



We are
your restaurant
in the heart
of the city

MENU



ABOUT SRDCOVKA

In Srdcovka we cook modern cuisine with an emphasis on seasonal ingredients. Meat rests in our aged box, from which we will prepare the best steaks for you on the charcoal grill. We pay great attention to beer culture, with lagers, non-alcoholic beers and specials on tap. Our goal is your satisfaction, which is why our restaurant is called Srdcovka.

This is probably the reason why we are listed in the prestigious gastronomic guide Gault-Millau Czech Republic and for the third time we have received the Star of Brewers award for well-treated beer.



MENU

SMALL DISHES TO ACCOMPANY BEER AND WINE

200 g	Camping salad with warm caraway-flavoured rye bread, salad with ham sausage from the Varnsdorf butcher's, mayonnaise, spring onions, red onion, peppers, pickled gherkins, jalapeño peppers, ketchup, mustard ^{1,3,7,10}	138,-
120 g	Mixed beef tartare made from matured meat, 6 grilled toast slices ^{1,3,6,10}	288,-
120 g	Filet Americán , minced beef, cornichons, shallots, Parmesan mayonnaise, sprouts, Parmesan crisps, buttered toast ^{1,3,7}	288,-
	Cheddar fornarina served with a cold, spicy tomato sauce and sour cream ^{1,3}	98,-
+50 g	Jalapeños	30,-
+50 g	Pancetta	50,-
300 g	Fried potato chips with a large portion of Cheddar sauce ^{1,7}	178,-
+50 g	Jalapeños	30,-
+50 g	Sautéed bacon	50,-
200 g	Asian hoisin pork belly grilled over charcoal, spicy cabbage with chilli, sourdough bread from the grill ^{1,3,4,6,10,11}	207,-
2 pcs	Grilled sourdough bread with pulled smoked pork, roasted garlic mayonnaise, marinated red onion, pickled gherkin, grated horseradish ^{1,3,6,10}	187,-
100 g	Roasted almonds with sea salt ⁸	120,-
250 g	Fried potato crisps with one of our dips of your choice ^{1,3,6,7,10}	143,-



SOUPS

- 0,3 l Rich chicken stock with vegetables, meat and homemade noodles ^{1,3,9} **93,-**
- 0,3 l Kulajda soup with poached egg, mushrooms, potatoes and dill oil ^{1,3,7,9} **108,-**

MAIN COURSES

- 200 g Smoked pork cheeks in dark beer and rosemary, creamy mashed potatoes, brunoise root vegetables ^{1,7,9,12} **303,-**
- 200 g Shredded turkey leg, beetroot, potato pancakes fried in lard, rich turkey gravy ^{1,3,7,9} **273,-**
- 150 g Slow-cooked larded peeled shoulder in beef sauce, cranberries, dumpling ^{1,3,7,9,10} **308,-**
- 200 g Fried chicken cutlet in panko breadcrumbs, chips, bacon mayonnaise, lettuce leaves ^{1,3} **258,-**
- 150 g Fried Gouda, grenaille potatoes with butter and parsley, tartar sauce, torn salad leaves ^{1,3,6,7,10} **258,-**
- 350 g Grilled Scamorza cheese, honey-glazed vegetables (carrots, mushrooms, leeks, courgettes, baby potatoes), herb oil, microgreens ⁷ **238,-**



BURGERS

Beef smash

beef, cheddar, butter buns, secret sauce, pineapple chilli chutney, pickled gherkins ^{1,3,7,12}
How much meat would you like?

- 2 patties 120 g + cheddar 40 g **265,-**
3 patties 180 g + cheddar 60 g **325,-**

150 g Chipotle burger

shredded pork in chipotle marinade, marinated onion, mayonnaise, melted cheddar, coleslaw, salad ^{1,3,6,7,10}

248,-

SIDE DISHES, SAUCES

- 200 g French fries **70,-**
- 200 g Baked potatoes with garlic dip **80,-**
- 120 g Coleslaw **70,-**
- 80 g Melted cheddar **70,-**

COLD SAUCES

Our tartar sauce, Secret sauce, Chipotle mayonnaise, Bacon mayonnaise, Blue cheese dip

