

À LA CARTE



MENU

SOUPS

Seasonal soup

Please ask our staff about the current offer

0,33l Strong beef broth vegetable, noodles and beef (1,3,9)	6,50€
0,33l Traditional Jókai bean soup noodles, smoked pork knuckle, sausage, bread (1,3,9,12)	7,00€
0,33l Traditional Kharkiv-Style Borscht pork meat, sour cream, bread (1,7,9)	7,00€

STARTERS

250g Bone marrow 1pc from local farmer horseradish, mustard, homemade bread toasts (1,10)	8,00€
*100g Beef tartare from local farmer with homemade bread toasts (1,3,10)	18,00€
100g Homemade „bryndza” spread traditional sheep cheese, onion, chives, bread (1,7,10)	7,20€
100g Homemade „pork crackling” spread onion, chive, bread (1,7,10)	7,20€

BEER BITES

120g Fried Olomouc curd cheese served with garlic dressing (1,3,7,10)	8,00€
200g Grilled pork sausage from Gašparík horseradish, mustard, mixed pickles and bread (1,10,12)	10,00€
140g Homemade potato pancakes with cheese and garlic dip (1,3,7)	7,20€
140g Fried jalapeño peppers stuffed with cheddar cheese (1,7)	8,00€
120g Aged cheese „Hermelin” pickled vegetables, chipotle peppers, bread (1,7,12)	7,50€
100g Roasted almonds(8)	5,50€
150g Homemade onion potato chips served with garlic dressing (3,10)	3,90€

S PILKA SIGNATURE DISHES

150g Our „Sviečková” stewed beef with creamy vegetable sauce Carlsbad dumplings with cranberries (1,3,7,9,10,12)	17,50€
700g Slow-roasted young piggy knuckle pork knuckle, horseradish, mustard, mixed pickles, bread (1,10,12)	23,00€
150g Fish and chips beer-battered cod, pea purée, French fries and capers remoulade (1,3,4,7,10,12)	18,00€

DUCK SPECIALS AT SPILKA

90g Duck liver pâté with onion jam and homemade bread toasts (1,7,12)	9,20€
180g Sous-vide duck breast with roasted pumpkin risotto, grilled pumpkin, buckwheat and pumpkin seeds (1, 7, 9)	17,50€
250g Confit duck leg with braised red cabbage, Carlsbad dumpling, lokša and orange reduction (1, 3, 7, 10, 12)	20,90€
2.400g Whole roasted duck with braised red cabbage, lokše and dumplings (1, 3, 7, 9) <i>Available by pre-order at least 24 hours in advance.</i>	129€

MAIN COURSES

Seasonal main dish

Please ask our staff about the current offer

Weekly special

Please ask our staff about the current offer

200g Flank steak with wild mushroom sauce, roasted potatoes and Brussels sprouts (7,9)	20,90€
150g Smoked beef tongue with horseradish sauce and homemade steamed dumpling (1,3,7,9,10)	18,90€
180g Pork cheeks with potato dumplings, traditional Slovak bryndza sheep cheese and bacon (1,3,7,9,12) *gluten free version + 1,50€	17,90€
180g Beer beef goulash slightly spicy, with bread and fresh onion (1,3,9)	15,90€
180g Smash burger from local farmer onion jam, cheddar cheese and barbecue mayo (1,3,7,10,11) *150g French fries, 50g blue cheese dip + 3,50€	15,90€
200g Pork tenderloin medallions with mushroom sauce and roasted potatoes with onion and bacon (7,9)	15,90€
400g Roasted pork short BBQ ribs with chipotle dip and spicy French fries (3,6,10,12) *Double portion of ribs 800g	18,90€ 27,90€
500g Grilled chicken wings in BBQ marinade served with garlic dip and bread (1,3,10,12) *Half portion of BBQ wings 250g	16,90€ 9,50€
1.700g Crispy baked Bavarian pork knuckle pork knuckle marinated in beer, served with horseradish, mustard, mixed pickles and bread (1,10,12) – portion for 2 persons	29,90€

À LA CARTE



MENU

SCHNITZELS

*gluten-free version for 1€ extra

*all our schnitzels we can serve in form of „STRIPS“

180g Traditional veal Wiener schnitzel (1,3)	20,00€
200g SPILKA signature schnitzel our iconic big schnitzel, the meat is marinated in our beer for 24 hours (1,3,12)	15,00€
200g Chicken schnitzel in „panko“ breadcrumbs (1,3)	15,00€

SALADS

250g Caesar salad from selection of young leaves bread croutons and parmesan cheese (1,3,4,7,10,12) *with bacon and chicken meat (100g) + 2,50€	12,90€
350g Young leaf selection salad with flank steak and avocado French dressing and parmesan cheese (7,10,12)	16,90€
350g Salad with roasted goat cheese with hazelnuts, roasted beetroot (7,8,10,12)	14,90€

