Starters & To Share

Olives (100g) ... 5,9 €
Smoked Almonds (60g,8) ... 4,9 €

FRESH OYSTERS (Fine de Claire N°2 - 4,10,12,14) 6ks 24,9 € / 12ks 39,9 €
On the Half Shell, Mignonette, Buffalo Chilli Sauce, Horseradish, Lemon

LOBSTER ROLL (180g/50g - 1,2,3,7,12) 17,9 €
Brioche Roll Loaded with Canadian Lobster Meat & Shrimp in Pink Louie Remoulade, Celery, Fennel, Old Bay Spice, Timut Peppercorns

GRILLED OCTOPUS (260g/110g - 3,7,12,14) 19,9 €
Grilled Octopus with Spicy 'Nduja Sausage from Calabria, Potato Purée with Burnt Butter, Black Garlic Aioli

WAGYU CHEESESTEAK BITES (240g/100g - 1,3,7,10,12) 17,9 €
Two Brioche Mini Rolls Stuffed with Pulled Wagyu Meat, Caramelized Onion, Gruyère Cheese, Yuzu Pickles, Black Garlic Dip, Chives

BEEF STEAK TARTARE (320g/90g - 1,3,4,6,10,12) 22,9 €
French-style Hand-chopped Black Angus Beef Fillet, Shallots, Gherkins, Parsley, Capers, Black Garlic Aioli, Basil Oil, Sourdough Bread

TUNA TARTARE (160g/50g - 3,4,6,7,11,12) 19,9 €
Fresh Ahi Tuna, Sriracha Mayo, Gochujang Chilli, Coriander, Sesame Oil, Cucumber, Avocado, Trout Roe, Yuzu Truffle Ponzu, Tostada

BEEF CARPACCIO (150g/60g - 3,4,6,7,10,12) 19,9 €
Thin-sliced Black Angus Filet Mignon URG, Capers, EVOO, Parmesan, Yuzu Miso Dressing, Rocket, Pesto ✚ **OSSETRA CAVIAR 10g 35€**

CAVIAR HASH BITES (190g - 1,3,4,7) 36,9 €
Royal Ossetra Caviar 10g, Potato Hashbrowns, Crème Fraîche, Chives

GUACAMOLE & NACHOS (vg) (420g - 12) 16,9 €
Housemade Corn Nachos, Fresh Avocado Guacamole with Pico de Gallo, Zhug, Salsa Roja, Lime ✚ Cheese Sauce 2,9€

TRUFFLE BABY QUESADILLAS (200g/70g - 1,3,6,7,12) 16,9 €
4 Small Wheat Tortillas Stuffed with Pulled Black Angus Beef in Adobo, Cheddar, Truffle, Parmesan, Coriander Salsa Verde

LOBSTER BABY TACOS (185g/45g - 1,2,3,4,7,12) 17,9 €
Mini Tortillas, Pulled Lobster Meat & Prawns, Mango, Pico de Gallo, Chipotle, Pink Louie Sauce, Cheddar, Crispy Onion, Salsa Verde, Lime

URBAN CHICKEN TENDERS (385g/200g - 1,3,4,7,9,12) 24,9 €
Crispy Strips of Buttermilk Chicken Fried in Panko, Royal Ossetra Caviar, Crème Fraîche, Buffalo Chilli Butter, Black Garlic Mayo

CRISPY KING PRAWNS (280g/165g - 1,2,3,4,6,7,10,11,12) 18,9 €
6pcs Panko-fried Torpedo-cut Prawns, Sriracha Mayo, Tartare Sauce, Lime ✚ **OSSETRA CAVIAR 10g 35€**

FRENCH ONION SOUP (330ml - 1,4,7,9,12) 12,9 €
Caramelized Onion, Tio Pepe Fino Sherry, Beef Jus, Gruyère Cheese, Focaccia Croutons

Urban Pizza

pizzetta / pizza

MARGHERITA & BURRATA (v) (520g/240g - 1,6,7) 12,9 / 18,9€
Mozzarella base, Pomodoro, Basil Pesto, Confit Tomatoes, Burrata

Pizza DIAVOLA & HOT HONEY (550g - 1,7,12) 9,9 / 17,9€
Prosciutto Cotto, Spianata Piccante Sausage, Buffalo Chilli Honey, Burrata, Pumpkin Seeds, Mozzarella, Pomodoro, Capers, Parmesan

Pizza JUSTIN BIEBER 9,9 / 16,9€
Prosciutto Cotto, Sweet Corn, Mozzarella, Pomodoro, Cherry Tomatoes, Basil Pesto, Parmesan (470g - 1,7,12)

pizzetta / pizza

Pizza BEEF CARPACCIO (470g/60g - 1,4,3,7,10,12) 26,9 €
Black Angus Filet Slices, Mozzarella, Caesar Dressing, Rocket, Parmesan

