Starters

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

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

SHRIMP COCKTAIL (240g/170g - 2,3,4,7,12) 16,9 €
Tiger Prawns Poached in Marinade & Served Chilled, Buffalo Chilli Butter, Pink Louie Dip, Baby Gem, Lemon

TRUFFLE PONZU ROAST BEEF (160g/60g - 1,6,10,11,12) 19,9 €
Tender Slices of New York Strip from Black Angus, in Truffle Ponzu Sauce with Yuzu, Caramelized Onion, Wakame, Crispy Onion, Sesame

DUCK BABY TACOS (220g/65g - 1,3,6,7,11,12) 15,9 €
Mini Tortillas, Pulled Confit Duck, Char Siu Sauce with Gochujang Chilli, Cabbage with Miso & Champagne, Sesame, Microgreens

MEZZE PLATTER (vg) (480g - 1,6,8,10,11,12) 18,9 €
Creamy Chickpea Hummus, Aubergine Baba Ganoush, Tahini Dip, Spicy Chickpeas, Pita Bread, Sumac, Nuts, Olives, Za'atar, Zhug Pesto, Chilli

TUNA TARTARE (160g/50g - 3,4,6,7,11,12) 17,9 €
Fresh Ahi Tuna, Sriracha Mayo, Gochujang Chilli, Coriander, Sesame Oil, Cucumber, Avocado, Trout Roe, Microgreens, Bottarga, Tostada

BEEF CARPACCIO (150g/60g - 3,4,6,7,10,12) 21,9 €
Thin-sliced Black Angus Filet Mignon URG, Capers, EVOO, Parmesan, Yuzu Miso Dressing, Rocket, Pesto **+ OSSETRA CAVIAR 10g 35€**

Zucchini Alla Parmigiana (v) (380g - 1,3,7,10,12) 14,9 €
Crispy Tempura Courgette Fries, Parmesan, Pomodoro, Cheese Sauce

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) 14,9 €
4 Small Wheat Tortillas Stuffed with Pulled Black Angus Beef in Adobo, Cheddar, Truffle, Parmesan, Coriander Salsa Verde

URBAN CHICKEN TENDERS (380g/200g - 1,3,4,7,9,10,12) 16,9 €
Crispy Strips of Buttermilk Chicken Fried in Panko, Buffalo Sauce, Ranch Dressing, PinkLouie Dip **+ OSSETRA CAVIAR 10g 35€**

BEEF STEAK TARTARE (310g/90g - 1,3,4,6,10,12) 22,9 €
French-style Hand-chopped Black Angus Beef Fillet, Shallots, Gherkins, Parsley, Capers, Horseradish Remoulade, Green Oil, Microgreens, Bread

CRISPY KING PRAWNS (265g/165g - 1,2,3,4,6,7,10,11,12) 16,9 €
6pcs Panko-fried Torpedo-cut Prawns, Sriracha Mayo, Horseradish Ranch Dip, Lime

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

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

Pizza BUFFALO & HOT HONEY (550g - 1,7,12) pizzetta / pizza 9,9 / 17,9€
Prosciutto Cotto, Spicy Sausage, Buffalo Chilli Honey, Burrata, Pumpkin Seeds, Mozzarella, Jalapeño, Pomodoro, Capers, Parmesan

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

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

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

Pizza FIG JAM & BACON (480g/240g - 1,7) pizzetta / pizza 9,9 / 18,9€
Chopped Pancetta & Bacon, Fig Jam, Ricotta, Spicy 'Nduja from Calabria, Basil, Mozarella, Parmesan

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

Pizza CAVIAR & SALMON (500g - 1,4,7) pizzetta / pizza 39,9 €
Royal Ossetra Caviar 10g, Smoked Salmon, Trout Roe, Avocado, Caramelized Onion, Crème Fraîche, Dill

Salads

BURRITO BOWL (vg) (340g - 6,10,12) 17,9 €
Rice, Pumpkin, Corn, Beans, Jalapeno, Salsa Verde, Avocado, Pico de Gallo, Portobello Mushrooms, Coriander Pesto, Vegan Feta, Chipotle Dip

