

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) 11 €
Poached king prawns, Marie Rose sauce with horseradish, lemon

GUACAMOLE & NACHOS (vg) (200g - 8,12) 13 €
Housemade com nachos, avocado, pico de gallo, romesco, lime

GRILLED ARTICHOKE & AiOLI (200g - 1,3,4,12) 10 €
Juicy artichokes from Josper Grill with chimichuri, garlic aioli, pickled onion, chives, crispy onion

TUNA CRUDO (130g/70g - 1,4,6) 13 €
Thin sliced raw yellowfin tuna, yuzu jalapeño ponzu sauce, green oil, chilli, microgreens, spring onions

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 CARPACCIO (120g/60g - 3,4,7,12) 14 €
Thin slices of beef sirloin from Aberdeen Angus (Uruguay), chimichuri, rocket, parmesan, green oil, aioli

SPRING PEA SOUP (330ml - 7) 9 €
Cream of sweet peas, mint, crispy guanciale, sweet potato crisps
+Údený Losos 80g 6,9€ +Grilovaný Kozí Syr 4,9€

Salads & Bowls

BABY CAESAR (190g - 1,3,4,7,10,12) 9 €
Small Caesar salad as a starter - Baby Gem leaves dressed in caesar dressing with anchovies, crispy onion, parmesan

BRIXTON 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

ADD TO SALAD: +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

PUMPKIN SAFFRON RISOTTO (v) (400g - 3,7,9,12) 15 €
Creamy saffron risotto with Arborio rice & Hokkaido squash, artichokes, basil pesto, pumpkin seeds, sage, parmesan
+Goat Cheese 4,9€ +Prawns 5,9€ +Gril.Chicken 5,9€ +Salmon 11€

TRUFFLE TORTELLINI (320g - 1,3,6,7,9,12) 16 €
Fresh pasta stuffed with ricotta & spinach, truffle cream sauce, parmesan, chives, guanciale, crispy sage

DUCK RAGÙ PAPPARDELLE (450g/150g - 1,3,7,12) 16 €
Fresh pasta, duck ragù with mascarpone & lemon zest, ricotta, parmesan, parsley, truffle demi-glace

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)

BRIXTON STEAK SANDWICH (470g/120g - 1,7,9,10,12) 19 €
Sliced grilled Black Angus New York Strip steak served in baguette, with Monterey Jack cheese, horseradish cream & Au Jus dip

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

PADRON Peppers (v) (230g - 1,3,6,7,10) 11 €
Charcoal grilled Padrón peppers, basil pesto, parmesan, pine nuts

CRISPY KING PRAWNS (210g - 1,2,3,6,7,10,11) 14 €
5pcs fried torpedo cut Prawns, Gochujang Mayo, Marie Rose, lime

BEETROOT & FETA (v) (190g - 1,3,6,7,8,12) 9 €
Beet root & heirloom carrots from Josper Grill, feta yoghurt labneh, green oil, pistachios, pumpkin seeds, microgreens

CHICKEN SATAY (210g/150g - 1,5,6,12) 12 €
Chargrilled chicken skewers in coconut marinade, sweet peanut satay sauce, microgreens, lime

GRILLED OCTOPUS (200g/200g - 4,8,10,12,14) 17 €
Charcoal grilled octopus from Josper Grill, romesco sauce, salsa verde, green oil, samphire, microgreens

BEEF STEAK TARTARE (140g/70g - 1,3,6,11) 16 €
Hand cut Black Angus fillet, sesame, gochujang chilli, shallots, yuzu, basil oil, avocado gel, aioli, crispy onion, wonton chips

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€

9 € **BEETROOT SALAD (v)** (420g - 8,10,12) 14 €
Roasted beet root, blackberry, apple, frisée, rocket, pecan nuts, mint, pomegranate, dijon honey dressing +Goat Cheese 4,9€

14 € **BUDDHA BOWL (vg)** (360g - 6,8,10,11,12) 15 €
Quinoa, tenderstem broccoli, portobello, cauliflower, cabbage, tahini, chickpeas, nuts, harissa, romesco, pomegranate, seeds

RIGATONI ALLA VODKA (v) (370g - 1,3,7,12) 17 €
Fresh pasta, spicy Alla Vodka sauce with pomodoro, topped with creamy Burrata, pine nuts, parmesan, basil pesto
+Crispy Prawns 5,9€ +Grilled Chicken 5,9€ +Fried Chicken 6,9€

LASAGNE BOLOGNESE (400g - 1,3,7,12) 15 €
Rolled lasagne with Black Angus beef Bolognese, bechamel, rocket, parmesan, Spicy Alla Vodka sauce

SPICY SEAFOOD SPAGHETTI (350g - 1,2,3,7,14) 19 €
Spaghetti alla chitarra with grilled prawns, calamari, octopus, garlic, white wine, butter, lemon, cherry tomatoes, chilli

