

11:00-15:00

## BENTO BOXY

28 €

podľa týždennej ponuky

(1, 2, 3, 4, 5, 6, 7, 8, 9, 11, 14)

## BIZNIS OBED

17 €

podľa týždennej ponuky

(1, 2, 3, 4, 5, 6, 7, 8, 9, 11, 14)

pre viac info skenuj qr kód

aktuálnu ponuku bento boxov  
nájdeš na našom instagrame



# À LA MOOZI

## STUDENÉ JEDLÁ

grilovaný baklažán – nakladaná okrúhlica  
shiso list – chrumkavá tapioka

120 g 8 €

daikon šalát – moozi dressing

(11) 100 g 11 €

losos z faerských ostrovov – yuzu miso  
nakladaná uhorka – chips zo sushi ryže

(1, 3, 4, 6) 120 g 16 €

hovädzí tatarák – kimchi mayo – bao toast  
nakladané jalapeño – cesnakový chips – nori riasa

(1, 3, 7) 120 g 17 €

tuniak žltoplutvý – cviklové ponzu  
čakanka – mango – lieskovce

(1, 4, 6, 8) 150 g 20 €

## TEPLÉ JEDLÁ

edamame bôby – cesnaková čili salsa

(6) 150 g 6 €

miso polievka – nakladaná hliva kráľovská  
edamame – jarná cibuľka – sezónna zelenina

(1, 6) 250 ml 7 €

kokosová laksa – cherry paradajky  
shiso list – vermicelli rezance

výber: kuracie prsia / tigrie krevety / tofu  
(2, 6) 300 ml 13 €

dim sum z farmárskych kuracích prs a stehien  
kačacia foie gras – teriyaki omáčka

(1, 6, 7) 100 g 16 €

dim sum plnený zmesou čerstvo  
pestovaných húb od hubarium – mladý kozí syr  
hlúzovkovo-smotanová omáčka – koriander

(1, 6, 7) 100 g 16 €

### teplý zeleninový šalát

#### maslový chili ponzu dressing

(1, 6, 7) 150 g 15 €

### tigrie krevety – wasabi omáčka

#### avokádo – mäta – čierny sezam

(2, 3, 7, 11) 200 g 19 €

### tigrie krevety – čili-mango majonéza

#### citrónová tráva – limetkový list

(2, 3, 5, 7, 11) 200 g 19 €

### hovädzí dim sum plnený kačacou foie gras

#### teriyaki omáčka – sezam – jarná cibuľka

(1, 6, 7) 120 g 19 €

### thajské zelené karí – liči – jazmínová ryža

#### výber: kuracie prsia / tigrie krevety / tofu

(1, 2, 6) 400 g 20 €

### farmárske kuracie prsia – omáčka

#### zo sezamového oleja – sezónna zelenina

(1, 6, 11) 200 g 25 €

### kačacie prsia na grile – pyrė z maslovej tekvice

#### zeler varený na hnedom masle

(1, 6, 7, 9) 220 g 28 €

### čierna treska marínovaná v miso marináde

#### maslová omáčka – fermentovaná red'kovka

#### olej z kombu riasy

(1, 4, 6, 7) 220 g 33 €

### hovädzí chuck roll – čierny cesnak

#### zeler s hnedým maslom – čierny kel

(1, 6, 7, 9) 200 g 33 €

### wagyu miyazaki a5 – hliva kráľovská

#### fermentovaný zeler – cibuľka – demi-glace

(6, 7, 9) 200 g 89 €

### jazmínová ryža

150 g 4 €

## TEMAKI 1 ks

moderná interpretácia sushi v štýle open temaki  
chrupkavá nori riasa v tvare taco s dominantným toppingom.  
spojenie japonskej tradície a contemporary fusion prezentácie.

