

# Starters

We use wood-fire charcoal grill by JOSPERS®

Chef de cuisine: Roman Bolgáč

## STARTERS & SNACKS FOR SHARING

<b>BEEF CONSOMMÉ SOUP</b> (330ml - 1,3,9) 9 € Strong beef broth with meat chunks, noodles, root vegetables	<b>PADRON Peppers (v)</b> (230g - 1,3,6,7,10) 11 € Charcoal grilled Padrón peppers, basil pesto, parmesan, pine nuts
<b>GUACAMOLE &amp; NACHOS (vg)</b> (200g - 8,12) 14 € Housemade corn nachos, avocado, pico de gallo, romesco, lime	<b>CRISPY KING PRAWNS</b> (210g - 1,2,3,6,7,10,11) 14 € 5pcs fried torpedo cut Prawns, Gochujang Mayo, Marie Rose, lime
<b>WASABI SHRIMP COCKTAIL</b> (220g/100g - 2,3,4,7,10,12) 15 € Poached Argentinian red prawns, avocado, wasabi mayo, baby gem, Marie Rose sauce, lime	<b>BEETS &amp; CARROTS (v)</b> (190g - 1,3,6,7,8,12) 10 € Beet root & heirloom carrots from Josper Grill, feta yoghurt labneh, green oil, pistachios, pumpkin seeds, microgreens
<b>GRILLED OCTOPUS</b> (200g/200g - 4,8,10,12,14) 18 € Charcoal grilled octopus from Josper Grill, romesco sauce, salsa verde, green oil, samphire, microgreens	<b>PRAWNS PIL PIL</b> (190g/120g - 1,2,7,12) 15 € Grilled Argentinian red prawns in garlic butter sauce with white wine, parsley, chilli, samphire, lemon, served with sourdough bread
<b>SALMON TARTARE</b> (200g/60g - 1,4,6,10,11) 16 € Fresh Scottish salmon, yuzu ponzu, wasabi, kewpie mayo, sesame, jalapeño, sweet peas, microgreens, flowers, wonton crisp	<b>GRILLED ARTICHOKEs</b> (200g - 1,3,8,10,12) 11 € Juicy artichokes from Josper Grill with romesco salsa, garlic aioli, pickled onion, chives, crispy onion
<b>BEEF CARPACCIO</b> (120g/60g - 3,4,7,12) 15 € Thin slices of beef sirloin from Aberdeen Angus (Uruguay), chimichurri, rocket, parmesan, green oil, aioli	<b>CHICKEN SATAY</b> (210g/150g - 1,5,6,12) 12 € Char-grilled chicken skewers in coconut marinade, sweet peanut satay sauce, microgreens, lime
<b>BEEF STEAK TARTARE</b> (140g/70g - 1,3,6,11) 17 € Hand cut Black Angus fillet, sesame, gochujang chilli, shallots, yuzu, basil oil, avocado gel, aioli, crispy onion, wonton crisp	<b>AVO TOAST (vg)</b> (200g - 1,6,8) 11 € Fresh avocado on sourdough bread, pomegranate, chilli, coriander, greens, harissa +Feta 2,9€ +Poached egg 1,5€

## Salads & Bowls

<b>BABY CAESAR</b> (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	<b>BEETROOT SALAD (v)</b> (420g - 8,10,12) 14 € Roasted beet root, blackberry, apple, frisée, rocket, pecan nuts, mint, pomegranate, dijon honey dressing +Goat Cheese 4,9€
<b>BRIXTON CAESAR SALAD</b> (250g/50g - 1,3,4,7,10,12) 15 € Baby Gem leaves, grilled guanciale bacon, sourdough croûtons, parmesan, caesar dressing with anchovies, poached egg	<b>BUDDHA BOWL (vg)</b> (360g - 6,8,10,11,12) 16 € Quinoa, tenderstem broccoli, portobello, cauliflower, cabbage, tahini, chickpeas, nuts, harissa, romesco, pomegranate, seeds

