, crispy onion, wonton crisp		Fresh avocado on sourdough bread, pomegranate, chilli, coriander, greens, harissa +Feta 2,9€ +Poached egg 1,5€	

Salads & Bowls

Niçoise SALAD (400g/60g - 3,4,10,12)	18 €	BRIXTON STEAK SANDWICH (470g/120g - 1,7,9,10,12)	25 €
Grilled tuna, baby gem, green beans, egg, baby potatoes, cherry tomatoes, olives, artichokes, anchovies, dressing		Sliced grilled Black Angus New York Strip steak served in baguette, with Monterey Jack cheese, horseradish cream & Au Jus dip	
WATERMELON & FETA SALAD (v) (450g - 7,8,10,12)	17 €	CHICKEN QUESADILLA TACOS (330g/150g)	16 €
Friseé, rocket, pistachios, cherry tomatoes, feta cheese, cucumbers, vinaigrette, flowers, fresh mint, basil-lemon sorbet		3 com tortillas, pulled chicken in chipotle Tinga sauce, Monterey Jack cheese, chilli, coriander, lime, salsa roja & verde (6,7,12)	
BRIXTON CAESAR SALAD (250g/50g - 1,3,4,6,7,10,12)	16 €	KOREAN CHICKEN BENEDICT (450g/200g)	19 €
Baby Gem leaves, grilled guanciale bacon, sourdough croûtons, parmesan, caesar dressing with anchovies, poached egg		Brioche toast, crispy fried buttermilk chicken thighs, poached eggs, gochujang mayo, rocket, bacon, pistachios (1,3,6,7,8,10,12)	
SEXY SALAD (vg) (450g - 1,6,11)	16 €	BLACK ANGUS BURGER (520g/240g IRL - 1,3,7,9,10,11,12)	25 €
Avocado, cucumber, wakame, edamame, soba noodles, sesame, yuzu ponzu, mint, strawberries, chilli, watermelon, mango sorbet		Double Smashed Burger with 240g Black Angus beef, Monterey Jack cheese, secret sauce, crispy onions, gherkins, salad, steak dip	

ADD TO SALAD: +Fried Prawns 7,9€ +Grilled Salmon 100g 11€ +Halloumi 5,9€
+Grilled Chicken 6,9€ +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)	16 €	RIGATONI ALLA VODKA (v) (370g - 1,3,7,12)	19 €
Creamy saffron risotto with Arborio rice, artichokes, basil pesto, pumpkin seeds, sage, parmesan		Fresh pasta, spicy Alla Vodka sauce with pomodoro, topped with creamy Burrata, pine nuts, parmesan, basil pesto	
+ Prawns 7,9€ +Gril.Chicken 6,9€ +Salmon 11€		+Crispy Prawns 7,9€ +Grilled Chicken 6,9€ +Fried Chicken 6,9€	
TRUFFLE TORTELLINI (320g - 1,3,6,7,9,12)	18 €	LASAGNE BOLOGNESE (400g - 1,3,7,12)	17 €
Fresh pasta stuffed with ricotta & spinach, truffle cream sauce, parmesan, chives, guanciale, crispy sage		Rolled lasagne with Black Angus beef Bolognese, bechamel, rocket, parmesan, Spicy Alla Vodka sauce	
SPICY SEAFOOD SPAGHETTI (350g - 1,2,3,7,14)	21 €	JUMBO SHRIMP RISOTTO (500g/140g - 2,3,7,9,12)	25 €
Spaghetti alla chitarra with grilled prawns, clams, octopus, garlic, white wine, butter, lemon, cherry tomatoes, chilli		2 Giant Black Tiger Prawns with bisque sauce, creamy saffron risotto with Arborio rice, basil pesto, parmesan	

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

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

Mains - Fish & Grill

PIRI PIRI CHICKEN (600g/1100g -3,6,7,8,9,10,12) 25 € / 39 €

Half/Whole farmhouse chicken - marinated in piri-piri spices & lemon, grilled in Josper Oven, truffle sauce with jus, buffalo chilli mayo, fennel & rocket salad, lemon

