

STARTERS

listing all allergens for individual dishes on the menu,
you submit to the waiter on request

1. **CAPRESE**
- mozzarella bufalla, tomatoes, balsamico reduction, fresh basil 155,-
2. **CARPACCIO CON PARMIGIANO**
- marinated sirloin beef with grana padano, capers and roasted baguette 169,-
3. **CARPACCIO JALAPEÑOS**
- marinated sirloin beef with jalapeños and roasted baguette 169,-
4. **FILLETO ALLA CRUDO**
- 100 g steak tartar made of sirloin beef and garlic 179,-
5. **GAMBRETTI ALLA GRIGLIA**
- grilled shrimps served with mango salad and toasted garlic baguette 159,-
6. **TORTILLA CHIPS**
- corn tortilla chips with three sauces 109,-
8. **JALAPEÑOS RELLENOS CON QUESO**
- green jalapeños filled with cheese, wrapped in batter and fried served with sauce cream 109,-
9. **CALAMARI CON PATATE**
- grilled calamari with spinach potatoes 179,-
10. **TARTARE DI SALMONE**
- tartare di salmone with roasted baguette 179,-
11. **BURRATA CAPONATA**
- mozzarella buratta, sicilian caponata, balsamico reduction, oliolive oil 159,-

SOUPS

16. **SOUP** - daily offer (ask waiter) 49,-
17. **SOPA TOMATA**
- tomatoes soup with basil drim and cream 49,-

SALADS

20. **INSALATA GRECA**
- mixed salad with Feta cheese) 95,-
21. **INSALATA RADICCHIO**
- salad with grilled chicken breasts, grilled bacon, chicory,
cheese mini toasts and honey-balsamic dressing 185,-
22. **INSALATA CON POLLO E MOZZERLLA**
- mixed flavored salad with grilled chicken meat, bocconcini mozzarella
and roasted baguette 185,-
23. **INSALATA CON POLLO CROCANTE**
- mixed salad with chicken nuggets in cornflakes, planted egg 185,-
24. **INSALATA FRITATA**
- stripes of baked pancake with spinach, wild rocket, honey, walnut,
grilled beef pieces, roasted baguette 195,-
25. **INSALATA CANOCCHIA**
- grilled shrimps served with romaine salad, ricotta mouse with lemon,
anchovies, garlic and toasted baguette 185,-
26. **INSALATA CAESAR**
- romaine salad with grilled pieces of chicken breasts, bacon, grana padano,
mini-baguette and caesar dressing 185,-
27. **INSALATA SALMONE**
- fitfully salad with marinated salmon, mustard - dill dressing,
cherry tomatoes, roasted baguette 195,-
29. **INSALATA CON FORMAGGIO DI CAPRA**
- mixed salad, grilled tomatoes, grilled goat cheese with pancetta,
roasted baguette 185,-
30. **INSALATA ROAST BEEF**
- lettuce salad, spinach, dill, delicious potato, roast beef, fried eggs,
honey - mustard dressing 195,-

PIZZA

60. **MARGHERITA**
- tomatoes, mozzarella, fresh basilica 145,-
61. **CAPRICCIOSA**
- tomatoes, mozzarella, ham, mushrooms, basilica 175,-
62. **HAWAI**
- tomatoes, mozzarella, ham, pine-apple 175,-
63. **CARPACCIO**
- tomatoes, mozzarella, carpaccio, rosemary, garlic, grana padano 189,-
64. **TONNO**
- tomatoes, mozzarella, tuna, onion 175,-

