

PLATES

House Bread 90
fluffy focaccia and crusty farmhouse bread
w/ ajo blanco and EVOO

Fresh Olives (v) 75
marinated in lemon and rosemary

Anchovis and Roast Bell Pepper 135
on farmhouse bread crostini

Tosta de Jamon 155
cured Serrano ham w/ tomato salsa on crostini

Crispy Calamari 180
w/ zesty lemon mayonnaise

Bonito Fish Cakes 170
our famous fish cakes w/ Sicilian dip and capers

PERFECT COCKTAIL MATCH The Chelsea Sidecar

Spicy Prawns 210
w/ garlic, chilli, sherry and tomatoes

Stracciatella Mozzarella (v) 155
w/ buffalo mozzarella, tomatoes, basil, EVOO and balsamic

PERFECT COCKTAIL MATCH Strawberry rosé

Seafood Salad 190
w/ fennel, tomato, cucumber, onion, parsley, pepper

Beef Carpaccio 190
w/ rocket salad, Grana Padano shavings and capers

Mediterranean Ham & Salami platter 210
cured ham and 2 types of salami

BEST OF BULL & BONITO FOR 2

a selection of 5 plates, perfect to share as a starter for 2

650

SOUPS & FRESH SALADS

Soup of the Day 80
ask your waiter

BULL Consommé 95
hearty broth w/ pulled beef & vegetables

Tuscan Fennel Salad (v) 155
green apple, walnuts, Grana Padano, apple vinegar and EVOO

PERFECT COCKTAIL MATCH Sparkling Lemon

Prawn & Avo Salad 290
w/ mixed lettuce, cucumber, spring onion, olive and capers

Classic Caesar Salad 190
romaine lettuce, croûtons, Grana Padano
w/ chicken breast 250
w/ prawns 290

Grilled Beef steak salad 295
w/ rocket, lemon, capers, semi-dried tomatoes, Grana Padano

Bonito no Bull Flatbread 230
crispy flatbread w/ Mediterranean tuna salad and bonito flakes

CLASSICS

Tagliatelle with Pesto alla Genovese (v) 220
w/ basil and pine nuts pesto, Grana Padano

Tagliatelle w/ fresh Italian Salciccia 290
w/ basil, tomato, garlic, chilli and Grana Padano

Swordfish „alla Puttanesca“ 420
grilled fillet w/ tomato, caper, garlic, anchovies, olives
served w/ rosemary roast potatoes

Roasted 1/2 Chicken 290
roasted w/ herbs, garlic and lemon
served w/ roast potatoes

Bistro Cheeseburger 310
home made bun w/ lettuce, pickled cucumber, BBQ sauce and
tomato served w/ french fries

THE GRILL

served w/ house Salsa Verde

250 grams	RIB EYE	480
200 grams	TENDERLOIN	550
250 grams	NEW YORK STRIP LOIN	410
250 grams	BEEF BRISKET	360
300 grams	LAMB CHOPS	480
200 grams	FILLET OF SALMON	320

ON THE TABLE

French Fries	Sauce Béarnaise	75
Rosemary Potatoes	Herb & Garlic Butter	
Coleslaw Salad	Peppercorn Cognac Sauce	
Fresh Market Salad	Smoky BBQ Sauce	
Grilled Vegetables		
Grilled Romaine Lettuce		

SWEET & CHEESE

Tiramisu 90

Tarta de Santiago 95
almond cake with caramel crunch and cream

Cheesecake with fresh Berries 95

Gelateria each 50
selection of ice creams & sorbets, ask your waiter

Farmhouse Cheese 250
selection of farmhouse cheeses – one hard cheese,
one soft and one blue

BEER

Krušovice lager – draught, 0,3 l
Krušovice lager – draught, 0,5 l

60
85

Birra Moretti – draught, 0,2 l
Birra Moretti – draught, 0,4 l

60
85

WHITE

2018 **Sauvignon Blanc**
 Vin de Pays D'OC; Belle Angéle, Languedoc-Roussillon, France

2017 **Chardonnay**
 Indicazione Geografica Tipica, Vinicola Serena, Veneto IGT, Italy

by the bottle 0,75 l

490

2017 **Gavi DOCG**
 Denomin. di Orig. Contr. e Garantita Piemonte Bersano – Piemonte, Piemonte DOCG, Italy

2017 **Bourgogne Chardonnay**
 Bourgogne AOC, Joseph Drouhin, Bourgogne, Appellation d'Origin Contrôlée France

2015 **Château du Mouret Blanc**
 Appellation d'Origin Contrôlée Château du Mouret Blanc – Bordeaux, Graves AOC, France

