

# 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 Com 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, Pink Louie 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

pizzetta / pizza

pizzetta / pizza

- MARGHERITA & BURRATA (v)** (520g/240g - 1,6,7) 12,9 / 18,9€  
Mozzarella base, Pomodoro, Basil Pesto, Confit Tomatoes, Burrata
- Pizza BUFFALO & HOT HONEY** (550g - 1,7,12) 9,9 / 17,9€  
Prosciutto Cotto, Spicy Sausage, Buffalo Chilli Honey, Burrata,  
Pumpkin Seeds, Mozzarella, Jalapeño, 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)
- Pizza TRUFFLE & MUSHROOM (v)** 16,9 / 24,9€  
White Base, Truffle, Portobello Mushrooms, Gruyère cheese, Mozzarella,  
Parmesan, Rocket, Artichokes, Fresh Truffle (470g/250g - 1,3,7)
- Pizza BEEF CARPACCIO** (470g/60g - 1,4,3,7,10,12) 26,9 €  
Black Angus Filet Slices, Mozzarella, Caesar Dressing, Rocket, Parmesan
- Pizza FIG JAM & BACON** (480g/240g - 1,7) 9,9 / 18,9€  
Chopped Pancetta & Bacon, Fig Jam, Ricotta, Spicy 'Nduja from  
Calabria, Basil, Mozzarella, Parmesan
- Pizza BURRATA & PROSCIUTTO** 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) 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, Com, 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 Com Tortillas Stuffed with Pulled Chicken Tinga, Monterey Jack,  
Chipotle Mayo, Coriander, Feta Dip, Salsa
- VEGAN TACOS (vg)** (330g - 6,11,12) 17,9 €  
3 Com Tortillas, Fried Sweet Potatoes, Beans, Vegan Feta, Chipotle  
Dressing, Pico de Gallo, Coriander Zhug, Salsa, Lime, Grilled Com Cobs

*Add To Salads:* **+Fresh Ahi Tuna in Spicy Mayo** 70g 6,9€ **+Fried Prawns** 100g 7,9€ **+Grilled Chicken Breast** 160g 7,9€ **+Tofu** 3,9€  
**+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

<b>FILLET MIGNON SCHNITZEL</b> (390g/200g - 1,3,7,10) 39,9 €	<b>SCOTTISH SALMON</b> (360g/160g - 1,3,4,7,10,12) 34,9 €
Panko-fried Filet Mignon Black Angus Beef from Uruguay, Diane Jus with Cognac, Green Salad with Yuzu Pickles, Lemon	Pan-seared Fillet of Scottish Salmon, Trout Roe, Baby Potatoes, Demi-glace, Heirloom Carrots, Choron Béamaise sauce, Dill Oil
<b>TRUFFLE ROASTED CHICKEN</b> (450g/200g - 1,3,7,12) 29,9 €	<b>MEDITERRANEAN SEA BASS</b> (320g/150g - 4,7,9,10,12) 29,9 €
Roasted Chicken Breast, Potatoes Gratin/Mashed, Glazed Carrots, Green Asparagus, Truffle Sauce, Portobello Mushrooms, Fresh Truffle	Grilled Fillet of Branzino, Root Vegetable Velouté with Yuzu, Gigante Beans, 'Nduja, Cherry Tomatoes, Baby Potatoes, Microgreens
<b>DUCK FRITES</b> (500g/190g - 1,6,7,10,12) 26,9 €	<b>FISH &amp; CHIPS</b> (570g/240g - 1,3,4,7,10,12) 24,9 €
Served on Stewed Cabbage with Champagne & Miso, Potato Fries, Demi-Glace Sauce with Cognac & Fermented Peppercom	Crispy-fried Alaska Pollock, Potato Fries, Tartare Sauce, Béamaise Sauce, Lemon, Side Salad
<b>BUTTER CHICKEN CURRY</b> (540g/140g - 1,7,8,9,11) 22,9 €	<b>WAGYU LASAGNE</b> (510g - 1,3,7,9) 24,9 €
Roast Chicken in Creamy Indian Aromatic Curry Sauce with Tomatoes & Butter, Coriander, Rice with Star Anise & Sesame Oil, Lime	Lasagne with Wagyu & Veal Ragú Bolognese, Cheese Bechamel, Vodka Pomodoro, Basil Pesto, Parmesan, Rocket, Focaccia
<b>TRUFFLE MAC &amp; CHEESE (v)</b> (350g - 1,3,7,10) 22,9 €	<b>CHICKEN &amp; WAFFLE</b> (420g/200g - 1,3,6,7,10,11,12) 22,9 €
Macaroni Pasta with our Momay Sauce with 3 Kinds of Cheese & Truffle, Parmesan, Gruyère, Scamorza, Crispy Onion, Fresh Truffle	Crispy-fried Buttermilk Chicken, Belgian Waffles, Maple, Gochujang Chilli Glaze, Bacon, Scamorza, Sriracha Mayo, Caramel Ice Cream