65. MESSICANA	
- tomatoes, mozzarella, salami, onion, egg, green peppers, chilli	175,-
66. PEPERONNI	
- tomatoes, mozzarella, bacon, paprika, grana padano, chilli, garlic	175,-
67. QUATTRO FORMAGGI	
- cream, mozzarella, scamorza, gorgonzola, grana padano	175,-
68. SALERNO	
- tomatoes, mozzarella, salami	175,-
69. QUATTRO STAGIONI	
- 1/4 panchetta, 1/4 margherita, 1/4 capricciosa, 1/4 salerno	189,-
70. FRUTTI DI MARE	
- tomatoes, mozzarella, shrimp, calamari, black olives, rucola	189,-
71. VEGETARIANA	
- tomatoes, mozzarella, spinach, corn, fresh tomatoes, paprika	169,-
72. VESUVIO	
- tomatoes, mozzarella, ham	169,-
73. ADRIATICA	
- cream, mozzarella, ham, tuna, onion	175,-
74. ROMA	
- tomatoes, salami, ham, mozzarella, mushrooms, tuna	179,-
75. GAMALLO	
- cream, mozzarella, gorgonzola, marinated chicken breasts, onion	185,-
76. PROSCIUTTO CRUDO	
- tomatoes, mozzarella, parma ham, fresh basilica, rucolla	189,-
77. BUFALLA	
- rajčata, buffalo mozzarella, grana padano, fresh basil	189,-
78. DI POLLO	
- tomatoes, mozzarella, chicken breasts, gorgonzola, grana padano, olive, corn	189,-
79. SALMONE	
- tomatoes, mozzarella, salmon, spinach, onion	189,-
80. PANCETTA	
- tomatoes, mozzarella, pancetta, broccoli	175,-
82. CATANIA	
- tomatoes, mozzarella, mushrooms, ham, artichokes, olives	185,-
83. CAROSELLO	
- tomatoes, mozzarella, ham, shrimps, cream, olive, rukolla	189,-

EXTRA INGREDIENTS FOR PIZZA

- egg, corn, mushrooms, onion, garlic, carps, olive, green peppers	15,-
- salami, bacon, broccoli, mozzarella, scamorza, ham, chicken breasts, grana padano, tuna, gorgonzola	20,-
- parma ham, carpaccio, shrimps, salmon	40,-

PASTA

31. **RISOTTO E CANOCCHIA**
- italian rice Arborio, roasted shrimps, cherry tomatoes, rucola 179,-
32. **RISOTTO DI PORCINI E POLLO**
- italian rice Arborio with fresh basil, chicken breasts, grana padano, ceps 179,-
33. **SPAGHETTI CARPACCIO**
- chilli pepper, garlic, parsley, carpaccio 195,-
34. **SPAGHETTI ALLA GAMBERETTI**
- shrimps, zucchini, garlic, hot pepper, parsley 195,-
35. **SPAGHETTI ALLA PESCATORA**
- calamari, prawns, garlic, parsley, spinach 185,-
36. **STROZAPRETTI ALLA PESTO**
- chicken breast, sicilian pesto, ricotta, dried tomatoes 179,-
37. **STROZAPRETTI BUFALLO**
- tomatoes, basil pesto, mozzarella di fufalla, rukola, cherry 179,-
38. **PENNE SALMONE**
- smoked salmon, basil, dill pesto, cream, grana padano 185,-
39. **PENNE VEGETARIANA**
- olives, roasted pepper, tomato sauce, garlic, grana padano 165,-
40. **PENNE PULCINELLA**
- chicken breasts, curry, champignons, green peas, cream 175,-
41. **GNOCCHI ALLA POMODORO**
- chicken breasts, bacon, cream, basilica, tomatoes, garlic 179,-
42. **GNOCCHI SPINACI PORRO**
- fresh spinach, pork, garlic, cream, ricotta 179,-
43. **GNOCCHI MOSTARDA**
- pork tenderlion, mustard, onion and cream 179,-
44. **TAGLIATELLE ROAST BEEF**
- cream, grana Padano, chives, filleted roast beef 179,-
45. **TAGLIATELLE DI MANZO**
- sirloin of beef , cherry tomatoes, cream, garlic 185,-
46. **TAGLIATELLE BOLOGNESSE**
- bolognese ragu with fresh herbs, grana padano 179,-

FISH

- FILETTO SALMONE ALLA GRIGLIA CON SPINACI**
- 200g salmon fillet, herb butter, fresh spinach, onion, cream
108. **Filetto salmone alla griglia con spinaci** 289,-