44,-



CHARCOAL-GRILLED BEEF STEAKS

300 g	US Prime rump steak top of the rump, wet-aged for at least 30 days	470,-
300 g	Rib Eye steak Top sirloin wet-aged for at least 30 days	530,-
	T-BONE Steak (approx. 450–750 g) Top sirloin with a smaller portion of tenderloin on the bone, dry-aged for at least 60 days	220,- / 100 g
	PORTERHOUSE Steak (approx. 500–900g) Top sirloin with a higher proportion of sirloin on the bone, dry-aged for at least 60 days	230,- / 100 g

DEGREES OF BROWNING ACCORDING TO SERVING TEMPERATURE

Bleu, blue 43–49 °C The steak is slightly juicy.
The centre is dark reddish-purple, cold and sticky.

Rare 49–54 °C The steak is juicy.
The centre is bright reddish-purple, warm and tender.

Medium rare 54–57 °C The steak is very juicy.
The centre is bright red, warm and tender.

Medium 57–63 °C The steak is slightly juicy.
The centre is pink and supple.

Medium well 63–68 °C The steak has very little
succulence. The centre is brown with a hint of pink.



STEAK SAUCES

Jack Daniel's, Truffle, Pepper, Port	58,-
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SIDE DISHES

Green beans, bacon, garlic, mushrooms	85,-
Grilled vegetables with basil pesto ⁷	95,-
Chipotle potatoes with onion and cheddar ⁷	100,-
Grilled potatoes with garlic dip ⁷	80,-
Chips	70,-

X-OVEN MENU

X-OVEN is our charcoal oven, which gives our dishes
a unique aroma.

200 g	Marinated pork tenderloin, mushrooms, shallots, sun-dried tomatoes, truffle sauce, grenaille potatoes ^{7,9}	298,-
200 g	Grilled duck breast, Madeira sauce, pea purée, smoked grenaille potatoes, sugar snap peas, pickled shallots, microgreens ^{9,7,12}	383,-
180 g	Zander, tarragon purée, lemon leek, lime beurre blanc, beetroot ^{7,9}	438,-
450 g	Grilled marinated pork ribs, BBQ sauce, coleslaw, fornarina (pizza bread) ^{1,3,6,10}	298,-
300 g	Pork neck steak in a pepper marinade, chipotle sauce, castle-style potatoes with red onion and bacon, garlic dip 🍷 ^{7,9}	278,-
450 g	Grilled chicken wings, glazed in honey and chilli, blue cheese dip, chips, crudités 🍷 ^{1,3,6,7,9}	283,-



PASTA AND RISOTTO

Spaghetti alla carbonara - Spaghetti, guanciale, egg yolk, pepper, Grana Padano cheese ^{1,3,7}	218,-
We can also prepare this pasta gluten-free	+30,-
Tagliatelle with spinach - spinach, garlic, cream, almonds, Grana Padano cheese ^{1,7}	218,-
+100 g grilled chicken breast	+65,-
We can also prepare this pasta gluten-free	+30,-

CHILDREN'S MEALS

Children's meals available on request from staff

SALADS

Burrata, cherry tomatoes, Parma ham, cantaloupe mixed salad leaves, basil, toasted seeds, tomato passata dressing with basil pesto ^{3,7}	268,-
Caesar salad, romaine lettuce, anchovy dressing, Parmesan, rosemary and croutons ^{3,4,7,10}	208,-
Mixed leaf salad with citrus dressing	84,-

ORDER WITH YOUR SALAD

+100 g Grilled chicken breast	65,-
Small rosemary pizza bread ¹	35,-



SIDE DISHES

Mashed potatoes ⁷	65,-
Grennaille potatoes	70,-
French fries	70,-
2 pcs Grilled toast ¹	20,-
Grilled potatoes with garlic dip ⁷	80,-
Fornarina – Rosemary pizza bread ¹	70,-
Fornarina Parmigiano – Pizza bread baked with Parmesan ^{1,7}	98,-

COLD SAUCES

Tartar sauce ^{3,6,10}	44,-
BBQ sauce ¹⁰	44,-
Roasted garlic mayonnaise ³	44,-
Bacon mayonnaise ³	44,-
Chipotle mayonnaise ³	44,-
Horseradish	44,-
Ketchup	28,-
Garlic dip ⁷	44,-
Blue cheese dip ^{3,6,7,10}	44,-
Mustard ¹⁰	28,-