GOAT CHEESE SALAD (v) (300g - 7,8,10,12) 18,9 €
Grilled Goat Cheese, Pumpkin, Cranberries, Grapefruit, Mint, Beet Dust, Nuts, Caramelized Heirloom Carrots, Green Leaves, Yuzu Dressing

CAESAR SALAD (410g - 1,3,4,6,7,10,12) 16,9 €
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) 17,9 €
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, Gruyère Cheese, Horseradish, Gherkins, 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, Pico de Gallo, Coriander Zhug, Salsa, Lime, Grilled Corn Cobs

Add To Salads: +Fresh Ahi Tuna in Spicy Mayo 70g 6,9€ +Fried Prawns 100g 7,9€ +Grilled Chicken Breast 160g 7,9€ +Tofu3,9€
+Crispy-fried Chicken 7,9€ +Pulled Chicken 7,9€ +Roast Beef 11,9€ +Pulled Duck 10,9€ +Pulled Beef 9,9€ +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 & Fish

FILLET MIGNON SCHNITZEL (390g/200g - 1,3,7,10) 39,9 €
Panko-fried Filet Mignon Black Angus Beef from Uruguay,
Diana Jus with Cognac, Green Salad with Yuzu Pickles, Lemon

TRUFFLE ROASTED CHICKEN (450g/200g - 1,3,7,12) 29,9 €
Roasted Chicken Breast, Potatoes Gratin/Mashed, Glazed Carrots,
Green Asparagus, Truffle Sauce, Portobello Mushrooms, Fresh Truffle

CONFIT DUCK LEG (350g/190g - 1,6,7,10,12) 23,9 €
Served on Stewed Cabbage with Champagne & Miso,
Diana Demi-Glace Sauce with Cognac & Fermented Peppercorn

BUTTER CHICKEN CURRY (540g/140g - 1,7,8,9,11) 22,9 €
Roast Chicken in Creamy Indian Aromatic Curry Sauce with Tomatoes &
Butter, Coriander, Rice with Star Anise & Sesame Oil, Lime

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

SCOTTISH SALMON (360g/200g - 1,3,4,7,10,12) 37,9 €
Pan-seared Fillet of Scottish Salmon, Trout Roe, Baby Potatoes,
Demi-glace, Heirloom Carrots, Choron Béarnaise sauce , Dill Oil

MEDITERRANEAN SEA BASS (320g/150g - 4,7,9,10,12) 29,9 €
Grilled Fillet of Branzino, Root Vegetable Velouté with Yuzu,
Gigante Beans, 'Nduja, Cherry Tomatoes, Baby Potatoes, Microgreens

FISH & CHIPS (570g/240g - 1,3,4,7,10,12) 24,9 €
Crispy-fried Alaska Pollock, Potato Fries, Tartare Sauce,
Béarnaise Sauce, Lemon, 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

CHICKEN & WAFFLE (420g/200g - 1,3,6,7,10,11,12) 22,9 €
Crispy-fried Buttermilk Chicken, Belgian Waffles, Maple, Gochujang
Chilli Glaze, Bacon, Scamorza, Sriracha Mayo, Caramel Ice Cream

Steaks & Grill

TENDERLOIN alla ROSSINI 39 €
200g Filet Mignon Steak from Black Angus (Uruguay), Foie Gras,
Root Vegetable Velouté, Truffle (410g/250g - 7,9,10,12)

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

T-BONE STEAK USA 800g (7) 99 €
New york strip & filet mignon with bone, USDA Choice

PRIME FILET MIGNON USA STEAK 150g ... 45 €
Tenderloin beef fillet from Black Angus, USDA PRIME (7) 300g ... 69 €

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

WAGYU A5 NEW YORK STRIP 150g 69 €
NY sirloin steak, Wagyu A5 from Miyazaki, Japan (7)

A5 WAGYU STEAK TASTING 129 €
3 japanese steaks from A5 Wagyu beef: 100g Filet Mignon Kagoshima,
100g New York Strip Miyazaki, 100g Rib Eye Miyazaki (7)