FILETTO SALMONE CAPONATA

- 200g roasted salmon filet served Sicilian caponata

109. **Filetto salmone caponata** 289,-

FILETTO SALMONE BELUGA

- 200g salmon fillet with a light salad or black lentils and roasted vegetables

110. **Filetto salmone beluga** 339,-

OUR SPECIALITES

FAJITAS (200g)

- grilled slices of meat served on the frying pan mixed with pepper, onion, garlic and seasoned with Fajita spicy. On the big plate we will give you six floury tortillas, crumbed cheese, tomatoes, cut lettuce, sour cream, jalapeños, salsa, boiled beans with tomatoes and lemon.

Fajitas can be eaten as typical pancake and best way is to use your hands.

140. **chicken Fajitas** 429,-

141. **pork Fajitas** 449,-

142. **beef Fajitas** 479,-

ESPADA JUÁREZ (2 osoby – 500g)

- three kinds of meat – sirloin, pork and chicken breasts served on a big sword with vegetable and bacon. This “Mr. BIG” is served with baked onion, roast potatoes, Julienne French fries and baked garlic.

144. **Espada Juárez** 599,-

EL GAUCHO (350g)

- very big pieces of marinated pork meat, with color pepper spicy together with smoke salt served on green beans and bacon

145. **El Gaucho** 279,-

FILETTO DI MAIALE PORCINI

- pyramid from pork and potatoes scones with cep cream

146. **Filetto di maiale porcini** 279,-

MEAT

SEÑOR ESPADA

- 100g chicken breasts interlaced with corn cob

- 100g pork tenderloin with onion and pepper, cold sauces

90. **Señor Espada** 259,-

SPIDIENO DI POLLO PAMPEAGO

- 200g chicken skewer filled with bacon, cheese sauce with nuts, fresh basilica

91. **Filetto di pollo pampeago** 195,-

FILETTO DI MAIALE IL PEPE

- 220g high pork steak with cold cheese sauce with walnuts

92. **Filetto di maiale il pepe** 209,-

SALTIMBOCA

- 200g roasted steak with parma ham and fresh sage

94. **Saltimboca chicken** 185,-

95. **Saltimboca pork** 199,-

AMARILLO

- 200g softly seasoned steak with kajun spicy, Cheddar cheese sauce, served on vegetable with fresh thyme

96. **Amarillo chicken** 185,-

97. **Amarillo pork** 199,-

COLORADO

- 200g grilled steak with spici beer sauce and fresh spinach

98. **Colorado chicken** 185,-

99. **Colorado pork** 199,-

VOLPE

- 200g grilled steak with chanterelle sauce and lamb's lettuce

100. **Volpe chicken** 185,-

101. **Volpe pork** 199,-

BOTANICO

- 150g roasted pieces of meat, green bean, cream and cheese and herbs, salsa

102. **chicken Botanico** 185,-

103. **pork Botanico** 195,-

104. **beef Botanico** 245,-

PUNTAS DE FILET

- 150g of grilled slices meat of grilled mixture of onion, tomatoes, green peppers, jalapeno peppers and Mexican spices

105. **chicken Puntas** 185,-

106. **pork Puntas** 195,-

107. **beef Puntas** 245,-

MEXICAN COUSINE

115. ENCHILADAS CON JACOQUE (150g)

- three floury cheese enchiladas covered with stripes of chicken breasts, all gratinated with two kinds of cheese and sour cream. 245,-

QUESADILLAS (150g/100g)

- filled floury tortilla with cheese, onion, jalapeños, cheddar roasted and cut as pizza, decorated with guacamole, salsa, sour cream and lemon.