Pizza TRUFFLE & MUSHROOM (v) 16,9 / 24,9€
White Base, Truffle, Portobello Mushrooms, Gruyère cheese, Mozarella, Parmesan, Rocket, Artichokes, Fresh Truffle (470g/250g - 1,3,7)

Pizza BURRATA & PROSCIUTTO 12,9 / 21,9€
Creamy Mozzarella Burrata, Prosciutto Crudo & Cotto, Basil, Pomodoro, Mozzarella, Rocket (530g/260g - 1,7)

Salads

LOBSTER & AVO SALAD (250g/60g - 2,3,4,7,10,12) 26,9 €
Grilled Tiger Prawns, Lobster Meat, Pink Louie Sauce, Avocado, Mango, Pico de Gallo, Green Leaves, Yuzu Dressing, Basil Oil, Timut

HUMMUS & BABA GANOUSH (vg) (440g - 1,6,8,10,11,12) 16,9 €
Creamy Chickpea Hummus, Aubergine Baba Ganoush with Tahini, Wild Broccoli, Sumac, Olies, Za'atar, Zhug Pesto, Pita Bread

CAESAR SALAD (410g - 1,3,4,6,7,10,12) 17,9 €
Romaine Lettuce, Bacon, Warm Focaccia Croutons, Caesar Dressing with Yuzu, Anchovies, Parmesan, Poached Egg, Capers, Chives

POKÉ BOWL (vg) (380g - 1,6,10,11,12) 18,9 €
Sushi Rice, Edamame, Wakame, Avocado, Mango, Cucumber, Onion, Sesame, Yuzu Truffle Ponzu, Coriander, Ginger, Chipotle Dip, Lime

Street Food

NYC FRENCH DIP SANDWICH (1,3,4,6,7,10,11,12) 24,9 €
French Baguette, Chopped Black Angus Beef, Melted Gruyère Cheese, Gherkins, Tartare Sauce, French Onion Au Jus for dipping (680g/150g)

URBAN WAGYU BURGER (460g/180g - 1,3,7,9,10,11,12) 29,9 €
180g Wagyu Beef & Veal Patty, Monterey Jack Cheese, Black Garlic Aioli, Caramelized Onion, Jalapeños, Rösti, Club Sauce, Gherkins, Side Salad

CHICKEN QUESADILLA TACOS (400g/150g - 3,7,8,12) 19,9 €
3 Corn Tortillas Stuffed with Pulled Chicken Tinga, Monterey Jack, Chipotle Mayo, Coriander, Feta Dip, Salsa

VEGAN TACOS (vg) (330g - 6,11,12) 17,9 €
3 Corn Tortillas, Fried Sweet Potatoes, Beans, Vegan Feta, Chipotle Dressing, Avocado, Pico de Gallo, Coriander, Salsa, Lime, Grilled Corn

Add To Salads: ✚Fresh Ahi Tuna in Spicy Mayo 70g 6,9€ ✚Fried Prawns 100g 8,9€ ✚Grilled Chicken Supreme 280g 11,9€
✚Tuna Tataki in Sesame 100g 9,9€ ✚Crispy Chicken 7,9€ ✚Pulled Chicken 7,9€ ✚Pulled Beef 9,9€ ✚Tofu 4,9€ ✚Halloumi 4,9€ ✚Feta 2,9€

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. Menu by head chef Michal Šiška. Prices include VAT.

Mains & Pasta

BEEF FILLET KATSU SANDO (350g/100g - 1,3,6,7,10,11,12) 26,9 €
Black Angus Beef Tenderloin in Crispy Panko Batter, Brioche Toast, Black Garlic Aioli, Yuzu Gherkins, Lettuce, Truffle Ponzu Dip

URBAN WAGYU BURGER (460g/180g - 1,3,7,9,10,11,12) 29,9 €
180g Wagyu Beef & Veal Patty, Monterey Jack Cheese, Black Garlic Aioli, Caramelized Onion, Jalapeños, Rösti, Club Sauce, Gherkins, Side Salad

WAGYU LASAGNE (510g - 1,3,7,9) 24,9 €
Lasagne with Wagyu & Veal Ragú Bolognese, Cheese Bechamel, Vodka Pomodoro, Basil Pesto, Parmesan, Rocket, Focaccia

TRUFFLE MAC & CHEESE (v) (350g - 1,3,7,10) 22,9 €
Macaroni Pasta with our Mornay Sauce with 3 Kinds of Cheese & Truffle, Parmesan, Gruyère, Scamorza, Crispy Onion, Fresh Truffle

CHICKEN & WAFFLE (420g/200g - 1,3,6,7,10,11,12) 23,9 €
Crispy-fried Buttermilk Chicken, Belgian Waffles, Maple, Gochujang Chilli Glaze, Bacon, Scamorza, Sriracha Mayo, Caramel Ice Cream