### zeleninová tempura – hríbová salsa

#### daikon red'kovka

(1, 6) 80 g 6 €

### losos z faerských ostrovov – yuzu tobiko

#### chips z bielej miso pasty

(1, 4, 6, 12) 80 g 7 €

### tuniak žltoplutvý

#### ponzu omáčka – pažitka

(1, 4, 6) 80 g 8 €

### riečny úhor – teriyaki omáčka

#### kačacie foie gras – shiso list

(1, 4, 6) 80 g 10 €

### wagyu miyazaki – kizami wasabi

#### shiitake hríb – teriyaki omáčka

(1, 6, 7) 80 g 11 €

## DEZERTY

### datľový koláč – zmrzlina z čierneho sezamu

#### miso karamel – hruška

(1, 3, 6, 7, 11) 120 g 10 €

### matcha palacinka – spálený meringue

#### malinová omáčka – yuzu

(1, 3, 7) 150 g 11 €

### skaramelizovaná biela čokoláda

#### zmrzlina z bielej miso pasty – karamel

#### kakaový bôb – oxalis

(1, 3, 6, 7) 120 g 12 €

## COCKTAILS

### **penguin-tini**

ketel one vodka, coco-cream, lemon juice, rose water

11 €

### **no paloma**

mezcal, yuzu, orange, lime juice, agave

13 €

### **negmoози**

bee-feater 24, vermouth, campari, kumquat

13 €

### **pike's nest**

piquero rum, nochino botanic, levandula ruža, foxid, lemon juice

14 €

## NON-ALCO COCKTAILS

### **cider-tonic**

mušt, tonic

7 €

### **flowers**

nochino botanic, levandula ruža, foxid

8 €

### **moozi fresh garden**

toison gin 0,0%, fever-tree tonic, yuzu

9 €

### **ruby nocturne**

nochino ruby, kombucha, rueberry paragon, ovocný čaj

9 €

## PIVO fľaškové

### **asahi super dry**

0,33 l

5 €

### **nilio, white knight (grape flavored)**

nealkoholické

0,33 l

5 €

# ALKOHOL 0,04 l

## VODKA

kettel one vodka	4 €
absolut elyx	5 €
nikka coffey vodka	6 €

## GIN

beefeater 24	4 €
nikka coffey gin	7 €
ki no bi	9 €

## RUM

havana club añejo 3 años	4 €
piquero	5 €
la hechicera	6 €
zacapa 23 solera	8 €

## MEXICO

tequila olmeca altos plata	4 €
tequila olmeca altos reposado	4 €
mezcal ojo de dios joven 42%	7 €

## WHISKEY

johnny walker black label 12y.o.	7 €
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## BOURBON

bulleit bourbon	5 €
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## WHISKY

nikka from the barrel	9 €
chivas regal 18	10 €
nikka yoichi single 45%	14 €

## COGNAC

martell cordon bleu	13 €
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## BYLINNÝ LIKÉR & OVOCNÝ ALKOHOL

dr. kramer bylinný likér, 36%	4 €
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shake the pears marhuľa, 2024, 50%	8 €
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shake the pears ministerská, 2023, 50%	10 €
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## GRAPA

poli cleopatra moscato oro	7 €
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# NEALKOHOLICKÉ NÁPOJE

<b>coca – cola / coca – cola zero</b>	0,20 l	<b>3 €</b>
<b>fever-tree tonic</b>	0,25 l	<b>3 €</b>
<b>yuzu - pomaranč (home-made „limonáda“)</b>	0,25 l	<b>5 €</b>
<b>matcha - mäta (home-made „limonáda“)</b>	0,25 l	<b>5 €</b>
<b>eliksír kombucha</b> podľa dennej ponuky	0,10 l	<b>3 €</b>
fľaša	0,75 l	<b>15 €</b>
<b>mušt</b>	0,10 l	<b>3 €</b>
SLOBODNÉ, slovakia, NV	0,75 l	<b>15 €</b>

## VODA

<b>džbán filtrovanej vody</b>	1,00 l	<b>1 €</b>
perlivá, neperlivá		
<b>citrónová šťava</b>	0,05 l	<b>1 €</b>
<b>fatra</b>	0,25 l	<b>3 €</b>

## KÁVA 8 g / 17 g

<b>ristretto / espresso / lungo</b>	<b>2 €</b>	<b>flat white</b>	<b>4 €</b>
<b>espresso doppio</b>	<b>3 €</b>	<b>espresso tonic</b>	<b>5 €</b>
<b>cappuccino</b>	<b>3 €</b>	v ponuke aj bezkofeínová varianta v ponuke aj s bezlaktózovým a ovseným mliekom	