117. big chicken Quesadilla	279,-
118. small chicken Quesadilla	195,-
119. big pork Quesadilla	289,-
120. small pork Quesadilla	209,-
121. big beef Quesadilla	329,-
122. small beef Quesadilla	249,-
123. big chees Quesadilla	249,-
124. small chees Quesadilla	179,-

BURITOS (100g)

- floury tortilla filled with boiled beans, onion, fresh tomatoes, lollo salad backed with cheese

125. chicken Burito	195,-
126. pork Burito	209,-
127. beef Burito	249,-
128. vegetable Burito	189,-

FLAUTA_(100g)

- floury tortilla filled with mix of cheese, corn and chilli con queso cream

129. chees Flauta	179,-
130. chicken Flauta	195,-
131. pork Flauta	209,-
132. beef Flauta	249,-

TACOS (150g)

- 3 tortillas filled with chopped roasted pork meat with avocado salsa, sour cream, chips

133. Tacos flour	239,-
134. Tacos corn	239,-

BIFTECS

BEEF SIRLOIN STEAK WITH CHEDDAR

- seasoned with Cajun spicy served with Cheddar cheese

150. 200g	365,-
151. 300g	489,-

BEEF SIRLOIN STEAK „DE ABEJAS“

- with honey and american pepper mixture, demi glace sauce

153. 200g	365,-
154. 300g	489,-

BEEF SIRLOIN STEAK „VOLPE“

- sprinkled with fine sea salt with fox fungus sauce

156. 200g	365,-
157. 300g	489,-

BEEF SIRLOIN STEAK CHILLI CON QUESSO

- with steak spicy and bacon coat, served with chilli con quesso sauce

159. 200g	365,-
160. 300g	489,-

BEEF SIRLOIN STEAK PORCINI

- roasted on mooshrooms spicy with cepps cream

162. 200g	365,-
163. 300g	489,-

SIDEDISH

- roasted garlic baguette	50,-
- grilled fresh vegetable with fresh thyme	45,-
- roasted potatoes with rosemary	45,-
- potatoes with parsley and bacon	45,-
- gratine cream potatoes	45,-
- wrinkled potatoes with butter and fresh thyme	45,-
- roasted green beans with pancetta	45,-
- corn	45,-
- Julien French fries	45,-
- steamed vegetable with butter	45,-
- small floury tortilla 2 pieces	40,-
- homemade bread with butter	35,-
- pizza, salad and pasta box	9,-

DESSERTS

165. DOLCE CAROSELLO

- home made cake - daily selection 95,-

168. FRUTTI DI BOSCO

- vanilla ice cream with hot forest fruit 95,-

169. FRITTO BANANA

- fried banana in floury tortilla with vanilla ice cream,
fresh fruit and chocolate 99,-

170. FRUTTI CREMA

- fresh strawberries with cream 105,-

DRINKS

APERITIVES

10cl Cinzano bianco, dry, rosso 70,-
10cl Crodino – nealko bitter 70,-
4cl Royal Oporto Tawny 75,-

LIQUERS

4cl Averna 65,-
4cl Campari bitter 70,-
4cl Southern Comfort 80,-
4cl Becherovka 65,-
4cl Jägermeister 65,-
4cl Baileys 65,-
4cl green peppermint Bartida 55,-

COGNAC / BRANDY

4cl Metaxa 5 ***** 65,-
4cl Metaxa 7 ***** 90,-
4cl Metaxa 12***** 105,-
4cl Hennessy Fine 90,-
4cl Remy Martin VSOP 130,-
4cl Francois Heritage Peyerot 495,-

SPIRITS

4cl Russian Standart vodka 70,-
4cl gin Tanqueray 70,-
4cl Fassbind – pear, plum 135,-
4cl Williams Reserv - hruška 110,-
4cl Williams – liguer pear Bartida 75,-
4cl Grapa gold 70,-
4cl Grapa Chardonnay – private reserva 120,-
4cl Fernet, Fernet citrus 65,-
4cl Absinth 85,-
4cl tequila Casco Viejo 80,-
4cl tequila Patron 140,-
4cl tequila Kah Blanco 190,-
4cl tequila Kah Añejo 220,-
4cl tequila Kah Reposado 240,-

