



FOOD AND DRINK MENU


La Strada
PIZZA & PASTA & GRILL



STARTERS

	Carpaccio WITH RUCOLA, CAPERS, PARMESAN CHEESE AND OLIVE OIL	169
	Goat cheese GRATINATED, MARINATED BEETS IN BALSAMIC CARAMEL, PARCHED WALNUTS	169
	Prawns IN SESAME TEMPURA, SALAD, GARLIC AIOLI WITH CHILLI	175
	Burgundy snails BAKED IN GARLIC-HERB BUTTER AND BREADCRUMBS	159
	Bruschetta WITH AVOCADO, BAKED CHERRY TOMATOES AND BASIL RICOTTA	125
	Salmon Tartare WITH DILL, SOUR CREAM, CAPERS, SHALLOT AND DIJON MUSTARD	165
	Homemade bread (based on daily offer)	35
	Gluten free baguettes with basil pesto 4 pcs	35

SOUPS AND SALADS

	French onion soup WITH WHITE WINE, CROUTONS, BAKED WITH GRUYERE CHEESE	79
	Cream of mushrooms soup WITH CREAM, THYME AND CELERY CHIPS	69
	Caesar salad ROMAINE LETTUCE WITH ANCHOVY DRESSING, CROUTONS AND PARMESAN CHEESE	with chicken 179 with shrimp 199
	La Strada salad MIXED SALADS WITH AVOCADO, GRILLED CHICKEN, BACON, BAKED TOMATOES, HONEY-MUSTARD DRESSING	195
	Mixed salads MIX OF SALADS WITH SEASONAL VEGETABLES AND VINAIGRETTE	135



JACKET POTATO AND BURGERS



Jacket potato Scampi

BAKED POTATO FILLED WITH SHRIMP, CORN, TOMATOES, CREAM, WHITE WINE AND PARSLEY

225

Jacket potato Pork

BAKED POTATO FILLED WITH PULLED PORK MEAT IN WHISKEY BBQ SAUCE, SOUR CREAM AND FRIED ONION

215



Jacket potato Chicken

BAKED POTATO FILLED WITH CHICKEN MEAT, CREAMY SPINACH, PANCETTA AND PARMESAN

195



Jacket potato Funghi

BAKED POTATO FILLED WITH WILD MUSHROOMS, CHAMPIGNONS, CHERRY TOMATOES, SHALLOT, GARLIC AND SOYA CREAM

175



Jacket potato Green Curry

BAKED POTATO FILLED WITH VEGETABLES, GREEN CURRY, COCONUT MILK, MUNGO SPROUTS AND CORIANDER

199

Beef Burger

WITH BEEF, BACON MAYONNAISE, RUCOLA, TOMATOES AND CHEDDAR CHEESE

239

Duck Burger

WITH PULLED DUCK MEAT, TERIYAKI SAUCE, PICKLED RADISHES, CORIANDER AND FRIED ONION

215



Vegan Burger

WITH CHICKPEA FALAFEL, TAHINI DRESSING AND FRESH VEGETABLES

185








(fries or side salads are included in the price of burgers)