VEGETARIAN

180g Deep-fried smoked sheep cheese coleslaw, roasted potatoes, homemade tartar sauce (1,3,7,10) *gluten free version + 1,50€	15,90€
200g Pumpkin risotto with buckwheat, grilled pumpkin, mozzarella di bufala and pumpkin seeds (1, 7, 9)	17,90€
300g Potato dumplings with traditional Slovak sheep cheese „bryndza“ also available with bacon (1, 3, 7) *gluten free version + 1,50€	12,90€

KIDS MENU

100g Chicken nuggets with French fries (1,3)	6,90€
120g Grilled chicken meat with rice and meat juice (7,9,12)	6,90€
100g Fried cheese triangles French fries and homemade tartar sauce (1,3,7,10)	6,90€

*Our Kids' Menu Is Available for Children Only

DESSERTS

Seasonal dessert

Please ask our staff about the current offer

100g Pistachio Tiramisu with pistachio cream and cocoa (1,3,7,8)	6,90€
150g Pancakes hazelnut cream and forest fruit sauce (1,3,7,8)	6,50€
100g Chocolate brownie with forest fruit sauce (3,7)	5,90€
150g Our homemade cheesecake according to our daily selection (1,3,7,8)	4,90€

SIDE DISHES

200g Traditional potato salad (10)	3,90€
200g French fries	3,90€
200g Sweet potatoes fries	4,50€
200g Boiled potatoes (7)	3,90€
200g Mashed potatoes (7)	3,90€
200g Roasted potatoes	3,90€
200g Rice	3,90€
150g Mixed leaves with French dressing (10)	5,90€
100g Tomato salad with onion (12)	3,90€
150g Cucumber salad (12)	3,90€
150g Mix kyslej zavaranej zeleniny (12)	3,90€
200g Pickled vegetable medley	4,90€
200g Gluten-free bread 2pcs	2,50€

SAUCES AND DIPS

50g Honey-mustard mayonnaise (3,7,10), BBQ mayonnaise (3,10), Blue cheese mayonnaise (3,7,10), Chipotle dip (3,10), Garlic dip (3,10,12), Homemade tartar sauce (3,10,12), Mayonnaise (3,10), Tomato ketchup (12)	2,00€
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Wifi: Spilka_Restaurant

Password: Mame*Radi*SPILKU

*It is not recommended that raw or undercooked meat and eggs be consumed by children, pregnant or breastfeeding women, or individuals with weakened immune systems.

Allergens: 1. Cereals containing gluten • 2. Crustaceans and products thereof • 3. Eggs and products thereof • 4. Fish and products thereof • 5. Peanuts and products thereof • 6. Soybeans and products thereof • 7. Milk and products thereof • 8. Nuts such as hazelnuts, walnuts, cashews, pecans, almonds, pistachios • 9. Celery and products thereof • 10. Mustard and products thereof • 11. Sesame seeds and products thereof • 12. Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l (preservatives) • 13. Lupin and products thereof • 14. Molluscs and products thereof

••• The weight of the meat is stated in its raw state • Some dishes can also be served gluten-free. Please ask our staff for more information.

DRINK



MENU

BEER

0,3L / 0,5L

Premium lager „450“

tank beer, pale lager, unpasteurized, original gravity 11°, 4.6% alcohol

2,50€/3,30€

Svijanská Desítka

pale draft lager, unpasteurized, original gravity 10°, 4.0% alcohol

2,40€/3,20€

Svijanský Rytíř

pale draft lager, unpasteurized, original gravity 12°, 5.0% alcohol

2,70€/3,60€

Svijanská Kněžna

dark special, unpasteurized, original gravity 13°, 5.2% alcohol

2,60€/3,50€

Svijanský Vozka

non-alcoholic beer, 0.5% alcohol

2,40€/3,20€

Svijanský Vozka, „Radler“

non-alcoholic beer, 0.5% alcohol

2,70€/3,40€

Mixed beer „half and half“

Premium lager „450“ + Kněžna elegantly poured 50:50, exactly as it should be

2,70€/3,70€

Šnyt Svijany

Premium lager „450“
“arrival” / “departure” šnyt

0,33L/2,60€

BEER SPECIALS

Beer tasting set

tasting of 5 types of different beers (5 × 0.2L)

5x0,2L/7,50€

Primátor Weizenbier

top-fermented wheat beer, unfiltered, original gravity 12°, 5.0% alcohol

2,70€/3,60€

Primátor Tchyně

IPL, two beer styles IPA and lager, unfiltered, original gravity 12°, 4.7% alcohol

0,40L/3,30€

Primátor Tchyně non-alcoholic

IPL, combining IPA and lager styles, unfiltered, non-alcoholic, 0.5% alcohol

2,50€/3,20€

Primátor IPA

India Pale Ale, top-fermented beer, original gravity 15.9°, 6.5% alcohol

0,40L/4,00€

Beer special of the month

Please ask our staff about the current offer

PROSECCO

0,1L / 0,75L

Prosecco Bernardi D.O.C

brut, Italy

3,70€/25,90€

Prosecco Bernardi D.O.C.G

extra dry, Italy

27,90€

WHITE WINE

Pratsch Grüner Veltliner

Weinviertel, Austria, dry

3,80€/27,90€

Pinot Gris

P. Rajnic, South Slovak region, SK, dry

3,60€/24,90€

Marína Sauvignon

Elesko, Malokarpatská region, SK, dry

3,40€/23,79€

Rizling Rýnský

Vladimír Hronský, Malokarpatská region, SK, dry

3,60€/24,90€

ROSÉ WINE

Cabernet Sauvignon Rosé

P. Rajnic, South Slovak region, SK, dry

3,60€/24,90€

Carmenet

Vladimír Hronský, Malokarpatská region, SK, semi-dry

3,50€/24,50€

RED WINE

Dunaj "Rajnic"

