

## SOUPS

|                                   |               |
|-----------------------------------|---------------|
| <b>ARGENTINIAN BEEF SOUP</b>      | <b>350 Kč</b> |
| <b>LOBSTER AND CRAB MEAT SOUP</b> | <b>490 Kč</b> |

## STARTERS

|   |               |
|---|---------------|
| <b>BEEF EMPANADA</b><br>SERVED WITH MIXED GREEN SALAD AND CHIMICHURRI   | <b>290 Kč</b> |
| <b>CHORIZO</b> *CONTAINS PORK<br>HOMEMADE ARGENTINIAN SPICED SAUSAGE<br>SERVED WITH MIXED GREEN SALAD   | <b>350 Kč</b> |
| <b>SALCHICHA</b> *CONTAINS PORK<br>HOMEMADE ARGENTINIAN SPICY SAUSAGE<br>SERVED WITH MIXED GREEN SALAD  | <b>350 Kč</b> |
| <b>PROVOLETA</b><br>GRILLED PROVOLONE CHEESE, TOMATOES AND A HINT OF OREGANO  | <b>390 Kč</b> |
| <b>PROVOLETA WITH CHORIZO</b> *CONTAINS PORK<br>GRILLED PROVOLONE CHEESE, TOMATOES AND A HINT OF OREGANO<br>WITH HOMEMADE ARGENTINIAN SAUSAGE | <b>590 Kč</b> |
| <b>BEEF CARPACCIO</b>   | <b>490 Kč</b> |
| <b>WAGYU BEEF CARPACCIO</b><br>WITH ARUGULA, PARMESAN CHEESE, OLIVE OIL AND LEMON   | <b>890 Kč</b> |
| <b>WHITE ASPARAGUS</b> (IMPORTED) (SEASONAL)<br>STEAMED WHITE ASPARAGUS AND OLIVE OIL   | <b>490 Kč</b> |
| <b>JUMBO GREEN ASPARAGUS</b> (IMPORTED)<br>STEAMED / GRILLED GREEN ASPARAGUS AND OLIVE OIL  | <b>490 Kč</b> |

## EL GAUCHO'S CHEF SELECTION

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|---|-----------------|
| <b>RIB EYE "À LA MINUTE"</b><br>120G USDA PRIME RIB EYE (ENTRECÔTE), THINLY SLICED AND GRILLED,<br>SERVED WITH FRIES AND BÉARNAISE SAUCE<br>"NOT A TRADITIONAL STEAK BUT A LIGHTER, TENDER OPTION"  | <b>490 Kč</b>   |
| <b>SALMON TARTARE</b><br>RED ONIONS, CAPERS, LEMON, OLIVE OIL,<br>SERVED WITH TOASTS AND MIXED GREEN SALAD  | <b>590 Kč</b>   |
| <b>TUNA AND AVOCADO TARTARE</b><br>HAND CUT TUNA WITH AVOCADO, LEMON, OLIVE OIL, CORIANDER,<br>SERVED WITH TOASTS AND MIXED GREEN SALAD   | <b>690 Kč</b>   |
| <b>HOKKAIDO SCALLOPS</b><br>SERVED WITH MASHED POTATOES, LOBSTER CREAM SAUCE<br>AND GREEN ONIONS  | <b>790 Kč</b>   |
| <b>GARLIC CHILI TIGER PRAWNS</b> (SPICY) 🌶️<br>IN GARLIC WHITE WINE AND CHILI BUTTER SAUCE<br>SERVED WITH TOASTS  | <b>690 Kč</b>   |
| <b>FOIE GRAS</b><br>PAN SEARED FOIE GRAS OVER MASHED POTATOES<br>AND CARAMELIZED APPLES   | <b>990 Kč</b>   |
| <b>JAMÓN IBÉRICO 70G</b> JOSELITO®<br>JAMÓN IBÉRICO IS THE FINEST HAM IN THE WORLD.<br>JOSELITO GRAN RESERVA 100% NATURAL HAM IS LIKE NO OTHER.<br>ITS SHAPE IS ELONGATED AND SLENDER AND ITS FLESH, FRAGRANT<br>AND DELICATE, HAS A SHINY PINK TO PURPLISH-RED APPEARANCE.<br>INDULGE IN SPAIN'S SIGNATURE CULINARY TRIUMPH. | <b>1,490 Kč</b> |

