

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 Jospier 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 BENEDICT (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€

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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 (1,3,7,8)	8,9 €
PISTACHIO TIRAMISU with butterscotch caramel (gf) (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 (gf) (130g-3,7)	6,9 €
RASPBERRY PANNACOTTA vanilla panacotta with raspberry-strawberry coulis (gf) (145g-7)	6,9 €

GIANT PROFITEROLE

stuffed with vanilla ice cream, passion dulce de leche caramel & pistachios
generously smothered in hot chocolate ganache - tableside (220g -1,3,7,8)

11,9 €

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/OREO 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 €

by Daniela Šandorová

ICE CREAMS: Vanilla, Chocolate, Pistachio, Salted Caramel (130g) ... 3,9 € **SORBETS:** Mango, Lemon (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

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

PiNK Lemonade rhubarb, strawberry, mint	5,9 €
Detox on the Rocks kiwi, apple, ginger, mint, spirulina	6,5 €
NITRO CASCARA with citrus	5,5 €

KOMBUCHAS

our production

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

COLD PRESS JUICES

fresh juiced daily

GREEN Juice	5,9 €
spinach, apple, kiwi, ginger, cucumber, spirulina, 200ml	
CITRUS Juice	5,9 €
orange, grapefruit, lemon, lime, 200ml	
GINGER Shot	3,9 €
ginger, apple, lemon, 100ml	

BOTTLED SOFT DRINKS

but pretty good nevertheless

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

Smoothies served daily until 4pm

+Add ASHWAGANDHA +1€

SMOOTHIES

SUPER GREEN SMOOTHIE	5,9 €	COFFEE & BANANA SMOOTHIE	5,9 €
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	5,9 €	BLACK SMOOTHIE	5,9 €
Strawberry, blueberry, raspberry, banana, goji, lime, maca +PROTEIN +1€		Blackberry, charcoal, banana, cashew butter, coconut, maca, chia +PROTEIN +1€	

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
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	"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 €
				Domovina Hruškovica 42%	3,9 €
				Domovina Marhuľovica 42%	3,9 €
"WHISKY"	2cl	"LIQUEURS & AMAROS"	2cl		
Jameson Black Barrel	4,5 €	Amaro Montenegro	3,5 €	"VERMOUTHS"	8cl
Bruichladdich Classic Laddie	6,9 €	Aperol	3,5 €	BALANCE Apéritif Wine	10,9 €
Connemara Peated Single Malt	3,9 €	Becherovka	3,5 €	Carpano Antica Formula	9,9 €
The Deacon	4,9 €	Bentianna	3,5 €	Cinzano 1757	5,9 €
Glenfiddich 12y (129€ 0,7L)	4,9 €	Bentianna 38%	3,5 €	Cocchi Americano Bianco	8,9 €
Johnnie Walker Black Label	3,9 €	Campari	3,5 €	Cocchi Americano Rosa	8,9 €
Lagavulin 16yo	8,5 €	Chartreuse Jeune	4,5 €	Lillet Blanc	7,9 €
Laphroaig 10yo	6,5 €	Dr. Kramer	3,5 €	Noilly Prat Dry	6,9 €
Monkey Shoulder	4,9 €	Fernet Branca	3,5 €	Punt e Mes	7,9 €
Oban 14yo	6,9 €	Italicus Rosolio Bergamoto	5,5 €	Sherry Alfonso Oloroso	4,9 €
Singleton 12yo	4,9 €	Jägermeister (139€ 1L bottle)	3,9 €	Tio Pepe Palomino Fino Sherry	6,5 €
Talisker 10y (129€ 0,7L)	4,9 €	Suze Aperitif Elabore	3,5 €	Sherry Nectar Pedro Ximenez	4,9 €
Tyrconnell Single Malt	3,9 €				
		"SWEET LIQUEURS"	2cl		
		Amaretto Di Saronno	3,5 €	"BRANDY & COGNAC"	2cl
		Bailey's	3,5 €	Brandy Ararat 10yo	4,9 €
		Cointreau	3,5 €	Cognac Remy Martin VSOP	5,9 €
		Maraschino Luxardo	3,5 €	Grappa Moscato Nonino	4,9 €
		Mr.Black Cold Brew Coffee	3,9 €	Pisco Capel Moai Reservado	4,5 €
		Passoa	3,5 €		