MOULES-FRÎTES (600g/300g -3,7,12,14) 17 €

Mussels in white wine Marinière, garlic, parsley, butter, shallots, lemon, chilli, served with potato fries & garlic Aioli

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

Aromatic coconut thai curry, green asparagus, sugarsnap peas, zucchini, cauliflower, chilli, coriander, lime, rice with peas

+ Prawns 7,9€ + Fried/Grilled Chicken 6,9€ + Salmon 11€

CAULIFLOWER STEAK (vg) (480g -8,11,12) 17 €

Roasted cauliflower on charcoal grill, romesco sauce, basil pesto, pomegranates, tahini dressing, pistachios, lemon + Feta Dip 2,9€

GRILLED JUMBO PRAWNS (500g/200g -1,2,4,7) 33 €

3pcs Giant Black Tiger Prawns, chimichurri salsa verde, bisque sauce, green oil, sourdough bread

MEDITERRANEAN SEA BASS (340g/140g -4,8,12) 25 €

Grilled fillet of Branzino, Romesco sauce, cherry tomatoes, spinach, almonds, capers, parsley, lemon

SCOTTISH SALMON (370g/150g -3,4,7,12) 25 €

Grilled fillet of Scottish salmon, Béarnaise sauce with tarragon, green asparagus, salsa verde, samphire, lemon

TUNA STEAK (360g/150g -1,4,6,12) 25 €

Grilled fillet of Yellowfin Tuna, pink on the inside, grilled vegetables, yuzu jalapeño ponzu sauce, samphire, lemon

FISH & CHIPS (460g/200g -1,3,4,7,10,12) 25 €

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

Charcoal Grilled Steaks from Josper Grill

BECAUSE COOKING OVER A LIVE WOOD FIRE SIMPLY TASTES BETTER

RIB EYE STEAK 300g (7) 39 €

Entrecôte beef steak from Black Angus, Argentina, grass-fed

FILET MIGNON STEAK 250g (7) 39 €

Tenderloin beef fillet from Black Angus, Uruguay

A5 WAGYU SIRLOIN STEAK 100g (7) 49 €

New York Strip steak from Wagyu A5 Miyazaki, Japan

SURF & TURF (470g/390g -2,7) 49 €

250g Filet Mignon Black Angus Steak (URG) from Josper Grill, 2pcs grilled Jumbo Tiger Prawns with butter

SIRLOIN / NEW YORK STRIP 250g (7) 35 €

NY sirloin beef steak from Aberdeen Angus, Uruguay

FILET MIGNON STEAK USA 200g (7) 55 €

Tenderloin beef fillet from Black Angus, USDA PRIME

WAGYU FLANK STEAK 250g (7) 49 €

Bavette beef steak from Wagyu breed, Australia

TAGLIATA STEAK (400g -4,7,10) 39 €

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

SEA BASS FILLET 140g (7) ... 17 € **SALMON FILLET 150g** (7) Scottish ... 19 € **TUNA FILLET 150g** (7) Yellowfin ... 19 €

S A U C E S

PEPPERCORN SAUCE (80ml -7,9,10,12) 4,9 €

steak jus with green peppercorns & Martel VS cognac

BÉARNAISE SAUCE (80ml -3,7,12) 3,9 €

hollandaise with tarragon, shallots & black pepper

CHIMICHURRI SALSA VERDE (40g -4,10,12) with anchovies 2,9 €

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

Tartare Sauce (3,10,12)

Vegan Chipotle Mayo (6,10)

Marie Rose (3,4,7,10,12)

TRUFFLE COFFEE JUS (80ml -6,7,9) 4,9 €

steak sauce with specialty coffee, butter & truffle

RED WINE JUS (80ml -7,9,12) 4,9 €

steak sauce with Chianti Superiore DOCG, blueberries, demi-glace

HORSERADISH CREAM (40g -3) 2,9 €

Garlic Aioli (3)