Fish & Seafood

SCOTTISH SALMON (360g/160g - 1,3,4,7,10,12) 34,9 €
Pan-seared Fillet of Scottish Salmon, Trout Roe, Baby Potatoes, Demi-glace, Wild Broccoli, Caramelized Onion, Choron Béarnaise sauce

LOBSTER & PRAWN PASTA (420g/60g - 1,2,3,7) 29,9 €
Casarecce Pasta with our Creamy Lobster Bisque Sauce, Tiger Prawns, Lobster Meat, Chilli Butter, Chives, Parmesan

TUNA TATAKI PONZU (190g/100g - 1,3,4,6,7,10,11,12) 34,9 €
Sliced Seared Tuna with Sesame Crust, Yuzu Ponzu Sauce with Truffle, Caramel.Onion, Wakame, Sriracha Mayo, Crème Fraîche, Ossetra Caviar

SHRIMP & OCTOPUS SCAMPI (360g/150g - 1,2,7,12,14) 26,9 €
Grilled Tiger Shrimp & Octopus, Butter, White Wine, Garlic, Chilli, 'Nduja, Olive Oil, Parsley, Lemon, Sourdough Bread from Bloom Bakery

MEDITERRANEAN SEA BASS (320g/150g - 1,4,7,10,12) 29,9 €
Grilled Fillet of Branzino, Green Peppercorn Sauce, Gigante Beans, 'Nduja, Cherry Tomatoes, Baby Potatoes, Basil Oil

Steaks & Grill

STEAK FRITES (550g - 1,3,7,9,10,12) 39 €
Sliced 250g New York Strip Steak from Black Angus, Potato Fries, Sauce: Diane/Béarnaise/Peppercorn/Truffle

WAGYU FILET MIGNON AUSTRALIA 150g ... 49 € / 300g ... 79 €
Tenderloin beef fillet from Wagyu BMS 3-5, Australia (7)

FILET MIGNON URUGUAY STEAK 250g 45 €
Tenderloin beef fillet from Black Angus, Uruguay (7)

FLANK STEAK USA 200g (7) 29 €
Bavette steak - lean cut of beef, USDA Choice

SEA BASS FILLET 150g (4,7) from Branzino 19 €

WAGYU STEAK TASTING 125 €
Three 100g Wagyu Steaks: Filet Mignon A5 Kagoshima Japan, Filet Mignon Wagyu Austrália, New York Strip A5 Miyazaki Japan (7)

BONE-IN RIB EYE STEAK 700g (7) 65 €
Côte de Boeuf steak from Ireland, grass-fed, Hereford breed

NEW YORK STRIP STEAK 250g (7) 36 €
NY sirloin beef steak from Aberdeen Angus, Uruguay

WAGYU A5 NEW YORK STRIP 150g 65 €
NY sirloin steak, Wagyu A5 from Miyazaki, Japan (7)

SALMON FILLET 200g (4,7) from Scottish Salmon 25 €

Sauces

PEPPERCORN SAUCE (80ml - 1,7,10,12) 4,9 €
Fermented peppercorns from Cambodia, Demi-glace, Madeira, Cream

BÉARNAISE SAUCE (80ml - 3,7,12) 4,9 €
Hollandaise with Fresh Tarragon, Shallots & Black Pepper

Chimichurri
Buffalo Chilli Sauce (7)
Sriracha Mayo (3,6,11)
Chipotle Mayo (3,6,7,10,12)
Mango Chilli (vg,11)
Mac&Cheese (1,7,10)
Black Garlic Aioli (3,7,12)
Pink Louie Dip (3,4,10,12)
Tartare Sauce (3,7,10,12) (50g) 2,9 €
Yuzu Truffle Ponzu (1,6,12) (50g) 2,9 €

Sides

+ Add : Fresh Truffle 3g ... 6,9 € • Ossetra Caviar 10g ... 35 €

MINI LOBSTER MAC 'N' CHEESE (160g/40g - 1,2,3,7,10) 14,9 €
baked pasta with three-cheese sauce, lobster meat, chilli, crispy onion

CAULIFLOWER CHEESE (220g - 1,7,10,12) 7,9 €
cauliflower with cheese bechamel, truffle, crispy onion

HOUSE SALAD (170g - 10,12) 7,9 €

POTATO FRIES with Ketchup & Tartare Mayo (380g,3,7,9,10,12) 9,9 €

TRUFFLE POTATO FRIES w/ parmesan & fresh truffle (250g, 7) 12,9 €

SWEET POTATO FRIES with mango-chilli dip (300g) 9,9 €

GRILLED VEGETABLES (220g) 9,9 €
baby broccoli, zucchini, cauliflower, peppers, baby potatoes, salsa