## ČAJ 0,3 l

<b>sencha premium</b>	<b>6 €</b>	<b>jazmínový zelený</b>	<b>3 €</b>
<b>čierny</b>	<b>3 €</b>	<b>mäta</b>	<b>3 €</b>
<b>bylinný</b>	<b>3 €</b>	<b>ovocný</b>	<b>3 €</b>
podľa dennej ponuky		podľa dennej ponuky	

# VÍNO

## BIELE VÍNO

**sauvignon blanc fresh** suché 0,10 l 5 €  
TAJNÁ, slovakia, 2025 0,75 l 29 €

**pinot grigio** suché 0,10 l 4 €  
MASÓT, italy, 2024 0,75 l 26 €

**riesling rheingau koshu** suché 0,10 l 6 €  
SCHÖNLEBER BLÜMLEIN, germany 0,75 l 37 €

**devín jungberg** suché 0,75 l 30 €  
MAGULA, slovakia, 2023

**sauvignon blanc black label** suché 0,75 l 33 €  
BABICH, new zealand, 2025

**gruner veltliner dürnstein  
federspiel bio** suché 0,75 l 36 €  
TEGERNSEERHOF, wachau, austria, 2024

**gruner veltliner smaragd  
steinerta** suché 0,75 l 66 €  
ALZINGER, WACHAU, AUSTRIA, 2023

## ČERVENÉ VÍNO

**dunaj sunset** suché 0,10 l 6 €  
TAJNÁ, slovakia, 2023 0,75 l 36 €

**merlot** suché 0,10 l 4 €  
MASÓT, italy, 2024 0,75 l 26 €

**pezat** suché 0,10 l 5 €  
CHATEAU TEYSSIER, france, 2022 0,75 l 33 €

**primitivo di salento IGT** suché 0,75 l 30 €  
MASSERIA CAPOFORTE, italy, 2023

**brunello di montalcino DOCG** suché 0,75 l 60 €  
LA FIORITA, italy, 2017

## RUŽOVÉ VÍNO

**cabernet franc** 0,10 l 5 €  
**rosé sunset** polosuché 0,75 l 30 €  
TAJNÁ, slovakia, 2025

## ŠUMIVÉ VÍNO

**prosecco oltre extra brut** suché 0,10 l 5 €  
MASÓT, italy, 2024 0,75 l 33 €

**prosecco brivido rosa extra brut** 0,10 l 5 €  
MASÓT, italy, NV, 2024 0,75 l 33 €

**crémant de bourgogne brut** 0,75 l 32 €  
DUFOULEUR PÈRE ET FILS, france, NV

**sekt blanc, brut nature** 0,75 l 34 €  
SKOVAJSA, slovakia, NV

## CHAMPAGNE

**premiere cuvée** extra brut 0,75 l 79 €  
BRUNO PAILLARD, france, 2025

**blanc de blanc 100%  
chardonnay** extra brut 0,75 l 110 €  
RUIPART, france, NV

**belle epoque** brut 0,75 l 199 €  
PERRIER-JOUËT, france, 2016

## SAKÉ

**kimoto tradition** 0,10 l 6 €  
HATSUMAGO, honjozo, japan 0,72 l 33 €

**nene sparkling** 0,10 l 8 €  
GOKYO, sparkling, japan 0,30 l 22 €

## ALERGÉNY

1. Obilniny obsahujúce lepok (t.j. pšenica, raž, jačmeň, ovos, špalda, kamut alebo ich hybridné odrody).
2. Kôrovce a výrobky z nich.
3. Vajcia a výrobky z nich.
4. Ryby a výrobky z nich.
5. Arašidy a výrobky z nich.
6. Sójové zrná a výrobky z nich.
7. Mlieko a výrobky z neho.
8. Orechy, ktorými sú mandle, lieskové orechy, vlašské orechy, kešu, pekanové orechy, para orechy, pistácie, makadamové orechy, queenslandské orechy a výrobky z nich.
9. Zeler a výrobky z neho.
10. Horčica a výrobky z nej.
11. Sezamové semená a výrobky z nich.
12. Oxid siričitý a siričitany v koncentráciách vyšších ako 10 mg/kg alebo 10 mg/l.
13. Vlčí bôb a výrobky z neho.
14. Mäkkýše a výrobky z nich.

