



OHNISKO

MENU



Welcome to a our place!

Our kitchen is built on traditional techniques such as grilling, smoking and fermentation, but we take this further by bringing global flavors while respecting local ingredients. Food is love and in the spirit of the motto “**Sharing is caring**”, we encourage our guests to share their meals and experience as many of the vibrant flavors as possible that Ohnisko has to offer.

We serve our dishes gradually to the center of the table, without any specific order.

Is it a feast? Is it an informal approach to a tasting menu? Yes.

Sit back, relax and immerse yourself in the signature Ohnisko atmosphere.

OYSTER MENU

Bretagne oysters Speciales n.01, always fresh, always alive.

Raw oyster Classic /FR/ 1pc (14) Mignonette, tabasco, lemon, horseradish.	6.80€	Raw oyster French /FR/ 1pc (1,7,14) Fermented home-made butter, lemon, sourdough bread.	6.80€
Raw oyster Special /FR/ 1pc (4,7,14) Crème fraîche, chives, sturgeon "caviar", kampot pepper, lemon.	6.80€	Raw oyster Mexican /FR/ 1pc (14) Mezcal, lime, smoked salt, tajin spice.	6.80€
Raw oyster Fruity /FR/ 1pc (14) Passion fruit, vanilla, prosecco, maldon salt.	6.80€	Raw oyster Korean /FR/ 1pc (6,11,14) Bulgogi sauce, cilantro, green onion, sesame.	6.80€
Raw oyster Smoky /FR/ 1pc (1,14) BBQ sauce, Mangalica bacon, fried onion, spring onion, parsley.	6.80€	Raw oyster Japanese /FR/ 1pc (6,11,14) Ponzu, pear, mint.	6.80€

SMALL DISHES

Sharing is caring. Create your own tasting menu in the middle of your table.

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 with garlic confit butter.	19.00€	Quail /FR/ 220g (7) Grilled quail, apricot sauce with smoked jalapeño, baby spinach with goat cheese and pine nuts.	19.00€
Ostrich tartare /SVK/ 100g (3,6,11) With unagi sauce, wakame, wasabi mayonnaise, and rice chips.	19.00€	Ostrich liver /SVK/ 130g (4,5,6,11) Ostrich liver satay with peanut sauce, cucumber salad and grilled sweet potato.	17.00€
Lamb tartare /NZ/ 100g (1,3,7,10) Lamb loin tartare with horseradish cream, smoked sheep cheese, pickled mushrooms, Erős Pista mayonnaise, cured egg shavings and grilled sourdough bread .	19.00€	Mezze 230g (1,3,7,10,11) Herb hummus, muhammara, labneh with bryndza (traditional fermented sheep cheese), fresh and pickled vegetables, buns with garlic and dill.	16.00€ 
Slovak "Vitello Tonnato" /SVK/ 100g (1,3,4) Poached veal loin, smoked trout sauce, sturgeon "caviar", capers and sourdough bread.	19.00€	Peaches / Greengage / Plums 180g (7,8) (according to current availability) Grilled peaches/greengage/plums with bacon, goat cheese, pecan nuts, maple syrup and aged balsamico.	11.00€ 
Soas sam rot fish /SVK/ 130g (4,6,11) Grilled freshwater fish with thai spicy sweet & sour salsa, cilantro, chilli and grilled pineapple.	17.00€	Freshwater Crawfish /NL/ (2,9,10) 500g Flavored with Cajun spices. Crawfish is delivered to Ohnisko alive.	19.00€
Duck /SVK/ 130g (1,7,9) Smoked duck breast, celeriac purée, Grand Marnier gastrique, burnt milk with vanilla, malt chips.	18.00€	Tom Kha 0,45l (2,4,11) Mildly spicy Thai coconut soup flavored with galangal and kaffir limes with prawns, grilled chicken thigh, mushrooms, tomatoes and rice noodles.	12.00€

JOSPER GRILL COMBO

One side dish and one butter/sauce is included within the price when ordering from this category.

BEEF STEAKS

We season our steaks with kampot pepper, maldon sea salt and Croatian olive oil from our friend Ante.

Rib Eye Angus USDA Prime /USA/ 100g/17.50€

The average weight of the steak is 350g.

Ask the waiter about the exact weight.

A steak with higher fat content. This fat brings flavor and unmistakable juiciness and tenderness.

Highest quality of meat according to USA certification.

Only 3% of beef reach this certificate.

Striploin Wagyu A5 /JPN/ 125g 75.00€

Wagyu beef from Kagoshima. Rare, highest grade A5 according to Japanese certification.

Less than 1% of all Japanese steaks are rated at such a quality.

Beef tenderloin /ARG/ 250g 39.00€

Beef tenderloin is under the ribs, near the spine. It is the least exercised muscle therefore it is also the most tender one.

Flank Steak /IRL/ 250g 28.00€

Also known as "Bavette de flanchet". Long and flat cut from the abdominal muscles with low fat and flavorful meaty taste.

BEST OF THE REST

Brown trout /SVK/ (4) 100g/7.00€

The weight of the fish is 300 - 500g.

Ask the waiter about the exact weight.

In BIO quality from Zbojnícke ponds in Smolnícka Píla farm.

The brown trout and "Hlavátka" are the only original species of the salmonid family in Slovakia. Unlike rainbow trout, it requires cleaner, colder and flowing water.

Lamb loin /NZ/ 200g 35.00€

Boneless lamb loin with lemons and rosemary.

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.

Chicken thighs /SVK/ 230g 19.00€

Boneless chicken thigh from Topolnica farm in BBQ marinade

JOSPER GRILL SIDE DISHES

Fresh salad 250g

Leafy salad with seasonal vegetables.

