

Joni Mitchell • Alex Ovechkin • Jaromir Jagr • Zach Galifianakis • Rod Stewart • Kirk Douglas Ernie Zelinski • Jeremy Spurgeon • Karel Gott • Tommy Banks • David Pastrnak • Brad Marchand

APPETIZERS

Open Face European Sandwiches (canapés)

| Barbecued Ham | 4.25 Hungarian Salami | | 4.25 |
|----------------|-----------------------|---------------|------|
| Crabmeat Salad | 4.25 | Smoked Salmon | 5.75 |

Starters

Escargots (half dozen in garlic chili butter) 15.95

Pickled Rolled Herring (served with sour cream) 12.95

Spicy Garlic Shrimp (half dozen in garlic chili butter) 17.95

Smoked Salmon (red onion, capers and cream cheese) 21.95

1pc of Fried Breaded Cheese (with homemade Tartar Sauce) 9.50

Salads

Salad "Alena" (romaine lettuce, sautéed peaches, goat cheese, almonds and raspberry vinaigrette) 19.95

Salad "Sárka"

(romaine lettuce, onion, mushrooms, olives, artichokes and house dressing) 19.95

"Jeremy" Salad

(romaine lettuce, marinated tomatoes and onions in white vinaigrette, cheese and house herb dressing) 15.95

add ons: 6 pc Black Tiger Shrimp 15.95

Soups & Stews

Prague Sauerkraut Soup (with Tyrolean Bacon) 9.95

Bistro Bistro Beef Goulash (Slavic peasants created this stew) 20.95

Beef Goulash with Bread Dumplings (s knedlikem) 22.95

SMALL ENTREES

Cold Specialties

served with bread

Sardines, Egg, Pickle, Onions 16.95

Assorted Cold Cuts, Potato Salad 24.95

Cheese Plate (assorted fine Cheeses, Fruits and Nuts) 30.95

Prague Egg with Caviar 24.95

Hot Specialties

with your choice of potato salad or pan-fried potatoes

European Wieners 15.95

Hungarian Sausages 18.50

Smoked Pork Chop ("Kassler") 19.95

Smoked Pork Chop ("Kassler") Breaded 20.95

Smoked Pork Shoulder 20.95

Fried Breaded Cheese ("smazěný sýr") 22.00

Pasta Served with Jeremy salad

add ons: Homemade Sauerkraut 8.95

Sauteed Mushrooms 8.75

Spaghettini with Olive Oil and Garlic 16.95

Spaghettini with Salami Flakes 24.00

Spaghettini with Garlic Shrimp 25.95

Spaghettini with Vegetable Stir-fry 25.95

Side Orders

| Potato Salad | 6.25 | Butter Sautéed Mushrooms | 8.75 |
|---------------------------|------|-----------------------------|-------|
| Pan-fried Potatoes | 6.25 | Sauerkraut | 8.95 |
| Bread or Toast (4 slices) | 2.95 | Vegetables | 12.00 |
| Bread Dumplings | 3.75 | Extra Tartar sauce or Lemon | 2.00 |

MAIN COURSES

All our Main Courses includes small mixed House Green & Tomato Salad ("Jeremy" Salad)

Schnitzels -

Served with Potato Salad, Lemon

| | full order | 1/2 order |
|---|------------|-----------|
| Wiener Schnitzel | 32.95 | 25.95 |
| (selected cut, prepared according to a famous recipe from old Vienna) lightly breaded | | |
| Schnitzel "Parisienne" | 32.95 | 25.95 |
| (selected cut in Parisienne egg batter) | | |
| Schnitzel "Nature" | 30.95 | 23.95 |
| (expertly seared selected cut) not breaded | | |
| Schnitzel "Cordon Bleu" | 38.95 | 31.95 |
| (selected cut filled with shaved European ham and Edam cheese; an unforgettable experience) lightly breaded | | |
| add ons: Homemade Sauerkraut 8.95 | | |
| Kosher Dill Pickles 3.25 | | |
| Side Vegetables 10.75 | | |
| | | |

Beef

| AAA Filet Mignon "Palace" | 49.95 | N/A |
|---|-------|-----|
| (served with pan-fried potatoes and butter sautéed mushrooms) | | |
| add ons: 4 pc Black Tiger Shrimp 11.75 | | |

Pork

| Smoked Pork Shoulder | 34.95 | 26.95 |
|---|-------|-------|
| (served with homemade squerkraut and bread dumplinas) | | |

