

APETIZERS

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| TRUFFLE ARANCINI | 305 Kč |
| vialone nano rice, truffle veloutata, fermented honey, carbonara emulsion | |
| CAPONATA E BURRATA | 365 Kč |
| bell peppers, aubergine, celery, tomatoes, burrata, olive oil | |
| FRIED CHICKEN CORNDOG | 365 Kč |
| boneless chicken thigh, wild garlic, chilli, saffron, ginger, kimchi mayonnaise | |
| BEEF TARTARE | 385 Kč |
| anchovies, potato crumble, parmesan espuma | |
| SHRIMP CRUDO | 425 Kč |
| argentine cruettes in citrus vinaigrett, radishes, cottage cheese, dill, baby gem salad | |
| MOSCARDINI ON THE GRILL | 375 Kč |
| baby octopus moscardini, n'duja, crema di patate, tomato concase, wild garlic | |
| BEEF RIB AND ASPARAGUS | 405 Kč |
| grilled beef short rib asado, white asparagus, caramel sauce, pickled onions | |

MAINS

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| RISOTTO WITH SPRING HERBS | 405 Kč |
| rice vialone nano, butter, nettles, parmesan fondue | |
| RAVIOLI WITH PECORINO FOAM | 465 Kč |
| ravioli stuffed with beef, pecorino, wild garlic, lemon zest, butter emulsion | |
| RISOTTO NEGRO WITH CALAMARI | 485 Kč |
| rice vialone nano, sepia ink, butter, lemon, grilled calamari | |
| GRILLED SEASONAL FISH | 580 Kč |
| grilled seasonal vegetables, bacon veloute | |
| GRILLED OCTOPUS | 705 Kč |
| grilled seasonal vegetables, bacon veloute | |
| GRILLED T-BONE STEAK – DRY AGED | 280 Kč / 100g |
| grilled seasonal vegetables, beef jus, seasonal salad | |
| GRILLED FILLET MIGNON – DRY AGED | 300 Kč / 100g |
| grilled seasonal vegetables, beef jus, seasonal salad | |

PIZZA

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| MARGHERITA | 295 Kč | UMAMI | 395 Kč |
| sugo san marzano, grana padano, basil, mozzarella | | cream, truffle, grana padano, egg yolk, katsuobushi | |
| NASTY SALAMI | 375 Kč | PORCI PRIMAVERA | 375 Kč |
| sugo san marzano, n'duja, ventricina, mozzarella, onion | | pea puree, mozzarella, salsiccia, mint, parsley, chilli mayo | |
| CAPRICCIOSA E CRUDO | 395 Kč | ASPARAGUS FLATBREAD | 395 Kč |
| sugo san marzano, prosciutto crudo, champignons, mozzarella, artichokes | | asparagus, genovese pesto, wild garlic, burrata, lemon zest | |
| SPICY QUATTRO FORMAGGI | 395 Kč | SEAFOOD FEAST | 585 Kč |
| cream, parmesan, mozzarella, gorgonzola, fontina, n'duja | | creme fraiche, raw shrimp, tuna sashimi, salmon roe, dill, pickled shallots | |

TRY OUR MAYOS WITH PIZZA FOR COMPLETELY NEW EXPERIENCE

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| TRUFFLE MAYO | 85 Kč | FERMENTED CHILLI MAYO | 85 Kč |
| GARLIC MAYO | 65 Kč | | |

SNACKS

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| ANTIPASTO MIXTO | 345 Kč |
| prosciutto crudo, fontina, pecorino romano, taleggio, olives taggaschie, n'duja, artichoke | |
| FRIED CHIPS | 245 Kč |
| pickled mussels, italian peppers, kimchi powder, msg | |

DESSERTS

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| BUDINO BRULLÉ | 225 Kč |
| bread puding, almonds, vanilla cream, caramelized sugar | |
| MILLE FEUILLE | 185 Kč |
| puff pastry, cream cheese, nutmeg, pistachios, sea buckthorn | |


