

## PLATES

<b>Fresh olives (v)</b> marinated in lemon and rosemary	95
<b>Anchovis and Roast Bell Pepper</b> on farmhouse bread crostini	160
<b>Garbanzo (v)</b> chickpea croquettes, tahini, lemon	140
<b>Tosta de Jamon</b> cured Serrano ham w/tomato salsa on crostini	185
<b>Crispy Calamari</b> w/ zesty lemon mayonnaise	215
<b>Spicy Prawns</b> w/ garlic, chilli, sherry and tomatoes	280
<b>Straciatella Mozzarella (v)</b> w/ buffalo mozzarella, tomatoes, basil, EVOO and balsamic	185
<b>Perfect cocktail match Strawberry rosé</b>	
<b>Beef Carpaccio</b> w/ rocket salad, Grana Padano shavings and capers	230
<b>Mediterranean Ham &amp; Salami platter</b> cured ham and 2 types of salami	250

### BEST OF BULL & BONITO FOR 2

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

770

## SOUPS & FRESH SALADS

<b>Soup of the day</b> ask your waiter	95
<b>Prawn &amp; Avo Salad</b> w/ mixed lettuce, cucumber, spring onion, olive and capers	345
<b>Caesar Salad (v)</b> romaine lettuce, croutons, Grana Padano w/ chicken breast	210 275
	320
<b>Grilled Beef steak salad</b> w/ rocket, lemon, capers, semi-dried tomatoes, Grana Padano	330

## CLASSIC

<b>Mellanzane alla parmigiana (v)</b> w/ eggplant, tomatoes, basil, Grana Padano and Pine nuts	245
<b>Tagliatelle w/ fresh Italian Salsiccia</b> w/ basil, tomatoes, garlic, chilli and Grana Padano	340
<b>Tagliatelle aglio olio w/ Tiger prawns</b> w/ garlic, chilli, olive oil, parsley	320
<b>Tagliatelle w/ basil and buffalo mozzarella (v)</b> w/ genovese pesto, parmesan, pine nuts	245
<b>Pollpette vegetariiane, grenaille potatoes w/ lemon peel (v)</b> w/ seasonal vegetables, lentils, buckwheat, rocket salad w/ cherry tomatoes	255
<b>Roasted chicken supreme</b> w/ herbs, garlic and lemon served w/ roast potatoes	320
<b>Bistro Cheeseburger</b> homemade bun w/ lettuce, red onion, tomatoe and avocado served w/ french fries	350
<b>Surf &amp; Turf</b> beef tenderloin, Tiger prawns and herb butter	650

## GRILL

Served w/ house Salsa Verde

320 grams	<b>PORK TOMAHAWK</b>	380
200 grams	<b>TENDERLOIN</b>	590
220 grams	<b>RIB EYE STEAK</b>	590
200 grams	<b>FILLET OF SALMON</b>	380

## ON THE TABLE

<b>French Fries</b>	85
<b>Rosemary Potatoes</b>	
<b>Coleslaw Salad</b>	
<b>Garden Salad</b>	
<b>Grilled Vegetables</b>	
<b>Cafe de Paris Sauce</b>	
<b>Sauce Béarnaise</b>	
<b>Peppercorn Cognac Sauce</b>	
<b>Smoky BBQ Sauce</b>	

## SWEET & CHEESE

<b>NY cheesecake, raspberry coulis</b>	115
<b>Greek yoghurt, marinated figs, pistachio, crushed nuts in caramel</b>	125
<b>Chocolate fondant, Crème Anglaise, hazelnut ice cream</b>	135
<b>Gelateria</b> selection of ice creams & sorbets, ask your waiter	scoop 60
<b>Farmhouse Cheese</b> selection of farmhouse cheese – one hard, one soft and one blue cheese	275

**Allergens:** Information about contained allergens will be provided upon request by the staff. All prices are in Czech crowns incl. value-added tax.

## BEER

<b>Krušovice</b> – draught, 0,3 l	75
<b>Krušovice</b> – draught, 0,5 l	95
<b>Birra Moretti</b> – draught, 0,2 l	75
<b>Birra Moretti</b> – draught, 0,4 l	95

## WHITE WINE

2018 <b>Sauvignon Blanc</b> Beau Chêne, Vin de France, France	
2017 <b>Chardonnay</b> Le Vigne Verdi, Veneto, Italy by the bottle 0,75 l	600
2017 <b>Gavi DOCG</b> Denomin. di Orig. Contr. e Garantita Piemonte Bersano – Piemonte, Piemonte DOCG, Italy	
2017 <b>Bourgogne Chardonnay</b> Bourgogne AOC, Joseph Drouhin, Bourgogne, Appellation d'Origin Contrôlée France	
2015 <b>Château du Mouret Blanc</b> Appellation d'Origin Contrôlée, Château du Mouret Blanc – Bordeaux, Graves AOC, France	
2016 <b>Pinot Blanc</b> Appellation d'Origin Contrôlée, Domaines Schlumberger – Alsace, Alsace AOC, France Lâhev 0,75 l	890
2017 <b>Pouilly-Fumé</b> Appellation d'Origin Protégée, Guy Saget, Loire AOP, France	
2017 <b>Sancerre „Comte de la Perrière Silex“</b> Appellation d'Origin Protégée, Guy Saget Loire AOP, France	
2017 <b>Vermentino Bolgheri DOP</b> Denominazione di Origine Protetta Antinori – Bolgheri, Toscana DOP, Italy by the bottle 0,75 l	1490