BEEF ARROSTO (370g/120g - 1,7,10,12) 29 €
Our sliced RoastBeef from Black Angus Sirloin, Mashed Potatoes,
Diana Steak Sauce with Cognac & Fermented Peppercorn, Pickles

BONE-IN RIB EYE STEAK 700g (7) 69 €
Côte de Boeuf steak from Ireland, grass-fed, Hereford breed

RIB EYE STEAK URUGUAY 300g (7) 49 €
Entrecôte steak, Black Angus, grain-fed, Uruguay

NEW YORK STRIP STEAK 250g (7) 35 €
NY sirloin beef steak from Aberdeen Angus, Uruguay

SEA BASS FILLET 150g (4,7) Branzino 19 €
SALMON FILLET 200g (4,7) from Scottish Salmon 25 €

Sauces

DIANA SAUCE - traditional steak sauce (80ml - 1,7,9,10) 5,9 €
Veal Demi-glace, Cognac, Madeira, Garum, Dijon, Ferment.Peppercorn

ROOT VEGETABLE VELOUTÉ (100ml-1,7,9,10,12) 3,9 €
Rich Creamy Sauce with Blended Vegetables, Jus, Garum & Yuzu

TRUFFLE SAUCE (80ml - 1,7,9,10,12) 5,9 €
Steak Sauce with Truffle, Cream, Madeira, Garum & Demi-glace

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

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

Sides

✚ Add: Fresh Truffle 3g ... 4,9 € • Ossetra Caviar 10g ... 35 € • Foie Gras 40g ... 7,9 €

MINI TRUFFLED MAC 'N' CHEESE (200g - 1,3,7,10) 9,9 €
baked pasta with three-cheese sauce & truffle, Gruyère, 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 €

HONEY-ROASTED CARROTS glazed heirloom carrots (150g-7) 6,9 €

POTATO FRIES with Ketchup & Ranch mayo (350g,3,7,9,10,12) 9,9 €

TRUFFLED POTATO FRIES with parmesan (250g, 7) 9,9 €

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

GRILLED VEGETABLES (200g) 7,9 €
green asparagus, zucchini, carrots, cauliflower, potatoes, chimichurri

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

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

RICE with star anise & sesame oil (200g - 11) 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 (230g - 1,3,6,7,8) 8,9 €

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

PiSTACHiO TiRAMiSU with butterscotch caramel and Amaretto (230g - 1,3,7,8) 9,9 €

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

Sticky Toffee Date Cake

moist sponge cake with dates & rum, brown butter caramel sauce,
vanilla icecream, Biscoff Lotus crumble (300g - 1,3,6,7)
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) 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 €

by Daniela Šandorová

ice cream

MAPLE PRALiNE BANANA SUNDAE (230g - 1,3,6,7,8) 8,9 €
hazelnut ice cream, maple praline with miso, banana, chocolate, whipped cream, waffle, Lotus crumble

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

ICE CREAMS: Vanilla / Hazelnut (8) (130g,3,7) 3,9 €

✚ **TOPPINGS:** Chocolate Ganache (7,40g) / Maple-Praline Sauce (6,8,40g)
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 €**

MATCHA CLOUD coconut water, coconut cream, iced	5,9 €	**Pumpkin Spice Latte** (270ml, 9g coffee, milk)	6,9 €
MANGO MATCHA Latte iced, with Jasmine Cloud Cream	7,9 €	**Pistachio Latte** (250ml, 9g coffee, milk, hot/iced)	7,9 €
STRAWBERRY MATCHA Latte iced, with Cloud Cream	7,9 €	**Miso Caramel Latte** 250ml, 9g coffee, milk, hot/iced	6,9 €
PISTACHIO MATCHA Latte hot/iced, milk	7,9 €	**Chai Latte** (spiced/vanilla) milk, 250ml, iced/hot	6,9 €
MATCHA Latte with jasmine, vanilla, oat milk, iced/hot	6,9 €	**Chagaccino** (Chaga mushroom, 9g coffee, chocolate, milk)	7,9 €
MATCHA Affogato with icecream, jasmine, strawberry coulis	6,9 €	**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 Coconut Matcha blue spirulina, oat milk, iced	6,9 €	**Pink Latte** beetroot, watermelon, oat milk 250ml, iced/hot	6,9 €