POTATOES AU GRATIN (200g - 7) 7,9 €
baked Dauphinoise potatoes with cream & Gruyère cheese

MASHED POTATOES with burnt butter & chives (200g - 7) 6,9 €

GRILLED FOCACCIA with parmesan & olive oil (150g - 1,7) 5,9 €

BABY POTATOES with butter & parsley, feta dip (200g - 7) 5,9 €

CORN RIBS grilled corn cobs, chilli (260g - 7) 7,9 €

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DESSERTS

NEVER SAY NO TO A HAPPY ENDING

COCKTAIL

ESPRESSO MARTiNi 12,9
Absolut Elyx Vodka, Coffee Liqueur, our specialty coffee, Tonka & Allspice

COOKiE PiE WITH ICE CREAM Biscoff, miso, pecan nuts, caramel, chocolate, vanilla ice cream (180g - 1,3,6,7,8) 7,9 €

CRÈME BRÛLÉE vanilla & tonka cream, caramalized crust, chrunchy hazelnut praline base (gf)(3,7,8) 8,9 €

MiSO CARAMEL TiRAMiSU mascarpone, miso caramel, Biscoff, coffee, Amaretto (210g - 1,3,6,7) 8,9 €

JASMiNE MANGO CHEESECAKE with white chocolate, mango & passion fruit (155g - 1,3,6,7) 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) 7,9 €

by Daniela Šandorová

ice cream

SAMOA ICE CREAM SUNDAE (230g - 1,3,6,7)
coconut ice cream, brown butter caramel, chocolate, whipped cream, waffle stick, Lotus crumble 8,9 €
✚ Strawberry-Raspberry Coulis with tonka ... 1,9 €

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

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

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

Happy (F#cking) Birthday chocolate chip & candle surcharge +1 €

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 AND TEA

by Michal Masaryk

BARISTA SPECIALS

✚ add Cloud Cream (7) **... 1 €**
✚ add Protein Cloud (7) **... 1,9 €**

MATCHA CLOUD coconut water, cloud cream, iced	5,9 €	COLD BREW Coffee (200ml)	4,9 €
MANGO MATCHA Latte iced, with jasmine cloud cream	7,9 €	LATTE CLOUD double espresso, milk, cream, iced	5,9 €
STRAWBERRY MATCHA Latte iced, with cloud cream	7,9 €	Pistachio Latte (250ml, 9g coffee, milk, hot/iced)	7,9 €
PISTACHIO MATCHA Latte hot/iced, milk	7,9 €	Miso Caramel Latte 250ml, 9g coffee, milk, hot/iced	6,9 €
MATCHA Latte with jasmine, vanilla, oat milk, iced/hot	6,9 €	Chai Latte (spiced/vanilla) milk, 250ml, iced/hot	6,9 €
CHERRY BERRY MATCHA Tonic cherry, plum, aronia	8,9 €	Espresso Tonic (double espresso with tonic & yuzu)	7,9 €
MATCHA Tonic matcha tea with tonic, yuzu, rose	7,9 €	Affogato (double espresso with vanilla icecream)	6,9 €
BLUE Matcha Latte blue spirulina, oat milk, iced	6,9 €	MATCHA Affogato with icecream, jasmine, strawberry coul	6,9 €

SAMOA ICE CREAM SUNDAE coconut ice cream, brown butter caramel, chocolate, whipped cream, waffle stick, Lotus crumble (230g - 1,3,6,7) ... 8,9 €

✚ Strawberry-Raspberry Coulis with tonka ... 1,9 €

All coffee drinks available with dairy-free **Almond / Oat / Coconut / Pea Milk** ... 0,5 €

Try our HALF-CAF !

All coffee drinks can be prepared half-caffeinated - equal parts decaf and regular coffee

COFFEE

we use specialty coffees from Goriffee and guest roasters
feel free to ask us what we have today

Espresso (singleshot) 9g	3,9 €
Espresso Double (doubleshot) 18g	4,9 €
Americano (250ml) / Long Black (170ml) - 18g	4,9 €
Cortado (100ml, 9g espresso, milk)	4,5 €
Cappuccino (180ml, 9g espresso, milk)	4,9 €
Flat White (180ml, 18g espresso, milk)	5,9 €
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 Immunity - 17 herbs	5,9 €
Green Tea Lung-ching West Lake Organic	5,9 €
Jasmine Tea	5,9 €
Black Teas - Earl Grey / Darjeeling	5,9 €
Moringa - pomegranate, raspberry, papaya, apple	5,9 €
Rooibos - with grapefruit, lemon, sunflower, rose, cornflower	5,9 €
Fruit Tea - with sea buckthorn, pineapple, lemongrass	5,9 €
Fresh Ginger Tea	5,9 €
Fresh Mint 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	1,9 €	MOCHA steamed milk, espresso, dark / milk chocolate, 250ml	7,9 €

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

Milk with coffee 0,80€ / 50ml ... Honey 1,2€ / 30g ... Lemon 1€ / 20ml. Head barista Michal Masaryk. Prices include VAT.

