

# **STARTERS**

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

**CASH PAYMENT = 3% DISCOUNT**

1. **ROAST BEEF SENAPE**  
- roast beef with mustard mayonnaise, rocket, toast, cucumber 230,-
2. **CARPACCIO CON PARMIGIANO**  
- marinated sirloin beef with grana padano, capers and roasted baguette 230,-
3. **CARPACCIO JALAPEÑOS**  
- marinated sirloin beef with jalapeños and roasted baguette 230,-
4. **FILLETO ALLA CRUDO**  
- 100 g beef tartare and truffle oil, toast 240,-
5. **GAMBRETTI ALLA GRIGLIA**  
- grilled shrimps served with mango salad and toasted garlic baguette 230,-
6. **TORTILLA CHIPS**  
- corn tortilla chips with three sauces 155,-
7. **JALAPEÑOS RELLENOS CON QUESO**  
- green jalapeños filled with cheese, wrapped in batter and fried served with sauce cream 150,-

# **SALADS**

20. **INSALATA GRECA**  
- mixed salad with Feta cheese and olives 165,-
21. **INSALATA BURATTA**  
- flavored torn salads with cherry tomatoes and buratta cheese 235,-
22. **INSALATA MANGO**  
- mixed salad with carrots, mango, grilled beef, peanuts and lime - soy dressing with chili, toasted tortilla 245,-
23. **INSALATA CAESARE**  
- romaine salad with grilled pieces of chicken and bacon with shavings grana padano in Caesar dressing, parmesan croutons 235,-
24. **INSALATA CONTADINO MANZO**  
- salad with beef roast beef, grenailles, field greens, dill, scallions, bacon and poached egg 245,-
25. **INSALATA SALMONE**  
- mixed seasoned salad with cherry tomatoes, grilled salmon pieces, dill and pickled onions, baguette 245,-

# **SOUPS**

16. **SOUP** - daily offer (ask waiter) 75,-
17. **SOPA TOMATA** - tomatoes soup with basil drim and cream 75,-

## **PASTA**

31. **RISOTTO GAMBERI E ASPARAGUS**  
- Italian Arborio rice with green asparagus and shrimps 245,-
32. **RISOTTO DI PORCINI E POLLO**  
- Italian rice Arborio with fresh basil, chicken breasts, grana padano, ceps 235,-
33. **SPAGHETTI CARPACCIO**  
- chilli pepper, garlic, parsley, carpaccio 245,-
34. **SPAGHETTI ALLA GAMBERETTI**  
- shrimps, zucchini, garlic, hot pepper, parsley 245,-
35. **SPAGHETTI BURATTA**  
- tomatoes, garlic, buratta cheese, Sicilian pesto 245,-
36. **GNOCCHI ALLA POMODORO**  
- chicken breasts, bacon, cream, basilica, tomatoes, garlic 235,-
37. **GNOCCHI SPINACI PORRO**  
- fresh spinach, pork, garlic, cream, ricotta 235,-
38. **GNOCCHI RAGU MAIALE**  
- pork ragout, baby spinach, thyme, garlic, sun-dried tomato, grana padano 235,-
39. **TAGLIATELLE MANZO DI PEPE**  
- roast beef, confit garlic, rocket, pickled pepper, grana padano cheese 245,-
40. **TAGLIATELLE ALFREDO**  
- filleted beef roast beef, parmesan sauce with garlic and parsley 245,-
41. **TAGLIATELLE BOLOGNESSE**  
- bolognese ragout with root vegetables and tomatoes, grana padano 235,-

## **PIZZA**

60. **MARGHERITA**  
- tomatoes, mozzarella, fresh basilica 190,-
61. **CAPRICCIOSA**  
- tomatoes, mozzarella, ham, mushrooms, basilica 225,-
62. **HAWAI**  
- tomatoes, mozzarella, ham, pine-apple 220,-
63. **CARPACCIO**  
- tomatoes, mozzarella, carpaccio, rosemary, garlic, grana padano 260,-
64. **TONNO**  
- tomatoes, mozzarella, tuna, onion 220,-
65. **MESSICANA**  
- tomatoes, mozzarella, salami, onion, egg, green peppers, chilli 225,-