Buffalo Chilli Mayo (3,10) (50g) 2,9 €

Romesco Salsa (vg)(8,12)

Feta Dip (7) (50g) 2,9 €

S I D E S

JUMBO PRAWN 1pc (60g -2,7) 7,9 €

on a steak, Giant Black Tiger Prawn grilled with butter

GREEN BEANS (150g -8) 6,9 €

with garlic, chilli, almonds, lemon zest

CORN RIBS (200g -1,7) 5,9 €

charcoal grilled, buttered, with tajin chili

GREEN SALAD (100g -10,12) 7,9 €

mixed leaves with fennel, cherry tomatoes, cucumber, apple, vinaigrette

CREAMED SPINACH with mascarpone (200g -7) 3,9 €

POTATO FRIES (200g) 6,9 €

SWEET POTATO FRIES (200g) 7,9 €

MASHED POTATOES (200g -7) 6,9 €

whipped potatoes with brown butter & chives

TRUFFLED MASHED POTATOES (230g -6,7,9) 8,9 €

whipped buttered potatoes, topped with truffle gravy

LOADED BAKED POTATOES (220g -7) 7,9 €

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

GRILLED VEGETABLES (180g, 7) 7,9 €

asparagus, beets, baby carrots, zucchini, cauliflower, sugarsnap peas

PADRON PEPPERS charcoal grilled in Josper Grill (100g) 5,9 €

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

RICE with green peas 3,9€ **SOURDOUGH BREAD** (1) 3,5€

(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

ESPRESSO MARTINI 11,9

Ketel One Vodka, Mr. Black Cold Brew Liqueur, our specialty coffee, simple syrup

- STICKY TOFFEE PUDDING** sponge cake with dates, brown butter caramel, vanilla ice cream (300g - 1,3,6,7) 8,9 €
- CRÈME BRÛLÉE** vanilla & tonka cream, caramalized crust, crunchy hazelnut praline base (gf) (3,7,8) 8,9 €
- BAKED ALMOND CHEESECAKE WITH CARAMEL** (180g - 1,3,7,8) 6,9 €
- 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) 8,9 €

Giant Profiterole

fluffy choux cream-puff for 2, stuffed with vanilla ice cream & butterscotch caramel sauce, whipped cream, generously smothered in raspberry&strawberry coulis (200g - 1,3,7)

8,9 €

- JASMINE MANGO CHEESECAKE** with white chocolate, mango & passion fruit (155g - 1,3,6,7) 6,9 €
- NUTELLA PASSIONFRUIT CHEESECAKE** belgian chocolate, Nutella, passion fruit (gf) (155g - 3,7,8) 7,5 €
- BANOFFEE LOTUS TART** banana, caramel, Nutella, Biscoff, Ararat, Chantilly Cream (170g - 1,6,7,8) 6,9 €
- CHOCOLATE MALT TART** with caramel, belgian chocolate, served with whipped cream (130g - 1,3,7) 7,9 €
- SAN SEBASTIAN BURNT CHEESECAKE** creamy vanilla cheesecake with Brulée crust (gf) (180g - 3,7) 6,9 €
- + Chocolate Ganache (7,40g) / Strawberry-Raspberry Coulis (vg,80g) / Butterscotch Caramel (7,40g) +1,9 €

ice cream

by Daniela Šandorová

- SAMOA ICE CREAM SUNDAE** (230g - 1,3,6,7) 7,9 €
coconut ice cream, brown butter caramel, chocolate, whipped cream, waffle stick, Lotus crumble

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

ICE CREAMS: Vanilla / Chocolate / Coconut (130g,3,7) ... 3,9 €

+ Chocolate Ganache (7,40g) / Strawberry-Raspberry Coulis (vg,80g) / Butterscotch Caramel (7,40g) +1,9 €