SOFT DRINKS

MOCKTAILS

non-alcoholic cocktails

BiKiNi TiKi 11,9 €
Nochino Dark, Passionfruit, Tangerine, Pineapple, Almond Orgeat, Ginger, Soda, RedBull Watermelon

PORTRAiT OF A LADY 12,9 €
Nochino Ruby, Apricot, Lavender, Elderflower, Hubert Non-alco Sparkling Wine, Yuzu Lavender Espuma

BABY ONE MORE TiME ! 12,9 €
Citadelle Gin Zero Alcohol 0%, Lychee, Shiso, Rose, Glitters, Nochino Ruby, Flowers

PHONY NEGRONi 13,9 €
Nochino Ruby, Monin Bitter, Beetroot, Apple, Timur Berry, Franklin & Sons Rhubarb & Hibiscus

ViRGiN SEX ON THE BEACH 12,9 €
Nochino Citrus, Peaches, Fresh Citrus Juice, Pitahaya, Pomegranate, Moringa, Soda

ViRGiN PORNSTAR MARTiNi 12,9 €
Nochino Citrus, Passionfruit Puree, Vanilla, Fresh Citrus Juice, Hubert Non-alco Sparkling Wine, Flowers

KOMBUCHAS

our production

Passionfruit Kombucha w/ Jasmine green tea 250ml 3,9 €
Piñacolada Kombucha w/ pineapple & coconut 250ml 4,9 €
Strawberry & Basil Kombucha 250ml 3,9 €
Blue Mojito Kombucha w/ lime,mint, spirulina 250ml 6,9 €
Ginger Kombucha with white tea 250ml 3,9 €
Cherry Cascara Kombucha 250ml 4,9 €
Chai Kombucha Masala Chai, Assam tea 250ml 5,9 €

BOTTLED SOFT DRINKS

COLA Franklin & Sons 1886 Original (275ml) 6,9 €
RedBull (Classic / Sugar-Free / Watermelon, 250ml) 6,9 €
Tonic Franklin & Sons (200ml) 5,9 €
Classic Indian / Light / Rhubarb & Hibiscus
Mineral Water San Pellegrino (sparkling, 750ml) 7,9 €
Mineral Water Fatra (sparkling, 250ml) 4,9 €
Mineral Water Acqua Panna (still, 750ml) 7,9 €

LEMONADES

Rainbow Pornstar Lemonade! 400ml 9,9 €
passionfruit, vanilla, blue spirulina, pink peppercorn, mint

Jasmine & Mango Lemonade 400ml 7,9 €
Rhubarb & Strawberry Lemonade 400ml 8,9 €
Iced Tea Sakura green tea, peach, bergamot 400ml 7,5 €

COLD PRESS JUICES

CiTRUS Juice 8,9 €
orange, grapefruit, lemon, lime, 200ml

GREEN Juice 8,9 €
spinach, apple, kiwi, ginger, cucumber, spirulina, 200ml

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

SMOOTHIES

served daily until 3pm

SUPER GREEN SMOOTHIE 8,9 €
Spinach, kiwi, cucumber, banana, ginger, apple, mint, spirulina, chlorella, barley grass +add Hemp PROTEIN +1 €

IMMUNITY SMOOTHIE 9,9 €
Turmeric, banana, orange, avocado, ginger, grapefruit, agave
+add Hemp PROTEIN +1€

PORNSTAR SMOOTHIE 8,9 €
Passion fruit, pineapple, mango, coconut, collagen, vanilla
+add Hemp PROTEIN +1€

VERY BERRY SMOOTHIE 9,9 €
Strawberry, blueberry, raspberry, banana, goji, lime, maca
+add Hemp PROTEIN +1€

Beverage Director Filip Rebroš. Kombucha Master: Juraj Rabatin. Please inform the staff of any FOOD ALLERGIES when ordering. Prices with VAT.

COCKTAILS

Cocktails by Filip Rebroš
& The Urban Bar Team

DINNER

MARTINI — 13,9 €
Belvedere Vodka / Tanqueray No.10 Gin, Vermouth Blend
choose: *Classic Dry / Dirty / Filthy / Gibson / 50:50*

VESPER — 14,9 €
Belvedere Vodka, Tanqueray No.10 Gin,
Cocchi Americano

PRE DINNER

TOMATiNi — mini 50ml / large 7,9 / 14,9
Tanqueray No.10, Vermouths, Tomatoes, Basil, Bitters

UMAMi OLD FASHiONED — 6,9 / 12,9
Bulleit Bourbon, Miso, Salted Caramel, Popcorn,
Angostura, Orange Bitters

