

BISTRO PRAHA

—  MENU  —



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

APPETIZERS

Open Face European Sandwiches (canapés)

Barbecued Ham	4.25	Hungarian Salami	4.25
Crabmeat Salad	4.25	Tyrolean Bacon	4.25
Beer Ham	4.25	Smoked Salmon	5.75

Starters

- Escargots (half dozen in garlic chili butter) 13.95
- Pickled Rolled Herring (served with sour cream) 10.75
- Spicy Garlic Shrimp (half dozen in garlic chili butter) 17.95
- Smoked Salmon (red onion, capers and cream cheese) 19.95
- 1pc of Fried Breaded Cheese (with homemade Tartar Sauce) 8.95

Salads

- Salad "Alena" (herb lettuce, sautéed peaches, goat cheese, almonds and raspberry vinaigrette) 19.95
- Salad "Sárka" (butter leaf 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
- Beef Goulash (Slavic peasants created this stew) 18.95
- Beef Goulash with Bread Dumplings (s knedlikem) 19.95

SMALL ENTREES

Cold Specialties

served with bread

- Sardines, Egg, Pickle, Onions 14.95
- Beer Ham with Red Onions and Vinegar 14.95
- Assorted Cold Cuts, Potato Salad 22.95
- Cheese Plate (assorted fine Cheeses, Fruits and Nuts) 27.95
- Prague Egg with Caviar 21.95
- Tyrolean-style Shaved Bacon, Dill Pickles 18.95

Hot Specialties

with your choice of potato salad or pan-fried potatoes

- European Wieners 14.95
- Hungarian Sausages 17.50
- Smoked Pork Chop ("Kassler") 18.95
- Smoked Pork Chop ("Kassler") Breaded 19.95
- Smoked Pork Shoulder 19.95
- Fried Breaded Cheese ("smazěný sýr") 19.75
- Beer Ham "Paris" (Beer Ham Salami in egg batter) 18.95

add ons: Homemade Sauerkraut 7.95
Sauteed Mushrooms 6.75

Pasta Served with Jeremy salad

- Spaghettini with Olive Oil and Garlic 16.95
- Spaghettini with Salami Flakes 18.50
- Spaghettini with Garlic Shrimp 22.95
- Spaghettini with Vegetable Stir-fry 21.95

Side Orders

Potato Salad	5.25	Butter Sautéed Mushrooms	6.75
Pan-fried Potatoes	6.25	Sauerkraut	7.95
Bread or Toast (4 slices)	2.95	Vegetables	10.75
Bread Dumplings	3.75	Extra Tartar sauce or Lemon	1.50

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 (selected cut, prepared according to a famous recipe from old Vienna) lightly breaded	28.95	21.95
Schnitzel "Parisienne" (selected cut in Parisienne egg batter)	28.95	21.95
Schnitzel "Nature" (expertly seared selected cut) not breaded	26.95	19.95
Schnitzel "Cordon Bleu" (selected cut filled with shaved European ham and Edam cheese; an unforgettable experience) lightly breaded	32.95	25.95
add ons: Homemade Sauerkraut 6.95 Kosher Dill Pickles 3.25 Side Vegetables 9.50		

Beef

AAA Filet Mignon "Palace" (served with pan-fried potatoes and butter sautéed mushrooms)	43.95	N/A
add ons: 4 pc Black Tiger Shrimp 11.75		

Pork

Smoked Pork Shoulder (served with homemade sauerkraut and bread dumplings)	32.95	24.95
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PLEASE LET YOUR SERVER KNOW OF ANY SPECIAL DIETARY AND ALLERGIES RESTRICTIONS

MAIN COURSES

Lamb

Rack of Lamb	42.95	N/A
(served with stir-fried vegetables, rosemary, garlic, pan-fried potatoes and mint sauce)		

Poultry

Grilled Chicken "Alcron"	30.95	23.95
(chicken, intricately seasoned, grilled to tender perfection served with pan-fried potatoes and butter sautéed mushrooms)		

Fish

Filet of Sole	28.95	21.95
(lightly floured, sautéed in butter and served with pan-fried potatoes and butter sautéed mushrooms)		
Breaded Filet of Sole	29.95	22.95
(served with tartar sauce, pan-fried potatoes and butter sautéed mushrooms)		
Trout "Jizerka"	32.95	N/A
<i>roasted garlic, white wine, butter sauce, served with pan-fried potatoes and sautéed mushrooms)</i>		

Specialties of Bistro Praha

Steak à la Tartare	38.95	31.95
(raw filet mignon scraped, exquisitely spiced and garnished, served with rye bread toast. A dish of true gourmet)		
Roasted Duck (or Goose in season)	36.95	29.95
(served with bread dumplings and sauerkraut)		

DESSERTS

- Austrian Apple Strudel 10.95
(with whipped cream) **add ons:** (1 scoop of vanilla ice cream) 2.50
- Butter Crêpe a’ la František 10.95
(with apricot jam and whipped cream)
- Banana Crêpe 12.95
(pan-fried banana in crêpe with chocolate sauce and whipped cream)
- Strawberry Crêpe (in season) 13.95
(pan-fried strawberry in crêpe with chocolate sauce and whipped cream)
- Peach Crêpe 13.95
(pan-fried peach in crêpe with chocolate sauce and whipped cream)
- Crêpe “Henry Christian” 14.95
(steamed kiwi in crêpe with orange liqueur, chocolate sauce and whipped cream)
- Crêpe “Nadia” 14.95
(butter crêpe with Grand Marnier, chocolate sauce and whipped cream)
- Crêpe “a’la King” 14.95
(butter crêpe with *Frangelico* (hazelnut, coco and vanilla liqueur), chocolate sauce and whipped cream)
- Fresh Strawberries (in season) 13.95
(with whipped cream)
- Fresh Strawberries (in season) 16.95
(with 1/2 ounce of your favorite liqueur and whipped cream)