WHISKY

4cl Talisker 10y	130,-
4cl Dalmore 12y	160,-
4cl Lagavulin 16y	185,-
4cl Nikka from the barell	220,-
4cl Tullamore	70,-
4cl Johnnie walker Blue	430,-
4cl Chivas Regal	110,-
4cl Tullamore 12y	120,-
4cl Jameson 12y	125,-
4cl Jameson gold reserve	185,-

BURBON

4cl Bulleit frontier burbon	110,-
4cl Jack Daniels	100,-
4cl Jack Daniel´s Singl barel	135,-
4cl Jack Daniels honey	100,-

COCTAILS

B-52	99,-
Cuba libre	135,-
Mojito	145,-
Piña colada	145,-
Virgin colada (free%)	109,-
Virgin mojito (free%)	109,-

BEER

0,3l Pilsner Urquel 12°	43,-
0,5l Pilsner Urquel 12°	53,-
0,5l Velkopopovický Kozel – dark beer , mexed beer	50,-
0,3l Birell – soft beer light, semi-dark	45,-
0,5l Birell – soft beer draft	50,-
0,33l Corona	90,-

RUM

4cl Angostura reserva	(Trinidad)	75,-
4cl Angostura 1824	(Trinidad)	160,-
4cl Angostura 1919	(Trinidad)	125,-
4cl Diplomatico 12y	(Venezuela)	135,-
4cl Diplomatico Single Vintage 2004		420,-
4cl Diplomatico Single Vintage 2005		420,-
4cl Diplomatico Ambassador	(Venezuela)	499,-
4cl Diplomatico Mantuano	(Venezuela)	110,-
4cl Diplomatico Planas	(Venezuela)	120,-
4cl Ron Zacapa 23*	(Guatemala)	145,-
4cl Ron Zacapa 2014 limitada	(Guatemala)	240,-
4cl Ron Zacapa X.O.	(Guatemala)	260,-
4cl Ron Zacapa X.O. Premio platino	(Guatemala)	420,-
4cl Don Papa	(Filipíny)	130,-

4cl Don Papa 10y	(Filipíny)	290,-
4cl Gold Mauritius - dark	(Mauricius)	135,-
4cl Gold Mauritius – 5y	(Mauricius)	145,-
4cl Blue Mauritius – dark	(Mauricius)	165,-
4cl Zaya gran reserva	(Trinidad a Tobaco)	220,-
4cl Millonario 15y	(Peru)	125,-
4cl Doorly´s XO	(Barbados)	110,-
4cl Doorly´s 12y	(Barbados)	140,-
4cl Arcane extra roma	(Mauritius)	125,-
4cl Dzama Vieux vanilla 3	(Madagaskar)	110,-
4cl Bandita black	(ČR)	95,-
4cl Ron Cubay Añejo suave 7	(Kuba)	75,-
4cl Ron Cubay Añejo	(Kuba)	80,-
4cl Ron Cubay Añejo 10	(Kuba)	130,-
4cl Legendario 7	(Kuba)	95,-
4cl Havana Club selection	(Kuba)	185,-
4cl Captain morgan	(Jamaica)	65,-
4cl Captain morgan black	(Jamaica)	75,-
4cl Captain morgan private stock	(Jamaica)	95,-
4cl Malteco 20	(Guatemala)	140,-
4cl Pampero aniversario	(Venezuela)	100,-
4cl Mount Gay Eclipse	(Barbados)	80,-
4cl Mount Gay 1703 old cask selection	(Barbados)	230,-
4cl Plantation XO 20 anniversary	(Barbados)	185,-
4cl Plantation XO Belize – single cask	(Barbados)	235,-
4cl Plantation XO Multi Island - single cask	(Multi Islands)	235,-
4cl Plantation 12 Reunion - single cask	(Reunion)	250,-
4cl Plantation 15 Trinidad - single cask	(Trinidad)	330,-
4cl Plantation 17 Guyana - single cask	(Guyana)	395,-
4cl Plantation 2005 Jamaica	(Jamaica)	150,-
4cl Abuelo 7	(Panama)	95,-
4cl Abuelo 12	(Panama)	125,-
4cl Abuelo 30 Centuria	(Panama)	395,-
4cl Malecon 12	(Panama)	105,-
4cl Malecon 18	(Panama)	135,-
4cl Malecon 25	(Panama)	225,-
4cl Dos Maderas 5+3	(Karibik)	110,-
4cl Dos Maderas 5+5	(Karibik)	125,-
4cl Dos Maderas Seleccion	(Karibik)	150,-
4cl El Dorado 8	(Guyana)	80,-
4cl El Dorado 15	(Guyana)	130,-
4cl El Dorado 21	(Guyana)	230,-
4cl Secret treasures demerara 1989	(Guyana)	190,-
4cl El Comandante	(Panama)	125,-
4cl El Comandante LEGADO	(Panama)	135,-
4cl Autentico Nativo 15	(Panama)	115,-
4cl El Ron Prohibido Habanero	(Mexico)	105,-
4cl Captain Bucanero „7“	(Dominikánská republika)	85,-
4cl Atlantico Private cask	(Dominikánská republika)	130,-
4cl Quorhum 15	(Dominikánská republika)	140,-
4cl Quorhum 30	(Dominikánská republika)	240,-
4cl Ron Barcelo imperial	(Dominikánská republika)	95,-
4cl Vizcaya VXOP	(Dominikánská republika)	190,-
4cl Ron de Jeremy	(Karibské ostrovy - mix)	125,-
4cl Centenario 20	(Kostarika)	145,-

