

SNACKS

<b>OYSTERS</b> (1 pcs.)	6 Eur
<b>grás FRIES</b> Mixed sweet potato and potato boats, hard cheese	8 Eur
<b>grás OLIVES</b> Herbs of Provence, sun-dried tomatoes	8 Eur
<b>BREADSTICKS</b> Hard cheese and cheese sauce	9 Eur
<b>grás SQUID RINGS</b>	10 Eur
<b>GLAZED WINGS</b>	11 Eur
<b>KATAIFI PRAWN TAILS</b> Ponzu mayo, mango coulis	17 Eur
<b>SPICY TUNA CRISPY RICE</b> 🍴	18 Eur
Fermented herbal honey	
<b>SEA DUO TARTARE</b> Salmon, tuna, avocado	17 Eur
<b>BEEF CARPACCIO</b> Truffle mayo, parmesan, arugula, nuts	20 Eur
<b>grás SNACK (3-4 pers.)</b> Grilled shrimp, marinated salmon, avocado & edamame patty, shrimp tostadas	21 Eur

SALAD

<b>BURRATA</b> Kumato tomatoes, strawberries, blueberries, nuts	17 Eur
<b>SHRIMP AND PEAR</b> Kale, strawberries	15 Eur
<b>SMOKED DUCK</b> Orange, vegetables, nuts	16 Eur

SOUPS

<b>SPANISH GAZPACHO</b> Bruschetta with avocado and grilled prawns	14 Eur
<b>FRENCH ONION SOUP</b> Bread topped with a trio of cheeses	13 Eur
<b>TOM KHA</b> Seafood	17 Eur

PIZZA

<b>MARGARITA</b>	15 Eur
<b>PROSCIUTTO</b> Arugula	16 Eur
<b>MILANO</b> Sun-dried tomatoes	16 Eur
<b>CHICKEN CAESAR</b> Romaine lettuce, crispy prosciutto	17 Eur
<b>SMOKED CHEESE</b> 🍴	16 Eur

MAIN COURSE

<b>ROASTED PORTOBELLO MUSHROOM</b> Goat cheese, pearl barley, bell pepper salsa	18 Eur
<b>BEEF BURGER</b> 🍴 Fries	18 Eur
<b>THREE-CHEESE PASTA WITH CHICKEN</b> Arugula, nuts	18 Eur
<b>MUSSELS</b> - Onion, white wine and cream sauce - Coconut milk sauce Fries or ciabatta bread	19 Eur
<b>FISH &amp; CHIPS</b> Green peas, caper mayo	22 Eur
<b>FISH OF THE DAY</b> Ask the waiter	- Eur
<b>PORK NECK</b> BBQ-glazed beetroot, celeriac, edamame beans	23 Eur
<b>DUCK BREAST FILLET</b> Pears, salted caramel, rice with nutmeg	26 Eur
<b>OX HEART</b> Mushroom velouté, pickled cucumbers, silky mashed potatoes	26 Eur
<b>LAMB CHOPS</b> Cauliflower and chickpea cream, pistachios, garlic butter	37 Eur
<b>BEEF STEAK</b> Grilled sugar bones, chimichurri, baby potatoes and hard cheese	36 Eur
<b>RIB-EYE</b> Five-pepper brandy sauce, potatoes	38 Eur

SIDES

Fresh vegetable salad	7 Eur
Grilled vegetables	7 Eur
Caramelized beets, nuts	7 Eur
grás pickled cucumbers, onions	7 Eur
Korean-style cauliflower 🍴	8 Eur
Green beans, soft goat cheese	9 Eur

DESSERTS

<b>MANGO PANNA COTTA</b>	8 Eur
<b>FONDANT</b> Dark chocolate, ice cream	9 Eur
<b>CHAMPAGNE DESSERT</b> Champagne jelly, strawberries	10 Eur
<b>PAVLOVA</b>	11 Eur

