EN

SIGNATURE



10 YRS



COCKTAILS ②

10 YRS

The last ten years have been a ride full of unexpected turns. The world sped up and showed us where to slow down and what to return to.

For us, it's the moments spent together around one table. It's hospitality built on human effort and genuine interest in one another.

This menu is a thank you to everyone who has made Bar Cobra what it is over the past ten years. Whether you're here for the first time or feel right at home, that includes you.

To celebrate, we've brought back the 10 best drinks from our entire history. We took the original ideas and gave them a new face — to honour the work of every bartender who came before us.

COBRA

245,–



2016

short

umami

rich

alcohol volume

MARTINI & DINNER

Seven Vodka

Bitter Truth Pimento

umami bitters

+ pho broth & crispy rice noodles

THE PHO ?!

Vojta helped us take our first steps into the world of bartending and created our very first signature menu. Back then he paid tribute to the Asian bistros of Letná with a lightly savoury drink inspired by pho. Honza now gives it a new, elegant form as a Martini. Slurping allowed!

245,–



2017

long

sour-sweet

fancy

alcohol volume

MARTINI

Pisco Demonio de los Andes

Amaro Montenegro

MUYU Chinotto Nero

passion fruit juice

fresh lemon juice

Vegg White

+ meringue and passion fruit gel

MORE FASHION THAN PASSION

Passion fruit, pisco and a pinch of bar showmanship. Tomáš G., a legend of both our day and night shifts, conjured up this bestseller back in 2017. In its latest version, Veronika has breathed new life into it. The famous Sicilian amaro stays, passion fruit juice joins in, and the Prosecco grapes have made way for aromatic Peruvian pisco.

245,–



2018

long

umami

rooty

alcohol volume

HIGHBALL

Mezcal San Cosme

Apollo Nova

celery bitters

clarified tomato water

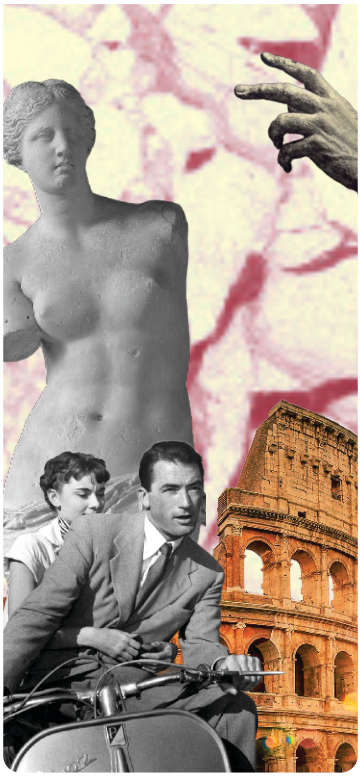
fresh lemon juice

+ sun-dried tomato & beetroot salt

BLOODY BEETY

Back on our third menu, legendary bartender Jenda created a rugged Bloody Mary made with beetroot juice. Mikuláš picked up the idea but reached for a precise newcomer, Apollo Nova, a modern spirit distilled from two kinds of beet. He added clarified tomato water and created a juicy, crystal-clear version with perfectly balanced umami earthiness.

245,–



2019

long

sour-sweet

comforting

alcohol volume

SPRITZ

Kafka Pink gin

Artspritz aperitivo

prosecco Riondo

goji berry syrup

fresh lime juice

cranberry juice

+ basil espuma

ROMAN HOLIDAY

This cocktail is remixed by its original creator, Tomáš, who first made it seven years ago as a summer ode to the holidays. Now he has turned it into a winter echo of summer and travels. A nod to the Italian spritz, it goes by the nickname "the bartender's smoothie" behind the bar, because it's packed with fresh fruit flavour and vitamins. Viva la Vida!