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

Cold Brew Coffee (Nitro, 200ml)	3,9 €	PiSTACHiO Latte (250ml, 9g coffee, milk, hot/iced)	7,9 €
Café Viennois (9g coffee, whipped cream, tonka)	5,9 €	MATCHA Latte with jasmine, vanilla, oat 250ml, iced/hot	5,9 €
Old School Cocoa (with milk, 250ml, hot/iced)	3,9 €	BLUE Latte blue spirulina, oat milk 250ml, iced/hot	6,9 €
CHAI Latte (spiced/vanilla), 250ml, iced/hot	6,9 €	PiNK Latte beetroot, watermelon, oat milk 250ml, iced/hot	5,9 €
Vegan CHAI Latte oat milk 250ml, iced/hot	6,9 €	Affogato (double espresso with vanilla icecream)	6,9 €
Espresso Tonic (double espresso with tonic)	6,9 €	Matcha Affogato (with icecream, jasmine, berry coulis)	6,9 €
Matcha Tonic (matcha tea with tonic, rose)	6,9 €	Chai Affogato (spiced masala chai, vanilla ice-cream)	6,9 €

SAMOA ICE CREAM SUNDAE (230g - 1,3,6,7)

coconut ice cream, brown butter caramel, chocolate, whipped cream, waffle stick, Lotus crumble ... 7,9 €

All coffee drinks available with dairy-free **Almond / Oat / Coconut / Pea 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	3,5 €
Espresso (doubleshot) 18g	4,5 €
Americano (250ml) / Long Black (100ml) - 18g	3,9 €
Cortado (100ml, 9g espresso, milk)	3,9 €
Cappuccino (180ml, 9g espresso, milk)	4,5 €
Flat White (150ml, 18g espresso, milk)	4,9 €
Latte (250ml, 9g espresso, milk)	5,9 €
Filter Coffee - Batch Brew (200ml), REFILL for 2€!	3,9 €
Filter Coffee - Hand Brew (200ml) choice of single origins	4,9 €
Filter Coffee for two (V60, 400ml)	5,9 €

TEA

loose leaf, served in 400ml teapot

Lavender & Chamomile	5,9 €
Green Tea Lung-ching West Lake Organic	5,9 €
Black Tea - Earl Grey / Darjeeling	5,9 €
Immunity Tea 17 herbs	5,9 €
Jasmine Tea	5,9 €
Thai Spice lemongrass, coconut, pineapple, ginger, cinnamon	5,9 €
Rooibos - with grapefruit, lemon, sunflower, rose, cornflower	5,9 €
Fruit Tea - with sea buckthorn, pineapple, lemongrass	5,9 €
Fresh Mint Tea	5,9 €
Fresh Ginger Tea	5,9 €

HOT CHOCOLATE

Hot Chocolate (milk/dark, milk, 150ml)	6,9 €	VEGAN Hot Chocolate (with oat milk, 150ml)	6,9 €
+ add Marshmallows 1 €		Mocha (steamed milk, espresso, choose dark / milk chocolate)	7,9 €
+ add whipped cream 1,9 €			

LOADED HOT CHOCOLATE with caramel, Waffle stick,
Lotus & Oreo crumble, marshmallows, whipped cream ... 9,9 €

Soft Drinks

MOCKTAILS

non alcoholic cocktails

PACIFIC CHILL	9,9 €	NOgroni Sbagliato	9,9 €
Nochino Citrus, Nochino Ruby, Matcha, Jasmine, Citruses, Soda, Mint		Toison 0%, Nochino Ruby, Monin Bitter, Muna Muna, Blackberry, Hubert Sparkling Non-alcoholic Wine	
OBSESSION	9,9 €	Vir-GiN TONiC	9,9 €
Undone No.6 Non-Alcoholic Spirit, Palo Santo, Vetiver, Yuzu, Bergamot, Mediterranean Tonic, Charcoal, Glitters		Nochino Spring Spirit, housemade Brixton Tonic, Juniper, Lime	
Virgin PORNSTAR MARTiNi	9,9 €	Virgin SiNGAPORE SLiNG	9,9 €
Nochino Citrus, Passionfruit Puree, Vanilla, Fresh Citrus Juices, Hubert Sparkling Non-alcoholic Wine		Nochino Ruby, Cherries, Pineapple, Juniper, Glitters, Amarena	