**ADD TO SALAD:** +Fried Prawns 6,9€ +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

<b>SAFFRON RISOTTO (v)</b> (400g - 3,7,9,12) 15 € Creamy saffron risotto with Arborio rice, artichokes, basil pesto, pumpkin seeds, sage, parmesan +Goat Cheese 4,9€ +Prawns 6,9€ +Gril.Chicken 5,9€ +Salmon 11€	<b>RIGATONI ALLA VODKA (v)</b> (370g - 1,3,7,12) 18 € Fresh pasta, spicy Alla Vodka sauce with pomodoro, topped with creamy Burrata, pine nuts, parmesan, basil pesto +Crispy Prawns 6,9€ +Grilled Chicken 5,9€ +Fried Chicken 6,9€
<b>TRUFFLE TORTELLINI</b> (320g - 1,3,6,7,9,12) 17 € Fresh pasta stuffed with ricotta & spinach, truffle cream sauce, parmesan, chives, guanciale, crispy sage	<b>LASAGNE BOLOGNESE</b> (400g - 1,3,7,12) 16 € Rolled lasagne with Black Angus beef Bolognese, bechamel, rocket, parmesan, Spicy Alla Vodka sauce
<b>SPICY SEAFOOD SPAGHETTI</b> (350g - 1,2,3,7,14) 20 € Spaghetti alla chitarra with grilled prawns, calamari, octopus, garlic, white wine, butter, lemon, cherry tomatoes, chilli	<b>JUMBO SHRIMP RISOTTO</b> (500g/140g - 2,3,7,9,12) 22 € 2 Giant Black Tiger Prawns with bisque sauce, creamy saffron risotto with Arborio rice, basil pesto, parmesan

## Street Food

<b>BRIXTON STEAK SANDWICH</b> (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	<b>KOREAN CHICKEN BENEDICT</b> (450g/200g) 17 € Brioche toast, crispy fried buttermilk chicken thighs, poached eggs, gochujang mayo, rocket, bacon, pistachios (1,3,6,7,8,10,12)
<b>CHICKEN QUESADILLA TACOS</b> (330g/150g) 16 € 3 corn tortillas, pulled chicken in chipotle Tinga sauce, Monterey Jack cheese, chilli, coriander, lime, salsa roja & verde (6,7,12)	<b>BLACK ANGUS BURGER</b> (520g/240g IRL - 1,3,7,9,10,11,12) 23 € 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 Jospes Oven, truffle sauce with jus, buffalo chilli mayo, fennel & rocket salad, lemon

## GRILLED JUMBO PRAWNS (500g/200g - 1,2,4,7) 24 €

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

## DUCK à L'ORANGE (280g/220g - 7,9) 22 €

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

## SCOTTISH SALMON (370g/150g - 3,4,7,12) 23 €

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

## 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€

## 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

## TUNA STEAK (300g/150g - 1,4,6,12) 22 €

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

# Charcoal Grilled Steaks from Jospes Grill

BECAUSE COOKING OVER A LIVE WOOD FIRE SIMPLY TASTES BETTER

## RIB EYE STEAK 300g (7) 35 €

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

## FILET MIGNON STEAK 250g (7) 39 €

Tenderloin beef fillet from Black Angus, Uruguay

## PORTERHOUSE STEAK USA (7) 13,5€/100g

600g-800g large bone-in steak for 2 person, Black Angus, USDA

## TAGLIATA STEAK (400g - 4,7,10) 35 €

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

## LAMB CHOPS (285g/200g Nový Zéland - 1,6,12) 28 €

New Zealand lamb chops, wild mushroom sauce, baby broccoli

## SIRLOIN / NEW YORK STRIP 250g (7) 29 €

NY sirloin beef steak from Aberdeen Angus, Uruguay

## FILET MIGNON STEAK USA 200g (7) 49 €

Tenderloin beef fillet from Black Angus, USDA PRIME

## WAGYU FLANK STEAK 250g (7) 45 €

Bavette beef steak from Wagyu breed, Australia

## Brixton STEAK TASTING (1100g/800g - 3,6,7,9,10,12) 99 €

3 South-American Black Angus steaks: Filet Mignon 250g, Rib Eye 300g, New York Strip 250g, sauces Peppercorn, Béarnaise & Truffle