KOREAN CHICKEN BENEDICT (450g/200g) 17 €
Brioche toast, crispy fried buttermilk chicken thighs, poached eggs, gochujang mayo, rocket, bacon, pistachios (1,3,6,7,8,10,12)

BLACK ANGUS BURGER (520g/240g IRL - 1,3,7,9,10,11,12) 22 €
Double Smashed Burger with 240g Black Angus beef, Monterey Jack cheese, secret sauce, crispy onions, gherkins, salad, steak dip

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) 19 € / 26 €

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

DUCK à L'ORANGE (280g/220g -7,9) 21 €

Roast duck breast sous-vide, french orange sauce with butter, demi-glace & Cointreau, microgreens

CAULIFLOWER STEAK (vg) (480g -8,11,12) 16 €

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

SCOTTISH SALMON (370g/150g -3,4,7,12) 22 €

Grilled fillet of Scottish salmon, Béarnaise sauce with tarragon, spinach with mascarpone, salsa verde, samphire, lemon

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

KREVETY 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

TUNA STEAK (300g/150g -1,4,6,12) 21 €

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

Charcoal Grilled Steaks from Josper Grill

BECAUSE COOKING OVER A LIVE WOOD FIRE SIMPLY TASTES BETTER

RIB EYE STEAK 300g (7) 29 €

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

FILET MIGNON STEAK 200g (7) 29 €

Tenderloin beef fillet from Black Angus, Uruguay

TAGLIATA STEAK (400g -4,7,10) 32 €

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

LAMB CHOPS (285g/200g -1,6,12) 28 €

New Zealand lamb chops, wild mushroom sauce, baby broccoli

SIRLOIN / NEW YORK STRIP 250g (7) 27 €

NY sirloin beef steak from Aberdeen Angus, Uruguay

WAGYU FLANK STEAK 250g (7) 39 €

Bavette beef steak from Wagyu breed, Australia

STEAK AU POIVRE (500g -3,7,9,10,12) 36 €

Sliced charcoal grilled 200g Filet Mignon Steak (URG), peppercom jus sauce, mashed potatoes

SALMON FILLET 150g (7) grilled Scottish Salmon 16 €

TUNA FILLET 150g (7) seared Yellowfin Tuna 15 €

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 (3,4,7,12)

COFFEE TRUFFLE JUS (80ml -6,7,9) 3,9 €

steak sauce with specialty coffee, butter & truffle

WILD MUSHROOM SAUCE (80ml -7,9) 4,9 €

steak jus with wild mushrooms, butter & portobellos

HORSERADISH CREAM (40g -3) 2,9 €

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

Romesco Salsa (vg)(8,12) Feta Dip (7) (50g) 2,9 €

S I D E S

CREAMED SPINACH (200g -7) 3,9 €

with mascarpone

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

GREEN SALAD (100g -10,12) 5,9 €

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

POTATO FRIES (200g) 5,9 €

SWEET POTATO FRIES (200g) 7,9 €

MASHED POTATOES (200g -7) 4,9 €

with burnt butter & chives

LOADED BAKED POTATOES (220g -7) 6,9 €

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

PADRON PEPPERS (100g) 4,9 €

charcoal grilled in Josper Grill, Maldon salt

GRILOVANÁ ZELENINA (180g) 6,9 €

tenderstem broccoli, zucchini, cauliflower, sugarsnap peas

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

RICE with green peas 3,9€ BREAD (1) 2,5€

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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) 7,9 €
- CRÈME BRÛLÉE** vanilla & tonka cream, caramalized crust, crunchy hazelnut praline base (gf)(3,7,8) 8,9 €
- PECAN PIE** chocolate, coffee, pecan nuts, honey, Amaretto, served with whipped cream (150g - 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) 7,9 €

Giant Profiterole

fluffy choux cream puff for 2, stuffed with vanilla ice cream & butterscotch caramel sauce, generously smothered in hot chocolate ganache - tableside (200g - 1,3,7)

9,9 €

- 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) 6,9 €
- 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) 6,9 €
- PISTACHIO SAN SEBASTIAN BURNT CHEESECAKE** creamy Basque cheesecake (gf) (180g - 3,7,8) 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)

coconut ice cream, brown butter caramel, chocolate, whipped cream, waffle stick, Lotus crumble

