Zinfandel
FOOD & WINE BISTRO

STARTERS

Charcuterie & Cheese: Selection of Local & Homemade Meats, Cheeses & Condiments.
Plate to share 32 € / plate for 1 person 16€

Tuna tartare - Sashimi Grade Bluefin Tuna with Fried Capers and Scallions, Crispy Kadaif, Smoked Chili and Triestina Mayo
18€

Pasticada Croquette, Apricot Chutney
16€

Cucumber salad, Onion, Red Peppers Romesco Sauce, Black Olives, Mint, Basil, Chili, Grilled Red Peppers
18€

Hummus, Roasted Cauliflower, Cherry Tomato Confit, Artisanal Olive Oil
16€

Sea Bass Crudo, Sashimi-Grade Adriatic Sea Bass, Leche de Tigre, Kiwi & Puffed Quinoa
18€

Bacon Wrapped Dates, Gorgonzola Dolce
13€

MAINS

Braised Beef Pasta, 8 Hour Braised Beef Shoulder, Oven-Dried Cherry Tomatoes & Pangrattato
28€

Squid Ink Ravioli, Adriatic Prawns, Buzzara Sauce & Saffron Emulsion
25€

Grilled Grass Fed Flank Steak, Tomato-Basil Salad, Sauce Parisian, Roasted Potatoes
40€

Rosemary Lemon Chicken, Balsamic Roasted Onions & Tomato Jam
28€

Grilled Swordfish, Toasted Multigrain Salad, Summer Fruit Salsa & Tzatziki
26€

Pan Roasted Adriatic Sea Bass: Zucchini alla Scapece & Preserved Lemon Tapanade
29€

Eggplant: Miso Glazed Eggplant “Steaks”, Smokey Eggplant Puree & Eggplant Caponata & Peppers
25€

Sides

Mediterranean Salad, Peppers, Cucumber, Tomatoes & Feta 8€
Somun; Flatbread - 5€
Roasted Potatoes - 7€

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CHEFS TASTING MENU

Let us cook for you
From Each course choose one item

Somun; Flatbread

Hummus, Roasted Cauliflower, Cherry Tomato Confit, Artisanal Olive Oil

Or

Sea Bass Crudo, Sashimi-Grade Adriatic Sea Bass, Leche de Tigre, Kiwi & Puffed Quinoa

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Pasticada Croquette, Apricot Chutney
And
Bacon Wrapped Dates, Gorgonzola Dolce

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Pan Roasted Adriatic Sea Bass: Zucchini alla Scapece & Preserved Lemon Tapanade

Or

Grilled Grass Fed Flank Steak, Tomato-Basil Salad, Sauce Parisian, Roasted Potatoes

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Choose one of the deserts…

Zinfandel Cheesecake
Orange Crème Caramel
Lava Cake, Vanilla Ice Cream
Lemon Tart, Walnuts, Vanilla Ice-cream, Italian Meringue

Price 85 per person

+ Wine pairing - 3 glasses of wine – 25

Please consult with our friendly waitstaff regarding any allergies or food intolerances

All prices are in Euros and they include VAT.

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Predjela

Selekcija narezaka i sireva, lokalni i domaći naresci i sirevi s dodatcima
32€ | za jednu osobu 16€

Humus, pečena cvjetača, confit od cherry rajčice, salsa verde
16€

Salata od krastavaca, luk, crne masline, romesco od crvenih paprika, chili, pečena paprika, menta, bosiljak, limun dressing
18€

Tuna Tatar - plavoperajna tuna, prženi kapari, mladi luk, hrskavi kadaif, dimljeni čili i majoneza sa tršćanskim umakom
18€

Brancin (crudo), citrusi i čileanski "leche de tigre"
18€

Kroketi od pašticade, chutney od marelice
16€

Datulje omotane pancetom, gorgonzola dolce
13€

Glavna Jela

Tjestenina s pirjanom junetinom, 8 sati pirjana juneća lopatica, sušene cherry rajčice iz pećnice i pangrattato
28€

Ravioli s crnilom od sipe, škampi, buzara umak
25€

Glazirani Odrezak patliđana, dimljeni pire od patliđana, caponata od patliđana i paprike
25€

Piletina marinirana u ružmarinu i limunu, pečena kapula i džem od poma
28€

Sabljarka grilana, tostirana salata od više žitarica, salsa od ljetnog voća i Tzatziki
26€

Brancin iz tave sa domaće konzerviranim limunom i salsa verde, marinirane **tikvice**
29€

Flank odrezak, maître d' maslac, pariški umak**,** pečeni krumpir
40€

Prilozi

Mediteranska salata – rajčica, paprika, krastavac, feta	8
Pečeni krumpir	7
Somun	5

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Degustacijski meni

Dopustite da kuhamo za vas
Odaberite jedno jelo iz svake kategorije

Somun

Humus, pečena cvjetača, salsa verde
ili
Brancin (crudo), citrusi i čileanski "leche de tigre"

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Kroketi od pašticade, chutney od marelice
i
Datulje omotane pancetom, gorgonzola dolce

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Brancin iz tave sa domaće konzerviranim limunom i salsa verde, marinirane tikvice

Ili

Flank odrezak, maître d' maslac, pariški umak, pečeni krumpir

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Izaberite desert…

Zinfandel Chesecake
Lava kolač, sladoled od vanilije
Tart od limuna, orasi, sladoled od vanilije, talijanski meringue
Dalmatinska Rožata s narančom

Cijena po osobi 85
Uparivanje vina: 3 čaše vina – 25

Naše osoblje vam stoji na raspolaganju za informacije o prisutnosti tvari ili proizvoda koji uzrokuju alergije ili intolerancije na hranu

Sve cijene su izražene u Eurima i Pdv je uključen.