## BY THE GLASS

<b>WHITE</b>	
2018 <b>Sauvignon Blanc</b> Beau Chêne, Vin de France, France	2017 <b>Chardonnay</b> Le Vigne Verdi, Veneto, Italy
<b>ROSÉ</b>	
2015 <b>Carte Noire Rosé</b> Appellation d'Origin Contrôlée, Côtes de Les Maîtres Vignerons de la Presqu'île de Saint Tropez, Provence AOC, France	
<b>RED</b>	
2015 <b>Tempranillo El Meson Crianza Tinto</b> Denominación de Origen Protegida, El Meson, Rioja DOP, Spain	
2017 <b>Montepulciano d'Abruzzo</b> Denominazione di Origine Protetta Farnese Vini, Abruzzo DOP, Italy by the glass 0,15 l	125

## BUBBLES

<b>Prosecco Mille Bolle</b> Spumante, Sacchetto, Veneto, Denomin. di Orig. Contr., Italy by the glass 0,15 l	125
by the bottle 0,75	600
<b>Champagne Vincent Gonet Brut</b> Champagne AOC, Champagne Gonet Sulcova, Champagne, Appellation d'Origin Contrôlée, France by the bottle 0,75 l	1690

## ROSE WINE

2015 <b>Carte Noire Rosé</b> 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	600
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## RED WINE

2015 <b>Tempranillo El Meson Crianza Tinto</b> Denominación de Origen Protegida, El Meson, Rioja DOP, Spain	
2017 <b>Cabernet Sauvignon</b> Vin de Pays D'OC, Belle Angéle, Languedoc-Roussillon VdP, France	
2017 <b>Syrah</b> Vin de Pays D'OC, Les Jamelles, Languedoc-Roussillon VdP, France	
2017 <b>Montepulciano d'Abruzzo</b> Denominazione di Origine Protetta Farnese Vini, Abruzzo DOP, Italy by the bottle 0,75 l	600
2014 <b>Barón de Ley Reserva Tinto</b> Denominación de Origen Protegida Barón de Ley, Rioja DOP, Spain	
2016 <b>Langhe Nebbiolo</b> Denomin. di Orig. Contr., Podere Ruggeri Corsini, Piemonte – Nebbiolo d'Alba, Italy	
2016 <b>Château de Malengin</b> Appellation d'Origin Contrôlée, Château Clarke Baron Edmond de Rothschild – Bordeaux, Saint Emilion AOC, France	
2017 <b>Sangiovese IGT „Don Camilo“</b> Identificazione Geografica Protetta, Farnese Vini, Abruzzo IGP, Italy by the bottle 0,75 l	890
2015 <b>Chianti Classico</b> Denomin. di Orig. Contr. e Garantita Chianti DOCG, Donna Laura, Toscana, Italy	
2013 <b>Altos Ibericos Reserva</b> Rioja DOP, Miguel Torres, Denominación de Origen Protegida, Spain	
2015 <b>Châteauneuf-du-Pape Rouge</b> Châteauneuf-du-Pape AOC, Château Cabrières, Côtes-du-Rhône, Appellation d'Origin Contrôlée, France by the bottle 0,75 l	1490

## DIGESTIV

<b>Limoncello</b> , 4 cl	100
<b>Mancino Vermouth</b> , 4 cl	100
<b>Licor 43</b> , 4 cl	150
<b>Disaronno Amaretto</b> , 4 cl	150
<b>Grappa Morbida</b> , 4 cl	220
<b>Hennessy Fine de Cognac</b> , 4 cl	390

## NON-ALC

<b>Mineral water</b> , 0,3 l	65
<b>Mineral water</b> , 0,75 l	95
<b>Freshly squeezed juice</b> , 0,2 l	105
<b>Soft drinks</b> , 0,33 l	75
<b>Homemade lemonade</b> , 0,3 l cucumber, ginger, strawberry, raspberry	95

## HOT

<b>Espresso</b>	70
<b>Espresso Lungo</b>	70
<b>Espresso Doppio</b>	95
<b>Espresso Macchiato</b>	85
<b>Cappuccino</b>	85
<b>Latte Macchiato</b>	85
<b>Hot Chocolate</b>	85

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