PLEASE LET YOUR SERVER KNOW OF ANY SPECIAL DIETARY AND ALLERGIES RESTRICTIONS

MAIN COURSES

Lamb

| Rack of Lamb (served with stir-fried vegetables, rosemary, garlic, pan-fried potatoes and mint sauce) | 46.95 | N/A |
|---|-------|-------|
| Poultry | | |
| Grilled Chicken "Alcron" (chicken, intricately seasoned, grilled to tender perfection served with pan-fried potatoes and butter sautéed mushrooms) | 34.95 | 26.95 |
| Fish | | |
| Filet of Sole (lightly floured, sautéed in butter and served with pan-fried potatoes and butter sautéed mushrooms) | 31.95 | 24.95 |
| Breaded Filet of Sole (served with tartar sauce, pan-fried potatoes and butter sautéed mushrooms) | 32.95 | 25.95 |
| Fresh Arctic Char roasted garlic, white wine, butter sauce, served with pan-fried potatoes and sautéed mushrooms) | 36.95 | N/A |
| Specialties of Bistro Praha | | |
| Steak à la Tartare (raw filet mignon scraped, exquisitely spiced and garnished, served with rye bread toast. A dish of true | 44.95 | 37.95 |

38.95

31.95

gourmet)

(served with bread dumplings and sauerkraut)

Roasted Duck

DESSERTS

Austrian Apple Strudel 11.95

(with whipped cream) add ons: (1 scoop of vanilla ice cream) 2.50

Butter Crêpe a' la František 11.95

(with apricot jam and whipped cream)

Banana Crêpe 13.95

(pan-fried banana in crêpe with chocolate sauce and whipped cream)

Strawberry Crêpe (in season) 14.95

(pan-fried strawberry in crêpe with chocolate sauce and whipped cream)

Peach Crêpe 14.95

(pan-fried peach in crêpe with chocolate sauce and whipped cream)

Crêpe "Henry Christian" 15.95

(steamed kiwi in crêpe with orange liqueur, chocolate sauce and whipped cream)

Crêpe "Nadia" 15.95

(butter crêpe with Grand Marnier, chocolate sauce and whipped cream)

Crêpe "a'la King" 15.95

(butter crêpe with Frangelico (hazelnut,coco and vanilla liqueur), chocolate sauce and whipped cream)

Fresh Strawberries (in season) 14.95

(with whipped cream)

Fresh Strawberries (in season) 17.95

(with 1/2 ounce of your favorite liqueur and whipped cream)

Dessert Wines

Harvey's Bristol Cream (sweet Sherry)

Taylor's Late Bottled Vintage Port

3 oz. 12.95

WINES

White & Rosé

Grüner Veltliner (Austria) 65.00

Gewurztraminer (Mosel, Germany) 65.00

Bourgogne Chardonnay - Louis Jadot (France) 70.00

Pinot Grigio - Santa Margherita (Italy) 65.00

Niersteiner - Guntrum (Germany) Semi-Dry 60.00

Marqués de Caceres (Rioja, Spain) Rose-Dry 65.00

Red

St. Emilion - Schröder & Schyler (Bordeaux) 80.00

Pomerol - Jean-Pierre Moueix (Bordeaux) 86.00

Beaujolais Villages - Georges Duboeuf (Burgundy) 65.00

Côtes du Rhône - Perrin (Rhône) 65.00

Cabernet Sauvignon-Wolf Blass (Australia) 65.00

1/2 bottle 36.00

Petite Verdot - Pirramimma (McLaren Valley, Australia) 80 .00

Malbec - 1884 Reserva - Miguel Escorihuela (Argentina) 65.00

Chianti Classico - Barone Ricasoli (Tuscany, Italy) 70.00

HOB - NOB Pino Noir - (France) 70.00

Châteauneuf du Pape - La Font du Loup (Rhône) 120.00

Champagne

Perrier Jouët Belle Èpoque (France) 375.00

Veuve Cliquot Brut (France) 99.00

Pol Roger Brut (France) 110.00

HOUSE WINES

White, Red & Sparkling

| 138 St 100 St. 60 St. 60 St. 80 St. | | |
|-------------------------------------|-------------------------------|--------------|
| 14.50/ 6oz.glass | 43.50/1/2 | 60.00/bottle |
| | litre Chardonnay - white | |
| | dry Reisling - white semi-dry | |
| | Cabernet Sauvignon - red | |
| | Merlot - red | |

| | glass | bottle |
|--|-------|--------|
| Freixenet - Cordon Negro (Spain) | 16.50 | 60.00 |
| Aperol Sprit | 16.95 | |
| Freixenet - Campari-soda (Mix) | 16.95 | |
| Kir Royal - (Freixenet with Crème de Cassis) | 16.95 | |
| Mimosa - (Freixenet with Orange Juice) | 13.95 | |
| | | |