DESSERTS

Lava cake with vanilla crème fraîche, sorbet (seasonal selection) ^{1,3,7}	168,-
Pancakes, passion fruit sauce, chocolate brownies, mango sorbet, whipped cream ^{1,3,7,8,12}	158,-
Vanilla ice cream with warm nougat and toasted almond slices ^{3,5,7,8}	145,-

OUR SORBETS:

Currant	55,-
Raspberry	55,-
Mango	55,-



PIZZA ROSSA

Classic Margherita – San Marzano tomatoes, mozzarella, olive oil, basil ^{1,7}	183,-
Margherita di bufala – San Marzano tomatoes, buffalo mozzarella, olive oil, basil ^{1,7}	268,-
Prosciutto cotto – San Marzano tomatoes, mozzarella, Italian braised ham ^{1,7}	213,-
Prosciutto e funghi – San Marzano tomatoes, mozzarella, Italian braised ham, mushrooms ^{1,7}	233,-
Capricciosa – San Marzano tomatoes, mozzarella, bone-in ham, grilled artichokes, mushrooms, olives ^{1,7}	242,-
Tropicana – San Marzano tomatoes, mozzarella, Italian braised ham, pineapple ^{1,7}	223,-
Prosciutto crudo – San Marzano tomatoes, mozzarella, S.D. prosciutto crudo, rocket, Grana Padano ^{1,7}	288,-
Italian cured meats – San Marzano tomatoes, mozzarella, ventricina, spicy salami, pancetta, nostrano 🌶️ ^{1,7}	233,-
Mateo – San Marzano tomatoes, mozzarella, braised ham, ventricina salami 🌶️, fried egg, Grana Padano cheese ^{1,7}	233,-
Carabiniera – San Marzano tomatoes, mozzarella, garlic, black olives, salami 🌶️ ^{1,7}	223,-
Mexicana – San Marzano tomatoes with chipotle, mozzarella, salamino piccante, jalapeño peppers 🌶️ 🌶️ ^{1,7}	233,-
Diavola – San Marzano tomatoes, mozzarella, spicy salami, Grana Padano 🌶️ ^{1,7}	223,-
Fiamma – San Marzano tomatoes with chipotle, mozzarella, ventricina salami, red onion, black olives, jalapeño peppers 🌶️ 🌶️ ^{1,7}	223,-
Uovo e spinaci – San Marzano tomatoes, mozzarella, spinach, egg, garlic, pancetta ^{1,3,7}	238,-



Peperoni – San Marzano tomatoes, mozzarella, pancetta (bacon), fresh peppers, Parmesan, chilli, garlic 🌶️ 1,7

238,-

Giardini - San Marzano tomatoes, mozzarella, sun-dried tomatoes, spinach, mushrooms, garlic, oregano 1,7

218,-

Naples – San Marzano tomatoes, mozzarella, anchovies, capers, oregano 1,7

248,-

PIZZA BIANCA

4 Formaggi – cream, mozzarella, gorgonzola, Grana Padano, scamorza, taleggio 1,7

228,-

4 Formaggi con salame picante – cream, mozzarella, gorgonzola, Grana Padano, scamorza, taleggio, spicy salami, jalapeño peppers 🌶️ 1,7

248,-

Prosciutto crudo bianca – cream, mozzarella, cherry tomatoes, prosciutto crudo S.D., rocket, Grana Padano 1,7

292,-

Affumicata – cream, mozzarella, pancetta, scamorza 1,7

228,-

Pollo – cream, mozzarella, shredded chicken, garlic, spinach, Grana Padano 1,7

235,-

Mimosa – cream, mozzarella, ham, sweetcorn, basil, olive oil 1,7

235,-

We are happy to prepare gluten-free and vegan versions of our pizzas

Gluten-free pizza

95,-

100 g Vegan mozzarella

80,-



DRINK MENU

NON-ALCOHOLIC DRINKS

Kofola	0,5 l	65,-
	0,4 l	52,-
	0,3 l	41,-
Coca-Cola, Coca-Cola Zero	0,33 l	74,-
Juices as per the menu	0,2 l	69,-
Fresh orange	0,2 l	110,-
Purezza filtered water, sparkling, still	0,35 l	27,-
	0,7 l	55,-
Fever Tree tonic, raspberry tonic, ginger ale, ginger beer, grape soda	0,25 l	70,-
Our lemonades (subject to daily availability)	0,4 l	75,-
Our iced teas:		
Matcha green, Peach, Forest fruits	0,4 l	75,-

