

# LA BOTTEGA

*Di Finestra*

## RAW BAR

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### OYSTERS AND SEAFOOD

*Ostriche e frutti di mare*

Market oysters	By piece	165
Krystale Nr.3 from France, Irish Supreme Nr.3 from Ireland		
<i>Ostriche di mercato</i>	<i>Al pezzo</i>	
<i>Krystale Nr.3 dalla Francia, Irish Supreme Nr.3 dall'Irlanda</i>		
Scallops	By piece	135
Capesante	<i>Al pezzo</i>	
Argentina prawns	By piece	85
<i>Gambero Argentini</i>	<i>Al pezzo</i>	
Big whole Argentina prawns	By piece	135
<i>Gamberone Argentina Intero</i>	<i>Al pezzo</i>	
Red prawns	By piece	145
<i>Gambero Rosso</i>	<i>Al pezzo</i>	
Langoustines	By piece	365
<i>Scampi</i>	<i>Al pezzo</i>	
Sea bass carpaccio	By weight 100 g	465
<i>Carpaccio di branzino</i>	<i>Al peso 100 g</i>	
Salmon carpaccio	By weight 100 g	325
<i>Carpaccio di salmone</i>	<i>Al peso 100 g</i>	
Tuna carpaccio	By weight 100 g	355
<i>Carpaccio di tonno</i>	<i>Al peso 100 g</i>	

All the fish selection can be marinated in olive oil, salt, pepper and lime zest or prepare as a ceviche style with chilli, garlic, ginger, shallot, vinegar, lemon, olive oil and salt. Scallops and prawns from the raw bar can be prepared as well fried or on the grill.

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### RAW MEAT SPECIALTIES

*Specialità di carne cruda*

Beef tenderloin tartare, egg yolk emulsion, black garlic mayo, truffle, polenta chips	495
<i>Tartare di filetto di manzo, emulsione di tuorlo d'uovo, maionese all'aglio nero, tartufo, chips di polenta</i>	
Soy sauce marinated beef tenderloin carpaccio with red shrimps, almond-tarragon mayo, crispy panko	495
<i>Carpaccio di filetto di manzo marinato in salsa di soia con gamberi rossi, maionese alle mandorle e dragoncello, panko fritto</i>	
Sea bass ceviche, cashew cream and frisée salad	465
<i>Ceviche di branzino, crema di anacardi e cicoria</i>	

*The menu with labeled allergens is available upon request of the staff.  
Service charge of 12,5 % will be added to the final bill for groups of 8 and more  
people. All prices are in CZK including VAT.*