7,9 €

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

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

PUMPKIN Spice Latte (250ml, 9g coffee, milk) 6,9 €	BLUE Latte blue spirulina, oat milk 250ml, iced/hot 6,9 €
PISTACHIO Latte (250ml, 9g coffee, milk, hot/iced) 7,9 €	PINK Latte beetroot, watermelon, oat milk 250ml, iced/hot 5,9 €
MOCHA (9g coffee, milk, choose dark/milk chocolate, 250ml) 7,9 €	MATCHA Latte with jasmine, vanilla, oat 250ml, iced/hot 5,9 €
CHAI Latte (spiced/vanilla), 250ml, iced/hot 6,9 €	BLACK Latte charcoal, spices, oat milk 250ml, iced/hot 5,9 €
Vegan CHAI Latte oat milk 250ml, iced/hot 6,9 €	Affogato (double espresso with vanilla icecream) 5,9 €
Espresso Tonic (double espresso with our housemade tonic) 4,9 €	Matcha Affogato (with icecream, jasmine, berry coulis) 5,9 €
Matcha Tonic (matcha tea with our tonic, rose) 4,9 €	Chai Affogato (spiced masala chai, vanilla ice-cream) 6,9 €

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

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 Goriffie and guest roasters
feel free to ask us what we have today*

Espresso (singlehot) 9g 3,5 €
Espresso (doublehot) 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 €
Herbal Tea linden, lemongrass, cardamom, turmeric, mint 5,9 €
Immunity Tea 17 herbs 5,9 €
Green Tea Lung-ching West Lake Organic 5,9 €
Jasmine Tea 5,9 €
Black Tea - Earl Grey / Darjeeling 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 €	+ add whipped cream 1,5 €	Mocha (steamed milk, espresso, choose dark / milk chocolate) 7,9 €

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

Soft Drinks

MOCKTAILS

non alcoholic cocktails

GOSSIP GIRL	7,9 €	NOGRONI Sbagliato	9,9 €
Nochino Spring Spirit, RedBull Watermelon, Lemon, Grapefruit Soda, Flower		Toison 0.0% Nealko Gin, Nochino Ruby, Monin Bitter, Non-Alcoholic Hubert Sparkling Wine, Orange	
OBSESSION	9,9 €	Vir-GIN TONiC	8,9 €
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	8,9 €
Toison 0% Gin, Passionfruit Puree, Vanilla, Fresh Citrus Juices, Non-Alcoholic Hubert Sparkling Wine		Nochino Ruby, Cherries, Pineapple, Juniper, Glitters, Amarena	

LEMONADES

all housemade - 400ml

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

Brixton ICED TEA 6,9 €
Peach, Citruses, Jasmine Green Tea, Earl Grey, Darjeeling

PiNK Lemonade rhubarb, strawberry, mint 6,9 €

Detox on the Rocks kiwi, apple, ginger, mint, spirulina 6,9 €

K O M B U C H A S

our production

Blue Mojito Kombucha w/ lime, mint, spirulina 250ml 4,9 €

Chai Kombucha Masala Chai, Assam tea 250ml 3,9 €

Piñacolada Kombucha w/ pineapple & coconut 250ml 3,9 €

Passionfruit Kombucha w/ Jasmine green tea 250ml 3,9 €

Strawberry & Basil Kombucha 250ml 3,9 €

Ginger Kombucha with white tea 250ml 3,9 €

Cherry Kombucha with Cascara 250ml 3,9 €

C O L D P R E S S J U I C E S

fresh juiced daily

CiTRUS Juice 5,9 €
orange, grapefruit, lemon, lime, 200ml

GREEN Juice 6,9 €
spinach, apple, kiwi, ginger, cucumber, spirulina, 200ml

GiNGER Shot 3,9 €
ginger, apple, lemon, 100ml

B O T T L E D S O F T D R I N K S

but pretty good nevertheless

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

Tonic Franklin&Sons (200ml) 4,9 €
Classic / LIGHT / Rhubarb & Hibiscus / Elderflower & Cucumber

Tonic Fever-Tree Mediterranean (200ml) 5,9 €

Mineral Water Budiš (sparkling, 330ml) 3,9 €

Mineral Water Budiš (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

SUPER GREEN SMOOTHIE 6,9 €

Spinach, kiwi, cucumber, banana, ginger, apple, mint, moringa, spirulina, chlorella, barley grass ✚PROTEIN +1€

VERY BERRY SMOOTHIE 6,9 €

Strawberry, blueberry, raspberry, banana, goji, lime, maca ✚PROTEIN +1€

COFFEE & BANANA SMOOTHIE 6,9 €

Coldbrew coffee, raw cacao nibs, banana, dates, cashew butter, maca, baobab, sea salt, coconut ✚PROTEIN +1€

