

KORZO

CAFÉ & RESTAURANT

STARTERS

80 g	Burrata with pomegranate molasses and melba toast ^{1, 7, 8}	10,90 €
80 g	Crostini with roquefort, papaya and deep fried olives ^{1, 3, 7, 8}	9,90 €
80 g	Salmon grav lax with asparagus and béarnaise sauce ^{3, 4, 7, 12}	10,90 €
80 g	Grilled tuna with Chicharrón and wasabi guacamole ^{3, 4, 7}	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 a quail egg and toasts ^{1, 3, 10, 12}	12,90 €

SOUPS

0,33 l	Oxtail broth served with noodles and vegetable ^{1, 3, 9}	3,90 €
0,33 l	Sweetcorn soup with chipotle espuma, smoked cheese and pancetta ^{7, 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}	13,50 €

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 kalamata olives polenta and apple pureé ^{7, 9, 12}	15,50 €
180 g	Turkey brest with satay sauce and egg fried rice ^{3, 4, 5, 6, 9, 12, 14}	13,90 €

KORZO

CAFÉ & RESTAURANT

GRILL & PAN

200 g	Premium USDA Prime Fillet steak ⁷ Sauce of your choice (100 ml) - 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}	25,90 €
200 g	„KORZO“ signature beef burger with home-made chipotle remoulade, pancetta cheese, served with fries ^{1, 3, 7, 11, 12}	12,90 €
220 g	Pork chop with chilli mango salsa and sweet potato fries ⁹	13,90 €

VEGGIE - VEGAN

160 g	Grilled halloumi cheese, with fig, quinoa drizzled with honey yogurt dressing ^{7, 8, 10}	12,90 €
200 g	Oven baked avocado with cheddar cheese, filled with poached egg, served with marinated beetroot ^{3, 7, 12}	13,50 €
160 g	Zucchini stuffed with quinoa with roasted red pepper and avocado ^{8, 9, 12}	12,90 €
180 g	Tofu skewer with zucchini with satay sauce and roasted rice ^{5, 6, 9, 12}	12,90 €

FISH AND SEAFOOD

160 g	Tuna with sweet potato pureé and citrus quinoa ^{4, 6, 9, 12, 14}	21,90 €
160 g	Grilled calamari tentacles with seaweed salad, jerusalem artichokes pureé and saffron aioli ^{3, 7, 9, 12, 14}	18,90 €

KORZO

CAFÉ & RESTAURANT

PASTA

(domáce cestoviny každý deň vyrábame priamo u nás, aby sme zabezpečili čo najlepšiu kvalitu a čerstvosť, možnosť výberu aj bezlepkových špagiet za príplatok 1 €)

250 g	Spaghetti aglio, olio, pepperoncino (garlic, olive oil, and chilli peppers) ^{1, 7}	8,90 €
250 g	Tagliatelle with tiger prawns, red pepper velouté a Kalamata olives dust ^{1, 2, 9, 12}	13,90 €
250 g	Ravioli stuffed with veal sweetbread and mascarpone covered with veal Jús ^{1, 3, 7, 9, 12}	12,50 €

RISOTTO

250 g	Avocado and turnip risotto with burrata ^{7, 9, 12}	13,90 €
250 g	Leek and mussels risotto with calamari ^{2, 4, 7, 9, 12, 14}	12,50 €
250 g	Saffron risotto with avocado, served with salmon grav lax ^{4, 7, 9, 12}	13,50 €

SALADS

300 g	Burrata with cos lettuce and asparagus salad drizzled with avocado pesto ^{7, 8, 9, 10}	13,90 €
250 g	Salad with chicken goujons, radicchio and yoghurt dressing ^{3, 7, 10}	11,90 €
350 g	Beef and avocado salad, with marinated onion and Sicilian date tomatoes ^{7, 10, 12}	14,90 €
300 g	Tuna salad with olives and deep fried egg ^{3, 4, 7, 10, 12, 14}	14,90 €

KORZO

CAFÉ & RESTAURANT

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	Chocolate cake with raspberry glaze ^{3, 7, 8}	5,50 €
80 g	Lemon cheesecake with almond and papáya ^{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	

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