

## OYSTER BAR BY KOGO

### KAVIÁR

Imperial 15g/35      Beluga 15g/79      Beluga 50g/280

Podávané s našimi blinis, vaječným bielkom, crème fraîche a šalotkou

### USTRICE

Royal No.2/5      Fines de Claire No.1/5      Gillardeau No.3/6

Jamón Joselito Gran Reserva (36mes.) 70g	36
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IMUNITY BOOSTER- Tanier našej unikátnej fermentovanej zeleniny 150g : zlatá repa, cvikla, karfiol, kaleráb, kyslá kapusta, zeler, Kim chi	13
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### OCEAN PLATTER

Tatarák z tuniaka, carpaccio z morského vlka, lososa Label Rouge a tuniaka, langustíny, červené krevety, mušľa Sv. Jakuba	180g/44
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### ROYAL PLATTER

Ustrice (8ks), krevety U7 (6ks), langustíny (2ks), Tatarák z mušlí Sv. Jakuba (40g), Tatarák z tuniaka (40g) a lososa Label Rouge (40g), ceviche z morského vlka (40g)	500g/119
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+ King krab-nohy/klepetá (200g) 69

+Kaviár Imperial 15g 35

Divoké Jumbo krevety U6 (3ks/140g) 24

Gambero rosso - Marinované červené krevety (5ks) s masao omáčkou 24

Tatarák z tuniaka s avokádom (120g) 22,5

## DENNÝ ŠPECIÁL, Utorok, 4. Jún 2024

### ANTIPASTI / INSALATONE

„Crostini“ Bruschetty s olivovou tapenádou, foie gras a marinovanou chobotnicou 120g 16  
Divoká brokolica v tempure s guacamole a citrónovou aioli 200g 16,5  
Ceviche z morského vlka 150g 19  
Sashimi z tuniaka O-toro (80g) s nakladaným zázvorom a wasabi 22

### PRIMI

Špagety so sardinkami, rukolou, píniovými orieškami a hrozienkami 350g 18,5  
Rizoto s teľacím jazykom 350g 19,5  
Špagety s nohami kraba kráľovského (80g), hráškom a bisque 64

### SECONDI

Aljašská treska (200g) s topinamburovým pyrém a hráškom 36  
„Sogliola“ morský jazyk (500g+) na šalviovom masle/grile 48

Short Ribs (250g) - Pomaly pečené hovädzie rebrá „Al Brasato“ USDA  
Prime s hľuzovkovou kašou a pečenou cibulkou 29,5  
Pečené jahňa (400g) 32

### DOLCI

Malinový cheesecake 10,5

### CATCH OF THE DAY

Pražma kráľovská (800g+) 100g/6,4

## OYSTER BAR BY KOGO

### CAVIAR

**Imperial 15g/35**      **Beluga 15g/79**      **Beluga 50g/280**

Served with our blinis, egg white, crème fraîche and shallot

### OYSTER

**Royal No.2/5**      **Fines de Claire No.1/5**      **Gillardeau No.3/6**

Jamón Joselito Gran Reserva (36m.) 70g	36
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IMMUNITY BOOSTER- Unique home-made fermented vegetable platter 150g: -golden beetroot, beetroot, cauliflower, kohlrabi, fermented cabbage, celery, Kim chi	13
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### OCEAN PLATTER

Tuna tartar, sea bass carpaccio, Label Rouge salmon carpaccio, tuna carpaccio, langoustines, Gambero rosso prawns, scallop	<b>180g/44</b>
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### ROYAL PLATTER

Oysters (8pz), Prawns U7 (6pz), Langoustines (2pz), Scallop tartar (40g), Tuna tartar (40g), Label Rouge salmon tartar (40g) and sea bass ceviche (40g)	<b>500g/119</b>
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+King crab-legs/ claws (200g) 69

+ Caviar Imperial 15g 35

Wild Jumbo prawns U6 (3pz/140g) 24

Gambero rosso- Marinated red prawns (5pz) with masao sauce 24

Tuna tartar with avocado (120g) 22,5

## DAILY SPECIAL, Tuesday, June 4<sup>th</sup> 2024

### ANTIPASTI / INSALATONE

„Crostini“ Mini bruschette with olive tapenade, foie gras and marinated octopus 120g 16

Wild broccoli in tempura with guacamole and lemon aioli 200g 16,5

Sea bass ceviche 150g 19

Tuna sashimi O-Toro (80g) with marinated ginger and wasabi 22

### PRIMI

Spaghetti with sardines, arugula, pine nuts and raisins 350g 18,5

Risotto with veal tongue 350g 19,5

Spaghetti with king crab legs (80g), peas and bisque 64

### SECONDI

Alaskan cod (200g) with Jerusalem artichoke pyree and peas 36

Dover sole „Sogliola“ (500g+) on the sage butter/grilled 48

Short Ribs (250g) - Slow baked beef ribs „Al Brasato“ USDA Prime with truffle mashed potato and baked onion 29,5

Baked lamb (400g) 32

### DOLCI

Raspberry cheesecake 10,5

### CATCH OF THE DAY

Sea bream (800g+) 100g/6,4