

PLATES

House Bread fluffy focaccia and crusty farmhouse bread w/ ajo blanco and EVOO	90
Fresh Olives (v) marinated in lemon and rosemary	75
Anchovis and Roast Bell Pepper on farmhouse bread crostini	135
Tosta de Jamon cured Serrano ham w/ tomato salsa on crostini	155
Crispy Calamari w/ zesty lemon mayonnaise	180
Bonito Fish Cakes our famous fish cakes w/ Sicilian dip and capers	170
PERFECT COCKTAIL MATCH The Chelsea Sidecar	
Spicy Prawns w/ garlic, chilli, sherry and tomatoes	210
Stracciatella Mozzarella (v) w/ buffalo mozzarella, tomatoes, basil, EVOO and balsamic	155
PERFECT COCKTAIL MATCH Strawberry rosé	
Seafood Salad w/ fennel, tomato, cucumber, onion, parsley, pepper	190
Beef Carpaccio w/ rocket salad, Grana Padano shavings and capers	190
Mediterranean Ham & Salami platter cured ham and 2 types of salami	210

BEST OF BULL & BONITO FOR 2
a selection of 5 plates, perfect to share as a starter for 2
650

SOUPS & FRESH SALADS

Soup of the Day ask your waiter	80
BULL Consommé hearty broth w/ pulled beef & vegetables	95
Tuscan Fennel Salad (v) green apple, walnuts, Grana Padano, apple vinegar and EVOO	155
PERFECT COCKTAIL MATCH Sparkling Lemon	
Prawn & Avo Salad w/ mixed lettuce, cucumber, spring onion, olive and capers	290
Classic Caesar Salad romaine lettuce, croûtons, Grana Padano w/ chicken breast w/ prawns	190 250 290
Grilled Beef steak salad w/ rocket, lemon, capers, semi-dried tomatoes, Grana Padano	295
Bonito no Bull Flatbread crispy flatbread w/ Mediterranean tuna salad and bonito flakes	230

CLASSICS

Tagliatelle with Pesto alla Genovese (v) w/ basil and pine nuts pesto, Grana Padano	220
Tagliatelle w/ fresh Italian Saliccia w/ basil, tomato, garlic, chilli and Grana Padano	290
Swordfish „alla Puttanesca“ grilled fillet w/ tomato, caper, garlic, anchovies, olives served w/ rosemary roast potatoes	420
Roasted 1/2 Chicken roasted w/ herbs, garlic and lemon served w/ roast potatoes	290
Bistro Cheeseburger home made bun w/ lettuce, pickled cucumber, BBQ sauce and tomato served w/ french fries	310

THE GRILL

250 grams	RIB EYE	480
200 grams	TENDERLOIN	550
250 grams	NEW YORK STRIP LOIN	410
250 grams	BEEF BRISKET	360
300 grams	LAMB CHOPS	480
200 grams	FILLET OF SALMON	320

ON THE TABLE

French Fries	75
Rosemary Potatoes	
Coleslaw Salad	
Fresh Market Salad	
Grilled Vegetables	
Grilled Romaine Lettuce	
Sauce Béarnaise	
Herb & Garlic Butter	
Peppercorn Cognac Sauce	
Smoky BBQ Sauce	

SWEET & CHEESE

Tiramisu	90
Tarta de Santiago almond cake with caramel crunch and cream	95
Cheesecake with fresh Berries	95
Gelateria selection of ice creams & sorbets, ask your waiter	each 50
Farmhouse Cheese selection of farmhouse cheeses – one hard cheese, one soft and one blue	250

BEER

- Krušovice lager** – draught, 0,3 l
- Krušovice lager** – draught, 0,5 l
- Birra Moretti** – draught, 0,2 l
- Birra Moretti** – draught, 0,4 l

60
85
60
85

WHITE

2018 **Sauvignon Blanc**
Vin de Pays D’OC, Belle Angéle, Languedoc-Rousillon, France

2017 **Chardonnay**
Indicazione Geografica Tipica, Vinicola Serena, Veneto IGT, Italy
by the bottle 0,75 l

490

2017 **Gavi DOCG**
Denomin. di Orig. Contr. e Garantita Piemonte Bersano – Piemonte, Piemonte DOCG, Italy

2017 **Bourgogne Chardonnay**
Bourgogne AOC, Joseph Drouhin, Bourgogne, Appellation d’Origin Controllée France

2015 **Château du Mouret Blanc**
Appellation d’Origin Controllée, Château du Mouret Blanc – Bordeaux, Graves AOC, France