LEMONADES

all housemade - 400ml

Yuzu Pornstar Lemonade!	7,9 €
Passionfruit, Vanilla, Yuzu, Pink Peppercorn, Mint	
Brixton ICED TEA	6,9 €
Peach, Mint, Gunpowder, Rooibos, Lemongrass	
MATCHA Lemonade	7,9 €
citruses, jasmine, mint, rose	
PiNK Lemonade	6,9 €
rhubarb, strawberry, mint	

KOMBUCHAS

our production

Blue Mojito Kombucha	w/ lime, mint, spirulina 250ml	5,9 €
Passionfruit Kombucha	w/ Jasmine green tea 250ml	3,9 €
Piñacolada Kombucha	w/ pineapple & coconut 250ml	4,9 €
Chai Kombucha	Masala Chai, Assam tea 250ml	4,9 €
Strawberry & Basil Kombucha	250ml	3,9 €
Ginger Kombucha	with white tea 250ml	3,9 €
Coffee Kombucha	with Earl Grey tea 250ml	4,9 €

COLD PRESS JUICES

fresh juiced daily

CiTRUS Juice	7,9 €
orange, grapefruit, lemon, lime, 200ml	
GREEN Juice	7,9 €
spinach, apple, kiwi, ginger, cucumber, spirulina, 200ml	
GiNGER Shot	3,9 €
ginger, apple, lemon, 100ml	

BOTTLED SOFT DRINKS

but pretty good nevertheless

COLA Franklin & Sons 1886 Original	(275ml)	5,9 €
Tonic Franklin & Sons	(200ml)	5,9 €
Classic / LIGHT / Rhubarb & Hibiscus / Elderflower & Cucumber		
Mineral Water Fatra	(sparkling, 250ml)	4,9 €
Mineral Water Budiš	(sparkling, 330ml)	3,9 €
Mineral Water Budiš	(still, 330ml)	3,9 €
RedBull	(regular / ZERO, 250ml)	6,5 €

Smoothies served daily until 4pm

+Add ASHWAGANDHA +1€

SMOOTHIES

SUPER GREEN SMOOTHIE	7,9 €	COFFEE & BANANA SMOOTHIE	7,9 €
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	8,9 €	IMMUNITY SMOOTHIE	8,9 €
Strawberry, blueberry, raspberry, banana, goji, lime, maca +PROTEIN +1€		Turmeric, banana, orange, avocado, ginger, grapefruit, agave +PROTEIN +1€	

Cocktails

Created by Filip Rebroš
& The Brixton Bar Team

DINNER	MARTINI	11,9 €	VESPER	12,9 €
	Ketel One Vodka or Tanqueray Gin, Vermouth Blend choose: <i>Classic Dry / Dirty / Filthy / Gibson / 50:50</i>		Belvedere Vodka, Tanqueray No.10 Gin, Cocchi Americano	

SEASONAL	TROPICAL SPRITZ	13,9 €	BORA BORA	13,9 €
	Aperol, Passoa Passionfruit Liqueur, Yuzu, Passionfruit, Prosecco, Orange, Flowers		Pampero Aniversario Rum, Cachaça, Mango, Coconut, Tonka, Soda, Mint, Peychaud's Bitters, Flower	
	DIRTY COCONUT	13,9 €	YUZU BAMBOO NEGRONI	13,9 €
	Pampero Blanco Rum, Mango Sticky Rice, Vanilla, Rice Coconut Water, Tonka, Sesame, Mango Espuma		Tanqueray No.10 Gin, Cinzano 1757 Rosso, Campari, Yuzu, Bamboo	
	BRAT	13,9 €	PINK SPRITZ	13,9 €
	Singleton 12yo Whisky, Papaya, Raspberry, Moringa, Soda		Gordon's Pink Gin, Aperol, Strawberry, Apple, Mint, Lemon, Soda, Prosecco, Orange Blossom Water	