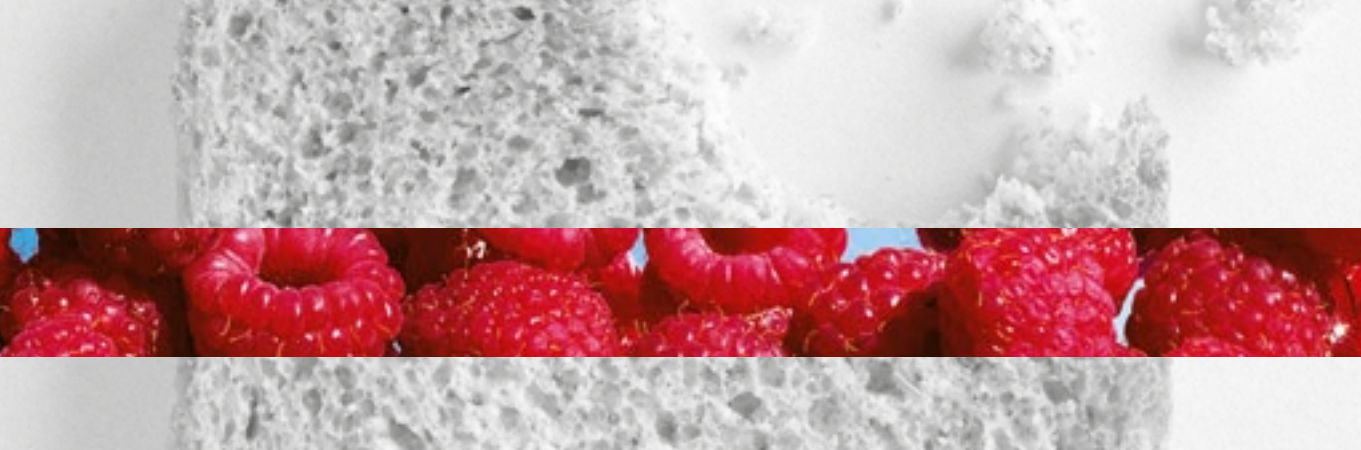


PASTA AND RISOTTOS

Spaghetti Carbonara	179
WITH PANCETTA, EGG YOLKS, PARMESAN AND FRESHLY GROUND PEPPER	
Penne Arrabiata	185
WITH CHILLI, TOMATOES, OLIVES, GARLIC, PANCETTA AND PARMESAN	
Lasagne Bolognese	189
BAKED WITH MEAT RAGOUT, BECHAMEL AND PARMESAN	
Linguine Scampi	225
WITH SHRIMP, BASIL, TOMATOES, GARLIC, CHILLI AND LEMON PEEL	
Spaghetti Aglio olio	155
WITH OLIVE OIL, GARLIC, CHILLI, PARSLEY AND PARMESAN CHEESE	
Tagliatelle Salmone	215
WITH SALMON, SPINACH, GARLIC, CREAM AND NUTMEG	
Homemade ravioli	209
WITH PANCETTA, BASIL, AND RICOTTA IN PARMESAN CREAM WITH NUTMEG	
 Mushroom risotto	189
WITH WHITE WINE, WILD MUSHROOMS, CHAMPIGNONS, GARLIC, PARSLEY, PARMESAN AND BUTTER	
 Risotto with gorgonzola	195
WITH WALNUTS, SHALLOT, THYME AND CREAM	
 For gluten free pasta (spaghetti, penne) we have surcharge	20

GRILL











 Rumpsteak 200 G	345
AUSTRALIA, 36 DAYS AGED, WITH FRESHLY GROUND PEPPER AND MALDON SALT	
 Pork chop Tomahawk 280 G	229
MARINATED IN DIJON MUSTARD, FENNEL SEEDS AND GARLIC	
 Flank steak 200 G	229
AFRICA, MARINATED IN COFFEE, CHIPOTLE CHILLI AND CORIANDER	
 Pork ribs 500 G	219
BAKED OVERNIGHT, IN WHISKEY BBQ MARINADE	
 Salmon filet 200 G	275
WITH HERB-GARLIC BUTTER AND TOMATOES	
 Lamb chops 280 G	265
MARINATED IN OLIVE OIL, GARLIC AND ESTRAGON	
 Chicken breasts 200 G	195
SOUS-VIDE ON BUTTER, WITH PINK PEPPER AND ROSEMARY	




DISHES FOR CHILDREN

Mac & cheese MACARONI BAKED WITH BECHAMEL, CHEDDAR CHEESE AND BREADCRUMBS	129
Chicken nuggets 100 G WITH FRIES AND MIXED SALAD	129
Baby pizza (OF YOUR CHOICE)	139

SIDES AND SAUCES

 Homemade fries	49
 Creamy spinach	55
Homemade potato croquettes	49
 Grilled vegetables	59
 Roasted champignons with shallot	49
 Baked potato with basil curd	49
Homemade bread	35
 Mixed salad	55
 Demi-glace	45
 Peppercorn sauce with brandy	45
 Butter sauce with lemon	45
 Mushroom sauce with cream	45

DESSERTS

 Crème Brulée VANILLA, WITH FRESH FRUIT	99
Semifreddo CHOCOLATE, WITH NUTS AND SALTED CARAMEL	109
Pear Tarte Tatin WITH HOMEMADE WHIPPED CREAM	105
Ice creams and sorbets BASED ON DAILY OFFER	70

When you order child portion we charge 70% of their whole meal.