URBAN IRISH COFFEE Jameson 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 €

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

DAME UN GRRR 11,9 €
Nochino Ruby, Rooibos, White Chocolate, Lemon, Soda, Gummy Bear Espuma

PACiFiC CHiLL 11,9 €
Nochino Citrus, Pineapple, Coconut, Citruses, Lavender, Hubert Non-alco Sparkling Wine, Edible Flower

BABY ONE MORE TiME ! 12,9 €
Nochino Spring Spirit, Lychee, Shiso, Rose, Glitters, Nochino Ruby, Flowers

PHONY NEGRONi 11,9 €
Nochino Citrus, Nochino Ruby, Monin Bitter, Yuzu, Urban Tonic, Soda

EVERYTHiNG iS ROMANTiC 11,9 €
Nochino Citrus, Yuzu, Pitahaya, Pomegranate, Moringa, Mulberry, Amarena Cherry, Hubert Non-alco Sparkling Wine

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 €
Tonic Franklin&Sons (200ml) 5,9 €
Classic Indian / Light / Rhubarb & Hibiscus / Elderflower & Cucumber
Mineral Water Budiš (still, 330ml) 3,9 €
Mineral Water Fatra (sparkling, 250ml) 4,9 €
Mineral Water Perrier (sparkling, 750ml) 9,9 €
RedBull (250ml) 6,9 €

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

MINI TINI 50ml

MiNi NEGRONi — 6,9 €
Tanqueray No.10, Cinzano 1757, Nochino Ruby, Campari

MiNi MARTiNi — 7,9 €
Tanqueray No.10 Gin, Vermouth Blend, Orange Bitters

MiNi OLD FASHiONED — 6,9 €
Bulleit Bourbon, Miso, Salted Caramel, Popcorn,
Angostura, Orange Bitters

MiNi ROSiTA — 7,9 €
Teremana Reposado Tequila with Coffee & Jalapeno,
White & Red Vermouth Blends, Campari, Angostura

SEASONAL

URBAN HOT PUNCH (served hot) — 16,9 €
Hennessy VSOP Cognac, Cinzano 1757, Rooibos, Orange,
Strawberry, Ginger, Vanilla, Tonka, Angostura, Berries

HOT PORNSTAR MARTiNi (served hot) — 14,9 €
Belvedere Vodka, Passoa Liqueur, Vanilla,
Passionfruit Puree, Prosecco

ANGELS' SHARE (Whisky Highball) — 15,9 €
Johnnie Walker Black Label, Pedro Ximenez Sherry,
Redcurrant, Vanilla, Cinnamon, Angostura, Peychaud's

SiDE EFFECT (Espresso Martini) — 15,9 €
Jameson Black Barrel, Olmeca Altos Reposado, Mr.Black,
Espresso, Tonka, Sherry PX, Sour Cherry, Cocoa, Espuma

FROZEN

FROZEN APRiCOT MARGARiTA — 14,9 €
Teremana Blanco Tequila, Fireball, Apricot Puree,
Cinnamon, Yuzu, Choya Umeshu, Bitters, Chilli, Lime, Tajin

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 2.0 — 19,9 €
Moët & Chandon Champagne, ELYX Vodka, Ferrand Yuzu
Curacao, Matcha, White Chocolate, Yuzu, Flowers

PiÑA CHAMPAGNE COLADA — 16,9 €
Moët & Chandon Champagne, Hennessy VSOP Cognac,
Havana 3yo Rum, Coconut, Pineapple, Lavender, Citruses

DiOR SAKURA — 18,9 €
Moët & Chandon Rosé, Citadelle Jardin d'Eté Gin, Ferrand
Curacao Yuzu, Sakura, Vanilla, Sour Cherry, Jasmine

TROPiCAL SPRiTZ — 15,9 €
Aperol, Passoa Passionfruit Liqueur, Ferrand Yuzu Curacao,
Passionfruit, Yuzu, Angostura, Prosecco, Orange, Flowers