FROZEN	FROZEN PORNSTAR MARTINI	11,9 €	FROZEN MANGO DAIQUIRI	11,9 €
	Vodka, Passionfruit Puree, Vanilla, Pink Peppercorn, Lemon, Passoa Passionfruit Liqueur, Prosecco, Flower		Pampero Aniversario Rum, Mango Puree, Fresh Lime Juice, Peychaud's Bitters, Flower	

SIGNATURE	EUPHORIA	13,9 €	BACCARAT	13,9 €
	Tanqueray Export Gin, Jasmine, Lychee, Vanilla, Butterfly Pea Blue Tea, Soda, Glitters, Rose		Ketel One Vodka, Pitahaya, Sakura, Pinot Noir Rosé, White Cacao, Orange Bitter, Angostura	
	DREAMCATCHER	14,9 €	VOGUE	14,9 €
	Ketel One Vodka, Champagne Pol Couronne, White Cacao Liqueur, Pistachio Cordial, Flower		Ketel One Vodka, Cointreau, Strawberry Juice, Lime, Rose Spray	
	Miss DiOR	16,9 €	DiOR Sauvage	16,9 €
	Champagne, Tanqueray Gin, Peach, Jasmine, Apricot, Strawberry, Nochino, Maraschino, Glitters		Tanqueray Gin, Champagne Pol Couronne, Palo Santo, Vetiver, Yuzu, Bergamot, Tonic, Angostura, Glitters	

TWISTED CLASSICS	Spicy Mango MARGARITA	14,9 €	Brixton MAI-TAI	14,9 €
	Jose Cuervo Tequila, Ojo De Dios Mezcal, Cointreau, Mango, Habanero, Labdanum, Lime, Almond, Tajin		Pampero Aniversario Rum, Don Papa Rum, TripleSec, Lime, Piñacolada Kombucha, Orgeat, Angostura	
	Peach & Jasmine NEGRONI	13,9 €	UMAMI OLD FASHIONED	13,9 €
	Tanqueray Export Gin, Jasmine Green Tea, Peach, Cinzano 1757 Vermouth, Campari		Bulleit Bourbon, Miso, Salted Caramel, Popcorn, Angostura, Orange Bitters	
	Royal SiNGAPORE SLING	17,9 €	Pandan MARTINI	13,9 €
	Tanqueray Export Gin, Champagne Pol Couronne, Cherries, Nochino Ruby, Pineapple, Glitters, Amarena		Tanqueray No.10, Citrus Vermouth Blend, Limoncello, Pandan, Orange Bitters, Basil Oil	

All classic cocktails 13,9 € - Pornstar Martini, Gin Tonic, Mojito, Manhattan, Negroni, Margarita...
All spritzes 11,9 € - Aperol Spritz, Hugo Spritz, Campari Spritz, Americano, Skinny Bitch, Cuba Libre

Wine List

"SPARKLING WINES"

	0,1 l / bottle 0,75 l
Prosecco Treviso Extra Dry DOC - Col Sandago - Italy	7,9 € / €45
FERRARI Maximum Blanc de Blancs Brut DOC - Italy	9,9 € / €59
Champagne Pol Couronne Brut - France	11,9 € / €79
Cava Brut Nature Ecologic BIO - Josep Ventosa - Spain	€45
Flavé Rosato Spumante Millesimato Brut - Bepin De Eto - Italy	€49
Champagne Moët & Chandon Brut Impérial - France	€119
Champagne Billecart-Salmon Réserve Brut - France	€129

"WHITE WINES"