NON-ALCOHOLIC MIXED DRINKS

Non-alcoholic Mojito	118,-
Sober non-alcoholic gin and tonic	165,-
Sober non-alcoholic Cuba Libre	165,-

NON-ALCOHOLIC SPARKLING WINES

Quick-open caps for children	0,75 l 189,-
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COFFEE

Espresso	7 g	56,-
Espresso Americano	7 g	56,-
Viennese coffee ⁷	7 g	98,-
Espresso macchiato ⁷	7 g	65,-
Double espresso	14 g	92,-
Espresso tonic	7 g	118,-
Cappuccino ⁷	7 g	74,-
Latte macchiato ⁷	7 g	79,-
Flat white ⁷	14 g	118,-
Iced coffees		
Caffè Affogato, espresso with vanilla ice cream ⁷	7 g	115,-
Iced coffee with ice cream and whipped cream ⁷	7 g	135,-
All coffees can also be prepared decaffeinated for an additional charge		20,-

TEAS AND HOT DRINKS

Hot drink made from fresh mint / ginger or mint and ginger with honey and lemon		77,-
Hot sweet ginger, made from ginger syrup with lemon		75,-
Extra portion of mint or ginger		32,-
Bagged teas:		75,-
English Breakfast 2g, Earl Grey 2g, Japanese Sencha 2g, Green tea with ginseng, Chamomile 2g, Alpine herbs 2g, Forest fruits 3g, Tropical fruits 3g		
Honey, portion	15 g	25,-
Hot white/dark chocolate ⁷		82,-
Whipped cream for chocolate		20,-
Grog		79,-
Mulled wine	0,2 l	79,-



ALCOHOLIC DRINKS

APERITIFS

Cinzano Bianco	0,1 l	79,-
Cinzano Rosso	0,1 l	79,-
Cinzano Extra Dry	0,1 l	79,-
Campari bitter	0,04 l	85,-
Campari Orange	0,1 l	135,-

WHISKIES, BOURBONS

Jack Daniels	0,04 l	95,-
Jack Daniels Honey	0,04 l	95,-
Jameson	0,04 l	95,-
Bushmills 10 y.o.	0,04 l	102,-
Glenlivet 12 y.o., single malt	0,04 l	147,-
Laphroaig 10 y.o., single malt	0,04 l	187,-
Talisker 10 y.o., single malt	0,04 l	192,-

RUM

A.H. Riise, Non plus ultra	0,04 l	224,-
A.H. Riise, Danish Navy	0,04 l	127,-
Bumbu 15 Year Old	0,04 l	107,-
Bumbu X.O. 18 y.o.	0,04 l	132,-
Planterey Sealander	0,04 l	129,-
Planterey X.O.	0,04 l	174,-
Planterey	0,04 l	82,-
Millonario Kuytchi	0,04 l	122,-
Don Papa	0,04 l	157,-
Cane Rock Spiced Rum	0,04 l	151,-



SPIRITS AND LIQUEURS

Skyy vodka	0,04 l	72,-
Beluga Vodka	0,04 l	124,-
Cabrito Reposado Tequila	0,04 l	90,-
Cabrito Blanco Tequila	0,04 l	90,-
Brokers Gin	0,04 l	94,-
Brokers Pink Gin	0,04 l	94,-
Almond Liqueur from Hustopeče	0,02 l	47,-
Sour cherry liqueur	0,04 l	67,-
Tuzemský Božkov	0,04 l	67,-
Becherovka	0,04 l	67,-
Fernet Stock	0,04 l	67,-
Godet Paradise Poire au Cognac	0,04 l	112,-
Peppermint Božkov	0,04 l	67,-
Jägermeister	0,04 l	77,-
Kwai Feh lychee	0,04 l	81,-
Crème de la Crème	0,04 l	87,-
Baileys A7	0,04 l	84,-
Baron Hildparndt - Slivovice	0,02 l	79,-
Baron Hildparndt - Ripe Raspberry, Pear	0,02 l	79,-