<b>66. PEPPERONNI</b>	
- tomatoes, mozzarella, bacon, paprika, grana padano, chilli, garlic	225,-
<b>67. QUATTRO FORMAGGI</b>	
- cream, mozzarella, scamorza, gorgonzola, grana padano	220,-
<b>68. SALERNO</b>	
- tomatoes, mozzarella, salami	215,-
<b>69. QUATTRO STAGIONI</b>	
- 1/4 frutti di mare, 1/4 margherita, 1/4 capricciosa, 1/4 salerno	250,-
<b>70. FRUTTI DI MARE</b>	
- tomatoes, mozzarella, pickled seafood, garlic	260,-
<b>71. VEGETARIANA</b>	
- tomatoes, mozzarella, spinach, corn, fresh tomatoes, paprika	215,-
<b>72. VESUVIO</b>	
- tomatoes, mozzarella, ham	215,-
<b>73. ADRIATICA</b>	
- cream, mozzarella, ham, tuna, onion	225,-
<b>74. ROMA</b>	
- tomatoes, salami, ham, mozzarella, mushrooms, tuna	225,-
<b>75. GAMALLO</b>	
- cream, mozzarella, gorgonzola, marinated chicken breasts, onion	235,-
<b>76. PROSCIUTTO CRUDO</b>	
- tomatoes, mozzarella, parma ham, fresh basilica, rocket	245,-
<b>77. BUFALLA</b>	
- rajčata, buffalo mozzarella, grana padano, fresh basil	245,-
<b>78. DI POLLO</b>	
- tomatoes, mozzarella, chicken, gorgonzola, gr. padano, olive, corn	235,-
<b>79. SALMONE</b>	
- cream, mozzarella, salmon, broccoli	245,-
<b>80. PANCETTA</b>	
- tomatoes, mozzarella, pancetta, broccoli	215,-
<b>82. CATANIA</b>	
- tomatoes, mozzarella, mushrooms, ham, artichokes, olives, oregano	230,-
<b>83. CAROSELLO</b>	
- tomatoes, mozzarella, ham, shrimps, cream, olive, garden rocket	245,-
<b>84. CALZONE - STUFFED PIZZA</b>	
- mozzarella, cherry tomatoes, fresh basil, grana padano, rucket	240,-

## **PIZZA INGREDIENTS**

- eggs, corn, mushrooms, onions, garlic, capers, olives, lamb horns	15,-
- salami, bacon, broccoli, mozzarella, smoked cheese, ham, chicken, grana padano cheese, tuna, gorgonzola, pancetta	25,-
- parma ham, carpaccio, shrimp, seafood	45,-

# TORTILLAS

## 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. <b>big chicken Quesadilla</b>	350,-
118. <b>small chicken Quesadilla</b>	260,-
119. <b>big pork Quesadilla</b>	360,-
120. <b>small pork Quesadilla</b>	260,-
121. <b>big beef Quesadilla</b>	405,-
122. <b>small beef Quesadilla</b>	295,-
123. <b>big chees Quesadilla</b>	295,-
124. <b>small chees Quesadilla</b>	225,-

## BURITOS (130g)

- a large flour tortilla wrapped with your choice of filling, cooked beans, tomatoes and rice all baked together with cheese

125. <b>chicken Burito</b>	255,-
126. <b>pork Burito</b>	265,-
127. <b>beef Burito</b>	295,-
128. <b>vegetable Burito</b>	245,-

## FLAUTA\_(150g)

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

129. <b>chees Flauta</b>	235,-
130. <b>chicken Flauta</b>	255,-
131. <b>pork Flauta</b>	265,-
132. <b>beef Flauta</b>	295,-