## SALADS

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| <b>ARUGULA SALAD</b><br>ARUGULA WITH ONIONS, TOMATOES, PARMESAN CHEESE<br>WITH BALSAMIC DRESSING   | <b>350 Kč</b> |
| <b>ARUGULA &amp; RIB EYE</b><br>ARUGULA WITH 120G GRILLED RIB EYE (ENTRECÔTE) SLICES, ONIONS,<br>TOMATOES, MUSTARD, PARMESAN CHEESE WITH BALSAMIC DRESSING | <b>690 Kč</b> |
| <b>ARUGULA &amp; FILET</b><br>ARUGULA WITH 100G GRILLED FILET SLICES, ONIONS, TOMATOES,<br>MUSTARD, PARMESAN CHEESE WITH BALSAMIC DRESSING                 | <b>790 Kč</b> |
| <b>MIXED GREEN SALAD</b><br>SERVED WITH HOUSE DRESSING   | <b>350 Kč</b> |
| <b>BURRATA AND CHERRY TOMATOES</b> HONIG TOMATEN<br>BURRATA CHEESE, CHERRY TOMATOES AND BALSAMIC DRESSING  | <b>590 Kč</b> |
| <b>TOMATO AND ONION SALAD</b> HONIG TOMATEN lapalma<br>TOMATOES, ONIONS WITH FETA CHEESE AND BALSAMIC DRESSING   | <b>490 Kč</b> |
| <b>BEETROOT SALAD</b><br>BEETROOT WITH ARUGULA, WALNUTS, OLIVE OIL<br>AND FETA CHEESE WITH BALSAMIC DRESSING   | <b>490 Kč</b> |
| <b>AVOCADO SALAD</b><br>AVOCADO, FETA CHEESE, ONIONS, CORN,<br>TOMATOES, OLIVE OIL AND LEMON   | <b>590 Kč</b> |
| <b>GREEK SALAD</b> HONIG TOMATEN lapalma<br>TOMATOES, CUCUMBERS, ONIONS, CAPSICUM, OLIVES,<br>FETA CHEESE WITH OLIVE OIL AND LEMON                         | <b>590 Kč</b> |
| <b>CAESAR SALAD</b> *CONTAINS ANCHOVIES<br>ROMAINE LETTUCE, CRISPY BACON BITS, PARMESAN CHEESE,<br>HERB CROUTONS WITH EL GAUCHO CAESAR DRESSING            | <b>550 Kč</b> |
| <b>CAESAR SALAD WITH SHRIMPS</b> *CONTAINS ANCHOVIES   | <b>690 Kč</b> |

## GOLDEN QUEEN CAVIAR (30G)

OUR CAVIAR IS PRIZED FOR ITS SUPERIOR QUALITY,  
DARK GOLDEN BROWN COLOR, BOLD FLAVOR  
AND NUTTY CREAMY TASTE.

|  |                 |
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| <b>CAVIAR AND CHAMPAGNE 30G</b><br>CAVIAR WITH TOASTS AND BOTTLE OF PHILIPPONNAT,<br>ROYAL RESERVE BRUT 0,375L | <b>3,190 Kč</b> |
| <b>CAVIAR AND CHAMPAGNE 30G</b><br>CAVIAR WITH TOASTS AND BOTTLE OF BILLECART-SALMON,<br>BRUT ROSÉ 0,375L      | <b>3,990 Kč</b> |
| <b>CAVIAR 30G</b>  | <b>2,000 Kč</b> |
| <b>SALMON TARTARE AND CAVIAR</b>   | <b>2,400 Kč</b> |
| <b>BURRATA AND CAVIAR</b>  | <b>2,200 Kč</b> |

## EL GAUCHO BEEF TARTARES

ALL OUR BEEF TARTARES ARE A BLEND OF OUR FILET CUTS  
AND ARE SERVED WITH FRIES AND TOASTS

### EL GAUCHO TARTARE WITH GOLDEN QUEEN CAVIAR (30G)

OUR CAVIAR IS PRIZED FOR ITS SUPERIOR QUALITY,  
DARK GOLDEN BROWN COLOR, BOLD FLAVOR  
AND NUTTY CREAMY TASTE  
HAND-CUT BEEF FILET WITH CAVIAR ON TOP,  
OLIVE OIL, CAPERS, RED ONIONS, TABASCO,  
WORCESTER SAUCE AND QUAIL YOLK