245,–





2020

long

sour-sweet

piquant

alcohol volume

HOT TODDY

Johnnie Walker Black Label Scotch Whisky

fig tea with galangal and Sichuan pepper

molasses bitters

+ fig

HOT FIGS

Every year we try to include at least one hot cocktail on our winter menu. This year's hot take comes from Honza, built on one of the most successful drinks in our history. The original was Kuba's spin on the classic Horse's Neck, made with bourbon and fig jam. This is its properly spiced remake, wrapped in a seriously warming coat.

245,–



2021

long

sour-sweet

calming

alcohol volume

HIGHBALL

Laird's Applejack 86 brandy

spiced apple cordial

chamomile soda

+ candied ginger

BUBBLES OF CHAMOMILE

Chamomile Time started as a collab between bar heavyweight Štěpán and his colleague Libor. We've reworked their winter gimlet with apple and spices into a light highball made with Applejack apple brandy and our house chamomile soda, with a lower alcohol content. It's refreshing and leaves you in perfect zen.

245,–



2022

short

sour-sweet

exotic-spiced

alcohol volume

DAIQUIRI

rum Flor de Caña 4y

blackberry, thyme, fennel, white pepper, clove, lime zest and coriander cordial

orange bitters

+ blackberry and smoked salt dust

BLACKQUIRI

Head bartender Štěpán kept everyone entertained with his quick-witted cheek, and that was exactly what went into his legendary, no-nonsense blackberry margarita, the Black Rita. This year Ondra shuffled the basics: rum instead of tequila, and a daiquiri instead of a margarita. That keeps the tradition going, and with plenty of cheek and a knowing wink, he raises the bar even higher.

245,–



2023

short

sour-sweet

refreshing

alcohol volume

DAISY

Garage 22 Kiwi gin

kiwi and tarragon cordial

Landcraft Circular Orange

+ matcha foam

GREEN? DEAL!

Just as he did three years ago, Honza celebrates our planet with this drink, proving that exotic flavours from every corner of the world can come together on sustainable principles. Local gin with kiwi and tarragon is joined by a circular citrus spirit from Landcraft. The fluffy matcha crown comes courtesy of our tea masters at Tea Mountain.

245,–



2024

short

sour-sweet

rooty

alcohol volume



SOUR

Tres Alegres Compadres Tequila Blanco

carrot, galangal, makrut lime leaf, cinnamon and turmeric cordial

Vegg White

agave syrup

+ grated tonka bean

GRAVEYARD OF DOMINOES

Two years ago we created a menu inspired by the board games of our childhood. Ondra took his cue from Mexican Train Dominoes. The new take on his spicy margarita is a creamier, silkier sour, but it still stays true to its honest roots: carrot, galangal, turmeric and makrut lime leaf. The finishing touch is the aroma of freshly grated tonka bean on top.

245,–



2025

short

sour-sweet

refreshing

alcohol volume



SHORT ON ICE

Bulleit bourbon

Fernet Branca Menta

Juliette peach liqueur

sort-of lemon

peach bitters

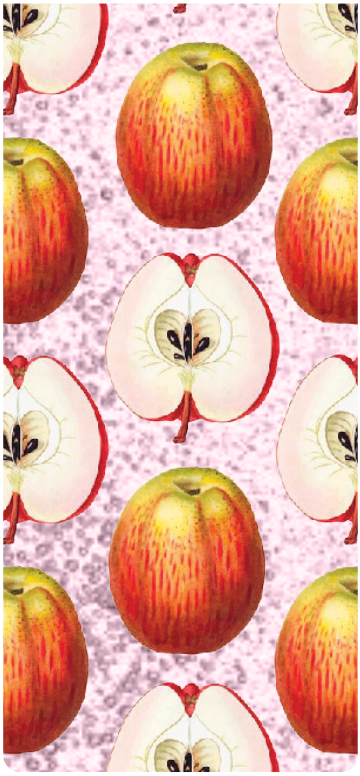
+ dark chocolate bonbon with a peach and mint filling

WHERE IS COBRA?