PIZZA 33 CM / 55 CM

(PIZZA 33 CM ALSO WITH GLUTEN FREE DOUGH)

	33 cm	55 cm
1. Margherita Classica – TOMATO SAUCE, MOZZARELLA, FRESH BASIL	145	315
2. La Strada – PIKANT OIL, MOZZARELLA, DRIED TOMATOES, OLIVES	169	379
3. Quattro formaggi – TOMATO SAUCE, MOZZARELLA, GORGONZOLA, CAMEMBERT, SMOKED CHEESE	189	399
4. Favolosa – CREAM, MOZZARELLA, CAMEMBERT, CRANBERRIES	175	375
5. Spinaci – TOMATO SAUCE, MOZZARELLA, BALKAN CHEESE, SPINACH, GARLIC	169	379
6. Funghi – TOMATO SAUCE, MOZZARELLA, CHAMPIGNONS, WILD MUSHROOMS	175	379
7. Vegetariana – TOMATO SAUCE, MOZZARELLA, FRESH TOMATOES, BELL PEPPER, CORN, CHAMPIGNONS, PARMESAN	179	389
8. Prosciutto cotto – TOMATO SAUCE, MOZZARELLA, HAM	175	379
9. Prosciutto crudo – TOMATO SAUCE, MOZZARELLA, PROSCIUTTO CRUDO, CHERRY TOMATOES	205	449
10. Capricciosa – TOMATO SAUCE, MOZZARELLA, CHAMPIGNONS, HAM, ARTICHOKE, PARMESAN CHEESE, BLACK OLIVES	189	399
11. Positano – TOMATO SAUCE, MOZZARELLA, HAM, CHAMPIGNONS	179	389
12. Quattro stagioni – TOMATO SAUCE, MOZZARELLA, CHERRY TOMATOES, HAM, BLACK OLIVES, CHAMPIGNONS	179	389
13. Fabrizio – TOMATO SAUCE, MOZZARELLA, HAM, DRIED TOMATOES, ARTICHOKE, BLACK OLIVES	189	395
14. Carabinieri – TOMATO SAUCE, MOZZARELLA, BLUE CHEESE, HAM, RED ONIONS	185	395
15. Hawai – CREAM, MOZZARELLA, HAM, PINEAPPLE	179	389
16. Con tonno – TOMATO SAUCE, MOZZARELLA, TUNA, RED ONION, EGG	189	399
17. Salmone – CREAM, MOZZARELLA, SPINACH, SALMON	225	459
18. Napoletana – TOMATO SAUCE, MOZZARELLA, ANCHOVIES, CAPERS	185	399
19. Frutti di mare – TOMATO SAUCE, MOZZARELLA, SEAFOOD, GARLIC, LEMON	225	459
20. Diavola – TOMATO SAUCE, MOZZARELLA, SPICY SALAMI VENTRICINA, GARLIC, RED ONION	189	399
21. Quattro salami – TOMATO SAUCE, MOZZARELLA, 4 KINDS OF SALAMI, OREGANO	189	399
22. Hungaria – TOMATO SAUCE, MOZZARELLA, CZABAI SALAMI, GOAT HORN PEPPERS, ONIONS, TABASCO	195	405
23. Speck – TOMATO SAUCE, MOZZARELLA, FRESH TOMATOES, BACON, GORGONZOLA	189	399
24. Mario – CREAM, MOZZARELLA, SPINACH, BACON, GARLIC, EGG	189	399
25. Pollo – CREAM, MOZZARELLA, GRILLED CHICKEN BREASTS, PARMESAN CHEESE, BLACK OLIVES	205	415
26. Carpaccio – TOMATO SAUCE, MOZZARELLA, CARPACCIO (SLICES OF BEEF TENDERLOIN), CAPERS	229	459
27. Bianca formaggi – CREAM, MOZZARELLA, CAMEMBERT, GOAT CHEESE, PARMESAN CHEESE	210	435
28. Salami e formaggi – CREAM, 4 KINDS OF SALAMI, 4 KINDS OF CHEESE	199	415
29. Pancetta – TOMATO SAUCE, MOZZARELLA, ITALIAN BACON, CORN, OLIVES AND SPRING ONIONS	195	410
30. Volcano – TOMATO SAUCE, MOZZARELLA, SPICY SALAMI VENTRICINA, CHICKEN MEAT, FRESH CHILLI	209	429
31. Focaccia – PIZZA DOUGH, OLIVE OIL, ROSEMARY, PARMESAN CHEESE	115	
Pizza of your choice – ANY INGREDIENTS 33 CM / 55 CM	215	435
WITH ANY BASE AND MAXIMUM OF 5 INGREDIENTS		
Surcharge for gluten free pizza 33 cm	30	