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

URBAN MAi-TAi (Tiki) — 17,9 €
Zacapa 23 Rum, Havana 7yo Rum, Falernum, Passionfruit,
Vanilla, Almond Orgeat, Sherry, Lime, Blue Spirulina

CLASSICS

SPiCY PALOMA — 16,9 €
Volcan Blanco Tequila, Mezcal Ojo De Dios, Chilli, Pitahaya,
Grapefruit, Timut, Yuzu, Pomegranate, Moringa, Mulberry

PEACH & JASMiNE NEGRONi — 16,9 €
Hendrick's Oasium Gin, Jasmine Green Tea,
Peach, La Copa Rojo Vermouth, Campari

URBAN GiN & TONiC — 17,9 €
Monkey 47 Schwarzwald Dry Gin, Plymouth Gin, our Urban
Tonic, Gummy Bear Espuma, Strawberry Dust

Dom Pérignon Champagne Cocktail — *59,9 €*
Dom Pérignon Vintage Champagne, Hennessy VSOP
Cognac, Orange Bitters, Jasmine Champagne Cordial

COCKTAiL SHOTS
FROZEN: Pornstar Martini, Apricot Margarita, 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 *Moët & Chandon Impérial ROSÉ* - France	16,9 € / €125
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	13,9 € / €49
Sauvignon Blanc Black Label - Babich - New Zealand	14,9 € / €59
Pálava VEGAN (low-histamine) - Via Magna - Slovakia - semi-sweet	€39
Pinot Grigio DOC - Zorzettig - Italy	€45
Riesling Drache NATURAL - Von Winning - Germany	€45
Sancerre Blanc Cuvée Genèse - Jean Max Roger - France	€59
Chablis Le Finage - La Chablisienne - France	€59
Cloudy Bay Sauvignon Blanc - Marlborough - New Zealand	€69

ROSE WINES

	0,15 l glass / bottle 0,75 l
Pinot Noir Rosé NATURAL - Von Winning - Germany	11,9 € / €39
Whispering Angel Rosé - Chateau d'Esclans - France	13,9 € / €49
Rock Angel Rosé - Chateau d'Esclans - France	€69
Château **Minuty "M"** Rosé - France	€49
Château **Minuty ROSÉ et OR** - France	€69
Château **Minuty** *281* - France	€129

RED WINES

	0,15 l glass / bottle 0,75 l
Dunaj - Velkeer - Slovakia	11,9 € / €39
Tempranillo - Valensico - Rioja - Spain	12,9 € / €45
Primitivo di Manduria Zolla DOP - Vigneti del Salento - Italy	13,9 € / €49
Pezat Rouge (Merlot, Cabernet Franc) Chateau Teyssier - Bordeaux - France	13,9 € / €49
Terrazas De Los Andes Reserva Malbec - Mendoza - Argentina	14,9 € / €59
Chianti Classico Gran Selezione DOCG 2017 - Lornano - Tuscany - Italy	16,9 € / €69
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
Cotes du Rhone Les Claux Rouge - Domaine Usseglio & Fils - France	€55
Cabernet Sauvignon - Achaval Ferrer - Mendoza - Argentina	€65
Gaja Magari - Ca' Marcanda - Toscana Bolgheri IGT - Italy **(bottle 0,375 l)**	€69

SPIRITS

GIN	4cl
Beefeater 24	10,9 €
Beefeater Blood Orange	9,9 €
Beefeater Pink Gin	9,9 €
Citadelle Jardin d'Eté	10,9 €
Drumshanbo Gunpowder Gin	9,9 €
Garage22 Dry Gin	9,9 €
Garage22 Habanero Mango	10,9 €
Garage22 Pink Gin	10,9 €
Ginarte Dry Gin Frida Kahlo	13,9 €
Gin Mare	13,9 €
Gin Mare Capri	14,9 €
Gin Sul	14,9 €
Hendrick's	10,9 €
Hendrick's Oasium	11,9 €
Le Tribute	12,9 €
Malfy con Limone	9,9 €
Malfy Originale	9,9 €
Malfy Rosa	9,9 €
Mermaid Gin	12,9 €
Monkey 47	17,9 €
Monkey 47 Sloe	16,9 €
Opihr	10,9 €
Plymouth	10,9 €
Tanqueray Flor de Sevilla	9,9 €
Tanqueray No.10	11,9 €
Tanqueray Rangpur	9,9 €
Tanqueray Royal	9,9 €
Toison	9,9 €
Toison Ruby Red	9,9 €
Ukiyo Japanese Yuzu Gin	12,9 €