# Steaks & Grill

<b>TENDERLOIN alla ROSSINI</b> 39 €	<b>A5 WAGYU STEAK TASTING</b> 129 €
200g Filet Mignon Steak from Black Angus (Uruguay), Foie Gras, Root Vegetable Velouté, Truffle (410g/250g - 7,9,10,12)	3 Japanese steaks from A5 Wagyu beef: 100g Filet Mignon Kagoshima, 100g New York Strip Miyazaki, 100g Rib Eye Miyazaki (7)
<b>STEAK FRITES</b> (550g - 1,3,7,9,10,12) 39 €	<b>BEEF ARROSTO</b> (370g/120g - 1,7,10,12) 29 €
Sliced 250g New York Strip Steak from Black Angus, Potato Fries, Sauce: Diane/Béamaise/Root Vegetable Velouté	Our sliced Roast Beef from Black Angus Sirloin, Mashed Potatoes, Diane Steak Sauce with Cognac & Fermented Peppercom, Pickles
<b>PRIME FILET MIGNON USA STEAK</b> 150g... 45 €	<b>BONE-IN RIB EYE STEAK 700g</b> (7) 69 €
Tenderloin beef fillet from Black Angus, USDA PRIME (7)	Côte de Boeuf steak from Ireland, grass-fed, Hereford breed
<b>PRIME FILET MIGNON USA STEAK</b> 300g... 69 €	<b>RIB EYE STEAK URUGUAY 300g</b> (7) 49 €
Tenderloin beef fillet from Black Angus, USDA PRIME (7)	Entrecôte steak, Black Angus, grain-fed, Uruguay
<b>FILET MIGNON URUGUAY STEAK 250g</b> 45 €	<b>NEW YORK STRIP STEAK 250g</b> (7) 35 €
Tenderloin beef fillet from Black Angus, Uruguay (7)	NY sirloin beef steak from Aberdeen Angus, Uruguay
<b>WAGYU A5 NEW YORK STRIP 150g</b> 69 €	<b>SEA BASS FILLET 150g</b> (4,7) Branzino 19 €
NY sirloin steak, Wagyu A5 from Miyazaki, Japan (7)	<b>SALMON FILLET 200g</b> (4,7) from Scottish Salmon 25 €

