



TO START WITH ideal for sharing

pizza sticks with dip  [* 1] **280 g** **4.99 €**

pizza sticks served with two dips of your choice, included in the price

dips to choose from

sun-dried  [* 3, 10, 12] 70 g 1.99 €	guacamole  70 g 1.99 €
tomato [mayo]	dill dressing  [* 7] 70 g 1.99 €
chipotle  [* 3, 12] 70 g 1.99 €	coriander  [* 3, 12] 70 g 1.99 €
[mayo]	[mayo]

pizzetta prosciutto cotto-mozzarella [* 1, 7, 12] **300 g** | 50 g **8.59 €**

pizzetta mangalitsa [* 1, 7, 12] **280 g** | 35 g **7.99 €**
smoked scamorza, mozzarella, mangalitsa sausage, tomato dust, tabasco

pizzetta mozzarella, garlic, oregano, basil [* 1, 7] **280 g** **6.99 €**

nachos with guacamole and tomatillos  [* 12] **150 g** **4.99 €**

corn nachos, guacamole, green tomatillos, tomatoes, coriander

labneh with olives  [* 1, 7] **200 g** **5.99 €**
creamy yoghurt, extra virgin olive oil, sumac, olives, maldon salt, lime juice, homemade panini

moroccan hummus  [* 1, 8, 11] **140 g** **6.49 €**
chickpea hummus, extra virgin olive oil, pistachios, pomegranate, za'atar, papadam

potato-cheddar croquettes  [* 1, 3, 7, 10, 12] **230 g** **8.99 €**
potato croquettes with cheddar, sun-dried tomato [mayo], herb oil, microgreens

meat and cheese board with homemade panini* [* 1, 7, 10, 12] **290 g** | 70 g **9.99 €**
prosciutto crudo, salame ventricina, mangalitsa sausage, mozzarella, kalamata olives, pickled shimeji, baby pickles

STARTERS

pulled pork cheeks in [bao bun] [* 1, 3, 6, 10, 12] **230 g** | 120 g **10.99 €**
pulled confit pork cheeks, BBQ, kimchi, sriracha [mayo], mung sprouts, coriander, crispy onion

shrimps [pil pil] [* 1, 2, 7, 12] **300 g** | 100 g **11.99 €**
fermented chilli paste, garlic, white wine, butter, parsley, ciabatta

tuna tartare with avocado* [* 1, 4, 6, 10, 11, 12] **280 g** | 65 g **12.99 €**
soy sauce, honey, spring onion, coriander, sesame, lime, toasted ciabatta

SMALL AND BIG SOUPS

strong poultry broth [* 1, 3, 9] **0,30 l** | 50 g **5.99 €**
strong broth, homemade noodles, pulled meat from the broth, carrot, peas, chives, parsley

italian tomato [pomodoro] soup  [* 1, 3, 7, 8] **0,30 l** **5.99 €**
peeled tomatoes, sun-dried tomatoes, croutons with grana padano cheese, fresh basil, ricotta with basil pesto



SALADS

chef's salad 	[* 3, 7, 10, 12]	320g	10. ⁹⁹ €
mixed salad leaves, carrot, cherry tomatoes, sugar peas, chive-garlic aioli, microgreens, grilled corn, grana padano cheese			
+ crispy corn-fed chicken breast	[* 1, 3]	80g	3. ⁹⁹ €
+ shrimps	[* 2]	85g	3. ⁹⁹ €

caesar pasta salad	[* 1, 3, 4, 7, 8, 10]	320g	11. ⁷⁹ €
homemade pasta, romaine lettuce, pistachios, anchovy dressing, grana padano cheese shavings, pancetta chips, herb oil			
+ grilled corn-fed chicken breast		80g	3. ⁹⁹ €
+ shrimps	[* 2]	85g	3. ⁹⁹ €

