



OHNISKO

MENU



RAW & PICKLED

Raw oyster Classic /FR/ 1pc (14) Mignonette, tabasco, lemon.	6.00€	Beef tartare Ohnisko /ARG/ 100g (1,3,4,10) Beef tenderloin tartare with anchovies, capers, onion, dijon mustard, egg yolk, truffle mayonnaise and grilled sourdough bread.	18.50€
Raw oyster Chef's choice /FR/ 1pc (14) Cucumber sorbet, gin, lime, maldon salt.	6.50€	Ostrich tartare /SVK/ 100g (3,6,11) With unagi sauce, avocado, wasabi mayonnaise, daikon and rice chips.	18.50€
Raw oyster Mexico /FR/ 1pc (14) Mezcal, lime, smoked salt, tajin spice.	6.50€	Tuna tartare 90g (1,4,6,7,11) Ponzu, wasabi-avokado, wakame, Thai basil a rice chips.	17.00€
Raw oyster Korean /FR/ 1pc (6,11,14) Bulgogi sauce, cilantro, green onion, sesame.	6.50€	Carpaccio "Classic" /ARG/ 80g (1,7) Thin slices of raw beef loin, olive oil, aged balsamico, arugula, capers, parmesan and sourdough bread.	17.00€
Raw oyster Japan /FR/ 1pc (6,11,14) Ponzu, pear, daikon, mint.	6.50€		

SOUPS

Tom Kha 0,9l / 0,45l (2,4) Mildly spicy thai coconut soup flavored with galangal and kafir limes with prawns, grilled chicken thigh, mushrooms, tomatoes and rice noodles.	15.00€ / 11.00€	Soup of the day Ask your waiter about soup of the day.
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JOSPER GRILL

BEEF STEAKS	OTHER TYPES OF MEAT
Rib Eye Angus USDA Prime Wet Aged /USA/ 100g/17.50€ <i>The weight of the steak is 300g - 500g. Ask the waiter about the current pieces.</i> Steak with higher fat content. Highest quality of meat according to USA certification. Only 3% of beef reach this certificate.	Ostrich steak /SVK/ 250g 36.00€ Ostrich meat contains almost no fat or cholesterol. It has a high content of proteins, iron, B vitamins and other minerals. It is a lean and healthy alternative to beef. Flavor and tenderness is similar to beef tenderloin with a slight hint of a game meat.
Top Blade Wet Aged /USA/ 100g/13.50€ <i>The weight of the steak is 300g - 500g. Ask the waiter about the current pieces.</i> Central part of beef chuck. The second most tender meat on the bull. Tender and juicy steak with distinctive meaty flavor and significant fat marbling.	Tuna steak (Sashimi AA grade) 250g 37.00€ It contains a lot of omega-3 fatty acids, so it has beneficial health effects. Suitable for steak or raw preparation.
Beef tenderloin Wet Aged /ARG/ 250g 39.00€ Beef tenderloin is under the ribs, near spine. It is the least exercised muscle therefore it is also the most tender.	Jerk Chicken /SVK/ 230g 18.00€ Boneless chicken thigh from Topolnica in a Jamaican marinade.
Flank Steak Wet Aged /SVK/ 250g 28.00€ Also known as "Bavette de flanchet". Long and flat cut from abdominal muscles with low fat and flavorful meaty taste.	Catch of the day --- Ask your waiter about fresh fish offer.

STEAK SIDE DISHES AND SOUCES

One side dish and one butter/sauce are for free when ordering steak.

Peaches / Greengage / Plums 180g (7,8) (according to current availability) Grilled peaches with bacon, goat cheese, pecan nuts, maple sirup and aged balsamico.	ALSO VEGGIE VERSION 11.00€	Truffle butter (7)
Grilled Caesar 280g (1,3,4,7) Grilled romaine lettuce with caesar dressing, herb croutons and parmesan.	10.00€	Cowboy butter (7)
Sweet potato 150g (7) Grilled sweet potato with avocado, black lentils, Feta cheese, cilantro and mint.	VEGE 10.00€	Mint Chimichurri
Cold vegetable salad 250g (7) With olives, dried tomatoes, artichokes and Feta cheese.	VEGE 10.00€	Basil Aioli (3)
Warm salad 300g (10) With grilled seasonal vegetables and potatoes with mustard - herb dressing, arugula and crispy capers.	VEGE 10.00€	BBQ sauce
		Cranberry sauce
		Cep mushroom sauce (7)
		40g / 3.00€

