



OHNISKO

MENU



Welcome to our place!

Our cuisine is rooted in traditional techniques – grilling, smoking, and fermentation. We take them further by blending them with global flavors, always with respect for local ingredients. For us, food is love. In the spirit of “Sharing is caring,” we invite you to share, taste and discover as many of the vibrant flavors Ohnisko has to offer as possible.

Our dishes are served gradually to the center of the table, without a fixed order.

Is it a feast? Is it an informal tasting experience? Yes.

Sit back, relax, and let yourself be carried away by Ohnisko's signature atmosphere.

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.

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.

Caviar Royal Imperial Auslese 10g (1,4,7)

29.00€

This sturgeon caviar is a cross between Beluga and Japanese sturgeon. Acipenser Schrenkii Connoisseurs place great emphasis on the light brown to amber color with a golden sheen and especially on the large and firm grains that characterize this caviar. The taste is buttery with an almond aftertaste. Served with grilled Japanese milkbread and fermented butter with chives, dill and chervil.

Freshly grilled almonds 70g (8)

5.00€

SMALL DISHES

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

Beef tartare Ohnisko /ARG/ 100g (1,3,4,7,10)

19.00€

Beef tenderloin tartare with anchovies, capers, onion, dijon mustard, egg yolk, truffle mayonnaise and grilled sourdough bread with garlic confit butter.

Ostrich tartare /SVK/ 100g (6,7,11)

19.00€

Hand-cut ostrich tartare seasoned with sesame oil, ginger and spring onion, served with unagi sauce, wasabi avocado cream, radish sprouts, and crispy rice chips.

Lamb tartare /NZ/ 100g (1,3,7,10)



19.00€

Lamb loin tartare with horseradish cream, smoked sheep cheese, pickled mushrooms, Erős Pista mayonnaise, cured egg shavings and grilled sourdough bread.

"Tonnato" beef tenderloin 100g (1,3,4)

19.00€

Slices of grilled beef tenderloin (chilled and marinated in red wine), smoked trout sauce, sturgeon caviar, capers and sourdough bread.

Soas sam rot fish /SVK/ 130g (4,6,11)



17.00€

Grilled freshwater fish with thai spicy sweet & sour salsa, cilantro, chilli and grilled pineapple.

Duck /SVK/ 130g (1,7,9)

18.00€

Smoked duck breast, celeriac purée, Grand Marnier gastrique, burnt milk with vanilla, malt chips.

Foie gras /SVK/ 90g (1,3,7,8)

19.00€

Grilled fattened duck liver from Topolnca, Japanese milk bread toasted in duck fat, onions pickled in spruce honey, parsley pesto with Erős Pista, and paprika jam.

Mexican "Hummus" 250g (7)



17.00€

Mexican black bean hummus, salad with marinated grilled baby corn, jalapeño, beans and fresh vegetables, feta, mint, coriander and wheat tortillas.

Peaches / Greengage / Plums 180g (7,8)

11.00€

(according to current availability)

Grilled peaches/greengage/plums with bacon, goat cheese, pecan nuts, maple syrup and aged balsamico.

Tom Kha Nuea 0,45l (2,4,11)



14.00€

Mildly spicy Thai coconut soup flavored with galangal and kaffir limes with grilled slices of beef tenderloin, mushrooms, tomatoes and rice noodles.

VEGGIE

ALSO
VEGGIE
VERSION

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.

Beef tenderloin Wagyu A5 /JPN/ 200g 95.00€

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 Grainfed /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 Grainfed /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

River Trout "en Papillote" 170g (4,7) 22.00€

River trout fillet from the Smolnik fish ponds, slow-roasted on the grill in Tokaj wine with butter, Ante's olive oil, tomatoes, onion, garlic and parsley. We recommend grilled sourdough bread or an ash-baked potato as a side.

Lamb loin /NZ/ 200g 35.00€

Boneless lamb loin with lemons and rosemary.

Duck breast 220g 22.00€

Grilled duck breast.

Chicken thighs /SVK/ 230g (10) 19.00€

Boneless chicken thigh from Topolnica farm in apricot BBQ marinade.

Lion's mane 180g (6) 22.00€

An exceptional mushroom with an appearance reminiscent of sea coral.

In gastronomy, it is valued for its delicate, crab-like flavor. It contains bioactive compounds that support the nervous and digestive systems and is studied for its potential to slow brain aging and prevent neurodegenerative diseases.

JOSPER GRILL SIDE DISHES

Fresh salad 250g 10.00€

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)

Potatoes & Vegetables 350g (7) 10.00€

Grilled vegetables and an ash-roasted potato with confit garlic butter, sour cream and chives.

Grilled Caesar 280g (1,3,4,7) 10.00€

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

Sweet potato vol. 2 200g (7) 10.00€

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

Grilled pumpkin 180g (7,11) 10.00€

Grilled pumpkin with maple sirup, tahini yoghurt, pommegrenate, pine nuts, mint, cilantro and parsley.

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) 

Smoky Pfeffer sauce (7,9) 

BBQ sauce (10) 

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 habañoero marinade. 

Turkey breast /SVK/ 220g 19.00€

Brined with smoked paprika, thyme, basil and oregano.

BBQ Plate /SVK/ 600g (10) 25.00€

Pork ribs, HOT 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 vol 2.O 170g (1,3,7,9,10) 17.00€
Beef cheeks, truffle demi-glace, Emmentaler, Hiadlovec, 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.

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

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.

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.

Brownie 140g (1,3,7,8) 7.50€
Warm Guinness and chocolate brownie, blue cheese ice cream, pear compote and hazelnuts.

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) 3.50€
According to the offer.

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/expressed 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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