FRESH PASTA FROM OUR OWN PRODUCTION AND RISOTTO

linguine [aglio olio] peperoncino 	[* 1, 3, 7, 12]	300g	10. ⁹⁹ €
garlic, parsley, grated grana padano cheese, fermented chilli, butter			
+ corn-fed chicken breast		80g	3. ⁹⁹ €
+ shrimps	[* 2]	85g	3. ⁹⁹ €

[tomato basic] 	[* 1, 3, 7]	350g	9. ⁹⁹ €
maccheroni, tomato sauce, garlic, basil, herb oil, grana padano cheese			
+ zucchini, mozzarella 	[* 7]	80g	2. ⁹⁹ €
+ prosciutto crudo		50g	3. ⁴⁹ €
+ corn-fed chicken breast		80g	3. ⁹⁹ €
+ shrimps, chilli	[* 2]	85g	3. ⁹⁹ €

ravioli	[* 1, 3, 7]	350g 60g	15. ⁹⁹ €
stuffed with prosciutto cotto and mozzarella, tomato sauce, cherry tomatoes, mozzarella, garlic, basil			

gnocchi [pepe rosso] 	[* 1, 3, 7]	330g	11. ⁹⁹ €
with pulled mozzarella			
creamy roasted pepper sauce, mascarpone, garlic, onion, herb oil, tomato dust, microgreens			
+ beef rump steak		120g	4. ⁷⁹ €
+ corn-fed chicken breast		80g	3. ⁹⁹ €

parmesan risotto [bianco] with basil pesto 			
arborio rice, grana padano cheese, herb oil, basil pesto, pickled cherry tomatoes, herbs			
grilled chicken breast	[* 3, 7, 8, 12]	430g 80g	15. ⁹⁹ €
grilled shrimps	[* 2, 3, 7, 8, 12]	450g 85g	15. ⁹⁹ €



STREETFOOD

falafel with hummus 	[* 1, 11]	380g	9. ⁹⁹ €
chickpea hummus, falafel, kalamata olives, sesame, pearl couscous, cucumber, tomato, red onion, rocket, kimchi, parsley, homemade panini			

steak with grilled vegetables	[* 6, 7, 10, 12]		
carrot, broccoli, zucchini, baby potatoes, pickled mustard seeds, pickled red onion, gochujang demi glace, microgreens, herb oil			
grilled beef rump grande arg		400g 180g	19. ⁹⁹ €
grilled corn-fed chicken supreme		400g 180g	15. ⁹⁹ €
grilled salmon	[* 4]	380g 160g	19. ⁹⁹ €
grilled yellowfin tuna, sesame	[* 4, 11]	380g 150g	19. ⁹⁹ €

[beef] cheeseburger	[* 1, 3, 7, 10, 12]	420g 180g	16. ⁹⁹ €
burger bun, chipotle [mayo], minced beef, lardo bacon, cheddar, hollandaise sauce, caramelized onion, pickle, homemade french fries			

vegetable [curry stew] 	[* 11]	440g	10. ⁹⁹ €
with jasmine rice			
cauliflower, sweet potatoes, zucchini, yellow carrots, black sesame, coconut milk, ginger, mung sprouts, chilli, coriander			
+ grilled corn-fed chicken breast		80g	3. ⁹⁹ €
+ shrimps	[* 2]	85g	3. ⁹⁹ €

beef wok	[* 1, 5, 6, 11]	480g 120g	16. ⁹⁹ €
beef rump steak, udon noodles, teriyaki sauce, sugar peas, pak choi, red onion, edamame, garlic, broccoli, mung sprouts, coriander, sesame, peanuts, crispy onion			

budha [bowl] 	[* 1, 5, 6, 11, 12]	450g	12. ⁹⁹ €
jasmine rice with lemongrass, cherry tomatoes, cucumber, roasted sweet potatoes, edamame, radish, baby spinach, mung sprouts, peanut dressing, gomasio, microgreens, herb oil			
+ grilled halloumi 	[* 7]	70g	3. ⁶⁹ €
+ chicken satay		100g	4. ²⁹ €
+ grilled yellowfin tuna	[* 4]	100g	5. ⁴⁹ €

carrot-zucchini fritters 	[* 1, 3, 7]	380g	11. ⁹⁹ €
mixed leafy greens, yuzu emulsion, quinoa, avocado, dill dressing, cucumber, watercress, herb oil			

pollo milanese	[* 1, 3, 11, 12]	380g 150g	15. ⁹⁹ €
juicy chicken outlet in panko breadcrumbs, homemade french fries, spring onion, coriander-lime [mayo], sunflower seeds, chives, sesame			