GiRL DiNNER — mini 50ml / large 7,9 / 14,9
Volcan Tequila Blanco, Cucumber, Kaffir Lime, Dill, Bitters

PEACH & JASMiNE NEGRONi — 7,9 / 14,9
Hendrick's Oasium Gin, Jasmine Green Tea,
Peach, La Copa Rojo Vermouth, Campari

SEASONAL

WHEN i MET YOU iN THE SUMMER — 17,9 €
Jameson Black Barrel, Olmeca Altos Reposado Tequila,
Yuzu, Shiso, Pineapple, Soda

TROPiCAL SPRiTZ — 16,9 €
Aperol, Passoa Passionfruit Liqueur, Ferrand Yuzu Curacao,
Passionfruit, Yuzu, Angostura, Prosecco, Orange, Flowers

DiOR SAKURA — 19,9 €
Moët & Chandon Rosé, Citadelle Jardin d'Eté Gin, Ferrand
Curacao Yuzu, Sakura, Vanilla, Sour Cherry, Jasmine

SELLiNG SUNSET — 16,9 €
Belvedere Vodka, Kwai Feh Lychee Liqueur, Yuzu,
Blue Butterfly Pea Tea, Rose water, Flower

FROZEN

FROZEN YUZU SKiNNY BiTCH — 14,9 €
Ketel One Vodka, Ferrand Curacao Yuzu, Yuzu Cordial,
Yuzu Juice, Bergamot Purée, Bitters, Soda

FROZEN MANGO DAiQUiRi — 14,9 €
La Hechicera Aged Rum, Havana Club Añejo Especial Rum,
Mango Puree, Lime, Peychaud's Bitters

FROZEN URBAN ZOMBiE ! — 14,9 €
Zacapa23 Rum, Bumbu Rum, Plantation OFTD, Passoa,
Absinthe, Falernum, Passionfruit, Yuzu, Pineapple, Bitters

FROZEN PORNSTAR MARTiNi — 14,9 €
Belvedere Vodka, Passion Fruit Purée, Lime, Passoa,
Vanilla, Angostura, Prosecco, Edible Flower

SIGNATURE

F#CKiNG FABULOUS — 19,9 €
Moët & Chandon Champagne, ELYX Vodka, Passionfruit,
Pineapple, Ginger, Almond Orgeat, Citruses

FANCY ESPRESSO MARTiNi — 17,9 €
Volcan Reposado Tequila, Belvedere Vodka, Mr.Black,
Cherry, Amaretto, Sherry, Cocoa, Coconut, Coffee Espuma

DEViL WEARS PRADA NEGRONi — 17,9 €
Teremana Blanco Tequila, Red Vermouth Blend, Campari,
Blackberries, Blueberries, Grapefruit Bitters

Dom PéRiGNON COCKTAiL — 59,9 €
Dom Pérignon Vintage Champagne, Belvedere Vodka,
Strawberries, Rose, Lemongrass, Glitter

CLASSICS

SPiCY MANGO MARGARiTA — 17,9 €
Olmeca Altos Plata Tequila, Ojo De Dios Mezcal, Fino
Sherry, Ferrand Curacao, Mango, Pistachios, Chilli

PiÑA CHAMPAGNE COLADA — 19,9 €
Moët & Chandon Champagne, Don Papa Rum, Ojo De Dios,
Pineapple, Pandan, Coconut, Lime, Fino & Oloroso Sherry

URBAN GiN & TONiC — 18,9 €
Monkey 47 Schwarzwald Dry Gin, Plymouth Gin, Lychee,
Raspberries, Moringa, Tonic, Yuzu Lavender Espuma

URBAN MAi-TAi (Tiki) — 18,9 €
Zacapa 23 Rum, Havana 7yo Rum, Falernum, Passionfruit,
Vanilla, Almond Orgeat, Sherry, Lime, Blue Spirulina

COCKTAiL SHOTS
FROZEN: Pornstar Martini, Yuzu Skinny Bitch, Mango Daiquiri, Urban Zombie — 6,9€ / 50ml

All classic cocktails **14,9 €** - Pornstar Martini, Gin Tonic, Negroni, Margarita, Mojito, Cosmopolitan, Manhattan...
All spritzes **12,9 €** - Aperol Spritz, Hugo Spritz, Campari Spritz, Americano, Belvedere Skinny Bitch, Cuba Libre

SPARKLING WINES & CHAMPAGNE

	0,1 l / bottle 0,75 l
Champagne *Moët & Chandon Brut Impérial* - France	13,9 / 99
Champagne *Dom Pérignon Vintage* - France	49 / 365
FERRARI - Maximum Blanc de Blancs Brut DOC Metodo Classico - Italy	11,9 / 69
PROSECCO - Millesimato Extry Dry DOCG - Bepin de Eto - Italy	49
CAVA Brut Nature Ecologic BIO - Josep Ventosa - Spain	45
CREMANT - Reserve de Bourgogne Brut - Bailly-Lapierre - France	59