**2,490 Kč**

### TRUFFLE TARTARE / DOUBLE TARTARE 690 Kč / 1,390 Kč

HAND-CUT BEEF FILET WITH OLIVE OIL,  
PARMESAN CHEESE, URBANI BLACK TRUFFLE PASTE  
AND QUAIL YOLK



### EL GAUCHO TARTARE / DOUBLE TARTARE 490 Kč / 990 Kč

HAND-CUT BEEF FILET WITH OLIVE OIL, CAPERS,  
RED ONIONS, TABASCO, WORCESTER SAUCE AND QUAIL YOLK

|                |                   |                 |
|----------------|-------------------|-----------------|
| <b>ADD ON:</b> | <b>CAVIAR 30G</b> | <b>2,000 Kč</b> |
|----------------|-------------------|-----------------|

## PASTAS

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|--|---------------|
| <b>SPAGHETTI POMODORO</b><br>WITH TOMATO SAUCE AND PARMESAN CHEESE   | <b>490 Kč</b> |
| <b>SPAGHETTI AGLIO OLIO</b> (SPICY) 🌶️<br>WITH GARLIC, CHILIES, OLIVE OIL, PARSLEY<br>AND PARMESAN CHEESE                | <b>490 Kč</b> |
| <b>SPAGHETTI BOLOGNESE</b><br>A BLEND OF OUR FOUR CUTS OF BEEF<br>WITH TOMATO SAUCE AND PARMESAN CHEESE                  | <b>590 Kč</b> |
| <b>TRUFFLE FETTUCCINE / SPAGHETTI</b><br>WITH MUSHROOMS AND CREAMY TRUFFLE SAUCE   | <b>590 Kč</b> |
| <b>FETTUCCINE / SPAGHETTI WITH SHRIMPS</b> (SPICY) 🌶️<br>WITH GARLIC, CHILIES, OLIVE OIL, PARSLEY<br>AND PARMESAN CHEESE | <b>650 Kč</b> |

|                |                |               |
|----------------|----------------|---------------|
| <b>ADD ON:</b> | <b>BURRATA</b> | <b>390 Kč</b> |
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SCAN HERE TO VIEW OUR  
MULTILINGUAL MENUS  
(ENGLISH | VIETNAMESE | THAI | RUSSIAN |  
CHINESE | KOREAN | JAPANESE | GERMAN |  
FRENCH | SPANISH | ITALIAN | CZECH | SLOVAK)

EL GAUCHO  
PASSWORD: 19@elgaucho

SHOULD YOU HAVE ANY FOOD ALLERGIES OR DIETARY  
REQUIREMENTS, PLEASE INFORM OUR STAFF  
ALL PRICES ARE QUOTED IN CZK INCLUSIVE VAT,  
10% SERVICE CHARGE WILL BE ADDED TO 8 PERSONS OR MORE.

# BEEF



OUR USDA PRIME STEAKS ARE FROM CERTIFIED ORGANIC COWS, 220 DAYS CORN-FED, NON HORMONE TREATED CATTLE (NHTC) AND PACKED BY GREATER OMAHA PACKING CO, INC.

OUR JAPANESE A5 MIYAZAKI WAGYU IS PRODUCED FROM JAPANESE BLACK CATTLE. RAISED EXCLUSIVELY IN THE MIYAZAKI PREFECTURE, IT IS CONSIDERED ONE OF THE FINEST BEEFS IN THE WORLD. TO ACHIEVE 'BEEF PERFECTION', CATTLE UNDERGO YEARS OF METICULOUS CARE, STRINGENT REGULATIONS, A SPECIALIZED DIET AND GENETIC MONITORING ALL OF WHICH WILL RESULT IN EXCEPTIONAL MEAT QUALITY AND EXTREME MARBLING.

OUR ARGENTINE BEEF IS SOURCED FROM PASTURE-RAISED CATTLE GRAZING ON THE RICH GRASSLANDS OF THE PAMPAS REGION IN ARGENTINA. BEING HAPPILY FREE TO ROAM AND GRAZE ON THE NOURISHING GRASS, OUR BEEF IS FREE FROM ADDED HORMONES AND ANTIBIOTICS, ENSURING A NATURAL AND DELICIOUS DINING EXPERIENCE FOR DISCERNING MEAT ENTHUSIASTS.