DRESSING: honey-mustard (al:10), ranch (al:3,7,10) or olive oil and aged balsamico

CHEESE: bryndza, parmesan or brie (al:7)



10.00€

Potatoes & Vegetables 350g (7)

Grilled potatoes and seasonal vegetables with garlic confit butter.



10.00€

Grilled Caesar 280g (1,3,4,7)

Grilled baby romaine lettuce with Caesar dressing, herb croutons and parmesan.



10.00€

Sweet potato vol. 2 200g (7)

Grilled sweet potato with bryndza, crème fraîche, chives, ramsons and Magalica bacon.



10.00€

JOSPER GRILL SAUCES

Truffle butter (7)

Café de Paris butter (7)

Mint chimichurri

Hoisin dip (6,11)

Cep mushroom sauce (7)

Peanut "Satay" sauce (4,5,6,11)

Pfeffer sauce (7,9)

BBQ sauce

40g / 3.00€

BBQ FROM OUR SMOKEHOUSE

American classics with a Central European twist.

Pork ribs /SVK/ 500g (10) 23.00€

Sticky pork ribs with bourbon glaze.

Chicken wings /SVK/ 400g 19.00€

With spicy habaño marinade.

Turkey breast /SVK/ 220g 19.00€

Brined with smoked paprika, thyme, basil and oregano.

BBQ Plate /SVK/ 600g (10) 25.00€

Pork ribs, chicken wings and turkey breast.


BBQ is served with buns with garlic and dill, coleslaw, beer braised beans, pickled vegetables, buttermilk farm dressing and molasses BBQ sauce. (1,3,7,9,10)

SANDWICH

On our homemade brioche sandwich bread.

Dirty Truffle Sandwich 170g (1,7,9,10) 17.00€
Beef cheeks, truffle demi-glace, Emmentaler, Hiadlovac, spicy homemade mustard, herb salsa, mustard caviar, pickled cucumbers and onions.

Duck Pastrami Reuben Sandwich 170g (1,3,7,9,10) 16.00€
Duck breast "Pastrami", Emmentaler, fermented red cabbage, pickled cucumber and mild spicy dressing.

Jackfruit Sandwich 170g (1,3,6,11) 15.00€ 
Unripe jackfruit, hoisin, marinated carrot and cucumber, spring onion, mayonnaise with fermented chilli, cilantro and chilli.

Turkey Sandwich vol. 2 170g (1,3,7) 14.00€
Smoked turkey breast with apricot-cranberry chutney, Brie cheese and salad leaves.

WINE & BEER SNACKS

Edamame 120g (6,11) 5.50€
Grilled unripe soybeans in the pod with maldon salt, Korean chilli flakes, sesame and tonkatsu sauce.

Bread with lard 80g (1,3) 6.00€
Grilled sourdough bread with ostrich lard, maldon salt, spring onion, shaved cured egg and herb salsa.

Century egg 60g / 1pc (3,6,11) 6.00€
Duck egg aged in green tea and ash, flavored with black vinegar, sesame oil, chilli, spring onion, cilantro and garlic

Freshly grilled almonds 70g (8) 5.00€

SWEET & CHEESE

Burnt Cheesecake 140g (1,3,6,7) 7.50€
Burnt Basque cheesecake with Chinese dates, caramel with fermented soybeans and Chinese five-spice ice cream.

Coco Loco 100g (7) 6.50€
Homemade "Rafaello", grilled pineapple compressed with rum, yuzu "caviar", cocoa-rum juice and smoked pineapple purée.

Bone marrow 100g (1,3,7,8) 7.50€
Braided bread baked with almonds and bone marrow, marzipan cream and honey sauce with a hint of cep mushroom.

Ice Cream 50g (3,7,8) 3.50€
Plum-cinnamon ice cream with pickled green walnuts.

Sorbet 80g (7,8) 6.50€
Fennel sorbet with bryndza, pecan nuts and Tokaj wine from "U Koňa" winery.

Cheese 100g (1,3,7,8) 14.00€
Selection of mature cheeses from raw cows milk from the Hiadlovský farm, Brie and goat cheese & selection of cheese accompaniments.

ORDER IN ADVANCE

At least 48 hours in advance

**Grilled lobster // Roasted piglet
Roasted lamb // Roasted turkey**

Our seafood is alive when we buy it. Therefore weight, 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.

MENU IS CREATED BY OUR HEAD CHEF MICHAEL THÍRY
INSTAGRAM: MICHAEL_THIRY

MENU FOR DOGS

N&D Ocean pellets

Superpremium petfood with hypoallergenic formula. It contains cod, spelt, oats and well balanced mix of fruits and vegetables.

Dinner for your dog is free when your bill is above 5€. Menu for dogs is brought to you by our friends from www.krmiva.sk.

1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut and products thereof). 2. Crustaceans and their products. 3. Eggs and eggs products. 4. Fish and fish products. 5. Peanuts and products thereof. 6. Soybeans and products thereof. 7. Milk and milk products. 8. Nuts, which are almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts. and Queensland nuts and products thereof. 9. Celery and products made from it. 10. Mustard and products thereof. 11. Sesame seeds and products thereof. 12. Sulfur dioxide and sulfites in concentrations greater than 10 mg/kg or 10mg/lexpressed as SO2 13. Lupins and their products. 14. Shellfish and shellfish products.

It is not recommended that uncooked meat and eggs be consumed by children, pregnant and lactating women, and people with weakened immune systems. The weight of the meat is indicated in the raw state.

**DID YOU ENJOY YOUR VISIT?
WE WOULD APPRECIATE YOUR
REVIEW. WE HOPE TO SEE YOU
AGAIN SOON.**



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