## TACOS (150g)

- 3 baked tortillas filled with pulled roasted pork, pickled onions, cheese, avocado salsa, sour cream, chips

133. <b>Tacos flour</b>	285,-
134. <b>Tacos corn</b>	285,-

## NACHOS CON QUESSO (150g)

- baked nachos chips with cheddar, olives, pepper, onion, jalapenos and cheese, salsa, sour cream, guacamolle

135. <b>Nachos chicken</b>	285,-
136. <b>Nachos beef</b>	295,-

## OUR SPECIALITES

### **FAJITAS (250g)**

- meat mixture with vegetables and fajita spices served on hot cast iron skillet with flour tortillas, shredded cheese, tomatoes, iceberg lettuce. Sour cream, jalapeños, salsa, cooked beans with tomatoes and lemon.

140. <b>chicken Fajitas</b>	575,-
141. <b>pork Fajitas</b>	595,-
142. <b>beef Fajitas</b>	655,-

### **ESPADA JUÁREZ (2 persons – 500g)**

- a large skewer on a sword of beef tenderloin, pork tenderloin and chicken breast, interspersed with bacon and vegetables. As a side dish, roasted grenaille with parsley and our home fries.

Sauces: cheddar, chilli con queso, mustard and garlic mayonnaise

144. <b>Espada Juárez</b>	765,-
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### **EL GAUCHO (350g)**

- marinated pork steak served on green beans with bacon and sauce of niva cheese and bbq

145. <b>El Gaucho</b>	315,-
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### **FILETTO DI MAIALE PORCINI**

- pyramid of pork tenderloin and potato patties with porcini mushroom sauce

146. <b>Filetto di maiale porcini</b>	330,-
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## FISH

### **FILETTO SALMONE ALLA GRIGLIA CON SPINACI**

- 200g salmon fillet, herb butter, fresh spinach, onion, cream

108. <b>Filetto salmone alla griglia con spinaci</b>	345,-
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### **FILETTO SALMONE CON SALSA DI MANGO**

- 200g salmon fillet served with mango salsa and grilled green asparagus

109. <b>Filetto salmone mango</b>	395,-
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## MEAT DISHES

### SEÑOR ESPADA

- 200g skewer of chicken breast and pork tenderloin with zucchini, red onion and peppers, cold sauces

90. **Señor Espada** 295,-

### SPIDIENO DI POLLO PAMPEAGO

- 200g chicken mini rolls stuffed with pancetta with basil cream and roasted almonds

91. **Spidieno di pollo pampeago** 245,-

### FILETTO DI MAIALE IL PEPE

- 250g high pork caré steak with pepper sauce

92. **Filetto di maiale il pepe** 255,-

### AMARILLO

- 200g steak with Cheddar cheese served on grilled vegetables with thyme, demi-glace sauce

96. **Amarillo chicken** 225,-

97. **Amarillo pork** 235,-

### COLORADO

- 200g steak with chilli con queso sauce on grilled vegetables with thyme, demi-glace sauce

98. **Colorado chicken** 225,-

99. **Colorado pork** 235,-

### FLAMENCO

- 200g stuffed pocket with a mixture of cheese, garlic, spices and jalapeños, salsa, sour cream, demi-glace sauce

100. **Flamenco chicken** 245,-

101. **Flamenco pork** 255,-

### BOTANICO

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

102. **chicken Botanico** 235,-

103. **pork Botanico** 245,-

104. **beef Botanico** 295,-

### PUNTAS DE FILET

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

105. **chicken Puntas** 235,-

106. <b>pork Puntas</b>	245,-
107. <b>beef Puntas</b>	295,-

## **BIFTECS**

### **BISTECA DI MANZO CON CHEDDAR**

- seasoned with Cajun spicy served with Cheddar cheese, demi glace sauce

150. <b>200g</b>	485,-
151. <b>300g</b>	595,-

### **BISTECA DI MANZO „DE ABEJAS“**

- with honey and american pepper mixture, demi glace sauce

153. <b>200g</b>	485,-
154. <b>300g</b>	595,-

### **BISTECA DI MANZO CHILI CON QUESSO**

- beef sirloin steak roasted with steak seasoning, served with chilli con quesso cheese sauce and green beans