BEVERAGES

<b>TABLE WATER</b> 0,5 / 1 L	2 / 3 Eur
<b>TICHÉ</b> 0,33 L Sparkling/ still	3 Eur
<b>S. PELLEGRINO</b> 0,25 / 0,75 L Sparkling	4 / 6 Eur
<b>ACQUA PANNA</b> 0,25 / 0,75 L Still	4 / 6 Eur
<b>COCA-COLA/ SPRITE</b>	3,5 Eur
<b>FANTA</b> 0,25 L	3,5 Eur
<b>FEVER-TREE TONIC</b> 0,2 L	4 Eur
- Ginger ale - Rhubarb & Raspberry - Mediterranean	
<b>grás HOMEMADE LEMONADE</b>	5 Eur
<i>Ask the waiter about the flavors</i>	
<b>FRESHLY SQUEEZED JUICE</b> 0,2 L	5 Eur
- Orange - Grapefruit	
<b>JUICE „PAGO”</b> 0,2 L	3,5 Eur
- Orange - Multivitamin - Apple - Tomato	
<b>KVASS</b> 0,43 L Engelman Imperial	4,5 Eur
<b>SPARKLING TEA</b>	
- ACALA sparkling rose wine style 0,33 L	8 Eur
- ACALA sparkling white wine style 0,33 L	8 Eur
- SAICHO Jasmine 0,75 L	26 Eur

HOT DRINKS

<b>COFFEE</b>	
- Espresso	3 Eur
- Black coffee	3,5 Eur
- Black coffee with milk	4 Eur
- Latte	4,5 Eur
- Cappuccino	4,5 Eur
- Iced coffee with syrup	5,5 Eur
- Baileys latte	7 Eur
With plant-based milk	+0,5 Eur
<b>TEA</b>	3 Eur
- Black - Green - Fruit - Herbal	
<b>grás HOMEMADE TEA</b>	5 Eur
<i>Ask the waiter about the flavors</i>	






BEER

<b>ESTRELLA</b> On tap 0,33 / 0,5 L Lager, Spain	5 / 6 Eur
<b>LEFFE BRUNE</b> On tap 0,33 / 0,5 L Dark, Belgium	6 / 7 Eur
<b>HOEGAARDEN</b> On tap 0,33 / 0,5 L Wheat, Belgium	6 / 7 Eur
<b>CORONA</b> Bottled 0,33 L Lager, Mexico	6 Eur
<b>NON-ALCOHOLIC BEER</b>	6 Eur
- Guinness Draught, dark, Ireland 0,44 L - Menabrea, lager, Italy 0,33 L	

CIDER

<b>GALIPETTE</b> Bottled 0,33 L	6 Eur
- Brut - Rose - Non-alcoholic	

COCKTAILS

 <b>BUMBU RUM MULE</b>	14 Eur
Rum, ginger ale, passionfruit purée, lime juice	
<b>GIN &amp; TONIC:</b>	
 - Bombay gin	11 Eur
- Hendrick's gin	13 Eur
- Tanqueray Blackcurrant Royale gin	13 Eur
- Pink gin & tonic	13 Eur
 <b>grás PINK DREAM</b>	13 Eur
Cointreau, rhubarb / raspberry tonic, lemon juice	
 <b>PASSION FRUIT MARGARITA</b>	14 Eur
Tequila, Triple Sec, passionfruit purée, lemon juice	
 <b>CUBA LIBRE</b>	11 Eur
Rum, Coca-Cola, lime juice	
 <b>NEGRONI</b>	13 Eur
Gin, Campari, vermouth	
 <b>LONG ISLAND ICED TEA</b>	16 Eur
White rum, gin, tequila, Triple Sec, vodka, lime juice, Coca-Cola	
 <b>ESPRESSO MARTINI</b>	12 Eur
Vodka, Kahlúa coffee liqueur, espresso	
 <b>ISLAY AMBER</b>	14 Eur
Laphroaig smoky whisky, ginger ale, pepper & caramel syrups, cinnamon stick	
 <b>grás MANHATTAN</b>	17 Eur
Zacapa rum, sweet vermouth, dry vermouth	

NON-ALCOHOLIC:

 <b>GIN &amp; TONIC</b>	10 Eur
- Classic	
- Pink	
 <b>APEROL SPRITZ</b>	10 Eur
 <b>MIMOSA</b>	10 Eur

SHOTS (2 pcs.):

 <b>OLMECA TEQUILA x SANGRITA</b>	15 Eur
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SUMMER SPECIALS

<b>COCKTAILS:</b>	
 <b>SPRITZ:</b>	12 Eur
- Limoncello	
- Campari	
- Aperol	
- Apricot	
 <b>STRAWBERRY GIN TONIC</b>	14 Eur
Gin, rhubarb / cucumber tonic, strawberry and caramel syrups	
 <b>STAR MARGARITA</b>	14 Eur
Triple sec liqueur, Butterfly tequila, lime juice	