IMMUNITY SMOOTHIE 6,9 €

Turmeric, banana, orange, avocado, ginger, grapefruit, agave ✚PROTEIN +1€

Cocktails

Created by Filip Rebroš
& The Brixton Bar Team

DINNER	MARTINI	9,9 €	VESPER	9,9 €
	Ketel One Vodka or Tanqueray Gin, Vermouth Blend choose your style: <i>Classic Dry / Dirty / Gibson / 50:50</i>		Belvedere Vodka, Tanqueray No.10 Gin, Cocchi Americano	
SEASONAL	BRIXTON HOT PUNCH	€9,9	ZACAPA HOT PUNCH	€13,9
	Bulleit Bourbon, Punt e Mes Vermouth, Rooibos, Strawberry, Apple, Ginger, Lemon, Vanilla, Berries		Zacapa 23 Rum, Punt e Mes Vermouth, Rooibos, Strawberry, Apple, Ginger, Lemon, Vanilla, Berries	
	HOT PORNSTAR MARTINI (<i>hot punch</i>)	€11,9	DRIVERS' HOT PUNCH (<i>Non-Alcoholic</i>)	7,9 €
Vodka, Passoa Passionfruit Liqueur, Vanilla, Passionfruit Purée, Prosecco		Rooibos, Strawberry Juice, Apple, Ginger, Lemon, Vanilla, Berries, Orange		
PLUM SPICE NEGRONI	12,9 €	LOST CHERRY	12,9 €	
Tanqueray Export Gin, Campari, Cinzano 1747 Rosso Vermouth, Plums, Gingerbread Spice		Bulleit Bourbon, Via Magna Dunaj Red Wine, Palo Santo, Cherries, Chocolate Bitters, Pistachio-Yoghurt Espuma		
FROZEN	FROZEN PORNSTAR MARTINI	9,9 €	FROZEN MANGO DAIQUIRI	9,9 €
	Vodka, Passionfruit Puree, Vanilla, Pink Peppercorn, Lemon, Passoa Passionfruit Liqueur, Prosecco, Flower		Pampero Aniversario Rum, Mango Puree, Fresh Lime Juice, Peychaud's Bitters, Flower	
EUPHORIA	12,9 €	TROPICAL SPRITZ	11,9 €	
Tanqueray Export Gin, Jasmine, Lychee, Vanilla, Butterfly Pea Blue Tea, Soda, Glitters, Rose		Aperol, Passoa Passionfruit Liqueur, Yuzu, Passionfruit, Prosecco, Orange, Flowers		
DREAMCATCHER	15,9 €	PINK SPRITZ	11,9 €	
Ketel One Vodka, Champagne Pol Couronne, White Cacao Liqueur, Pistachio Cordial, Flower		Gordon's Pink Gin, Aperol, Strawberry, Apple, Mint, Lemon, Soda, Prosecco, Orange Blossom Water		
SIGNATURE	J'ADORE DIOR	14,9 €	DIOR Sauvage	14,9 €
	Champagne Pol Couronne Brut, Tanqueray Export Gin, Lychee, Rose, Kwai Feh Lychee, Coconut, Glitters		Tanqueray Gin, Champagne Pol Couronne, Palo Santo, Vetiver, Yuzu, Bergamot, Tonic, Angostura, Glitters	
	DONNIE DARKO	12,9 €	VOGUE	12,9 €
Johnnie Walker Black Label Whisky, Apple, Figs, Orange Bitters		Ketel One Vodka, Cointreau, Strawberry Juice, Lime, Rose Spray		
GUILTY PLEASURE	14,9 €	PARADISO	14,9 €	
Clarified PiñaColada - Pampero Aniversario Rum, Falernum, Pineapple, Coconut, Lime, Orange Bitters		Jose Cuervo Tequila, Mezcal Ojo de Dios, Pineapple, Star Anise, Absinthe, Hibiscus, Pinot Noir Rosé		
Spicy PALOMA	14,9 €	Brixton MAI-TAI	12,9 €	
Jose Cuervo Tequila, Ojo De Dios Mezcal, Champagne Pol Couronne, Jalapeño, Nochino Ruby, Grapefruit Soda		Pampero Aniversario Rum, Appleton Rum, TripleSec, Lime, PiñaColada Kombucha, Orgeat, Angostura		
TWISTED CLASSICS	Peach & Jasmine NEGRONI	12,9 €	Banana OLD FASHIONED	14,9 €
	Tanqueray Export Gin, Jasmine Green Tea, Peach, Cinzano 1757 Vermouth, Campari		Johnnie Walker Black Label Whisky, Banana, Palo Santo, Chocolate Bitters, Orange Bitters	
	Royal SINGAPORE SLING	15,9 €	CLASE AZUL NEGRONI	36,9 €
Tanqueray Export Gin, Champagne Pol Couronne, Cherries, Nochino Ruby, Pineapple, Glitters, Amarena		Clase Azul Reposado Tequila, Carpano Antica Formula, Campari, Chocolate Bitters		

Všetky klasické koktaily Vám radi pripravíme za 11,9 € - Pornstar Martini, Gin Tonic, Mojito, Manhattan...

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 Shen	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 €