11:00-15:00

## BENTO BOXES

according to weekly offer

(1, 2, 3, 4, 5, 6, 7, 8, 9, 11, 14)

28 €

## BUSINESS LUNCH

according to weekly offer

(1, 2, 3, 4, 5, 6, 7, 8, 9, 11, 14)

17 €

Scan the QR code for more info.

You can find our current  
bento box menu  
on our Instagram



# À LA MOOZI

## COLD DISHES

grilled eggplant – pickled turnip  
shiso leaf – crispy tapioca

120 g 8 €

daikon salad – moozi dressing

(11) 100 g 11 €

faroe islands salmon – yuzu miso  
pickled cucumber – sushi rice chips

(1, 3, 4, 6) 120 g 16 €

beef tartare – kimchi mayo – bao toast  
pickled jalapeño – garlic chips  
nori seaweed

(1, 3, 7) 120 g 17 €

yellowfin tuna – beetroot ponzu  
chicory – mango – hazelnuts

(1, 4, 6, 8) 150 g 20 €

## HOT DISHES

edamame beans – garlic chili salsa

(6) 150 g 6 €

miso soup – pickled king oyster mushroom  
edamame – spring onion – seasonal vegetables

(1, 6) 250 ml 7 €

coconut laksa – cherry tomatoes  
shiso leaf – vermicelli noodles  
choice of: chicken breast / tiger prawns / tofu

(2, 6) 300 ml 13 €

dim sum with farm chicken breast and thighs  
duck foie gras – teriyaki sauce

(1, 6, 7) 100 g 16 €

dim sum filled with a selection of freshly  
cultivated mushrooms from hubarium  
young goat cheese – truffle-cream sauce  
coriander

(1, 6, 7) 100 g 16 €

<b>warm vegetable salad buttery chili ponzu dressing</b>	150 g	<b>15 €</b>
(1, 6, 7)		
<b>tiger prawns – wasabi sauce avocado – mint – black sesame</b>	200 g	<b>19 €</b>
(2, 3, 7, 11)		
<b>tiger prawns – chili-mango mayonnaise lemongrass – lime leaf</b>	200 g	<b>19 €</b>
(2, 3, 5, 7, 11)		
<b>beef dim sum filled with duck foie gras teriyaki sauce – sesame – spring onion</b>	120 g	<b>19 €</b>
(1, 6, 7)		
<b>thai green curry – lychee – jasmine rice choice of: chicken breast / tiger prawns / tofu</b>	400 g	<b>20 €</b>
(1, 2, 6)		
<b>farm chicken breast – sesame oil sauce seasonal vegetables</b>	200 g	<b>25 €</b>
(1, 6, 11)		
<b>grilled duck breast – butternut squash purée celery cooked in brown butter</b>	220 g	<b>28 €</b>
(1, 6, 7, 9)		
<b>black cod marinated in miso butter sauce – fermented radish kombu seaweed oil</b>	220 g	<b>33 €</b>
(1, 4, 6, 7)		
<b>beef chuck roll – black garlic celery with brown butter – black kale</b>	200 g	<b>33 €</b>
(1, 6, 7, 9)		
<b>wagyu miyazaki a5 – king oyster mushroom fermented celery – onion – demi-glace</b>	200 g	<b>89 €</b>
(6, 7, 9)		
<b>jasmine rice</b>	150 g	<b>4 €</b>

## TEMAKI 1 pc

a modern interpretation of sushi in an open temaki style.  
crispy nori seaweed in a taco shape with a dominant topping.  
a fusion of japanese tradition and contemporary presentation.