OUR AUSTRALIAN WAGYU IS A PREMIUM JAPANESE BLACK BREED, CELEBRATED FOR ITS TENDERNESS, EXQUISITE MARBLING AND RICH FLAVOR, CERTIFIED BY THE JAPANESE MEAT GRADING ASSOCIATION (JMGA) AND RAISED ACCORDING TO THE METICULOUS STANDARDS TO YIELD SUPERIOR MEAT WITH UNIQUE, DISTINGUISHED TASTE.

| FILET | WEIGHT |       | PRICE    |
|-------|--------|-------|----------|
|       | OUNCES | GRAMS |          |
|       | 7 OZ   | 200G  | 1,390 Kč |
|       | 11 OZ  | 300G  | 1,990 Kč |
|       | 14 OZ  | 400G  | 2,690 Kč |

|   |       |      |          |
|---|-------|------|----------|
| <b>CHATEAUBRIAND</b>  | 14 OZ | 400G | 3,690 Kč |
| CENTER CUT (GOOD FOR TWO)<br>SERVED WITH JUMBO GREEN ASPARAGUS AND RED WINE SAUCE |       |      |          |

|  |      |      |          |          |
|--|------|------|----------|----------|
| <b>FILET ROSSINI</b>   | 7 OZ | 200G | 2,290 Kč | 3,190 Kč |
| USDA PRIME / WAGYU (MS 8/9)<br>TOPPED WITH FOIE GRAS AND TRUFFLE SAUCE |      |      |          |          |

|                             |       |      |          |          |
|-----------------------------|-------|------|----------|----------|
| <b>RIB EYE (ENTRECÔTE)</b>  | 9 OZ  | 250G | 1,190 Kč | 2,190 Kč |
| USDA PRIME / WAGYU (MS 8/9) |       |      |          |          |
|                             | 13 OZ | 350G | 1,590 Kč | 2,990 Kč |
|                             | 18 OZ | 500G | 2,290 Kč |          |

|  |      |      |          |
|--|------|------|----------|
| <b>RIB EYE ROSSINI</b>   | 9 OZ | 250G | 3,090 Kč |
| WAGYU RIB EYE (MS 8/9)<br>TOPPED WITH FOIE GRAS AND TRUFFLE SAUCE<br>(TO ENSURE THE BEST FLAVOR WE RECOMMEND MEDIUM OR MORE) |      |      |          |

|                             |       |      |          |
|-----------------------------|-------|------|----------|
| <b>NEW YORK STRIPLOIN</b>   | 9 OZ  | 250G | 1,090 Kč |
| USDA PRIME / WAGYU (MS 8/9) |       |      |          |
|                             | 13 OZ | 350G | 1,490 Kč |
|                             | 18 OZ | 500G | 2,090 Kč |

|              |       |      |          |
|--------------|-------|------|----------|
| <b>FILET</b> | 7 OZ  | 200G | 1,090 Kč |
|              | 11 OZ | 300G | 1,590 Kč |
|              | 14 OZ | 400G | 2,090 Kč |

|   |       |      |          |
|---|-------|------|----------|
| <b>CHATEAUBRIAND</b>  | 14 OZ | 400G | 3,090 Kč |
| CENTER CUT (GOOD FOR TWO)<br>SERVED WITH JUMBO GREEN ASPARAGUS AND RED WINE SAUCE |       |      |          |

|                            |       |      |          |
|----------------------------|-------|------|----------|
| <b>RIB EYE (ENTRECÔTE)</b> | 9 OZ  | 250G | 1,090 Kč |
|                            | 13 OZ | 350G | 1,590 Kč |
|                            | 18 OZ | 500G | 2,090 Kč |

## WAGYU

ALL OUR JAPANESE WAGYU CUTS ARE RECOMMENDED TO BE COOKED MEDIUM OR MORE TO ENSURE THE BEST FLAVOR!