MIXED DRINKS

Pink Brokers Gin and Tonic: Pink Brokers gin, Pink Fever Tree tonic	155,-
Brokers Gin and Tonic, Brokers Gin, Fever-Tree Tonic	155,-
Moscow Mule, Vodka, lime, ginger beer	165,-
Mojito, Angostura rum, mint, cane sugar, soda	158,-
Skinny Bitch, Skyy vodka, soda, limes	138,-
Cuba Libre, Angostura rum, cola, limes	158,-
Frozen Margarita, Tequila blanco, Cointreau, lemon juice, crushed ice, syrup (strawberry, raspberry, mango)	178,-
Chupito, Angostura rum, lime syrup, cherry	97,-

BOTTLE WINE

Pinot Grigio, dry white wine, Italy	0,1 l	42,-
	0,2 l	80,-
Chardonnay, dry white wine, Italy	0,1 l	42,-
	0,2 l	80,-
Early Red Veltliner, Kabinett white wine, Znojmo region, dry	0,1 l	50,-
	0,2 l	97,-
Primitivo, dry red wine, Italy	0,1 l	50,-
	0,2 l	97,-
Moscato Giallo, sweet white wine, Italy	0,1 l	50,-
	0,2 l	97,-

SPARKLING WINES

Bohemia Demi Sec Sparkling Wine	0,75 l	360,-
Bohemia Sparkling Wine Brut	0,75 l	360,-
Bohemia Sparkling Wine (non-alcoholic)	0,75 l	360,-



BEER

DRAFT BEER

Gambrinus 12° unpasteurised from tank ¹		
Large glass	0,5 l	55,-
Small glass	0,3 l	41,-
Šnyt	0,3 l	48,-
Mlíko	0,3 l	48,-
Plzeňský Prazdroj ¹		
Large glass	0,5 l	69,-
Small glass	0,3 l	51,-
Šnyt	0,3 l	59,-
Mlíko	0,3 l	59,-
Gambrinus unfiltered ¹		
Large glass	0,5 l	62,-
Small glass	0,3 l	47,-
Velkopopovický Kozel Dark ¹		
Large glass	0,5 l	55,-
Small glass	0,3 l	42,-
Draught beer ¹	0,5 l	69,-
Prazdroj Special ¹	0,4 l	62,-

NON-ALCOHOLIC BEERS

Birell, light non-alcoholic beer	0,3 l	34,-
Birell, light non-alcoholic beer	0,5 l	53,-
Birell Pomelo&Grapefruit, non-alcoholic beer	0,3 l	41,-
Birell Pomelo&Grapefruit, non-alcoholic beer	0,5 l	57,-

CIDERS

Frisco apple cider	0,33 l	67,-
Magners Apple, Magners Berry	0,33 l	83,-



LIST OF ALLERGENS

according to Regulation (EU) No 1169/2011
of the European Parliament and of the Council,
in force since 13 December 2014

- 1 CEREALS CONTAINING GLUTEN - (a) wheat, (b) rye, (c) barley, (d) oats, (e) spelt, (f) kamut or hybrid varieties thereof and products thereof
- 2 CRUSTCEAN and products thereof
- 3 EGGS and products thereof
- 4 FISH and products thereof
- 5 OIL POISON FRUIT and products thereof
- 6 SOY BEANS (SOY) and products thereof
- 7 MILK and products thereof (including lactose)
- 8 NUTS - (a) almonds, (b) hazelnuts, (c) walnuts, (d) cashew nuts, (e) pecans, (f) Brazil nuts, (g) pistachios, (h) macadamia
- 9 CELERY and products thereof
- 10 MUSTARD and products thereof
- 11 SEZAM SEEDS (SEZAM) and products thereof
- 12 SULPHUR OXIDE AND SULPHITE in concentrations greater than 10 mg/kg, or 10 mg/l, expressed as total SO₂
- 13 WOLF BOB (SHELL) and products thereof
- 14 MOLLUSK and products thereof



KONTAKTY

TELEFON

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