<b>vegetable tempura – mushroom salsa daikon radish</b>	80 g	<b>6 €</b>
(1, 6)		
<b>faroe islands salmon – yuzu tobiko white miso paste chips</b>	80 g	<b>7 €</b>
(1, 4, 6, 12)		
<b>yellowfin tuna – ponzu sauce – chives</b>	80 g	<b>8 €</b>
(1, 4, 6)		
<b>freshwater eel – teriyaki sauce duck foie gras – shiso leaf</b>	80 g	<b>10 €</b>
(1, 4, 6)		
<b>wagyu miyazaki – kizami wasabi shiitake mushroom – teriyaki sauce</b>	80 g	<b>11 €</b>
(1, 6, 7)		

## DESSERTS

<b>date cake – black sesame ice cream miso caramel – pear</b>	120 g	<b>10 €</b>
(1, 3, 6, 7, 11)		
<b>matcha pancake – burnt meringue raspberry sauce – yuzu</b>	150 g	<b>11 €</b>
(1, 3, 7)		
<b>caramelized white chocolate white miso paste ice cream – caramel cocoa bean – oxalis</b>	120 g	<b>12 €</b>
(1, 3, 6, 7)		

## COCKTAILS

### **penguin-tini**

ketel one vodka, coco-cream, lemon juice, rose water

11 €

### **no paloma**

mezcal, yuzu, orange, lime juice, agave

13 €

### **negmoozi**

beefeater 24, vermuth, campari, kumquat

13 €

### **pike's nest**

piquero rum, nochino botanic, lavender rose, foxid, lemon juice

14 €

## NON-ALCO COCKTAILS

### **cider-tonic**

apple cider, tonic

7 €

### **flowers**

nochino botanic, lavender rose, foxid

8 €

### **moozi fresh garden**

toison gin 0,0%, fever-tree tonic, yuzu

9 €

### **ruby nocturne**

nochino ruby, kombucha, rueberry paragon, fruit tea

9 €

## BEER bottle

### **asahi super dry**

0,33 l

5 €

### **nilio, white knight (grape flavored)**

non-alcoholic

0,33 l

5 €

# SPIRITS 0,04 l

## VODKA

kettel one vodka

4 €

absolut elyx

5 €

nikka coffey vodka

6 €

## GIN

beefeater 24

4 €

nikka coffey gin

7 €

ki no bi

9 €

## RUM

havana club añejo 3 años

4 €

piquero

5 €

la hechicera

6 €

zacapa 23 solera

8 €

## MEXICO

tequila olmeca altos plata

4 €

tequila olmeca altos reposado

4 €

mezcal ojo de dios joven 42%

7 €

## WHISKEY

johnny walker black label 12y.o.

7 €

## BOURBON

bulleit bourbon

5 €

## WHISKY

nikka from the barrel

9 €

chivas regal 18

10 €

nikka yoichi single 45%

14 €

## COGNAC

martell cordon bleu

13 €

## HERB LIQUEUR & FRUIT BRANDY

dr. kramer

4 €

herb liqueur, 36%

shake the pears

8 €

apricot, 2024, 50%

shake the pears

10 €

ministerial, 2023, 50%

## GRAPA

poli cleopatra moscato oro

7 €

## SOFT DRINKS

<b>coca – cola / coca – cola zero</b>	0,20 l	<b>3 €</b>
<b>cappy džús</b> pomaranč / orange, jablko 100% / apple juice 100%	0,25 l	<b>3 €</b>
<b>3 cents tonic</b>	0,25 l	<b>3 €</b>
<b>yuzu - orange (home-made „lemonade“)</b>	0,25 l	<b>5 €</b>
<b>matcha - spearmint (home-made „lemonade“)</b>	0,25 l	<b>5 €</b>
<b>eliksir kombucha</b> based on a daily offer bottle	0,10 l 0,75 l	<b>3 €</b> <b>15 €</b>
<b>mušt</b> SLOBODNÉ, slovakia, NV	0,10 l 0,75 l	<b>3 €</b> <b>15 €</b>

## WATER

<b>jug of filtered water</b> sparkling, still	1,00 l	<b>1 €</b>
<b>fresh lemon juice</b>	0,05 l	<b>1 €</b>
<b>fatra</b>	0,25 l	<b>3 €</b>

