Soups:

1. 330ml **Homemade broth** 69,-
A rich broth made from meat and bones, cooked according to an old tradition.

2. 330ml **Goulash soup**
1,3,7,12 **served in bread** 139,-
A hearty goulash with beef and fragrant paprika, served in a crispy bread loaf. Perfect as filling soup or a lighter main course.

Starters:

3. 80g **Beef**
1,3 **tartare** 159,-
Freshly minced beef tartare, delicately seasoned and served on crispy toasted bread.

4. 80g **Smoked salmon**
1,3,10 **tartare** 169,-
Finely chopped smoked salmon with fresh herbs, seasoned with lemon and a touch of olive oil. Served on crispy, golden-browned toast.

5. 80g **Beetroot carpaccio with goat**
7,8 **cheese** 129,-
Thinly sliced roasted beetroot, served with delicious goat cheese and topped with crunchy walnuts. A light and refreshing starter to delight your taste buds.

Main Courses:

10. 150g **Beef tartare** 299,-
1,3,7
Fresh beef tartare, delicately seasoned to please even the most refined palate. Served with six slices of crispy toast.

11. 200g **Spicy beef goulash with bread dumplings** 279,-
1,3,7,12
A rich beef goulash with a mildly spicy kick, slow-cooked with onions and spices for a full flavor. Served by default with bread dumplings, but we'll gladly offer potato pancakes, spaghetti, or any side of your choice.

12. 200g **Sirloin in cream sauce with mixed dumplings** 279,-
1,3,7,9,10
A Czech classic. Marinated beef in a delicate creamy sauce, served with bread dumplings.

13. 250g **Pork "Maxi" schnitzel** 239,-
1,3,7
A large pork schnitzel made from lion, coated in a traditional triple-breading, big enough to cover the whole plate.

14. 200g **Balbín's feast with bread dumplings** 289,-
1,7,10
A hearty portion of pork, smoked neck, and grilled sausage on braised cabbage with bread dumplings. Our variation of the traditional Czech vepřo, knedlo, zelo.

15. 150g **Fried cheese "De Luxe" with belgian fries** 269,-
1,3,7
Classic Czech-style fried cheese (45% fat Edam) for a full flavor, served with homemade Belgian fries and tartar sauce.

16. 200g **Chicken schnitzel** 189,-
1,3,7
A generous piece of juicy chicken breast, coated in a crispy triple-breading and fried golden brown.

17. 1/4 **Roast duck with cabbage and potato flatbread (lokša)** 339,-
1,7
A juicy quarter of duck roasted to golden perfection, served with homemade potato flatbread and braised cabbage.

18. 2pcs **Potato dumplings stuffed with smoked meat and braised cabbage** 189,-
1,3
Just like in the old days - two large potato dumplings filled with smoked meat, served with a generous portion of braised cabbage.

19. 1,5kg **Roasted smoked pork knuckle braised in dark beer, served for two people** 589,-
1,7,10
Slow-roasted pork knuckle in dark beer with a crispy crust. Served with cabbage salad, mustard, horseradish and bread.

20. 200g **"Gypsy Pot" with homemade potato flatbread** 299,-
1,7
A hearty pot stew cooked like a true goulash - full of pork, spicy sausage, smoked bacon, peppers and potatoes. Served in a real metal pot with freshly baked potato flatbread, just like a proper rustic dish deserves.

21. 200g **Grilled pork tenderloin** 249,-
1,7
Juicy pork tenderloin grilled to maintain tenderness and flavor.

22. 200g **Baked chicken skillet with cheese** 269,-
1,3,7,9,10
Juicy pieces of chicken, union, zucchini, potatoes and sweet peppers, covered with creamy and baked under a golden cheese crust. A proper one-pan dish that satisfies like grandma's homemade cooking.

23. 180g **"Extraordinary" Beef buger with Belgian fries** 359,-
1,3,7
Our gourmet take on a burger with Italian character. Served in a homemade focaccia bun with juicy Czech beef, perfectly balanced between lean and fatty. Under the meat, you'll find our house-made mayo with shallots, capers, balsamic and sun-dried tomatoes. Topped with a parmesan chip and fresh romaine lettuce. Served with twice-fried homemade Belgian fries for maximum crunch.