SOURDOUGH PIZZA FRESH FROM THE OVEN

PIZZA

margherita 	[* 1, 7]	400 g	9. ⁹⁹ €
tomato sauce, mozzarella, basil			
+ rocket, kalamata olives 		30 g	1. ²⁹ €
prosciutto cotto	[* 1, 7, 12]	450 g 70 g	11. ⁹⁹ €
tomato sauce, mozzarella, prosciutto cotto, basil			
+ corn 		70 g	1. ²⁹ €
salame milano	[* 1, 7, 12]	450 g 70 g	10. ⁹⁹ €
tomato sauce, mozzarella, salame milano			

PIZZA SPECIAL

quattro formaggi bianco 	[* 1, 3, 7]	450 g	12. ⁹⁹ €
mozzarella, taleggio, smoked scamorza, grana padano cheese			
quattro stagioni	[* 1, 7, 12]	500 g 35 g	11. ⁹⁹ €
tomato sauce, mozzarella, prosciutto cotto, artichokes, kalamata olives, brown mushrooms, basil			
bresaola*	[* 1, 3, 7, 8]	500 g 60 g	14. ⁹⁹ €
tomato sauce, dried beef bresaola, mozzarella, rocket, basil pesto, crushed pistachios			
salame piccante	[* 1, 7, 12]	480 g 70 g	13. ⁹⁹ €
tomato sauce, mozzarella, taleggio, salame ventricina piccante, sun-dried tomatoes, chilli			
prosciutto crudo*	[* 1, 3, 7]	500 g 70 g	14. ⁹⁹ €
tomato sauce, mozzarella, cherry tomatoes, prosciutto crudo, rocket, sun-dried tomatoes, grana padano cheese			
mangalitsa-pancetta	[* 1, 7, 12]	500 g 70 g	14. ⁴⁹ €
smoked scamorza, mozzarella, tomato sauce, mangalitsa sausage, pancetta, tomato dust, tabasco			
mortadella-straciatella di bufala	[* 1, 7, 8, 12]	500 g 100 g	12. ⁹⁹ €
mozzarella fior di latte, mortadella di pistachio, straciatella di bufala, pistachio butter, crushed pistachios			
nduja-straciatella	[* 1, 7, 12]	500 g 60 g	14. ⁹⁹ €
tomato sauce, mozzarella, spicy calabrian nduja spread, caramelized onion, creamy straciatella cheese, extra virgin olive oil			



CORNERSHOP

Mint started as an experiment a small spot in Ružinov where we decided to make things our own way, from fresh pasta to sourdough pizza. And somehow, sourdough stayed with us. Then came the cakes. The kind we genuinely love. Before long, the sweet side of Mint drew us into a world of colour, flavour, texture and a little pastry alchemy. And it has stayed with us ever since from yeasted and moravian-style cakes to cinnamon rolls, sweet buns and croissants. Today, our corner shop brings together desserts we like to call “old-school classics” the ones many of us grew up with, like punch cake or veterník. Alongside them are favourites borrowed from elsewhere: cheesecakes, elegant éclairs, macarons, paris-brest and tartlets. All those beautiful desserts with names that once made them feel almost too special to eat.

Today, we know the special occasion is now. Right here, when you are with people who matter, sharing time, stories and maybe one of the colourful desserts smiling at you from our display. Maybe today is your punch cake day. Thank you for spending it with us.