Pizza edge smeared with garlic or spicy oil if you request.

Extras on pizza on the next page.



Extras on pizza 1 portion (on pizza 55 cm we recommend double portions):

BEEF CARPACCIO, SALMON	75
GOAT CHEESE, FRUTTI DI MARE, PROSCIUTTO CRUDO	65
SPICY SALAMI VENTRICINA, GORGONZOLA, CHICKEN BREAST	55
CAPERS, DRIED TOMATOES, TUNA, PARMESAN CHEESE, BALKAN CHEESE, ARTICHOKE, ANCHOVIES	45
MOZZARELLA, BLUE CHEESE, SMOKED CHEESE, CAMEMBERT, PINEAPPLE, CRANBERRIES, CHAMPIGNONS, BLACK OLIVES, ZUCCHINI, EGGPLANT, BELL PEPPER, SPINACH, WHOLE PEAS, CORN, FRESH TOMATOES, GOAT HORN PEPPERS, CHILLI PEPPERS, PICKLED ONIONS, HAM, BACON, CZABAI SALAMI, POLIČAN SALAMI, PEPPER SALAMI, RUCOLA	35
EGG, GARLIC, ONION, SPRING ONION, TOMATO SAUCE, CREAM	15

VEGAN PIZZA 33CM / 55CM
(PIZZA 33 CM ALSO WITH GLUTEN FREE DOUGH)

 Pizza Vegan Margherita classica 33 / 55 cm TOMATO SAUCE, VEGAN MOZZARELLA, BASIL	155 / 375
 Pizza Vegan La Strada 33 / 55 cm PIQUANT OIL, VEGAN MOZZARELLA, DRIED TOMATOES, OLIVES	179 / 395
 Pizza Vegan Mashia 33 / 55 cm TOMATO SAUCE, VEGAN MOZZARELLA, SMOKED MORTADELLA, SMOKED TOFU, RED BELL PEPPER	219 / 439
 Pizza Vegan Tripoli 33 / 55 cm TOMATO SAUCE, VEGAN MOZZARELLA, ARTICHOKE, OLIVES, CHAMPIGNONS	189 / 399
 Pizza Vegan Mario 33 / 55 cm VEGAN CREAM, VEGAN MOZZARELLA, SPINACH, SMOKED MORTADELLA, GARLIC	209 / 429
 Pizza Vegan Tre Stagioni 33 / 55 cm VEGAN CREAM, VEGAN MOZZARELLA, CHAMPIGNONS, BELL PEPPER, CORN	195 / 415
GLUTEN FREE VEGAN PIZZA CAN BE MADE IF YOU REQUEST – 33 CM PIZZA EDGE SMEARED WITH GARLIC OR SPICY OIL IF YOU REQUEST.	30

Extras on vegan pizza (on pizza 55 cm we recommend double portions)

SMOKED MORTADELLA	65
SMOKED TOFU, VEGAN MOZZARELLA, DRIED TOMATOES, ARTICHOKE	45
SOYA CREAM, PINEAPPLE, CHAMPIGNONS, BLACK OLIVES, ZUCCHINI, EGGPLANT, BELL PEPPER, SPINACH, WHOLE PEAS, CORN, FRESH TOMATOES, GOAT HORN PEPPERS, CHILLI PEPPERS	35