JOSPER GRILL		BBQ & SMOKED	
Grilled baby octopus 150g (1,14) On a salad with potatoes, tomatoes, onion, olives and capers with parsley-lemon vinaigrette and sourdough bread.	18.00€	Pork ribs Ohnisko 500g (1,3,7,10) Pork ribs from our smoker with Bourbon glaze, coleslaw, molasses BBQ sauce and cornbread.	19.90€
Beef Truffle Burger 150g (1,3,6,7) With aged beef, truffle mayonnaise, caramelised onion with bacon jam, grilled mushrooms and Volovec cheese. VEGETARIAN VERSION WITH BEYOND MEAT + 2.00€	13.00€	Chicken Wings Hot 400g (1,3,7,10) Chicken wings from our smoker with hot habanero marinade, coleslaw, bbq sauce and mac & cheese.	15.00€
Grape leaves 120g (1,7) Grilled and pickled, filled with bryndza (traditional fermented sheep cheese) and herbs, tomato jam and grilled garlic baguette.	VEGGIE 13.00€	Pulled Pork Burger 200g (1,3,7,9,10) Smoked pulled pork shoulder with molasses BBQ sauce, mustard-honey mayonnaise, cheddar, panfried onion and pickled cucumbers, coleslaw. VEGETARIAN VERSION WITH BEYOND MEAT + 2.00€	13.00€
Raclette 230g (1,3,7) Aromatic swiss cheese on grilled potatoes, gherkins, pickled pearl onions and truffle mayonnaise.	VEGGIE 11.00€	Pastrami Reuben Sandwich 170g (1,3,7,9,10) Sourdough bread toasted on butter with homemade pastrami, (pickled, smoked, steamed beef brisket) fermented red cabbage, emmentaler, pickled cucumber and russian dressing.	14.00€
Hummus 270g (1,11) Green hummus with vegan "meatballs", grilled mushrooms, pickled radishes, kale chips, cilantro, dill and matzah.	VEGAN 15.00€	Turkey Sandwich /SVK/ 170g (1,3,7) With smoked turkey breast, basil aioli, mozzarella, arugula, tomatoes and tomato jam.	13.50€
SWEET			
Burnt Cheesecake 140g (1,3,6,7) Burnt basque cheesecake with fresh dates, caramel with fermented soybeans and chinese 5 spices ice cream.	7.50€	Coco Loco 100g (7) Homemade "Rafaello", grilled pineapple compressed with rum, Yuzu caviar, cocoa-rum juice, smoked pineapple purée.	6.50€
ORDER IN ADVANCE		SNACKS	
Grilled lobster // Grilled spiny lobster // Grilled crab // Roasted pig // Roasted Lamb Our seafood is alive when we buy it. Therefore measure, price and delivery time depends on actual situation on the market. Our Head Chef will recommend the side dishes according to season and your wishes.		Freshly grilled almonds 70g (8) Edamame 120g (6,11) Grilled unripe soybeans in a pod with maldon salt, korean chilli flakes and tonkatsu sauce.	VEGAN 4.90€ VEGAN 5.50€
MENU FOR DOGS			
N&D Ocean granules Superpremium petfood with hypoallergenic formula. It contains cod, spelt, oats and well balanced mix of fruits and vegetables. Easy digestible and natural recipe.		N&D Lamb & Blueberry granules Superpremium petfood with low glycemic index. Mixture of lamb, blueberries, spelt, dried vegetables and other healthy ingredients.	
Dinner for your dog is free when your bill is above 5.00€. Menu for dogs is brought to you by our friends from www.krmiva.sk .			
MENU IS CREATED BY OUR HEAD CHEF MICHAEL THIRY INSTAGRAM: MICHAEL_THIRY			
<p>1. Obilniny obsahujúce lepok (t. j. pšenica, raž, jačmeň, ovos, špalda, kamut a výrobky z nich. 2. Kôrovce a výrobky z nich. 3. Vajcia a výrobky z nich. 4. Ryby a výrobky z nich. 5. Arašidy a výrobky z nich. 6. Sójové zrná a výrobky z nich. 7. Mlieko a výrobky z neho. 8. Orechy, ktorými sú mandle, lieskové orechy, vlašské orechy, kešu, pekanové orechy, para orechy, pistácie, makadamové orechy a queenslandské orechy a výrobky z nich. 9. Zeler a výrobky z neho. 10. Horčica a výrobky z nej. 11. Sezamové semená a výrobky z nich. 12. Oxid siričitý a siričitany v koncentráciach vyšších ako 10 mg/kg alebo 10mg/lvyjadrené ako SO2 13.Vičí bób a výrobky z neho. 14.Mäkkýše a výrobky z nich. Nedporúča sa, aby tepelne nespracované mäso a vajcia konzumovali deti, tehotné a dojčiacie ženy a ľudia s oslabenou imunitou. Váha mäsa je uádaná v surovom stave.</p>			
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