Peter Rajnic, Nitra region, SK, dry

3,60€/25,29€

Primitivo Messapi

Vigneti del Salento, Italy, dry

3,70€/25,90€

Merlot

Vladimír Hronský, Malokarpatská region, SK, dry

3,60€/24,90€

SPIRITS AND DISTILLATES – 4cl

Spišská borovička 38%

4,59€

Domovina 45%

Borovička

5,79€

Marsen 42%

Apricot brandy, Plum brandy, Pear brandy

5,39€

Marsen 52%

Apricot brandy, Plum brandy, Pear brandy

5,79€

Marsen 42,3%

Cherry brandy “Cigánska”
Redcurrant brandy “Detvan”

8,99€

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DRINK



MENU

VODKA 4cl

Absolut vodka	5,00€
Finlandia	5,10€
Russian standard gold	5,70€

GIN 4cl

Beefeater	5,10€
Beefeater pink	5,10€
Bombay Sapphire	5,50€
Malfy rosa	5,50€

RUM 4cl

Havana Club especial	5,40€
Bumbu XO	8,60€
Diplomatico 12 YO	8,90€
La Hechicera (Colombian rum)	9,50€
Zacapa Grand Reserva 23 YO	9,99€

TEQUILA 4cl

Olmecca Silver/Reposado	5,10€
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LIQUEURS – 4cl / VERMOUTH – 8cl

Jagermeister	4,90€
Fernet Stock/Citrus	4,10€
Aperol	4,10€
Becherovka	4,30€
“Zelená” peppermint liqueur	3,10€
Martini 8cl dry, bianco, rosso	4,60€

COGNAC & BRANDY 4cl

Martell VS	6,39€
K.B.Š.	6,29€
Hennessy VS	8,90€

WHISKY & BUBBONS 4cl

Jameson Original	5,30€
Jameson Black Barrel	6,90€
Jack Daniel's	5,90€
Tullamore	5,40€
Glen Moray Classic Peated Scotch Whisky	6,50€
Chivas Regal 12 YO	6,70€
The Glenlivet 12 YO Single Malt	8,40€
Laphroaig 10 YO	9,90€
Nikka Whisky From The Barrel	9,90€

COCKTAILS & MOCKTAILS

Aperol Spritz	8,20€
0,06l Aperol, 0,1l Frizzante, 0,1l soda, orange	
Hugo Spritz	7,20€
0,02l elderflower syrup, 0,1l Frizzante, 0,1l soda	
Gin Tonic	8,20€
0,04l Beefeater gin, 0,25l tonic, lemon	
Cuba Libre	8,20€
0,04l Havana Club rum, 0,2l cola, lime	
Skinny Bitch	6,80€
0,04l vodka, 0,02l lemon juice, 0,15l soda, lime	
Gin Tonic - Mocktail	8,10€
0,04l Beefeater gin 0,0%, 0,25l tonic, lemon	
Aperitif Spritz - Mocktail	8,10€
0,04l Aperitif 0,0%, orange, 0,25l tonic, mint	

HOMEMADE LEMONADES

0,4L / 0,8L

Strawberry	4,20€/8,10€
with pieces of fresh strawberries	
Grapefruit	4,20€/8,10€
with white grapefruit and pieces of red grapefruit	
Redcurrant	4,20€/8,10€
with pieces of fresh redcurrants	
Kiwi	4,20€/8,10€
with pieces of fresh kiwi	

HOT DRINKS

Espresso/Espresso lungo/Decaffeinato 7g	2,99€
Double espresso 14g	3,99€
Espresso macchiato 7g	3,19€
Cappuccino 7g	3,69€
Caffé latte macchiato 7g	3,79€
Hot chocolate 25g	3,99€
Tea black/fruit/herbal	2,99€
Fresh tea mint/ginger	4,20€
- lemon, honey	

SOFT DRINKS

0,33l Rajec sparkling/lightly sparkling/still	2,99€
0,75l Rajec lightly sparkling/still	4,99€
0,25l Fatra natural mineral water	2,69€
0,1l/1l Lemonade	0,79€/4,90€
0,1l/1l Soda	0,50€/3,90€
0,20l CURIOSA juice (selection)	3,49€
0,25l Royal Crown cola/slim	3,39€
0,30l Kofola original draft	2,40€
0,50l Kofola original draft	3,10€
0,25l Vinea white/red	3,29€
0,25l Tonic Targa classic/pink/ginger	3,29€