If you want to enjoy meals from La Strada at home, we can pack it to go:

PIZZA BOX 33 CM	10
PIZZA BOX 55 CM	20
CALZONE BOX	10
MENU BOX, SOUP BOX	10



gluten free food



vegan food



DRINK LIST

APERITIFS

MARTINI BIANCO, ROSSO, DRY 8 CL	64
CAMPARI BITTER 5 CL	64
APEROL BARBIERI 5 CL	64
GRAHAM'S PORTO RUBY, WHITE 5 CL	65
MADEIRA JUSTINOS 5 CL	76
CRODINO (NON-ALCOHOLIC APERITIF) 10 CL	52

WHISKY AND BOURBONS

HIGHLAND QUEEN	4 CL	62
THE FAMOUS GROUSE	62	
CUTTY SARK	64	
JAMESON	72	
TULLAMORE DEW	72	
FOUR ROSES	65	
WILD TURKEY 8 YEARS	89	
JACK DANIELS	85	

COGNAC

MARTELL V.S.	2 CL	45
MARTELL V.S.O.P.	69	
MARTEL X.O. (SUPREME)	229	
HENNESSY V.S.	55	

METAXA

METAXA 5*	4 CL	59
METAXA 7*	79	

VODKA

RIGA BLACK	4 CL	56
BABIČKA VODKA	89	

RUM

FLOR DE CANA EXTRA DRY 4 Y.O.	4 CL	59
REBELLION SPICED	62	
HISPÁNICO ELIXIR	89	
MALIBU	59	

RUM

RON DE JEREMY RESERVE	2 CL	62
RON RELICARIO RUM SOLERA	65	
AUSTRIAN EMPIRE NAVY RUM SOLERA 18 Y.O.	74	
LE HECHICERA RUM SOLERA	76	
PLANTATION 20TH ANNIVERSARY XO	86	
ZACAPA 23 AÑOS	89	

GIN

GREENALL'S LONDON DRY GIN	4 CL	64
BLOOM PREMIUM LONDON DRY GIN	99	
SAFFRON GIN	95	

SCHNAPPS

BARON HILDPRANDT PLUM BRANDY	4 CL	84
BARON HILDPRANDT CHERRY BRANDY	84	
BARON HILDPRANDT RIPE PEAR	94	
BARON HILDPRANDT RIPE RASPBERRY	94	
ŽUFÁNEK WALNUT BRANDY	68	

TEQUILA

TRES SOMBREROS SILVER	4 CL	66
TRES SOMBREROS GOLD	69	
TRES SOMBREROS AÑEJO 100% AGAVE	129	

GRAPPA

GRAPPA PINOT GRIGIO	4 CL	68
GRAPPA SAUVIGNON PRIVAT	95	
GRAPPA MOSCATO	82	
GRAPPA RISERVA BACIO DELLE MUSE	82	

LIQUEURS

FERNET, FERNET CITRUS	4 CL	49
BECHEROVKA	49	
JÄGERMEISTER	62	
GRAND MARNIER	94	
SAMBUCA DI TORINO	64	
LIMONCELLO DI SICILIA	59	
BAILEYS	59	



DRAFT BEER

	0,3 L	0,5 L
STAROPRAMEN 12% - PALE LAGER	30	48
HOEGAARDEN WHITE - WHEAT BEER, BELGIAN SPECIAL	(0,25 L) 38	72
STAROPRAMEN - NON-ALCOHOLIC-DRAFT	28	39

BOTTLED BEER

PLZEŇSKÝ PRAZDROJ 0,5 L	49
STAROPRAMEN BLACK 0,5 L	45
STELLA ARTOIS 0,33 L - NON-ALCOHOLIC BEER	42
CIDER KINGSWOOD ROSÉ 0,4 L	68