LIQUEURS & AMAROS	4cl
Amaretto Di Saronno	6,9 €
Amaro Montenegro	7,9 €
Aperol Aperitivo	5,9 €
Becherovka	7,9 €
Bitter Rouge Liqueur	6,9 €
Campari	5,9 €
Chambord	9,9 €
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 €
Luxardo Maraschino	5,9 €
Malibu	6,9 €
Mr. Black	9,9 €
Passoa	5,9 €
Shanky's Whip	6,9 €
Suze	5,9 €

LOCAL SPIRITS	4cl
Domovina Borovička 45% (Juniper)	9,9 €
Domovina Hruškovica 42% (Pear)	9,9 €
Domovina Marhuľovica 42% (Apricot)	9,9 €
Domovina Slivovica 52% (Plum)	9,9 €

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	12,9 €
Belvedere 10 Diamond	29,9 €
Altamura Vodka	13,9 €
Beluga Gold Line	24,9 €
ELYX Vodka	11,9 €
Grey Goose ALTIUS	24,9 €
Ketel One	9,9 €
Mont Blanc Vodka	9,9 €
Reyka Vodka	9,9 €

TEQUILA & MEZCAL	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 €
Don Julio Blanco	14,9 €
Don Julio Anejo	16,9 €
Olmeca Altos Plata	9,9 €
Olmeca Altos Reposado	10,9 €
Teremana Blanco (by Dwayne Johnson)	11,9 €
Teremana Reposado (by Dwayne Johnson)	13,9 €
Teremana Anejo (by Dwayne Johnson)	14,9 €
Volcan Blanco Tequila	13,9 €
Volcan Reposado Tequila	15,9 €
Volcan Cristalino	17,9 €
Volcan XA	39,9 €
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 €
Mezcal Rey Campero Espadin	14,9 €
Mezcal Rey Campero Madre Cuishe	19,9 €
Mezcal Rey Campero Mexicano	19,9 €
Mezcal The Lost Explorer Espadin 8yo	18,9 €

VERMOUTHS	6cl
BALANCE Apéritif Wine	12,9 €
Carpano Antica Formula	11,9 €
Cinzano 1757	6,9 €
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	9,9 €
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 €
Casa Baru 5yo	13,9 €
Canerock	12,9 €
Dictador 20yo	14,9 €
Dictador Game Changer	24,9 €
Diplomático Reserva Exclusiva 12yo	12,9 €
Diplomático Seleccion De Familia	14,9 €
Diplomático Planas	10,9 €
Don Papa	13,9 €
El Dorado 15y	13,9 €
Eminente 7yo Reserva	14,9 €
Eminente Gran Reserva	18,9 €
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	10,9 €
Planteray XO 20th Anniversary	14,9 €
Pampero Anniversario	9,9 €
Zacapa Centenario 23y	16,9 €

WHISKY	4cl
Ardbeg 10 Year Old	14,9 €
Balvenie 12yo Double Wood	18,9 €
Bulleit Bourbon	10,9 €
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 €
The Glenlivet 12y	13,9 €
Glenmorangie Nectar d'Or 12yo	16,9 €
Jack Daniel's Gentleman Jack	10,9 €
Jack Daniel's Single Barrel	13,9 €
Jameson Black Barrel	10,9 €
Johnnie Walker Black Label	9,9 €
Monkey Shoulder	10,9 €
Nikka Coffey Grain	14,9 €
Nikka From The Barrel	17,9 €
Old Pulteney 15yo	17,9 €
Redbreast 12y	14,9 €
The Deacon	11,9 €
Tullamore DEW	8,9 €
Tullamore DEW Honey	8,9 €
Woodford Reserve Bourbon	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 Capel Reservado 'Paaseiland'	10,9 €