## SALMON FILLET 150g (7) grilled Scottish Salmon 17 €

## TUNA FILLET 150g (7) seared Yellowfin Tuna 17 €

## 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)

### 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 (3,10) (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

### TENDERSTEM BROCCOLI (200g - 7) 8,9 €

baby broccoli with burnt butter, Maldon salt, lemon

### CORN RIBS (200g - 1,7) 4,9 €

charcoal grilled, buttered, with tajin chili

### GREEN SALAD (100g - 10,12) 6,9 €

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) 5,9 €

whipped potatoes with brown butter & chives

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

whipped buttered potatoes, topped with truffle gravy

### LOADED BAKED POTATOES (220g - 7) 6,9 €

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

### GRILLED VEGETABLES (180g) 7,9 €

tenderstem broccoli, zucchini, cauliflower, sugarsnap peas

### PADRON PEPPERS charcoal grilled in Jospes Grill (100g) 4,9 €

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

### RICE with green peas 3,9€ SOURDOUGH 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) 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 €
- 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) 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

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

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

## TEA

*loose leaf, served in 400ml teapot*

<b>Lavender &amp; Chamomile</b> 5,9 €
<b>Herbal Tea</b> linden, lemongrass, cardamom, turmeric, mint 5,9 €
<b>Immunity Tea</b> 17 herbs 5,9 €
<b>Green Tea</b> Lung-ching West Lake Organic 5,9 €
<b>Jasmine Tea</b> 5,9 €
<b>Black Tea - Earl Grey / Darjeeling</b> 5,9 €
<b>Rooibos</b> - with grapefruit, lemon, sunflower, rose, cornflower 5,9 €
<b>Fruit Tea</b> - with sea buckthorn, pineapple, lemongrass 5,9 €
<b>Fresh Mint Tea</b> 5,9 €
<b>Fresh Ginger Tea</b> 5,9 €

## HOT CHOCOLATE

<b>Hot Chocolate</b> (milk/dark, milk, 150ml) 6,9 €	<b>VEGAN Hot Chocolate</b> (with oat milk, 150ml) 6,9 €
+ add Marshmallows 1 € + add whipped cream 1,5 €	<b>Mocha</b> (steamed milk, espresso, choose dark / milk chocolate) 7,9 €

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

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

# Soft Drinks

## MOCKTAILS

*non alcoholic cocktails*

<b>GOSSIP GIRL</b>	7,9 €	<b>NOGRONI Sbagliato</b>	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	
<b>OBSSESSION</b>	9,9 €	<b>Vir-GiN TONiC</b>	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	
<b>Virgin PORNSTAR MARTiNi</b>	9,9 €	<b>Virgin SiNGAPORE SLiNG</b>	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*

<b>Yuzu Pornstar Lemonade!</b>	6,9 €
Passionfruit, Vanilla, Yuzu, Pink Peppercorn, Mint	
<b>Brixton ICED TEA</b>	6,9 €
Peach, Citruses, Jasmine Green Tea, Earl Grey, Darjeeling	
<b>PiNK Lemonade</b>	6,9 €
rhubarb, strawberry, mint	
<b>Detox on the Rocks</b>	6,9 €
kiwi, apple, ginger, mint, spirulina	

## K O M B U C H A S

*our production*

<b>Blue Mojito Kombucha</b>	w/ lime, mint, spirulina 250ml	4,9 €
<b>Chai Kombucha</b>	Masala Chai, Assam tea 250ml	3,9 €
<b>Piñacolada Kombucha</b>	w/ pineapple & coconut 250ml	3,9 €
<b>Passionfruit Kombucha</b>	w/ Jasmine green tea 250ml	3,9 €
<b>Strawberry &amp; Basil Kombucha</b>	250ml	3,9 €
<b>Ginger Kombucha</b>	with white tea 250ml	3,9 €
<b>Cherry Kombucha</b>	with Cascara 250ml	3,9 €

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

*fresh juiced daily*

<b>CiTRUS Juice</b>	5,9 €
orange, grapefruit, lemon, lime, 200ml	
<b>GREEN Juice</b>	6,9 €
spinach, apple, kiwi, ginger, cucumber, spirulina, 200ml	
<b>GiNGER Shot</b>	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*