WHITE WINES

	0,15 l glass / bottle 0,75 l
Gavi D.O.C.G. NATURAL - Tenuta del Melo - Piemont, Italy	11,9 / 39
Rulandské šedé/Pinot Gris D.S.C. - Vins Winery - Slovakia	12,9 / 45
Grüner Veltliner Terrassen BIO - Huber - Germany	14,9 / 59
Cloudy Bay Sauvignon Blanc - Marlborough - New Zealand	16,9 / 69
Pálava VEGAN (low-histamine) - Via Magna - Slovakia - semi-sweet	39
Pinot Grigio DOC - Zorzettig - Italy	45
Riesling Drache NATURAL - Von Winning - Germany	45
Sauvignon Blanc Black Label - Babich - New Zealand	59
Sancerre Blanc Cuvée Genèse - Jean Max Roger - France	59
Chablis Le Finage - La Chablisienne - France	59

ROSE WINES

	0,15 l glass / bottle 0,75 l
Whispering Angel Rosé - Chateau d'Esclans - France	12,9 / 45
Château **Minuty ROSÉ et OR** - France	14,9 / 59
Pinot Noir Rosé NATURAL - Von Winning - Germany	39
Rock Angel Rosé - Chateau d'Esclans - France	69
Château **Minuty Prestige** Rosé - France	49
Château **Minuty** *281* - France	129

RED WINES

	0,15 l glass / bottle 0,75 l
Dunaj - Velkeer - Slovakia	11,9 / 39
Terrazas De Los Andes Reserva Malbec - Mendoza - Argentina	12,9 / 45
Tempranillo - Valensico - Rioja - Spain	13,9 / 49
Primitivo di Manduria Zolla DOP - Vigneti del Salento - Italy	14,9 / 59
Barolo Serralunga MAGNUM 1,5L - Tenuta Cucco - Piemont - Italy	16,9 / 119
Brunello di Montalcino BIO DOCG - Piancornello - Tuscany - Italy	17,9 / 75
Merlot VEGAN (low-histamine) - Zápražný - Slovakia	39
Montepulciano d'Abruzzo DOC - Masciarelli - Italy	45
Pezat Rouge (Merlot, Cabernet Franc) Chateau Teyssier - Bordeaux - France	49
Cotes du Rhone Les Claux Rouge - Domaine Usseglio & Fils - France	55
Cabernet Sauvignon - Achaval Ferrer - Mendoza - Argentina	65
Chianti Classico Gran Selezione DOCG 2017 - Lornano - Tuscany - Italy	69
Gaja Magari - Ca' Marcanda - Toscana Bolgheri IGT - Italy **(bottle 0,375 l)**	69

Prices are in EUR and include the VAT.

SPIRITS

GIN	4cl
Beefeater 24	11,9 €
Beefeater Blood Orange	9,9 €
Beefeater Pink Gin	9,9 €
Citadelle Jardin d'Eté	11,9 €
Drumshanbo Gunpowder Gin	10,9 €
Gin Mare	13,9 €
Gin Mare Capri	14,9 €
Gin Sul	16,9 €
Hendrick's	11,9 €
Hendrick's Another	11,9 €
Herberry Gin	11,9 €
Malfy Originale	11,9 €
Malfy Con Limone	11,9 €
Malfy Rosa	11,9 €
Monkey 47	17,9 €
Monkey 47 Sloe	16,9 €
Plymouth	10,9 €
Tanqueray Flor de Sevilla	9,9 €
Tanqueray No.10	11,9 €
Tanqueray Rangpur	9,9 €
Tanqueray Royal	9,9 €
Toison	11,9 €
Toison Ruby Red	11,9 €

LIQUEURS & AMAROS	4cl
Amaretto Di Saronno	6,9 €
Amaro Montenegro	7,9 €
Aperol Aperitivo	5,9 €
Becherovka	7,9 €
Campari	5,9 €
Cointreau	6,9 €
Fernet Branca	7,9 €
Ferrand Curacao	8,9 €
Ferrand Curacao Yuzu	9,9 €
Italicus Rosolio di Bergamotto	9,9 €
Kwai Feh Lychee Liqueur	7,9 €
Kavalero Coffee Liqueur	7,9 €
Luxardo Maraschino	5,9 €
Malibu	6,9 €
Mr. Black	9,9 €
Passoa	6,9 €
Shanky's Whip	6,9 €
Suze	5,9 €

LOCAL SPIRITS	4cl
Borovička Domovina 45%	9,9 €
Hruškovica Domovina 42%	9,9 €
Marhuľovica Domovina 42%	9,9 €
Slivovica Domovina 52%	9,9 €
Frndžalica Pacho Matrtaj 50%	9,9 €
Apollo Nova Repák 50%	11,9 €