Dessert Wines

Harvey’s Bristol Cream (sweet Sherry)	3 oz.	12.95
Taylor’s Late Bottled Vintage Port	3 oz.	13.95

WINES

White & Rosé

Grüner Veltliner (Austria) 54.00
Gewurztraminer (Mosel, Germany) 51.00
Bourgogne Chardonnay - Louis Jadot (France) 62.00
Pinot Grigio - Santa Margherita (Italy) 51.00
Niersteiner - Guntrum (Germany) Semi-Dry 49.00
Marqués de Caceres (Rioja, Spain) Rose-Dry 54.00

Red

St. Emillion - Schröder & Schyler (Bordeaux) 78.00
Pomerol - Jean-Pierre Moueix (Bordeaux) 84.00
Beaujolais Villages - Georges Duboeuf (Burgundy) 45.00
Côtes du Rhône - Perrin (Rhône) 52.00
Cabernet Sauvignon-Wolf Blass (Australia) 48.00
1/2 bottle 26.00
Petite Verdot - Pirramimma (McLaren Valley, Australia) 72.00
Malbec - 1884 Reserva - Miguel Escorihuela (Argentina) 56.00
Chianti Classico - Barone Ricasoli (Tuscany, Italy) 62.00
HOB - NOB Pino Noir - (France) 56.00
Châteauneuf du Pape - La Font du Loup (Rhône) 120.00

Champagne

Perrier Jouët Belle Époque (France) 375.00
Veuve Cliquot Brut (France) 99.00
Pol Roger Brut (France) 110.00

Please ask your server about current selections not listed

HOUSE WINES

White, Red & Sparkling

10/ 6oz.glass	30.00/1/2 litre	40.00/bottle
Chardonnay - white dry		
Reisling - white semi-dry		
Cabernet Sauvignon - red		
Merlot - red		

	glass	bottle
Freixenet - Cordon Negro (Spain)	13.95	55.80
Aperol Sprit	14.95	
Freixenet - Campari-soda (Mix)	14.95	
Kir Royal - (Freixenet with Crème de Cassis)	15.95	
Mimosa - (Freixenet with Orange Juice)	12.95	

BEERS & ALES

Pilsner Urquell - Czech Republic	9.00	330 ml
Czechvar - (lager or dark) Czech Republic	10.00	500 ml
Kozel - (lager or dark) Czech Republic	9.75	500 ml

Beck's - Germany	9.00	330 ml	Duvel - Belgium	13.00	330 ml
Grolsh - Netherlands	11.75	473 ml	Innis & Gunn - Scotland	10.25	330 ml
Kronenbourg - France	9.00	330 ml	Guinness Draught - Ireland	12.00	500 ml
Stella Artois - Belgium	9.00	330 ml	Coors Light - U.S.	8.50	341 ml
Tuborg - Denmark	9.00	330 ml	Steam Whistle - Toronto, ON	8.50	341 ml
Peroni - Italy	9.00	330 ml			
Hoegaarden - Belgium	12.00	330 ml			
Fruli - ale infused with strawberry juice - Belgium	10.00	250 ml			

DRINK LIST

Aperitifs (2 oz.)

Cinzano Rosso	11.95
Dubonnet Rouge	11.95
Campari	11.95

House Spirits (1 oz.)

Rum, Vodka, Gin, etc.	8.75	Premium	11.95
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Brandies (1 oz.)

Stock 84 (dry, clean finish)	9.95
Armagnac	13.95
Cognac Remy Martin V.S.O.P.	14.95
Slivovice (Plum Brandy)	10.00
Calvados	11.95

Whiskies (1 oz.)

Ballantine's Finest	9.95
The Glenlivet (12 year old single malt)	13.95
The Balvenie DoubleWood (12 year)	16.95
Jameson	9.95
Crown Royal	9.00
Jack Daniels	9.95

DRINK LIST

Liqueurs

Amaretto	8.95	1 oz.
Frangelico	8.95	1 oz.
Sambucca	8.95	1 oz.
Grand Marnier	10.95	1 oz.
Kahlua	8.95	1 oz.
Baileys	9.50	1 oz.
Drambuie	8.95	1 oz.
B & B	8.95	1 oz.

Mixed Drinks

Highballs (with pop or soda)	9.75	Premium	12.95	1 oz.
Highballs (with Juice)	11.95	Premium	14.95	1 oz.
Special Coffee			15.95	1 1/2 oz.
Kir			12.95	1/2 oz.
Kir Royal			15.95	1/2 oz.
Mulled Wine			15.95	
Wine Spritzer			12.95	

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

BEVERAGES

Coffee & Espresso Specialties

Filtered (by cup)	3.95	Hot Chocolate	5.95
Turkish	6.75	Cappuccino	5.25
Espresso	4.25	Café Latte	5.25
Double Espresso	6.95	Spirited Coffee	15.95
		(1 1/2 oz. liqueur)	
Mocha	5.95		

Teas (your choice) 3.95

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

Soft Beverages

Milk	3.95
Mineral Water (San Pellegrino 750 ml)	6.75
Flavoured San Pellegrino	5.50
Fruit Juices	5.75
Pop	3.95
Bistro Cooler (Raspberry or Wild Cherry)	4.95
Iced Tea	4.95



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