# Sauces

<b>DIANE SAUCE - traditional steak sauce</b> (80ml - 1,7,9,10) 5,9 €	<b>TRUFFLE SAUCE</b> (80ml - 1,7,9,10,12) 5,9 €
Veal Demi-glace, Cognac, Madeira, Garum, Dijon, Ferment. Peppercom	Steak Sauce with Truffle, Cream, Madeira, Garum & Demi-glace
<b>ROOT VEGETABLE VELOUTÉ</b> (100ml - 1,7,9,10,12) 3,9 €	<b>BÉARNAISE SAUCE</b> (80ml - 3,7,12) 4,9 €
Rich Creamy Sauce with Blended Vegetables, Jus, Garum & Yuzu	Hollandaise with Fresh Tarragon, Shallots & Black Pepper
Ranch Dressing (3,7,9,10,12)	Black Garlic Aioli (3,7,12)
Buffalo Chilli Sauce (7)	Sriracha Mayo (3,6,11)    Mango Chili (vg,11)    Chipotle Mayo (3,6,7,10,12)    Mac&Cheese (1,7,10)
	Chimichuri (50g) 2,9 €    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 €	
<b>MINI TRUFFLED MAC 'N' CHEESE</b> (200g - 1,3,7,10) 9,9 €	<b>GRILLED VEGETABLES</b> (200g) 7,9 €
baked pasta with three-cheese sauce & truffle, Gruyère, crispy onion	green asparagus, zucchini, carrots, cauliflower, potatoes, chimichuri
<b>CAULIFLOWER CHEESE</b> (220g - 1,7,10,12) 7,9 €	<b>POTATOES AU GRATIN</b> (200g - 7) 7,9 €
cauliflower with cheese bechamel, truffle, crispy onion	baked Dauphinoise potatoes with cream & Gruyère cheese
<b>HOUSE SALAD</b> (170g - 10,12) 7,9 €	<b>MASHED POTATOES</b> with burnt butter & chives (200g - 7) 6,9 €
<b>HONEY-ROASTED CARROTS</b> glazed heirloom carrots (150g - 7) 6,9 €	<b>RICE</b> with star anise & sesame oil (200g - 11) 6,9 €
<b>POTATO FRITES</b> with Ketchup & Ranch mayo (380g, 3,7,9,10,12) 9,9 €	<b>GRILLED FOCACCIA</b> with parmesan & olive oil (150g - 1,7) 5,9 €
<b>TRUFFLE POTATO FRITES</b> w/ parmesan & fresh truffle (250g, 7) 12,9 €	<b>BABY POTATOES</b> with butter & parsley, feta dip (200g - 7) 5,9 €
<b>SWEET POTATO FRITES</b> with mango-chilli dip (300g) 9,9 €	<b>CORN RIBS</b> grilled corn cobs, chilli (260g - 7) 7,9 €

# 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, crunchy 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) 8,9 €  
coconut ice cream, brown butter caramel, chocolate, whipped cream, waffle stick, Lotus crumble  
+ 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.



# SOFT DRINKS

## MOCKTAILS

*non-alcoholic cocktails*

### BIKINI TIKI

Nochino Dark, Passionfruit, Tangerine, Pineapple, Almond Orgeat, Ginger, Soda, RedBull Watermelon

11,9 €

### PHONY NEGRONI

Nochino Ruby, Monin Bitter, Beetroot, Apple, Timur Berry, Franklin & Sons Elderflower & Cucumber Tonic

13,9 €

### PORTRAIT OF A LADY

Nochino Ruby, Apricot, Lavender, Elderflower, Hubert Non-alco Sparkling Wine, Yuzu Lavender Espuma

12,9 €

### VIRGIN SEX ON THE BEACH

Nochino Citrus, Peaches, Fresh Citrus Juice, Pitahaya, Pomegranate, Moringa, Soda

12,9 €

### BABY ONE MORE TIME!

Nochino Spring Spirit, Lychee, Shiso, Rose, Glitters, Nochino Ruby, Flowers

12,9 €

### VIRGIN PORNSTAR MARTINI

Nochino Citrus, Passionfruit Puree, Vanilla, Fresh Citrus Juice, Hubert Non-alco Sparkling Wine, Flowers

12,9 €

## K O M B U C H A S

*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** (Classic / Sugar-Free / Watermelon, 250ml) 6,9 €

## LEMONADES

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

**Jasmine & Mango Lemonade** 400ml 7,9 €

**Rhubarb & Strawberry Lemonade** 400ml 8,9 €

**Iced Tea** Sakura green tea, peach, bergamot 400ml 7,5 €

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

**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

## S M O O T H I E S

*served daily until 3pm*

**SUPER GREEN SMOOTHIE** 8,9 €

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

**PORNSTAR SMOOTHIE** 8,9 €

Passion fruit, pineapple, mango, coconut, collagen, vanilla +add Hemp PROTEIN +1 €

