

KORZO

CAFÉ & RESTAURANT

BREAKFAST

HEALTHY BREAKFAST

150 g	Fresh home-baked fit bread with avocado and cherry tomatoes ^{1,6,7}	4,50 €
0,25 l	Fruit & yogurt smoothie with agave honey ^{7,8}	3,90 €
0,25 l	Green smoothie ⁸	3,90 €

TRADITIONAL BREAKFAST

150 g	Two-egg omelette, with your choice of three ingredients (shallots, pepper, tomato, ham, bacon, green peas, corn, mushrooms, or cheese) ^{3,7,10,12}	3,90 €
150 g	Scrambled eggs, with butter and shallots, and your choice of either ham, bacon, or mushrooms ^{3,7,10,12}	3,90 €
80 g	Ham and eggs ³	3,90 €
80 g	Bacon and eggs ³	3,90 €
100 g	French toasts ^{1,3}	2,90 €
200 g	Bagel with crispy bacon, egg, and avocado ^{1,3,7}	4,90 €

SWEET BREAKFAST

200 g	French toast smothered in maple syrup, served with blueberries and banana ^{1,3,7,12}	4,00 €
2 pcs	Continental breakfast (croissants, served with jam and butter) ^{1,3,7,12}	3,50 €

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STARTERS

80 g	Baked Brie cheese with pistachios, fig, and sour cherries vinaigrette ^{7, 8, 12}	9,90 €
80 g	Olive tapenade Crostini, baked with goat cheese ^{1,7,8}	9,90 €
80 g	Grilled tuna with cuttlefish aioli and wasabi guacamole ^{3,4,14}	11,90 €
80 g	Grilled baby octopus with zucchini and chilli salsa ^{4,11,12,14}	11,90 €
80 g	USDA Prime beef carpaccio, served with rocket and parmesan shavings ^{7,12}	12,90 €
80 g	USDA Prime beef tartar, served with a quail egg and toasts ^{1,3,10,12}	12,90 €

SOUPS

0,33 l	Chicken noodle broth with julienne vegetables ^{1,3,9}	3,90 €
0,33 l	Zucchini soup garnished with pancetta and parmesan cheese ^{7,12}	4,50 €

MAIN COURSE

SCHNITZELS

(pan fried premium meat in breadcrumbs; the price of each schnitzel includes a side dish of your choice – we recommend our traditional Slovak potato salad; for gluten-free version of any schnitzel add 1 €)

200 g	Traditional veal Wiener schnitzel ^{1,3}	15,90 €
220 g	'KORZO' signature schnitzel, made from pork loin ^{1,3,7}	11,90 €

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SOUS-VIDE

[sous-vide, French for 'under vacuum', is a healthy method of cooking, in which meat is vacuum sealed and placed into an accurately regulated water bath of 55 – 70 °C for longer than normal cooking times [up to 48 hours in some cases], preserving its natural aroma and retaining its moisture]

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|-------|---|---------|
| 180 g | Pork tenderloin wrapped in prosciutto crudo, served with potato gratin, apple and Pfeffer sauce ^{3,7,9,12} | 13,90 € |
| 200 g | Corn-fed chicken supreme with zucchini pancakes, butter sauce, and shimeji mushrooms ^{3,7,9} | 13,90 € |

GRILL & PAN

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|-------|---|-------------------|
| 200 g | Premium USDA Prime Fillet steak
Sauce of your choice (100ml)
- green pepper sauce with a dash of brandy ^{7,9,12}
- red Chianti wine sauce ^{9,12}
- honey mustard sauce ^{7,9,10,12} | 38,90 €
2,50 € |
| 160 g | Beef Wellington served with whole grain mustard sauce and baby potatoes with garlic butter ^{3,7,9,10,12} | 24,90 € |
| 200 g | 'KORZO' signature beef burger with home-made chipotle remoulade, pancetta, and cheddar cheese, served with fries ^{1,3,7,11,12} | 12,90 € |
| 200 g | Roasted veal chop with porcini sauce and pine nut salsa, served with mashed potatoes and french beans ^{7,8,9,12} | 16,90 € |
| 160 g | Asparagus wrapped in crispy prosciutto on grill, served with poached egg and hollandaise sauce (vegetarian option without prosciutto also available) ^{3,7,10,12} | 12,50 € |
| 200 g | Oven baked avocado with cheddar cheese, filled with poached egg, served with marinated beetroot ^{3,7,12} | 12,90 € |
| 160 g | Grilled Halloumi cheese with Portobello mushroom, roasted red pepper, baby salad leaves, and a hint of mint topping ^{7,12} | 11,90 € |