Last year's original, Blind Cobra, celebrated the speakeasies of the Prohibition era. Once a summer peach-and-mint drink, it has traded its beach lounger for a winter coat. Veronika found the same flavours in a delicate liqueur and the world's most famous fernet. She reworked the original highball into a herbal, fresh and intense cocktail and paired it with house-made chocolate bonbon.

225,-

0‰



2021

long

sour-sweet

calming

alcohol volume

N/A HIGHBALL

Sober Spirit W

spiced apple cordial

chamomile soda

+ candied ginger

BUBBLES OF CHAMOMILE (N/A)

Chamomile Time started as a collab between bar heavyweight Štěpán and his colleague Libor. We've reworked their winter gimlet with apple and spices into a light, alcohol-free highball that's refreshing and leaves you in perfect zen.

225,–

0‰



2023

short

sour-sweet

refreshing

alcohol volume

N/A DAISY

Tanqueray London Dry gin 0%

kiwi and tarragon cordial

Roots Divino Rosso

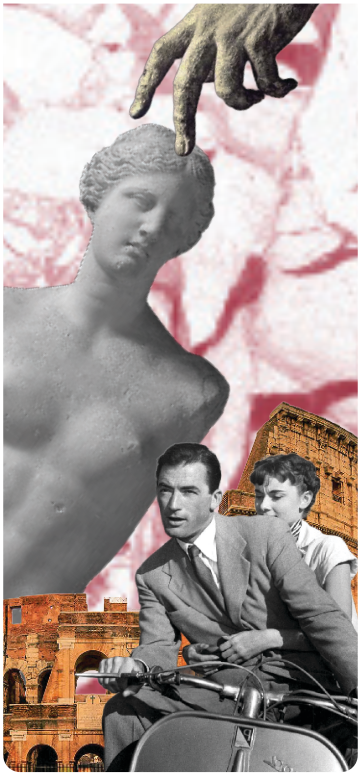
+ matcha foam

GREEN? DEAL! (N/A)

Just as he did three years ago, Honza celebrates our planet with this drink, proving that exotic flavours from every corner of the world can come together on sustainable principles. In the alcohol-free version, we add responsibility and wellbeing to the mix.

225,-

0‰



2019

long

sour-sweet

comforting

alcohol volume

N/A SPRITZ

Jenny in the bottle

Redbitter
alcohol-free aperitif

Kollonne Null
Cuvée Blanc
dealcoholized wine

goji berry syrup

cranberry juice

+ basil espuma

SOBER HOLIDAY (N/A)

This cocktail is remixed by its original creator, Tomáš, who first made it seven years ago as a summer ode to the holidays. Now he has turned it into a winter echo of summer and travels. A nod to the Italian spritz, it goes by the nickname "the bartender's smoothie" behind the bar, because it's packed with fresh fruit flavour and vitamins. In its alcohol-free version, it's a true life reviver.

225,–

0‰





2025

short

sour-sweet

refreshing

alcohol volume

N/A SHORT ON ICE

Sober Spirit W

peach-mint cordial

+ dark chocolate bonbon with a peach and mint filling

THERE IS COBRA (N/A)

Last year's original, Blind Cobra, celebrated the speakeasies of the Prohibition era. Once a summer peach-and-mint drink, it has traded its beach lounger for a winter coat. Herbal, fresh and intense, this alcohol-free short drink with a house-made chocolate bonbon is at your service.

BELOVED CLASSICS

"Cobraz krajiny" Gin&tonic	215
"Cobraz krajiny" Negroni	215
Aperitivo Spritz	185
Bloody Mary	225
Boulevardier	225
Caipirinha	225
Daiquiri	205
Dark 'n' Stormy	205
Espresso Martini	225
French 75	235
Gin Fizz	205
Gin Smash	205
Gin & Tonic	175
High Society	205
Mai Tai	225
Manhattan Sweet	265
Margarita	215
Mimosa	165
Moscow Puck Futin Mule	185
Negroni	205
Negroni Sbagliato	205
Old Fashioned	255
Paloma	215
Penicillin	235
Cobra Pornstar Martini	225
Whisky Sour	255

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