159. <b>200g</b>	485,-
160. <b>300g</b>	595,-

### **BISTECA DI MANZO PORCINI**

- beef sirloin steak roasted in mushroom spice with mild porcini mushroom sauce

162. <b>200g</b>	485,-
163. <b>300g</b>	595,-

## **SIDEDISH**

- roasted garlic baguette	65,-
- grilled green asparagus	55,-
- grilled fresh vegetable with fresh thyme	55,-
- roasted grenaille with herbs	50,-
- gratine cream potatoes	50,-
- roasted green beans with pancetta	50,-
- home made french fries	50,-
- small floury tortilla 2 pieces	45,-
- homemade bread with butter	40,-
- cold dip ( ketchup, mayonnaise, garlic mayonnaise, mustard sauce...)	25,-
- pizza, salad and pasta box	12,-

## **DESSERTS**

165. <b>DOLCE CAROSELLO</b>	
- home made cake - daily selection	145,-
168. <b>FRUTTI DI BOSCO</b>	
- vanilla ice cream with hot forest fruit and whipped cream	135,-
169. <b>CHURROS VANILLA</b>	
- fried churros with vanilla ice cream, blueberries and chocolate	155,-

# DRINKS

## APERITIVES

10cl Crodino – nealko bitter	85,-
10cl Campari soda	95,-
10cl Cinzano bianco, dry, rosso	90,-
4cl Royal Oporto Tawny	90,-

## LIQUERS

4cl Averna	70,-
4cl Baileys	75,-
4cl Becherovka	75,-
4cl Campari bitter	80,-
4cl Fot-li Rojo vermut	90,-
4cl Jägermeister	75,-
4cl Southern Comfort	90,-
4cl green peppermint Bartida	65,-
4cl green peppermint Kafka 30%	80,-

## COGNAC / BRANDY

4cl Metaxa 12*****	105,-
4cl Hennessy Fine	130,-
4cl Hennessy X.O.	490,-

## SPIRITS

4cl Fernet, Fernet citrus	70,-
4cl vodka Skyy / Russian Standard	80,-
4cl gin Broker's / Gordons	80,-
4cl gin Bulldog	105,-
4cl gin Canaima	145,-
4cl Grapa gold	85,-
4cl Grapa Chardonnay – private reserva	135,-
4cl Williams Reserv – hruška - RONER	135,-
4cl Williams – likér hruška Bartida	85,-
4cl Fassbind – pear, plum	150,-
4cl tequila Jose Cuervo (blanco, reposado)	100,-
4cl tequila Gran Orendain (blanco, añejo, reposado)	140,-
4cl tequila Kah (blanco, añejo, reposado)	180,-
4cl tequila Patron (blanco, añejo, reposado)	195,-



## BURBON

4cl Bulleit frontier burbon	110,-
4cl Jack Daniels	110,-
4cl Wild Turkey	110,-
4cl Jack Daniel´s Singl barell	145,-

## WHISKY

4cl Singleton 12y	130,-
4cl Talisker 10y	160,-
4cl Lagavulin 16y	275,-
4cl Nikka from the barell	195,-
4cl Tullamore	80,-
4cl Bushmills	80,-
4cl Johnnie walker Blue	450,-
4cl Chivas Regal	120,-
4cl Jameson 12y	150,-
4cl Jameson gold reserve	225,-