	0,15 l glass / bottle 0,75 l
Pesecká Leánka - Frtus Winery - Slovakia	11,9 € / €45
Sauvignon Blanc - Toblar - Italy	11,9 € / €45
Trebbiano d'Abruzzo DOC - Masciarelli - Italy	12,9 € / €49
Riesling Drache NATURAL - Von Winning - Germany	12,9 € / €49
Pálava Medium VEGAN (low-histamine) - Via Magna - Slovakia - semi-sweet	€39
Pinot Grigio - Zorzettig - Italy	€45
Grüner Veltliner Terrassen BIO - Huber - Austria	€49
Sauvignon Blanc Black Label - Babich - New Zealand	€49
Chablis Le Finage - La Chablisienne - France	€59

"ROSE WINES"

	0,15 l glass / bottle 0,75 l
Pinot Noir Rosé NATURAL - Von Winning - Germany	11,9 € / €45
Tri Ruže Rosé - Velkeer - Slovakia - semi-dry	€39
Minuty "M" Rosé - Chateau Minuty - France	€59

"RED WINES"

	0,15 l glass / bottle 0,75 l
Montepulciano d'Abruzzo DOC - Masciarelli - Italy	11,9 € / €45
Chianti Superiore DOCG - Fiorini - Italy	12,9 € / €49
Castillon Cotes de Bordeaux - Chateau La Brande - France	13,9 € / €55
Primitivo VANITA IGP - Vigneti del Salento - Italy	€45
Malbec - Catena Zapata - Argentina	€49
Merlot - Tajna - Slovakia	€47
Cotes du Rhone Les Claux Rouge - Domaine Usseglio & Fils - France	€55
Brunello di Montalcino BIO DOCG - Piancornello - Italy	€79
Pinot Noir Cuvée St Vincent - Vincent Girardin - Italy	€75

SPIRITS

All served as 0,04 L shots!

"GIN"	4cl
Aviation American	9,9 €
Beefeater Blood Orange	7,9 €
Bobby's	9,9 €
Bombay Sapphire Premier Cru	8,9 €
Garage22 Habanero Mango	10,9 €
Gin Mare	11,9 €
Gin Sul	12,9 €
Gordon's Pink	7,9 €
Hendrick's (129€ 0,7L bottle)	9,9 €
Hendrick's Grand Cabaret	10,9 €
Le Tribute (139€ 0,7L bottle)	10,9 €
Malfy Rosa	8,9 €
Monkey 47	14,9 €
Opihr	8,9 €
Plymouth Navy 57%	9,9 €
Roku	9,9 €
Tanqueray No.10 (129€ 0,7L)	9,9 €
Tanqueray Rangpur	8,9 €
Tanqueray ROYAL	8,9 €
Tanqueray Sevilla (119€ 0,7L)	8,9 €
Toison	8,9 €
Toison Ruby Red	8,9 €

"WHISKY"	4cl
Jameson Black Barrel	9,9 €
Bruichladdich Classic Laddie	13,9 €
Glenfiddich 12y (149€ 0,7L)	11,9 €
Glenfiddich 15y Solera	14,9 €
Glenfiddich 18y	17,9 €
Johnnie Walker Black Label	8,9 €
Lagavulin 16yo	19,9 €
Laphroaig 10yo	12,9 €
Monkey Shoulder	9,9 €
Oban 14yo	13,9 €
Singleton 12yo	10,9 €
Talisker 10y (129€ 0,7L bottle)	9,9 €
Tullamore Dew	7,9 €
Tullamore Dew Honey	7,9 €

"BOURBON & RYE"	4cl
Bulleit Bourbon (119€ 0,7L)	8,9 €
Bulleit Rye	9,9 €
Jack Daniels Gentleman Jack	9,9 €
Jack Daniels Single Barel	11,9 €
Koval Bourbon	14,9 €
Woodford Reserve	9,9 €

