

STARTERS

TRUFFLE ARANCINI	295 Kč
vialone nano rice, truffle veloutata, fermented honey, carbonara emulsion	
CAPONATA E BURRATA	335 Kč
bell peppers, aubergine, celery, tomatoes, burrata, olive oil	
FRIED CHICKEN CORNDOG	335 Kč
boneless chicken thigh, wild garlic, chilli, saffron, ginger, kimchi mayonnaise	
BEEF TARTARE	385 Kč
anchovies, potato crumble, parmesan espuma	
SHRIMP CRUDO	395 Kč
argentine cruettes in citrus vinaigrett, radishes, curd cheese, dill, baby gem salad	
MOSCARDINI ON THE GRILL	285 Kč
baby octopus moscardini, n'duja, crema di patate, tomato concase, wild garlic	
BEEF RIB AND ASPARAGUS	295 Kč
grilled beef short rib asado, white asparagus, caramel sauce with cranberries, pickled onions	

MAINS

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 NERO 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

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

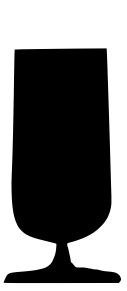
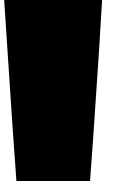
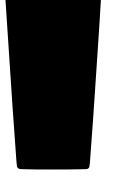
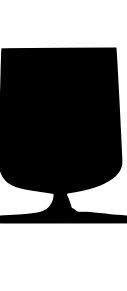
TRUFFLE MAYO	85 Kč	FERMENTED CHILLI MAYO	85 Kč
GARLIC MAYO	65 Kč		

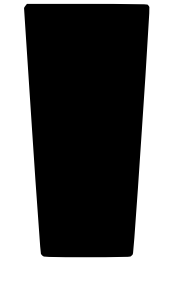
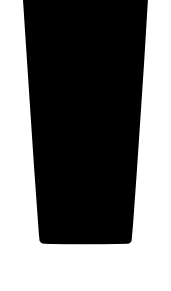
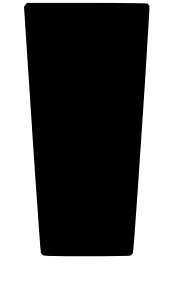
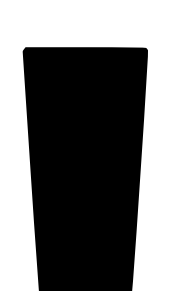
SNACKS

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

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			WINE BY GLASS _{0,1l}		
	CHAMOMILE MARGARITA 0% Non-alcoholic Tequilla infused with chamomile, chamomile, lemongrass, lime superjuice, citrus cordial	265 Kč	Bubbles	PROSECCO TREVISO BRUT DOC Col Sandago, Veneto, Italy	180 Kč
	CELERY GIMLET 0% Non-alcoholic Gin, apple, celeriac, Supasawa	245 Kč		VOUVRAY MOUSSEUX BRUT NATURE De chancený, Loire, France	230 Kč
	HAŠLERKA SPRITZ Absinth st. Antoine, cherry almond, verjus oleo saccharum, supasawa, soda	275 Kč	White	PINOT GRIGIO Zorzettig, Friuli, Italy	145 Kč
	GUANCIALE OLD FASHIONED Guanciales infused Bulleit bourbon, oak smoke, angostura bitters, prosciutto chips	335 Kč		RIESLING Loimer, Kamptal, Austria	175 Kč
	DAISY SOUR Smirnoff vodka infused with daisies, Singleton 12, lillet blanc, honey, daisy cordial	325 Kč	Orange	CUVÉE BLANC Zlatý roh, Děvín, Slovakia	195 Kč
	KLIKVUŠKA CAIPIRUŠKA Cachaca Magnifica, cranberry puree, nettle jelly	315 Kč		ORANGE LABEL 7 řádků, Velkopavlovicko, Czechia	210 Kč
	BOHEMIAN HIGBALL Becherovka, angelica syrup, supasawa, soda	265 Kč	Red	CHIANTI SUPERIORE DOCG Fiorini, Toskánsko, Italy	145 Kč
	FERNET AND SAKÉ Clarified Fernet Stock, Sake, Jasmine Rice, Rice Chips	335 Kč		PEZAT ROUGE Chateau Teyssier, Bordeaux, France	205 Kč
	ROSE HIP TOM COLLINS Tanqueray infused with rosehip and hibiscus, rosehip cordial, lemon	275 Kč		DUNAJ Kasnyik, Strekov, Slovakia	235 Kč
	POPPY SEED MAI TAI Angostura Reserva, Angostura 7. Y.O., Cointreau, Poppy Seed Milk, Poppy Seed Cordial	295 Kč			

POINT OG COCKTAILS					
	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			
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.
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