ABSINTHE	4cl
La Feé Parisienne	11,9 €
Mansinthe by Marilyn Manson	13,9 €

PARTY SHOT LIQUEURS	4cl
Fireball Cinnamon 33%	7,9 €
Jägermeister Orange 33%	7,9 €
Jägermeister 35%	8,9 €
Jägermeister Manifest 38%	9,9 €

VODKA	4cl
Belvedere Pure	12,9 €
Belvedere 10 Diamond	39,9 €
Beluga Gold Line	29,9 €
ELYX Vodka	11,9 €
Grey Goose ALTIUS	29,9 €
Ketel One	9,9 €
Mont Blanc Vodka	9,9 €
Reyka Vodka	9,9 €
Savage Rabbit Vodka	9,9 €

TEQUILA	4cl
818 Tequila Blanco (by Kendall Jenner)	14,9 €
818 Tequila Anejo (by Kendall Jenner)	18,9 €
818 Tequila Reposado (by Kendall Jenner)	16,9 €
818 Eight Reserve Anejo (Kendall Jenner)	39,9 €
Casamigos Reposado (by George Clooney)	16,9 €
Clase Azul Tequila Plata	29,9 €
Clase Azul Tequila Reposado	39,9 €
Clase Azul Tequila GOLD	79,9 €
Don Julio Blanco	14,9 €
Don Julio Anejo	16,9 €
Olmeca Altos Plata	11,9 €
Olmeca Altos Reposado	12,9 €
Teremana Blanco (by Dwayne Johnson)	11,9 €
Teremana Reposado (by Dwayne Johnson)	13,9 €
Teremana Anejo (by Dwayne Johnson)	14,9 €
Volcan Blanco Tequila	14,9 €

MEZCAL	4cl
Mezcal Casamigos (by George Clooney)	19,9 €
Mezcal Ojo de Dios	14,9 €
Mezcal Ojo de Dios Hibiscus	14,9 €
Mezcal Ojo de Dios Café	14,9 €

VERMOUTHS	6cl
Carpano Antica Formula	11,9 €
Cinzano Rosso 1757	8,9 €
Cocchi Americano	9,9 €
Cocchi Vermouth di Torino	9,9 €
La Copa Rojo	6,9 €
Lillet Blanc	8,9 €
Noilly Prat Dry	6,9 €
Punt e Mes	6,9 €
Sherry Alfonzo Olorosso	5,9 €
Tio Pepe Palomino Fino Sherry	6,9 €
Tio Pepe Sherry Nectar Pedro Ximenez	6,9 €

RUM	4cl
Bumbu	11,9 €
Dictator 12yo Reserve	12,9 €
Dictador 20yo	14,9 €
Dictador Game Changer	24,9 €
Diplomático Reserva Exclusiva 12yo	12,9 €
Diplomático Seleccion De Familia	15,9 €
Don Papa	13,9 €
El Dorado 15y	13,9 €
Flor de Cana 12yo	11,9 €
Havana Club Añejo 7yo	9,9 €
Havana Selection de Maestros	14,9 €
Kraken Black Spiced Rum	9,9 €
La Hechicera Aged Rum	12,9 €
La Hechicera Banana Rum	14,9 €
Piquero	11,9 €
Planteray Pineapple	11,9 €
Pampero Anniversario	10,9 €
Timón Rum	11,9 €
Zacapa Centenario 23y	16,9 €

WHISKY	4cl
Balvenie 12yo Double Wood	18,9 €
Bulleit Bourbon	11,9 €
Bulleit Rye	11,9 €
Chivas Regal 12y	11,9 €
Glenfiddich 12 Year Old	13,9 €
Glenfiddich 15 Year Old	14,9 €
Glenfiddich 18 Year Old	18,9 €
Glenfiddich 21 Year Old	39,9 €
The Glenlivet 12y	13,9 €
Jack Daniel's Gentleman Jack	11,9 €
Jack Daniel's Single Barrel	13,9 €
Jameson Black Barrel	11,9 €
Johnnie Walker Black Label	9,9 €
Monkey Shoulder	11,9 €
Nikka From The Barrel	17,9 €
Redbreast 12y	14,9 €
The Deacon	13,9 €
Tullamore DEW	8,9 €
Tullamore DEW 12	12,9 €
Woodford Reserve	11,9 €

COGNAC & BRANDY	4cl
Ararat 10y Brandy	9,9 €
Hardy XO Decanter Rare	18,9 €
Hennessy VSOP	15,9 €
Hennessy XO	34,9 €
Martell VS	11,9 €
Sarajishvili XO Black	16,9 €

OTHER SPIRITS	4cl
Cachaça Nega Fulô	9,9 €
Grappa Nonino Moscato	11,9 €
Pisco Barsol Quebranta	9,9 €