## BEER

0,3l Pilsner Urquel 12°	59,-
0,5l Pilsner Urquel 12°	69,-
0,5l Velkopopovický Kozel – dark beer , cut light / dark	69,-
0,3l Birell – soft beer light, semi-dark	59,-
0,5l Birell – soft beer draft	69,-
0,33l Corona	95,-

## RUM

4cl Cortez blanco	( Panama )	80,-
4cl Angostura 1824	( Trinidad )	165,-
4cl Angostura 1919	( Trinidad )	130,-
4cl Appleton 12	( Jamaica )	135,-
4cl Abuelo 7	( Panama )	105,-
4cl Abuelo 12	( Panama )	130,-
4cl Abuelo 30 Centuria	( Panama )	425,-
4cl Atlantico Private cask	( Dominikánská republika )	140,-
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 Bandita black	( Panama )	110,-
4cl Barcelo Imperial	( Dominikánská republika )	110,-
4cl Brugal 1888	( Dominikánská republika )	145,-
4cl Blue Mauritius – dark	( Mauricius )	165,-
4cl Captain Bucanero „7“	( Dominikánská republika )	90,-
4cl Captain morgan	( Jamaica )	80,-
4cl Captain morgan private stock	( Jamaica )	135,-
4cl Canuto 7y	( Ekvádor )	135,-
4cl Centenario 20	( Kostarika )	165,-
4cl Damoiseau 10y 2001	( Guadeloupe )	230,-

4cl Dictador 20	( Kolumbie )	170,-
4cl Diplomatico 12y	( Venezuela )	145,-
4cl Diplomatico Single Vintage 2004	( Venezuela )	550,-
4cl Diplomatico Single Vintage 2005	( Venezuela )	450,-
4cl Diplomatico Ambassador	( Venezuela )	550,-
4cl Diplomatico selection Familia	( Venezuela )	160,-
4cl Don Papa	( Filipíny )	145,-
4cl Don Papa Maskarra	( Filipíny )	165,-
4cl Don Papa 10y	( Filipíny )	295,-
4cl Don Papa rare cask	( Filipíny )	699,-
4cl Doorly's XO	( Barbados )	120,-
4cl Doorly's 12y	( Barbados )	150,-
4cl Dos Maderas 5+5	( Karibik )	145,-
4cl Dos Maderas Seleccion	( Karibik )	150,-
4cl Equiano	( Barbados, Mauritius )	150,-
4cl El Comandante	( Panama )	140,-
4cl El Comandante LEGADO	( Panama )	155,-
4cl El Dorado 8	( Guyana )	90,-
4cl El Dorado 15	( Guyana )	150,-
4cl El Dorado 21	( Guyana )	255,-
4cl El Ron Prohibido Habanero	( Mexico )	110,-
4cl Ferrum reserva, honey, cherry	( Venezuela / Dom. Republika )	135,-
4cl Gold Mauritius - dark	( Mauricius )	145,-
4cl Gosling's family Reserve	( Bermudy )	225,-
4cl Havana Club selection	( Kuba )	185,-
4cl Jerry Spice rum	( U.S. Vigrin Islands )	95,-
4cl La Hechicera	( Kolumbie )	145,-
4cl Legendario 7	( Kuba )	100,-
4cl Millonario 15y	( Peru )	175,-
4cl Mount Gay Eclipse	( Barbados )	85,-
4cl Malecon 12	( Panama )	125,-
4cl Malecon 18	( Panama )	155,-
4cl Malecon 25	( Panama )	245,-
4cl Medellin 12	( Kolumbie )	155,-
4cl Nativo Autentico 15	( Panama )	140,-
4cl Old Monk 7	( Indie )	100,-
4cl Pampero aniversario	( Venezuela )	110,-
4cl Plantation XO 20 anniversary	( Barbados )	185,-
4cl Plantation XO Belize – single cask	( Barbados )	255,-
4cl Plantation XO Multi Island - single cask	( Multi Islands )	255,-
4cl Plantation 15 Trinidad - single cask	( Trinidad )	330,-
4cl Plantation 17 Guyana - single cask	( Guyana )	395,-
4cl Plantation 2005 Jamaica	( Jamaica )	255,-
4cl Pyrat X.O.	( British West Indies )	135,-
4cl Quorhum 15	( Dominikánská republika )	145,-
4cl Quorhum 30	( Dominikánská republika )	240,-
4cl Ron Cubay Añejo suave 7	( Kuba )	85,-
4cl Ron de Jeremy	( Karibské ostrovy - mix )	135,-
4cl Ron Barcelo imperial	( Dominikánská republika )	105,-
4cl Ron Zacapa 23*	( Guatemala )	185,-
4cl Ron Zacapa X.O.	( Guatemala )	385,-
4cl Secret treasures demerara 1989	( Guyana )	275,-
4cl Vizcaya VXOP	( Dominikánská republika )	190,-
4cl Zaya gran reserva	( Trinidad a Tobaco )	220,-
4cl Božkov Republica Reserva 12y	( CZ )	90,-