## COFFEE 8 g / 17 g

<b>ristretto / espresso / lungo</b>	<b>2 €</b>	<b>flat white</b>	<b>4 €</b>
<b>espresso doppio</b>	<b>3 €</b>	<b>espresso tonic</b>	<b>5 €</b>
<b>cappuccino</b>	<b>3 €</b>	also available coffeine-free version also available with lactose-free and oat milk	

## TEA 0,3 l

<b>sencha premium</b>	<b>6 €</b>	<b>jasmine green</b>	<b>3 €</b>
<b>black</b>	<b>3 €</b>	<b>spearmint</b>	<b>3 €</b>
<b>herb</b> based on a daily offer	<b>3 €</b>	<b>fruit</b> based on a daily offer	<b>3 €</b>

# WINE

## WHITE WINE

**sauvignon blanc fresh** dry 0,10 l 5 €  
TAJNÁ, slovakia, 2025 0,75 l 29 €

**pinot grigio** dry 0,10 l 4 €  
MASÓT, italy, 2024 0,75 l 26 €

**riesling rheingau koshu** dry 0,10 l 6 €  
SCHÖNLEBER BLÜMLEIN, germany 0,75 l 37 €

**devín jungberg** dry 0,75 l 30 €  
MAGULA, slovakia, 2023

**sauvignon blanc black label** dry 0,75 l 33 €  
BABICH, new zealand, 2025

**gruner veltliner dürnstein  
federspiel bio** dry 0,75 l 36 €  
TEGERNSEERHOF, wachau, austria, 2024

**gruner veltliner smaragd  
steinerta** dry 0,75 l 66 €  
ALZINGER, WACHAU, AUSTRIA, 2023

## RED WINE

**dunaj sunset** dry 0,10 l 6 €  
TAJNÁ, slovakia, 2023 0,75 l 36 €

**merlot** dry 0,10 l 4 €  
MASÓT, italy, 2024 0,75 l 26 €

**pezat** dry 0,10 l 5 €  
CHATEAU TEYSSIER, france, 2022 0,75 l 33 €

**primitivo di salento IGT** dry 0,75 l 30 €  
MASSERIA CAPOFORTE, italy, 2023

**brunello di montalcino DOCG** dry 0,75 l 60 €  
LA FIORITA, italy, 2017

## ROSE WINE

**cabernet franc  
rosé sunset** semi-dry 0,10 l 5 €  
TAJNÁ, slovakia, 2025 0,75 l 30 €

## SPARKLING WINE

**prosecco oltre extra brut** dry 0,10 l 5 €  
MASÓT, italy, 2024 0,75 l 33 €

**prosecco brivido rosa** extra brut 0,10 l 5 €  
MASÓT, italy, NV, 2024 0,75 l 33 €

**crémant de bourgogne brut** 0,75 l 32 €  
DUFOULEUR PÈRE ET FILS, france, NV

**sekt blanc, brut nature** 0,75 l 34 €  
SKOVAJSA, slovakia, NV

## CHAMPAGNE

**premiere cuvée** extra brut 0,75 l 79 €  
BRUNO PAILLARD, france, 2025

**blanc de blanc 100%  
chardonnay** extra brut 0,75 l 110 €  
RUIINART, france, NV

**belle epoque** brut 0,75 l 199 €  
PERRIER-JOUËT, france, 2016

## SAKÉ

**kimoto tradition** 0,10 l 6 €  
HATSUMAGO, honjoso, japan 0,72 l 33 €

**nene sparkling** 0,10 l 8 €  
GOKYO, sparkling, japan 0,30 l 22 €

## ALLERGENS

1. Cereals containing gluten (wheat, rye, barley, oat, spelt, Khorasan wheat or any other hybrid types).
2. Crustaceans and crustacean products.
3. Eggs and egg products.
4. Fishes and fish products.
5. Peanuts and peanut products.
6. Soybeans and soybean products.
7. Milk and milk products.
8. Nuts such as almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts, Queensland nuts and products made of these.
9. Celery and celery products.
10. Mustard and mustard products.
11. Sesame seeds and sesame seed products.
12. Sulphur dioxide and sulphites in concentrations above 10mg/kg or 10 mg/l.
13. Lupin and lupin products.
14. Shellfishes and shellfish products.