**IMMUNITY SMOOTHIE** 9,9 €

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

**VERY BERRY SMOOTHIE** 9,9 €

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

# 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

## GIRL DINNER

mini 50ml / large

7,9 / 14,9

Volcan Tequila Blanco, Cucumber, Kaffir Lime, Dill, Bitters

## UMAMI OLD FASHIONED

6,9 / 12,9

Bulleit Bourbon, Miso, Salted Caramel, Popcorn,  
Angostura, Orange 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'Été 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

## #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, Chili

## 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 <i>Moët &amp; Chandon Brut Impérial</i> - France	13,9 € / €99
Champagne <i>Moët &amp; Chandon Impérial ROSÉ</i> - France	16,9 € / €125
Champagne <i>Dom Pérignon Vintage</i> - 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, Cabemet 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

<b>G I N</b>	<b>4cl</b>
Beefeater 24	11,9 €
Beefeater Blood Orange	9,9 €
Beefeater Pink Gin	9,9 €
Citadelle Jardin d'Été	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 Oasium	14,9 €
Herberrry 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 €

<b>LIQUEURS &amp; AMAROS</b>	<b>4cl</b>
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 €

<b>LOCAL SPIRITS</b>	<b>4cl</b>
Borovička Domovina 45%	9,9 €
Hruškovica Domovina 42%	9,9 €
Marhuľovica Domovina 42%	9,9 €
Slivovica Domovina 52%	9,9 €
Frdžalica Pacho Matrtaj 50%	9,9 €
Apollo Nova Repák 50%	11,9 €

<b>OTHER SPIRITS</b>	<b>4cl</b>
Cachaça Nega Fulô	9,9 €
Grappa Nonino Moscato	11,9 €
Pisco Capel Reservado 'Paaseiland'	10,9 €

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

<b>V O D K A</b>	<b>4cl</b>
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 €

<b>T E Q U I L A</b>	<b>4cl</b>
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 €
Olmecca Altos Plata	11,9 €
Olmecca 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 €
Volcan Reposado Tequila	16,9 €
Volcan Cristalino	17,9 €
Volcan XA	39,9 €

<b>M E Z C A L</b>	<b>4cl</b>
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 €

<b>V E R M O U T H S</b>	<b>6cl</b>
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 Alfonso Olorosso	5,9 €
Tio Pepe Palomino Fino Sherry	6,9 €
Tio Pepe Sherry Nectar Pedro Ximenez	6,9 €

<b>R U M</b>	<b>4cl</b>
Bumbu	11,9 €
Canerock	12,9 €
Dictador 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 €
Eminente 7yo Reserva	14,9 €
Eminente Gran Reserva	18,9 €
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 €
Planteray XO 20th Anniversary	14,9 €
Pampero Anniversario	10,9 €
Timón Rum	11,9 €
Zacapa Centenario 23y	16,9 €

<b>W H I S K Y</b>	<b>4cl</b>
Ardbeg 10 Year Old	14,9 €
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 €
The Glenlivet 12y	13,9 €
Glenmorangie Nectar d'Or 16yo	16,9 €
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 Coffey Grain	14,9 €
Nikka From The Barrel	17,9 €
Redbreast 12y	14,9 €
The Deacon	13,9 €
Tullamore DEW	8,9 €
Tullamore DEW Honey	8,9 €
Woodford Reserve	11,9 €

<b>A B S I N T H E</b>	<b>4cl</b>
La Féé Parisienne	11,9 €
Mansinthe by Marilyn Manson	13,9 €

<b>C O G N A C &amp; B R A N D Y</b>	<b>4cl</b>
Ararat 10y Brandy	9,9 €
Hardy XO Decanter Rare	18,9 €
Hennessy VSOP	15,9 €
Hennessy XO	34,9 €
Martell VS	11,9 €
Sarajshvili XO Black	16,9 €