|                     |        |      |          |
|---------------------|--------|------|----------|
| <b>FILET MIGNON</b> | 3.5 OZ | 100G | 2,190 Kč |
|                     | 7 OZ   | 200G | 4,290 Kč |

|                            |      |      |          |
|----------------------------|------|------|----------|
| <b>RIB EYE (ENTRECÔTE)</b> | 7 OZ | 200G | 2,490 Kč |
|----------------------------|------|------|----------|

|                  |      |      |          |
|------------------|------|------|----------|
| <b>STRIPLOIN</b> | 7 OZ | 200G | 1,490 Kč |
|------------------|------|------|----------|

|                              |       |      |          |
|------------------------------|-------|------|----------|
| <b>FILET MIGNON (MS 8/9)</b> | 7 OZ  | 200G | 2,290 Kč |
|                              | 11 OZ | 300G | 3,390 Kč |

|                         |       |      |          |
|-------------------------|-------|------|----------|
| <b>RIB EYE (MS 8/9)</b> | 9 OZ  | 250G | 2,190 Kč |
| (ENTRECÔTE)             | 13 OZ | 350G | 2,990 Kč |

|                           |       |      |          |
|---------------------------|-------|------|----------|
| <b>STRIPLOIN (MS 8/9)</b> | 9 OZ  | 250G | 1,490 Kč |
|                           | 13 OZ | 350G | 2,090 Kč |

|  |        |      |        |
|--|--------|------|--------|
| <b>TOMAHAWK (MS 8/9)</b>                   | 3.5 OZ | 100G | 490 Kč |
| MINIMUM ORDER 1,500G (GOOD FOR THREE-FOUR) |        |      |        |

ADD ON: FOIE GRAS 890 Kč TIGER PRAWNS 490 Kč CAVIAR (30G) 2,000 Kč

## EL GAUCHO SPECIAL SELECTION

|   |          |
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| <b>FILET DUO</b>                              | 1,190 Kč |
| 100G FILET USDA PRIME<br>100G FILET ARGENTINA |          |

|   |          |
|---|----------|
|   | 1,790 Kč |
| 100G FILET USDA PRIME<br>100G FILET WAGYU 8/9 |          |

|   |          |
|---|----------|
| <b>FILET TRIO</b>   | 2,290 Kč |
| 100G FILET ARGENTINA<br>100G FILET USDA PRIME<br>100G FILET WAGYU 8/9 |          |

|   |          |
|---|----------|
| <b>FILET QUATTRO</b>  | 4,490 Kč |
| 100G FILET ARGENTINA<br>100G FILET USDA PRIME<br>100G FILET WAGYU 8/9<br>100G FILET MIYAZAKI A5 |          |

|  |          |
|--|----------|
| <b>MIX GRILL</b>   | 3,690 Kč |
| (GOOD FOR TWO-THREE)<br>200G FILET USDA PRIME<br>250G RIB EYE USDA PRIME<br>HALF BONELESS ORGANIC GRILLED CHICKEN<br>CHORIZO |          |

|  |          |
|--|----------|
| <b>ARGENTINIAN MIX GRILL</b>   | 3,290 Kč |
| (GOOD FOR TWO-THREE)<br>200G FILET ARGENTINA<br>250G RIB EYE ARGENTINA<br>HALF BONELESS ORGANIC GRILLED CHICKEN<br>CHORIZO |          |

|  |          |
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| <b>MIX PLATTER</b>   | 4,790 Kč |
| (GOOD FOR FOUR)<br>200G FILET USDA PRIME<br>250G RIB EYE USDA PRIME<br>250G NEW YORK STRIPLOIN USDA PRIME<br>300G LAMB CHOPS |          |

## BONE-IN

|                                     |        |
|-------------------------------------|--------|
| <b>RIB EYE</b>                      | 390 Kč |
| 3.5 OZ / 100G<br>MINIMUM ORDER 500G |        |

|                                     |        |
|-------------------------------------|--------|
| <b>T-BONE</b>                       | 390 Kč |
| 3.5 OZ / 100G<br>MINIMUM ORDER 500G |        |

|   |        |
|---|--------|
| <b>PORTERHOUSE</b>                                    | 590 Kč |
| 3.5 OZ / 100G<br>MINIMUM ORDER 800G<br>(GOOD FOR TWO) |        |

|  |        |
|--|--------|
| <b>TOMAHAWK (MS 8/9)</b>                                       | 490 Kč |
| 3.5 OZ / 100G<br>MINIMUM ORDER 1,500G<br>(GOOD FOR THREE-FOUR) |        |

