

# KORZO

CAFÉ & RESTAURANT

## STARTERS

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

## SOUPS

0,33 l	Oxtail broth, served with spinach dumplings and vegetables <sup>3, 7, 9</sup>	3,90 €
0,33 l	Tortilla and beans soup with chicharrón <sup>3, 6, 9, 12</sup>	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 <sup>1, 3</sup>	16,90 €
220 g	„KORZO“ signature schnitzel, made from pork loin <sup>1, 3, 7</sup>	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 <sup>7, 9, 12</sup>	15,50 €
160 g	Venison Loin perfumed by truffle with parmesan croquettes and date sauce <sup>3, 7, 9, 10, 12</sup>	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 <sup>7, 9, 10, 12</sup>	18,90 €
160 g	Pork cheeks „iberico,, with quince purée and stuffed savoy cabbage <sup>3, 7, 9, 12</sup>	13,90 €

## GRILL & PAN

200 g	Premium USDA Prime Fillet steak <sup>7</sup> Sauce of your choice (100ml) - green pepper sauce with a dash of brandy <sup>7, 9, 12</sup> - red Chianti wine sauce <sup>9, 12</sup> - honey mustard sauce <sup>7, 9, 10, 12</sup>	38,90 € 2,50 €
160 g	Beef Wellington, served with whole grain mustard sauce and baby potatoes with garlic butter <sup>3, 7, 9, 10, 12</sup>	24,90 €
200 g	„KORZO“ signature beef burger with home-made chipotle remoulade, pancetta, and cheddar cheese, served with fries <sup>1, 3, 7, 11, 12</sup>	12,90 €
180 g	Turkey brest with satay sauce and roasted rice with egg <sup>3, 4, 5, 6, 7, 9, 12, 14</sup>	13,90 €
220 g	Confited leg of duck with sweet potato purée and honey roasted vegetable, drizzled with port wine jus <sup>7, 9, 12</sup>	13,90 €

## VEGGIE - VEGAN

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

## FISH

160 g	Saint Peter fish with zuchini cannelloni stuffed with quinoa, served with roast red pepper velouté <sup>4, 7, 9, 12</sup>	16,90 €
160 g	Grilled tuna with pistachio crust, pumpkin pureé, and Fava beans <sup>4, 6, 7, 8, 9, 12, 13, 14</sup>	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) <sup>1, 7</sup>	8,90 €
250 g	Tagliatelle with salsiccia, cherry tomatos, and pecorino cheese <sup>1, 3, 6, 7, 9, 12</sup>	11,90 €
250 g	Homemade gluten free - gnocchi with pumkin, prosciutto crudo, and sage <sup>3, 7, 8, 9, 12</sup>	11,90 €

## RISOTTO

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

## SALADS

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

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## DESSERTS

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

## SIDE DISHES

200 g	Traditional potato salad <sup>10, 12</sup>	2,50 €
200 g	Boiled potatoes <sup>7</sup>	2,50 €
200 g	Mashed potatoes <sup>7</sup>	2,50 €
200 g	Roast baby potatoes with bacon and garlic butter <sup>7</sup>	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 <sup>7, 11</sup>	3,90 €
200 g	Blanched broccoli roasted on butter with almonds <sup>7, 8</sup>	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 <sup>7, 12</sup>	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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