2016 **Pinot Blanc**
Appellation d’Origin Controllée, Domaines Schlumberger – Alsace, Alsace AOC, France
by the bottle 0,75 l

890

2017 **Pouilly-Fumé**
Appellation d’Origin Protégée, Guy Saget, Loire AOP, France

2017 **Sancerre „Comte de la Perrière Silex“**
Appellation d’Origin Protégée, Guy Saget Loire AOP, France

2017 **Vermentino Bolgheri DOP**
Denominazione di Origine Protetta Antinori – Bolgheri, Toscana DOP, Italy
by the bottle 0,75 l

1490

BY THE GLASS

2018 **Sauvignon Blanc**
Vin de Pays D’OC, Belle Angéle, Languedoc-Rousillon, France

2017 **Chardonnay**
Indicazione Geografica Tipica, Vinicola Serena, Veneto IGT, Italy

2015 **Carte Noire Rosé**
Appellation d’Origin Controllée, Côtes de Les Maîtres Vignerons de la Presqu’île de Saint Tropez, Provence AOC, France

2015 **Tempranillo El Meson Crianza Tinto**
Denominación de Origen Protegida, El Meson, Rioja DOP, Spain

2017 **Montepulciano d’Abruzzo**
Denominazione di Origine Protetta Farnese Vini, Abruzzo DOP, Italy
by the bottle 0,75 l

105

BUBBLES

Prosecco Mille Bolle
Spumante, Sacchetto, Veneto, Denomin. di Orig. Contr., Italy
by the glass 0,15 l 105
by the bottle 0,75 l 490

Champagne Vincent Gonet Brut
Champagne AOC, Champagne Gonet Sulcova, Champagne, Appellation d’Origin Controllée, France
by the bottle 0,75 l 1690

ROSÈ

2015 **Carte Noire Rosé**
Appellation d’Origin Controllée Côtes de Les Maîtres Vignerons de la Presqu’île de Saint Tropez, Provence AOC, France
by the bottle 0,75 l 490

RED

2015 **Tempranillo El Meson Crianza Tinto**
Denominación de Origen Protegida, El Meson, Rioja DOP, Spain

2017 **Cabernet Sauvignon**
Vin de Pays D’OC, Belle Angéle, Languedoc-Roussillion VdP, France

2017 **Syrah**
Vin de Pays D’OC, Les Jamelles, Languedoc-Roussillion VdP, France

2017 **Montepulciano d’Abruzzo**
Denominazione di Origine Protetta Farnese Vini, Abruzzo DOP, Italy
by the bottle 0,75 l 490

2014 **Barón de Ley Reserva Tinto**
Denominación de Origen Protegida Barón de Ley, Rioja DOP, Spain

2016 **Langhe Nebbiolo**
Denomin. di Orig. Contr., Podere Ruggeri Corsini, Piemonte – Nebbiolo d’Alba, Italy

2016 **Château de Malengin**
Appellation d’Origin Controllée, Château Clarke Baron Edmond de Rothschild – Bordeaux, Saint Emilion AOC, France

2017 **Sangiovese IGT „ Don Camilo“**
Identificazione Geografica Protetta, Farnese Vini, Abruzzo IGP, Italy
by the bottle 0,75 l 890

2015 **Chianti Classico**
Denomin. di Orig. Contr. e Garantita Chianti DOCG, Donna Laura, Toscana, Italy

2013 **Altos Ibericos Reserva**
Rioja DOP, Miguel Torres, Denominación de Origen Protegida, Spain

2015 **Châteauneuf-du-Pape Rouge**
Châteauneuf-du-Pape AOC, Château Cabrières, Côtes-du-Rhône, Appellation d’Origin Controllée, France
by the bottle 0,75 l 1490

DIGESTIV

Ramazotti , 4 cl	90
Mancino Vermouth , 4 cl	90
Licor 43 , 4 cl	130
Disaronno Amaretto , 4 cl	130
Grappa Bertagnoli , 4 cl	195
Hennessy Fine de Cognac , 4 cl	350

NON - ALC

Mineral water , 0,3 l	65
Mineral water , 0,75 l	95
Freshly squeezed juices , 0,2 l	85
Soft drinks , 0,33 l	75
Homemade lemonade , 0,3 l cucumber, ginger, strawberry	85

HOT

Espresso	60
Espresso Lungo	60
Espresso Doppio	85
Espresso Macchiato	75
Cappuccino	75
Latte Macchiato	75
Ciocolata	75
Tea , different flavours	65

Allergens: Information about contained allergens will be provided upon request by the staff. All prices are in Czech crowns incl. value-added tax.