## SIDE DISHES

|                                    |        |
|------------------------------------|--------|
| <b>FRENCH FRIES</b>                | 150 Kč |
| <b>TRUFFLE FRIES</b>               | 200 Kč |
| WITH PARMESAN CHEESE AND TRUFFLE   |        |
| <b>SWEET POTATO FRIES</b>          | 200 Kč |
| <b>POTATO GRATIN</b>               | 250 Kč |
| <b>BAKED POTATO</b>                | 200 Kč |
| WITH SOUR CREAM AND BACON          |        |
| <b>MASHED POTATOES</b>             | 190 Kč |
| <b>GARLIC MASHED POTATOES</b>      | 190 Kč |
| <b>TRUFFLE MASHED POTATOES</b>     | 250 Kč |
| <b>MACARONI AND CHEESE</b>         | 225 Kč |
| <b>TRUFFLE MACARONI AND CHEESE</b> | 250 Kč |
| <b>SPINACH</b>                     | 250 Kč |
| CREAMED / SAUTÉED WITH GARLIC      |        |
| <b>SAUTÉED MUSHROOMS</b>           | 225 Kč |
| <b>JUMBO GREEN ASPARAGUS</b>       | 490 Kč |
| STEAMED / GRILLED (IMPORTED)       |        |
| <b>SPRING VEGETABLES</b>           | 200 Kč |
| STEAMED / SAUTÉED                  |        |
| <b>BROCCOLI</b>                    | 200 Kč |
| STEAMED / SAUTÉED WITH GARLIC      |        |
| <b>MIXED GREEN SALAD</b>           | 350 Kč |
| SERVED WITH HOUSE DRESSING         |        |
| <b>ARUGULA SALAD</b>               | 350 Kč |
| <b>CORN ON COB</b>                 | 190 Kč |

## SAUCES

|                            |        |
|----------------------------|--------|
| <b>CHIMICHURRI</b>         | 100 Kč |
| <b>PEPPER SAUCE</b>        | 100 Kč |
| <b>WILD MUSHROOM SAUCE</b> | 100 Kč |
| <b>BBQ SAUCE / SPICY</b>   | 100 Kč |
| <b>RED WINE SAUCE</b>      | 150 Kč |
| <b>BÉARNAISE SAUCE</b>     | 150 Kč |
| <b>TRUFFLE SAUCE</b>       | 190 Kč |

## LAMB (AUSTRALIAN PREMIUM LAMB)

|  |          |
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| <b>GRILLED LAMB CHOPS</b>                                  | 1,190 Kč |
| (TO ENSURE THE BEST FLAVOR<br>WE RECOMMEND MEDIUM OR MORE) |          |

## PORK

|  |        |
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| <b>SMOKED PORK RIBS WITH BBQ SAUCE</b> | 790 Kč |
| SERVED WITH FRIES                      |        |

## CHICKEN

|  |        |
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| <b>HALF BONELESS ORGANIC GRILLED CHICKEN</b> | 790 Kč |
| SERVED WITH SAUTÉED SPRING VEGETABLES        |        |

## FISH

|   |        |
|---|--------|
| <b>SALMON</b>   | 790 Kč |
| SERVED WITH SAUTÉED SPRING VEGETABLES AND MASHED POTATOES |        |

SHOULD YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF. ALL PRICES ARE QUOTED IN CZK INCLUSIVE VAT, 10% SERVICE CHARGE WILL BE ADDED TO 8 PERSONS OR MORE.

## EL GAUCHO BURGERS

ALL OUR PATTIES ARE MADE IN-HOUSE FROM A BLEND OF OUR FOUR CUTS OF BEEF

|  |                 |
|--|-----------------|
| <b>BEEF BURGER / DOUBLE PATTY</b>  | 590 Kč / 990 Kč |
| 220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIE |                 |

|   |                   |
|---|-------------------|
| <b>CHEDDAR BURGER / DOUBLE PATTY</b>  | 690 Kč / 1,190 Kč |
| 220G BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, CHEDDAR CHEESE, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES |                   |

|   |                   |
|---|-------------------|
| <b>WAGYU BURGER / DOUBLE PATTY</b>  | 890 Kč / 1,490 Kč |
| 220G WAGYU BEEF PATTY WITH LETTUCE, TOMATOES, ONIONS, PICKLES, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES |                   |

|  |        |
|--|--------|
| <b>CHICKEN BURGER</b>  | 590 Kč |
| 220G CHICKEN PATTY WITH LETTUCE, TOMATOES, RED PEPPERS, RED ONIONS, KETCHUP AND MAYONNAISE ON SESAME BUN SERVED WITH FRIES |        |

BUILD YOUR OWN CUSTOM BURGER WITH ADD-ONS:  
CHEDDAR CHEESE 75 Kč BACON 75 Kč