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FISH AND SEAFOOD

180 g	Grilled Red Mullet with saffron beurre blanc sauce, served with beluga lentils and potatoes ^{4,7,9,12}	16,90 €
160 g	Grilled tuna steak, served with quinoa and tomato salsa ⁴	21,90 €
160 g	Grilled duo of octopus and chorizo, with zucchini and beetroot jelly ^{12,14}	15,90 €

HOME-MADE PASTA

(we make our pasta every day in-house for the best taste and freshness; for gluten-free spaghetti add 1 €)

250 g	Spaghetti aglio, olio, peperoncino (garlic, olive oil, and chilli peppers) ^{1,7}	8,90 €
250 g	Tagliatelle with calamari and avocado pesto ^{1,3,4,7,9,12,14}	12,50 €
250 g	Home-made gluten-free gnocchi with chorizo, roasted red pepper, spinach, and sheep cheese ^{3,7,9,12}	11,90 €

RISOTTO

250 g	Lime risotto with prawns, calamari, and avocado ^{2,7,9,12,14}	13,50 €
250 g	Asparagus risotto with turkey breast slices and shimeji mushrooms ^{7,9,12}	12,90 €
250 g	Green peas risotto with grilled goats cheese and home-made sun dried tomatoes ^{7,9,12}	11,90 €

SALADS

200 g	Traditional Caesar salad with bacon, bread croutons, and parmesan ^{1,3,4,7,10,12}	7,90 €
	with chicken (100 g) ^{1,3,4,7,10,12}	9,90 €
	with prawns (100 g) ^{1,2,3,4,7,10,12}	13,90 €
350 g	Beef and avocado salad, with roasted onion and Sicilian date tomatoes ^{7,10}	14,90 €
300 g	Tuna salad with deep fried egg, French beans and mixed salad leaves ^{3,4,10,12}	14,90 €

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DESSERTS

80 g	Strawberry mousse with mascarpone, topped with honey & pecan crumble ^{7,8,12}	4,50 €
80 g	Blueberry RAW cheesecake with dates ⁸	5,50 €
80 g	Chocolate cake with raspberry glaze ^{3,7,8}	5,50 €
80 g	Almond tartlet with ricotta ^{3,7}	4,90 €
80 g	Home-made sorbet of the day	3,50 €

SIDE DISHES

200 g	Traditional potato salad ^{10,12}	2,50 €
200 g	Boiled potatoes ⁷	2,50 €
200 g	Mashed potatoes ⁷	2,50 €
200 g	Roasted baby potatoes with bacon and garlic ⁷	2,90 €
200 g	French fries	2,90 €
200 g	Rice	2,90 €
200 g	Grilled vegetables	3,50 €
100 g	Grilled butter beans sprinkled with sesame seeds ¹¹	3,90 €
200 g	Blanched broccoli roasted on butter with almonds ^{7,8}	3,50 €
100 g	Baby salad leaves with lime dressing	3,50 €
100 g	Rocket salad with sun-dried tomatoes, parmesan cheese, balsamic vinegar, and olive oil ^{7,12}	4,40 €

Sorry, we do not serve half-portions or children menu to adults.

Meat weight is stated in raw state.

Please accept only valid sales receipt for your payment.

Allergens

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|------------------------------|-------------|-------------------------------|
| 1. Cereals containing gluten | 6. Soybeans | 11. Sesame |
| 2. Crustaceans | 7. Milk | 12. Sulphur dioxide/sulphites |
| 3. Eggs | 8. Nuts | 13. Lupin |
| 4. Fish | 9. Celery | 14. Molluscs |
| 5. Peanuts | 10. Mustard | |

Proprietor: CD group, s.r.o., Hviezdoslavovo nám. 3, 811 02 Bratislava

www.korzorestaurant.sk