"PARTY SHOT LIQUEURS"	4cl
Fireball Cinnamon 33%	5,9 €
Jägermeister Orange 33%	6,9 €
Jägermeister 35% (139€ 1L)	7,9 €
Jägermeister Manifest 38%	9,9 €

"VODKA"	4cl
Belvedere (149€ 0,7L bottle)	12,9 €
Cîroc	10,9 €
Grey Goose (249€ 1L bottle)	13,9 €
Ketel One	8,9 €
Reyka Vodka	8,9 €

"TEQUILA & MEZCAL"	4cl
818 Tequila Blanco	13,9 €
818 Tequila Reposado	16,9 €
818 Tequila Anejo	17,9 €
Jose Cuervo Especial	7,9 €
Don Julio Blanco (169€ 0,7L)	13,9 €
Don Julio Anejo	15,9 €
Clase Azul Plata	29,9 €
Clase Azul Reposado	39,9 €
Casamigos Anejo	15,9 €
Casamigos Reposado	16,9 €

Mezcal Casamigos	17,9 €
Mezcal San Cosme	12,9 €
Mezcal Del Maguey Vida	11,9 €
Mezcal Ojo de Dios (169€ 0,7L)	13,9 €
Mezcal Ojo De Dios Hibiscus	13,9 €
Mezcal Ojo de Dios ODD Café	13,9 €

"LOCAL SPIRITS" (119€ 0,7L)	
Borovička 45% (Juniper)	8,9 €
Slivovica 52% (Plum)	8,9 €
Hruškovica 42% (Pear)	8,9 €
Marhuľovica 42% (Apricot)	8,9 €

"LIQUEURS & AMAROS"	4cl
Amaro Montenegro	6,9 €
Aperol	5,9 €
Becherovka	6,9 €
Bentianna 38%	6,9 €
Campari	5,9 €
Fernet Branca	6,9 €
Fernet Branca Menta	7,9 €
Italicus Rosolio Bergamoto	9,9 €
Suze Aperitif Elabore	6,9 €

"RUM"	4cl
Appleton Signature Blend	8,9 €
Belmont Gold Coconut	7,9 €
Bumbu (129€ 0,7L bottle)	9,9 €
Dictador 20yo	13,9 €
Dictador Game Changer	24,9 €
Diplomatico 12yo (149€ 0,7L bottle)	11,9 €
Diplomatico Seleccion De Familia	14,9 €
Don Papa	12,9 €
El Dorado 15yo	12,9 €
Havana Club 7yo	8,9 €
Kraken Black Spiced Rum	7,9 €
Millonario 15yo	16,9 €
Nega Fulô Cachaca	7,9 €
Pampero Aniversario	8,9 €
Pampero Blanco	7,9 €
Zacapa Centenario 23y (169€ 0,7L)	14,9 €

"BRANDY & COGNAC"	4cl
Cognac Remy Martin VSOP	14,9 €
Grappa Moscato Nonino	9,9 €
Pisco Capel Moai Reservado	8,9 €

"ABSINTHE"	4cl
La Fée Absinthe	10,9 €
Mansinthe Absinthe	12,9 €

"VERMOUTHS"	8cl
BALANCE Apéritif Wine	14,9 €
Carpano Antica Formula	12,9 €
Cinzano 1757	7,9 €
Cocchi Americano Bianco	11,9 €
Cocchi Americano Rosa	11,9 €
Lillet Blanc	10,9 €
Noilly Prat Dry	8,9 €
Punt e Mes	11,9 €
Sherry Alfonso Oloroso	7,9 €
Tio Pepe Palomino Fino Sherry	8,9 €
Sherry Nectar Pedro Ximenez	7,9 €

"SWEET LIQUEURS"	4cl
Amaretto Di Saronno	6,9 €
Bailey's	6,9 €
Cointreau	6,9 €
Kwai Feh Lychee	6,9 €
Maraschino Luxardo	6,9 €
Mr.Black Cold Brew Coffee	8,9 €
Passoa	6,9 €