2016 **Pinot Blanc**
 Appellation d'Origin Contrôlée Domaines Schlumberger – Alsace, Alsace AOC, France

by the bottle 0,75 l

890

2017 **Pouilly-Fumé**
 Appellation d'Origin Protégée Guy Saget, Loire AOP, France

2017 **Sancerre „Comte de la Perrière Silex“**
 Appellation d'Origin Protégée, Guy Saget Loire AOP, France

2017 **Vermentino Bolgheri DOP**
 Denominazione di Origine Protetta Antinori – Bolgheri, Toscana DOP, Italy

by the bottle 0,75 l

1490

BY THE GLASS

2018 **Sauvignon Blanc**
 Vin de Pays D'OC; Belle Angéle, Languedoc-Roussillon, France

2017 **Chardonnay**
 Indicazione Geografica Tipica, Vinicola Serena, Veneto IGT, Italy

2015 **Carte Noire Rosé**
 Appellation d'Origin Contrôlée; Côtes de Les Maîtres Vignerons de la Presqu'île de Saint Tropez, Provence AOC, France

2015 **Tempranillo El Meson Crianza Tinto**
 Denominación de Origen Protegida; El Meson, Rioja DOP, Spain

2017 **Montepulciano d'Abruzzo**
 Denominazione di Origine Protetta Farnese Vini, Abruzzo DOP, Italy

by the glass 0,15 l

105

BUBBLES

Prosecco Mille Bolle
 Spumante, Sacchetto, Veneto, Denominazione, di Origine Controllata Italy

by the glass 0,15 l
 by the bottle 0,75 l

105
490

Champagne Vincent Gonet Brut
 Champagne AOC, Champagne Gonet Sulcova, Champagne, Appellation d'Origin Contrôlée France

by the bottle 0,75 l

1690

ROSÉ

2015 **Carte Noire Rosé**
 Appellation d'Origin Contrôlée Côtes de Les Maîtres Vignerons de la Presqu'île de Saint Tropez, Provence AOC, France

by the bottle 0,75 l

490

RED

2015 **Tempranillo El Meson Crianza Tinto**
 Denominación de Origen Protegida; El Meson, Rioja DOP, Spain

2017 **Cabernet Sauvignon**
 Vin de Pays D'OC, Belle Angéle, Languedoc-Roussillon VdP, France

2017 **Syrah**
 Vin de Pays D'OC, Les Janelles, Languedoc-Roussillon VdP, France

2017 **Montepulciano d'Abruzzo**
 Denominazione di Origine Protetta Farnese Vini, Abruzzo DOP, Italy

by the bottle 0,75 l

490

2014 **Barón de Ley Reserva Tinto**
 Denominación de Origen Protegida Barón de Ley, Rioja DOP, Spain

2016 **Langhe Nebbiolo**
 Denomin. di Orig. Contr., Podere Ruggeri Corsini, Piemonte - Nebbiolo d'Alba, Italy

2016 **Château de Malengin**
 Appellation d'Origin Contrôlée, Château Clarke Baron Edmond de Rothschild – Bordeaux, Saint Emilion AOC, France

2017 **Sangiovese IGT „Don Camilo“**
 Identificazione Geografica Protetta, Farnese Vini, Abruzzo IGP, Italy

by the bottle 0,75 l

890

2015 **Chianti Classico**
 Denomin. di Orig. Contr. e Garantita Chianti DOCG, Donna Laura, Toscana, Italy

2013 **Altos Ibericos Reserva**
 Rioja DOP, Miguel Torres, Denominación de Origen Protegida, Spain

2015 **Châteauneuf-du-Pape Rouge**
 Châteauneuf-du-Pape AOC, Château Cabrières, Côtes-du-Rhône, Appellation d'Origin Contrôlée, France

by the bottle 0,75 l

1490

DIGESTIV

Ramazotti, 4 cl 90
Mancino Vermouth, 4 cl 90
Licor 43, 4 cl 130
Disaronno Amaretto, 4 cl 130
Grappa Bertagnoli, 4 cl 195
Hennessy Fine de Cognac, 4 cl 350

NON = ALC

Mineral water, 0,3 l 65
Mineral water, 0,75 l 95
Freshly squeezed juices, 0,2 l 85
Soft drinks, 0,33 l 75
Homemade lemonade, 0,3 l 85
 cucumber, ginger, strawberry

HOT

Espresso 60
Espresso Lungo 60
Espresso Doppio 85
Espresso Macchiato 75
Cappuccino 75
Coffee Latte Macchiato 75
Ciocolata 75
Tea, different flavours 65