## **HOT DRINKS** - all coffes is possible to prepare without coffeine

Ristretto - 2cl	60,-
Espresso	60,-
Espresso - double	80,-
Espresso macchiato	70,-
Cappuccino	80,-
Latte macchiatto	85,-
Flat white	90,-
Caffe frappe	90,-
Viennese coffee	85,-
Ice caffe – with ice cream	105,-
tea - kettle	85,-
tea from fresh mint or from fresh ginger- kettle	85,-
hot vine	85,-
grog	90,-
hot drink (pear, currant)	75,-

## **SOFT DRINKS**

0,33l Coca – Cola, Coca - Cola ZERO	60,-
0,33l Fanta orange	60,-
0,33l Sprite	60,-
0,25l Kinley tonic water,	60,-
0,25l Kinley Ginger ale	60,-
0,25l Fuze tea peach	60,-
0,30l Natura slightly sparkling, no sparkling	49,-
0,75l Römmerquelle – sparkling, no sparkling	120,-
0,25l Red Bull	95,-
0,20l Juice Cappy – orange, multivitamin, apple, strawberry, currant	60,-
0,20l Fresh – orange	105,-
0,50l Homemade lemonade (to be specified by the staff)	85,-
0,50l table water with lemon and ice	49,-
0,50l table water with lemon and ice - sparkling	49,-

## **COCTAILS**

B-52	125,-
Cuba libre	160,-
Mojito	160,-
Piña colada	160,-
Virgin colada (free%)	130,-
Virgin mojito (free%)	130,-

# WINE BY THE GLASS

## WHITE

0,15l	Chardonnay I.G.T.	( Tenuta S.Anna )	95,-
0,15l	Pinot grigio	( Tenuta S.Anna )	105,-
0,15l	Greco fiano	( Vignetti del Vulture )	105,-
0,15l	Due Uve – Pinot / Sauvignon	( Bertani )	115,-
0,15l	Sauvignon	( Ritterhoff )	135,-
0,15l	Pinot grigio	( Ritterhoff )	135,-

## RED

0,15l	Montepulciano	( Farnese Fantini )	105,-
0,15l	Cabernet Sauvignon	( Monteverdi )	105,-
0,15l	Merlot	( Santa Margherita )	125,-
0,15l	Chianti	( San Giorgio a Lapi )	130,-
0,15l	Valpolicella clasico	( Domini Veneti )	130,-

## ROSE

0,15l	Frankovka (Mádl)		150,-
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## SPARKLING

0,15l	Prosecco – Treviso		105,-
0,25l	Aperol spritz (aperol, prosecco, orange, soda)		150,-
0,25l	Hugo spritz ( elderberry, prosecco, lime, mint, soda)		150,-

The complete assortment of wines from our wine cellar is available to you on request from the staff for a wine list