SEASONAL COCKTAILS

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|  | CHAMOMILE MARGARITA 0% Non-alcoholic Tequilla infused with chamomile, chamomile, lemongrass, lime superjuice, citrus cordial | 265 Kč |
|  | CELERY GIMLET 0% Non-alcoholic Gin, apple, celeriac, Supasawa | 245 Kč |
|  | HAŠLERKA SPRITZ Absinth st. Antoine, cherry almond, verjus oleo saccharum, supasawa, soda | 275 Kč |
|  | GUANCIALE OLD FASHIONED Tanqueray gin blend, grep, Peychaud's bitter, tonik | 335 Kč |
|  | DAISY SOUR Smirnoff vodka infused with daisies, Singleton 12, lillet blanc, daisy cordial | 325 Kč |
|  | KLIKVUŠKA CAIPIRUŠKA Cachaca Magnifica, cranberry puree, nettle jelly | 315 Kč |
|  | BOHEMIAN HIGHBALL Becherovka, angelica syrup, supasawa, soda | 265 Kč |
|  | FERNET AND SAKÉ Clarified Fernet Stock, Sake, Jasmine Rice, Rice Chips | 335 Kč |
|  | ROSE HIP TOM COLLINS Tanqueray infused with rosehip and hibiscus, rosehip cordial, lemon | 275 Kč |
|  | WHITE CHOCOLATE VODKATINI Smirnoff vodka, carpano dry vermouth, white chocolate, tarragon espuma | 285 Kč |

WINE BY GLASS 0,1l

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| Bubbles | PROSECCO TREVISO BRUT DOC Col Sandago, Veneto, Italy | 180 Kč |
| | VOUVRAY MOUSSEUX BRUT NATURE De chanceney, Loire, France | 230 Kč |
| White | PINOT GRIGIO Zorzettig, Friuli, Italy | 145 Kč |
| | RIESLING Loimer, Kamptal, Austria | 175 Kč |
| | CUVÉE BLANC Zlatý roh, Děvín, Slovakia | 195 Kč |
| Orange | ORANGE LABEL 7 řádků, Velkopavlovicko, Czechia | 210 Kč |
| | CHIANTI SUPERIORE DOCG Fiorini, Toskánsko, Italy | 145 Kč |
| | PEZAT ROUGE Chateau Teyssier, Bordeaux, France | 205 Kč |
| Red | DUNAJ Kasnyik, Strekov, Slovakia | 235 Kč |

POINT OG COCKTAILS

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|---|---|---------------|---|---|---------------|
|  | SEX & THE PROSECCO Smirnoff vodka, Cointreau, homemade grenadine, lemon, prosecco | 270 Kč |  | OMG G&T OMG gin infused with rosemary, tonic | 295 Kč |
|  | BĚTON Becherovka, citrus-herb syrup, tonic | 225 Kč |  | POINT MOJITO Pampero Rum infused with coconut, lime and mint cordial | 225 Kč |
|  | FERNET SPUMONI Fernet Stock, Campari, grapefruit cordial, soda | 225 Kč |  | BLOODY MARY Smirnoff vodka infused with horseradish, sugo san marzano, worchester sauce, tabasco, lemon | 290 Kč |
|  | PAPRIKA'S FAVOURITE Tanqueray gin blend, grapefruit, Peychaud's bitters, tonic | 265 Kč |  | BASIL SOUR Tanqueray gin infused with basil, white black pepper, lime | 295 Kč |

PIVO & CIDER

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| PILSNER URQUELL 0,33 l | 95 Kč | BIRELL 0,33 l | 75 Kč |
| CORONA 0,33 l | 115 Kč | TÁTŮV SAD CIDER 0,33 l / polosuchý, suchý | 95 Kč |

Allergen information available on request from the staff.
Follow us on Instagram @pointbarcz.