

KORZO

CAFÉ & RESTAURANT

STARTERS

80 g	Burrata with pomegranate molasses and melba toast ^{1, 7, 8}	11,50 €
80 g	Grilled tiger prawns with cherry tomatoes ^{2, 7, 12}	12,50 €
80 g	Tuna and avocado ceviche with mango salsa ^{4, 12, 14}	12,50 €
80 g	Terrine of duck Foie gras with fig chutney, served on home-made buttery brioche ^{1, 3, 12}	12,90 €
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 €

* It is not recommended that uncooked meat be consumed by children, pregnant, breastfeeding and immunocompromised persons

SOUPS

0,33 l	Oxtail broth served with noodles and vegetable ^{1, 3, 9}	4,50 €
0,33 l	Cream mushroom soup with poached egg ^{3, 7, 9, 12}	4,90 €

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}	13,90 €

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, 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	Rack of lamb with garlic pureé, savoy cabbage potatoes and mint Jús ^{7, 9, 12}	22,90 €

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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}	26,90 €
200 g	„KORZO“ signature beef burger with home-made chipotle remoulade, pancetta cheese, served with fries ^{1, 3, 7, 11, 12}	12,90 €
180 g	Pork cheeks with saffron beurre blanc sauce, potatoes and fava beans ^{7, 9, 12}	13,90 €
200 g	Grilled duck breasts with parsnip pureé and date sauce ^{7, 9, 12}	16,90 €
180 g	Turkey breast with satay sauce and egg fried rice ^{3, 4, 5, 6, 9, 12, 14}	13,90 €

VEGGIE - VEGAN

200 g	Oven baked avocado with cheddar cheese, filled with poached egg, served with marinated beetroot ^{3, 7, 12}	13,90 €
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

160 g	Tuna with sweet potato pureé and citrus quinoa ^{4, 6, 9, 12, 14}	21,90 €
160 g	Fish & chips -Cod with mushy peas and lemon chips ^{1, 3, 4, 7, 10, 12}	16,90 €

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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}	10,90 €
250 g	Tagliatelle with tiger prawns, red pepper velouté and Kalamata olives dust ^{1, 2, 9, 12}	13,90 €
250 g	Spinach ravioli with cep mushroom stuffing and dill sauce ^{1, 3, 7, 12}	12,90 €

RISOTTO

250 g	Cep mushroom risotto with chunkies of fillet beef ^{7, 9, 12}	14,90 €
250 g	Avocado and turnip risotto with burrata ^{7, 9, 12}	13,90 €
250 g	Saffron risotto with avocado, served with salmon grav lax ^{4, 7, 9, 12}	13,90 €

SALADS

250 g	Caesar salad with baby gem leaves, bacon and parmesan ^{1, 3, 4, 7, 10, 12}	10,90 €
	- with chicken (100g) ^{1, 3, 4, 7, 10, 12}	12,50 €
	- with tiger prawns (100g) ^{1, 2, 3, 4, 7, 10, 12}	13,50 €
350 g	Beef and avocado salad, with marinated onion and Sicilian date tomatoes ^{7, 10, 12}	15,90 €
300 g	Tuna salad with olives and deep fried egg ^{3, 4, 7, 10, 12, 14}	14,90 €

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DESSERTS

80 g	Strawberry mousse with mascarpone, topped with honey & pecan crumble ^{7, 8, 12}	4,90 €
120 g	Apple of sin ^{7, 12}	7,50 €
80 g	Chocolate cake with raspberry glaze ^{3, 7, 8}	5,50 €
80 g	Roll of puff pastry stuffed with nuts and chestnuts with vanilla cream ^{1, 3, 7, 8}	5,50 €

SIDE DISHES

200 g	Traditional potato salad ^{10, 12}	2,90 €
200 g	Boiled potatoes ⁷	2,90 €
200 g	Mashed potatoes ⁷	2,90 €
200 g	Roasted 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, cherry 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 | |

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www.korzorestaurant.sk