BEERS & ALES

| | | | | 4.5 | 6.50.0 | THE THE STATE OF |
|-------------------------|----------|-------------|-------------------------|-------|--------|------------------|
| Pilsner Urquell - Cze | ch Repu | ublic | | 9.00 | 330 ml | |
| Czechvar - (lager or | dark) C | Czech Repub | olic | 10.00 | 500 ml | |
| Kozel - (lager or dark |) Czech | Republic | | 10.00 | 500 ml | |
| Beck's - Germany | 10.00 | 500 ml | Duvel - Belgium | | 13.00 | 330 ml |
| Grolsh - Netherlands | 11.75 | 473 ml | Innis & Gunn - Scotland | ı | 10.25 | 330 ml |
| Kronenbourg - France | 10.00 | 500 ml | Guinness Draught - Irel | and | 12.00 | 500 ml |
| Stella Artois - Belgium | 9.00 | 330 ml | Coors Light - U.S. | | 8.50 | 341 ml |
| Tuborg - Denmark | 10.00 | 470 ml | Steam Whistle - Toronto | o, ON | 8.50 | 341 ml |
| Peroni - Italy | 9.00 | 330 ml | | | | |
| Hoegaarden - Belgium | 12.00 | 330 ml | | | | |
| Fruli - ale infused w | ith stra | wberry juid | Ce - Belgium | 12.00 | 250 ı | ml |

DRINK LIST

Aperitifs (2 oz.)

| Cinzano Rosso | | 12.95 |
|---|---------|-------|
| Dubonnet Rouge | | 12.95 |
| Campari | | 12.95 |
| House Spirits (1 oz.) | | |
| Rum, Vodka, Gin, etc. 9.75 | Premium | 12.95 |
| Brandies (1 oz.) | | |
| Stock 84 (dry, clean finish) | | 11.95 |
| Armagnac | | 14.95 |
| Cognac Remy Martin V.S.O.P. | | 15.95 |
| Slivovice (Plum Brandy) | | 11.00 |
| Calvados | | 12.95 |
| | | |
| Whiskies (1 oz.) | | |
| Ballantine's Finest | | 10.95 |
| The Glenlivet (12 year old single malt) | | 13.95 |
| The Balvenie DoubleWood (12 year) | | 16.95 |
| Jameson | | 11.95 |
| Crown Royal | | 9.50 |
| Jack Daniels | | 11.95 |
| | | |

DRINK LIST

Liqueurs

| Amaretto | 9.95 | 1 oz. |
|---------------|-------|-------|
| Frangelico | 9.95 | 1 oz. |
| Sambucca | 9.95 | 1 oz. |
| Grand Marnier | 12.95 | 1 oz. |
| Kahlua | 9.95 | 1 oz. |
| Baileys | 11.50 | 1 oz. |
| Drambuie | 9.95 | 1 oz. |
| B & B | 9.95 | 1 oz. |

Mixed Drinks

| Highballs (with pop or soda) 10.75 | Premium | 13.95 | 1 oz. |
|------------------------------------|---------|-------|-----------------------|
| Highballs (with Juice) 12.95 | Premium | 16.95 | 1 oz. |
| Special Coffee | | 16.95 | 1 ¹ /2 oz. |
| Kir | | 13.95 | 1/2 oz. |
| Kir Royal | | 16.95 | 1/2 oz. |
| Mulled Wine | | 15.95 | |
| Wine Spritzer | | 13.95 | |

AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

BEVERAGES

Coffee & Espresso Specialties

| Filtered (by cup) | 3.95 | Hot Chocolate | 6.95 |
|-------------------|------|-------------------|-------|
| Turkish | 6.75 | Cappuccino | 6.25 |
| Espresso | 4.75 | Café Latte | 6.25 |
| Double Espresso | 6.95 | Spirited Coffee | 16.95 |
| | | (1 ½ oz. liqueur) | |
| Mocha | 6.95 | | |

Teas (your choice) 4.95

| Orange Pekoe | Camomile |
|-------------------|------------|
| English Breakfast | Peppermint |
| Jasmine | Linden |
| Earl Grey | Rose Hip |
| Green | Fruit Teas |

Soft Beverages

| MIIK | 4.95 |
|--|------|
| Mineral Water (San Pellegrino 750 ml) | 7.75 |
| Flavoured San Pellegrino | 6.50 |
| Fruit Juices | 6.75 |
| Pop | 3.95 |
| Bistro Cooler (Raspberry or Wild Cherry) | 5.95 |
| Iced Tea | 5.95 |



Bistro Praha was conceived by Mr. František Cikánek in 1977 in order to offer a pleasant atmosphere, wide selection of light dishes, main courses, coffees, teas, desserts, wines and beers, all presented in comfortable surroundings of antique furniture and classical music.

Bistro Praha is a leisurely place. Having a consistent interest in superb cuisine, we reach for the best available resources and follow simple processes in order to retain and elevate the natural flavours of your feast.

Excellent food requires time for its creation.

Enjoy and appreciate Bistro Praha, take care of our furniture (do not rock on chairs, please!) and have consideration for other patrons and music.

Wishing you "Bon Appetit" and "Dobrou Chut".

www.bistropraha.com