NON-ALCOHOLIC DRINKS

COCA-COLA, COCA-COLA ZERO 0,33 L	48
FANTA 0,33 L	48
SPRITE 0,33 L	48
KINLEY (TONIC WATER, GINGER ALE, BITTER ROSE) 0,25 L	48
CAPPY (ORANGE, APPLE, CURRANT, MULTI, GRAPEFRUIT, PEAR, STRAWBERRY, PINEAPPLE, APRICOT) 0,25 L	48
MATTONI GRAND 0,33 L	35
MATTONI GRAND SOFT 0,33 L	35
AQUILA AQUALINEA - STILL 0,33 L	35
MATTONI GRAND - SPARKLING 0,75 L	65
AQUILA AQUALINEA - STILL 0,75 L	65
FRESH JUICE - ORANGE, GRAPEFRUIT 0,2 L	69
FUZE TEA - PEACH WITH HIBISCUS, LEMON, GREEN WITH MANGO AND CAMOMILE 0,25 L	48
RED BULL - ENERGY DRINK 0,25 L	69
TAP WATER (TAP WATER WITH ICE, LIME, LEMON, MINT) 1 L	50
HOMEMADE LEMONADES 0,4 L (BASED ON DAILY OFFER)	65



COFFEE (7 €)

ESPRESSO	46
ESPRESSO RISTRETTO	46
ESPRESSO LUNGO	46
FLAT WHITE	76
ESPRESSO DOPPIO	69
ESPRESSO MACCHIATO	46
CAPPUCCINO	52
LATTE MACCHIATO	56
LATTE MACCHIATO HAZEL, VANILLA	62
SHAKERATO - HALF OF ESPRESSO, ICE , SUGAR, MIXED IN SHAKER	49
VIENNA COFFEE - ESPRESSO WITH REAL WHIPPED CREAM	58
ALGERIAN COFFEE- ESPRESSO WITH WHIPPED CREAM, EGG LIQUEUR (2 CL)	65
IRISH COFFEE - STRONG ESPRESSO, IRISH WHISKEY (2 CL), WHIPPED CREAM	72
ICED COFFEE FRAPPÉ - NESCAFE, MILK, WATER, ICE, SUGAR	62
ICED COFFEE WITH ICE CREAM -2 PCS VANILLA ICE CREAM, SHAKED ESPRESSO, ICE, WHIPPED CREAM	68
TURKISH COFFEE	46
ALL KINDS OF COFFEE ABOVE CAN BE PREPARED WITHOUT CAFFEINE WITH SURCHARGE	5

TEAS

WHITE PEONY (BASED ON OFFER)	59
TEA FROM FRESH MINT	59
TEA FROM FRESH GINGER	59

CHOCOLATES MONBANA **68**

BITTER TRADITIONAL
WHITE
HAZELNUT

OTHER HOT DRINKS

MULLED WINE 0,2 L	64
HOT APPLE, PEAR 0,25 L	55
BOMBARDINO (0,1 L EGG LIQUEUR, WHITE RUM, HEATED TO 70 °C, WITH REAL WHIPPED CREAM)	89