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

Smoothies served daily until 4pm

**+Add ASHWAGANDHA +1€**

## S M O O T H I E S

<b>SUPER GREEN SMOOTHIE</b>	6,9 €	<b>COFFEE &amp; BANANA SMOOTHIE</b>	6,9 €
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>	6,9 €	<b>IMMUNITY SMOOTHIE</b>	6,9 €
Strawberry, blueberry, raspberry, banana, goji, lime, maca <b>+PROTEIN +1€</b>		Turmeric, banana, orange, avocado, ginger, grapefruit, agave <b>+PROTEIN +1€</b>	

# Cocktails

Created by Filip Rebroš  
& The Brixton Bar Team

DINNER	<b>MARTINI</b>	9,9 €	<b>VESPER</b>	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	<b>BRIXTON HOT PUNCH</b>	€9,9	<b>ZACAPA HOT PUNCH</b>	€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	
	<b>HOT PORNSTAR MARTINI</b> ( <i>hot punch</i> )	€11,9	<b>DRIVERS' HOT PUNCH</b> ( <i>Non-Alcoholic</i> )	7,9 €
Vodka, Passoa Passionfruit Liqueur, Vanilla, Passionfruit Purée, Prosecco		Rooibos, Strawberry Juice, Apple, Ginger, Lemon, Vanilla, Berries, Orange		
<b>PLUM SPICE NEGRONI</b>	12,9 €	<b>LOST CHERRY</b>	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	<b>FROZEN PORNSTAR MARTINI</b>	9,9 €	<b>FROZEN MANGO DAIQUIRI</b>	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	
<b>EUPHORIA</b>	12,9 €	<b>TROPICAL SPRITZ</b>	11,9 €	
Tanqueray Export Gin, Jasmine, Lychee, Vanilla, Butterfly Pea Blue Tea, Soda, Glitters, Rose		Aperol, Passoa Passionfruit Liqueur, Yuzu, Passionfruit, Prosecco, Orange, Flowers		
<b>DREAMCATCHER</b>	15,9 €	<b>PINK SPRITZ</b>	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	<b>J'ADORE DIOR</b>	14,9 €	<b>DIOR Sauvage</b>	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	
	<b>DONNIE DARKO</b>	12,9 €	<b>VOGUE</b>	12,9 €
Johnnie Walker Black Label Whisky, Apple, Figs, Orange Bitters		Ketel One Vodka, Cointreau, Strawberry Juice, Lime, Rose Spray		
<b>GUILTY PLEASURE</b>	14,9 €	<b>PARADISO</b>	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		
<b>Spicy PALOMA</b>	14,9 €	<b>Brixton MAI-TAI</b>	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	<b>Peach &amp; Jasmine NEGRONI</b>	12,9 €	<b>Banana OLD FASHIONED</b>	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	
	<b>Royal SINGAPORE SLING</b>	15,9 €	<b>CLASE AZUL NEGRONI</b>	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	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 0,02L shots!

<b>"GIN"</b>	<b>2cl</b>
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 €

<b>"WHISKY"</b>	<b>2cl</b>
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 €

<b>"BOURBON &amp; RYE"</b>	<b>2cl</b>
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 €

<b>"PARTY SHOT LIQUEURS"</b>	<b>2cl</b>
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 €

<b>"VODKA"</b>	<b>2cl</b>
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 €

<b>"TEQUILA &amp; MEZCAL"</b>	<b>2cl</b>
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 €

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

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

<b>"RUM"</b>	<b>2cl</b>
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 €

<b>"BRANDY &amp; COGNAC"</b>	<b>2cl</b>
Cognac Remy Martin VSOP	6,9 €
Grappa Moscato Nonino	4,9 €
Pisco Capel Moai Reservado	4,5 €

<b>"ABSINTHE"</b>	<b>2cl</b>
La Fée Absinthe	4,9 €
Mansinthe Absinthe	5,5 €

<b>"LIQUEURS &amp; AMAROS"</b>	<b>2cl</b>
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 €

<b>"SWEET LIQUEURS"</b>	<b>2cl</b>
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 €