24. 850g **Mixed grill for two** 749,-
1,3,7,10,12
A hearty farmhouse-style feast! Served 24h marinated pork ribs, juicy chicken wings, paprika sausage, smoked pork neck, and a side of roasted potatoes. Perfect for sharing.... or for one hungry soul.

Beer & Wine bites:

30. 250g Marinated roasted chicken wings 199,-

Juicy chicken wings marinated for 24 hours in our special blend full of rich flavors. Slowly roasted until tender inside and crispy on the outside.

31. 300g Marinated pork ribs 249,-

Tender pork ribs marinated for 24 hours in our flavorful house marinade. Slowly roasted to perfection - juicy inside, crispy outside.

32. 150g Homemade potato flatbread with bryndza and cracklings 159,-
1.7

Thin potato flatbread rolled and filled with authentic bryndza sheep cheese, sour cream, homemade cracklings and fresh spring onion. A traditional taste with a modern twist - every bite feels like a hug from a Slovak grandma.

33. 2pcs Homemade potato pancakes with pickled cabbage salad 139,-
1,3

Golden crispy potato pancakes served on a bed of tangy pickled cabbage salad - enhanced with aromatic pieces of smoked meat in the batter. A flavor combo that brings you straight to grandma's kitchen.

34. House-Pickle Camembert Cheese 129,-
1,10

Hermelín cheese resting in a spicy bath of oil, herbs and garlic - wel-aged and full of flavor. Pickled by us with care ano love, following our own recipe. Perfect with beer, for a chill evening, or the start of a proper feast.

35. 250g Homemade Belgian fries with cheddar and Jalapeños 149,-
1,3,7

Thick-cut fries from Marabel potato, double-fried for extra crunch. Topped with cheddar cheese sauce and pickled jalapeños for just the right kick. Great as a beer snack or as a full-featured side dish.

36. 200g Nachos with cheese sauce 139,-
3,7

Crispy corn nachos smothered in hot, mildly spicy cheddar cheese sauce. Perfect for sharing (or maybe not) Seriously addictive.

Pasta:

40. 250g Spaghetti Bolognese 239,-
1,3,7
Traditional Italian-style spaghetti with a rich meat and tomato souce, slowly cooked for full and hearty flavor.

41. 250g Spaghetti Aglio Olio 189,-
1,3
Light and simple spaghetti with olive oil, garlic and a hint of spicy chilli peppers, prepared following traditional Italian recipes.

42. 250g Spaghetti Carbonara 249,-
1,3,7
Classic Italian spaghetti with pancetta, eggs, Parmesan cheese and a touch of cream, prepared into a smooth, creamy consistency.

Salads:

50. 300g Smoked salmon salad 219,-
1,3,4
A light salad of fresh vegetables topped with delicately smoked salmon.

51. 300g Caesar salad 229,-
1,3,4,7,10
Romaine lettuce with grilled chicken breast, croutons, Parmesan and traditional Caesar dressing.

52. 300g Caprese with capers 169,-
7
A classic Italian salad of fresh mozzarella, tomatoes, basil and capers, drizzled with olive oil.

53. 450g Large Greek mixed salad 179,-
1,10
A rich mix of fresh vegetables with olives, red onion, cucumber, tomatoes and feta cheese, dressed with olive oil and seasoned with oregano.

Desserts:

Ask your server for today's dessert selection

Side Dishes:

- 2pcs 1,3,7 Homemade potato flatbread 79,-
- 3pcs 1 Toast (fried bread) 49,-
- 3pcs 1,3,7 Bread dumplings 59,-
- 3pcs 1,3,7 Carlsbad dumplings 59,-
- 200g 7 Mashed potatoes 59,-
- 200g 7 Homemade Belgian fries 89,-
- 200g Grilled vegetables 119,-
- 3pcs 1,3 Potato pancakes 79,-
- 200g 1,3 Pasta 59,-

Souce:

- 65g Tartar 55,-
- 65g Pepper 75,-
- 65g Mushroom 75,-
- 65g Barbecue 65,-
- 65g Balbín's house mayo 55,-

Snacks:

- Peanuts 65,-
- Chips 65,-
- Almond 75,-
- Cashew 75,-