

KORZO

CAFÉ & RESTAURANT

STARTERS

80 g	Baked goat cheese coated in Filo pastry with pomegranate molasses ^{1, 7, 8, 12}	9,90 €
80 g	Marinated Tuna with cuttlefish aioli and trout roe ^{3, 4, 7, 12, 14}	11,90 €
80 g	Terrine of duck Foie Gras with fig chutney, served on home-made buttery brioche ^{1, 3, 7, 12}	12,50 €
80 g	USDA Prime beef carpaccio, served with rocket and parmesan shavings ^{7, 12}	12,90 €
80 g	USDA Prime Beef Tartar, served with quail egg and toasts ^{1, 3, 10, 12}	12,90 €

SOUPS

0,33 l	Oxtail broth, served with spinach dumplings and vegetables ^{3, 7, 9}	3,90 €
0,33 l	Tortilla and beans soup with chicharrón ^{3, 6, 9, 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}	16,90 €
220 g	„KORZO“ signature schnitzel, made from pork loin ^{1, 3, 7}	12,90 €

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)

180 g	Pork tenderloin wrapped in prosciutto crudo with sage mash potato and cranberry sauce ^{7, 9, 12}	15,50 €
160 g	Venison Loin perfumed by truffle with parmesan croquettes and date sauce ^{3, 7, 9, 10, 12}	22,90 €

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BRAISING

(braising, from the French word braiser, is a combination-cooking method that uses both wet and dry heats: typically, the food is first seared at a high temperature, then finished in a covered pot at a lower temperature while sitting in some amount of liquid)

300 g	Lamb shank bourguignon with baby potatoes ^{7, 9, 10, 12}	18,90 €
160 g	Pork cheeks „iberico,, with quince purée and stuffed savoy cabbage ^{3, 7, 9, 12}	13,90 €

GRILL & PAN

200 g	Premium USDA Prime Fillet steak ⁷ 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 €
180 g	Turkey brest with satay sauce and roasted rice with egg ^{3, 4, 5, 6, 7, 9, 12, 14}	13,90 €
220 g	Confited leg of duck with sweet potato purée and honey roasted vegetable, drizzled with port wine jus ^{7, 9, 12}	13,90 €

VEGGIE - VEGAN

180 g	Parmigiana di Melanzane (oven baked aubergine slices with mozzarella and tomatoes) ^{3, 7, 9, 10, 12}	12,90 €
200 g	Oven baked avocado with cheddar cheese, filled with poached egg, served with marinated beetroot ^{3, 7, 12}	12,90 €
160 g	Zucchini stuffed with quinoa with roasted red pepper and avocado ^{8,9,12}	12,90 €

FISH

160 g	Saint Peter fish with zuchini cannelloni stuffed with quinoa, served with roast red pepper velouté ^{4, 7, 9, 12}	16,90 €
160 g	Grilled tuna with pistachio crust, pumpkin pureé, and Fava beans ^{4, 6, 7, 8, 9, 12, 13, 14}	21,90 €

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HOMEMADE 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, pepperoncino (garlic, olive oil, and chilli peppers) ^{1, 7}	8,90 €
250 g	Tagliatelle with salsiccia, cherry tomatos, and pecorino cheese ^{1, 3, 6, 7, 9, 12}	11,90 €
250 g	Homemade gluten free - gnocchi with pumkin, prosciutto crudo, and sage ^{3, 7, 8, 9, 12}	11,90 €

RISOTTO

250 g	Cep mushrooms risotto with fillet mignon and parmesan ^{7, 9, 12}	14,50 €
250 g	Safron risotto with avocado, served with salmon grav lax ^{4, 7, 9, 12}	12,50 €
250 g	Tiger prawns risotto with chorizo and bisque foam ^{2, 7, 9, 12}	12,90 €

SALADS

200 g	Traditional Caesar salad with pancetta, bread croutons, and parmesan ^{1, 3, 4, 7, 10, 12}	8,90 €
	with chicken (100g) ^{1, 3, 4, 7, 10, 12}	10,90 €
	with prawns (100g) ^{1, 2, 3, 4, 7, 10, 12}	13,90 €
350 g	Beef and avocado salad, with marinated onion and Sicilian date tomatoes ^{7, 10, 12}	14,90 €
300 g	Tuna sald with deep fried egg, pumpkin, and baby spinach ^{3, 4, 6}	14,90 €

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DESSERTS

80 g	Strawberry mousse with mascarpone, topped with honey & pecan crumble ^{7, 8, 12}	4,50 €
120 g	„Apple of sin“ ^{7, 12}	7,50 €
80 g	Poppy seeds cheesecake with honey and curd cheese ^{3, 7, 8, 12}	4,90 €
80 g	Chocolate cake with raspberry glaze ^{3, 7, 8}	5,50 €

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	Roast baby potatoes with bacon and garlic butter 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 ^{7, 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

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

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