COCKTAILS WITH ALCOHOL

Cuba libre 104

FLOR DE CANA EXTRA DRY, LIME JUICE, COCA-COLA, LIME, LED

Mojito 109

FLOR DE CANA EXTRA DRY, LIME, BROWN SUGAR, MINT LEAVES, SODA, BREAKED ICE

Aperol Spritz 89

APEROL BARBIERI, PROSECCO, SODA, ORANGE, ICE

Elderberry spritz 89

PROSECCO, GIFFARD ELDERBERRY, SODA, LIME, MINT

Cosmopolitan 109

RIGA BLACK VODKA, GRAND MARNIER, CRANBERRY JUICE, LIME JUICE, BREAKED ICE

Piña Colada 105

FLOR DE CANA EXTRA DRY, COCONUT SYRUP MONIN, CREAM, PINEAPPLE JUICE, ICE

Margarita 125

TEQUILA TRES SOMBREROS, COINTREAU, LIME JUICE, ICE

Gin Garden Rose 119

GREENALL'S LONDON DRY GIN, KINLEY BITTER ROSE, RASPBERRY PUREE, LIME JUICE, ROSEMARY, ICE

Sex on the Beach 104

RIGA BLACK VODKA, PEACH SYRUP MONIN, PINEAPPLE JUICE, CRANBERRY JUICE, ORANGE, CHERRY, ICE

Tequila Sunrise 99

TEQUILA TRES SOMBREROS, ORANGE JUICE, GRENADINA, ORANGE, CHERRY, ICE



NON-ALCOHOLIC COCKTAILS

Mango Matcha tea 92

MATCHA TEA, MANGO PUREE, LIME SPRITZ, ICE

Ginger Mojito free 86

LIME, BROWN SUGAR, MINT LEAVES, FRESH GINGER, KINLEY GINGER, BREAKED ICE, SODA

Passion Fruit Lemonade 92

GRAPEFRUIT JUICE, MARACUJA PUREE, LIME JUICE, ICE

Strawberry Mattoni Forever 89

MONIN CHESTNUT SYRUP, STRAWBERRY PUREE, PINEAPPLE JUICE, LIME JUICE, SODA

Virgin Colada 86

PINEAPPLE JUICE, COCONUT PUREE, CREAM, ICE, CHERRY

Shake Strawberry, Raspberry 65



POURED WINE

WHITE WINE

CHARDONNAY I.G.T. (ITALY, VENEZIA) DRY 0,2 L **58**

RED WINE

MERLOT I.G.T. (ITALY, VENEZIA) DRY 0,2 L **58**

PINK WINE

BASED ON DAILY OFFER

Wine spritz – 0,1L WINE + 0,1L SODA **42**

Lambrusco – SOFT, FRESH, SPARKLING, SEMI-SWEET WINE (RED, WHITE) 0,1 L **38**

OTHER PORED WINES BASED ON DAILY OFFER

MORAVIAN ATTRIBUTIVE WINES 0,75 L

		(WINE VILLAGE)	
Müller Thurgau (KABINET)	AMPELOS	ZNOJMO	355
Rýnský Ryzlink (LATE HARVEST)	MORAVÍNO	VALTICE	415
Sauvignon (LATE HARVEST)	SONBERK	POPICE	489
Ryzlink Vlašský (KABINET)	MÁDL	VELKÉ BÍLOVICE	339
Rulandské Šedé (KABINET)	MÁDL	VELKÉ BÍLOVICE	395
Rulandské Bílé (LATE HARVEST)	AMPELOS	ZNOJMO	385
Pálava (LATE HARVEST)	AMPELOS	ZNOJMO	465
Cabernet Moravia (LATE HARVEST)	MICHLOVSKÝ	RAKVICE	429
Modrý Portugal (LATE HARVEST)	ŠLECHTITELSKÁ STANICE	VELKÉ PAVLOVICE	359
Merlot (LATE HARVEST)	MORAVÍNO	VALTICE	459
Frankovka barrique (LATE HARVEST)	MORAVÍNO	VALTICE	469
Zweigeltrebe (SELECTION OF GRAPES)	MARCINČÁK	MIKULOV	485

FOREIGN RED WINES

Italy – NERO D'AVOLA SICILIA „BLACK LABEL“ IGT CANTINA TOLA **529**

Italy – PRIMITIVO DI MANDURIA DOC LE VIGNE DI SAMMARCO **595**

Argentina – MALBEC „RESERVA“ SAN JUAN DA FINCA LAS MORAS **545**

Chile – CARMENÉRE „ESTATE RESERVA“ MAIPO VALLEY DO VIÑA MORANDÉ **535**

France – CHATEAU GRAND JEAN ROUGE „RESERVE“ BORDEAUX SUPERIEUR VIGNOBLES DULON **595**

France – COTES DU ROUSSILLON VILLAGES „VIGNES BILA HAUT“ MAISON M.CHAPOUTIER **645**

YOU CAN ASK FOR THE ALLERGEN LIST AT OUR STAFF.
THE WEIGHT OF MEAT IS IN RAW STATE.
ALL PRICES ARE IN CZECH CROWNS.
ALL PRICES INCLUDE %VAT.



La Strada
PIZZA & PASTA & GRILL

KOUNICOVA 53
602 00 BRNO
TEL.: 549 240 005, MOBILE: 773 222 211
WWW.LA-STRADA.CZ

MON-THU: 10.30-23.00
FRI: 10.30-24.00
SAT: 11.00-24.00
SUN: 11.00-23.00

THE RESTAURANT IS OPERATED BY: LA STRADA GROUP S.R.O.
IČO:01689649