4cl Pyrat X.O.	(British West Indies)	120,-
4cl Medellin 12	(Kolumbie)	125,-
4cl Dictador 20	(Kolumbie)	160,-
4cl Damoiseau 10y 2001	(Guadeloupe)	210,-
4cl Old Monk 7	(Indie)	95,-
4cl Clément tres vieux 10	(Martinik)	185,-
4cl A.H. Riise non plus ultra	(U.S. Vigrin Islands)	250,-
4cl A.H. Riise non plus ultra Black	(U.S. Vigrin Islands)	340,-
4cl A.H. Riise 175 aniversario	(U.S. Vigrin Islands)	150,-
4cl Flor de Cana Centenario 12	(Nicaragua)	105,-
4cl Gosling´s family Reserve	(Bermudy)	210,-
4cl Jerry Spice rum	(U.S. Vigrin Islands)	80,-
4cl Republica exclusive	(CZ)	75,-

HOT DRINKS - all coffes is possible to prepare without coffeine

Ristretto - 2cl	46,-
Espresso – 3cl	46,-
Espresso – 6cl	46,-
Espresso - double	65,-
Espresso macchiato	49,-
Cappuccino	55,-
Latte mocchiatto	65,-
Caffe frappe	69,-
Viennese coffee	65,-
Ice caffe – with ice cream	89,-
tea - kettle	59,-
tea from fresh mint - kettle	59,-
tea from fresh ginger- kettle	59,-
hot vine	59,-
grog	75,-
Bombardino (egg liquer, whisky, whipped cream, chocolate)	95,-
hot drink (pear, currant)	59,-

SOFT DRINKS

0,33l Coca - Cola	47,-
0,33l Coca - Cola ZERO	47,-
0,33l Sprite	47,-
0,33l Fanta orange, white grapes	47,-
0,25l Kinley tonic water,	47,-
0,25l Kinley Ginger ale	47,-
0,20l Fuze tea – ice tea with lemon, peach, green with mango	47,-
0,25l Bonaqua slightly sparkling	36,-
0,25l Bonaqua no sparkling	36,-
0,75l Römmerquelle – sparkling, no sparkling	99,-
0,33l Römmerquelle – sparkling, no sparkling	49,-
0,33l Römmerquelle lemon grass	49,-
0,25l Red Bull	90,-
0,20l Juice Cappy – orange, multivitamin, apple, grapefruit, strawberry, currant...	47,-
0,20l Fresh – orange	85,-
0,50l Homemade lemonade from fresh fruits / vegetables	75,-
0,50l table water with lemon and ice	49,-
0,50l table water with lemon and ice - sparkling	49,-

