

Zinfandel

FOOD & WINE BAR

HLADNA PREDJELA

- Selekcija domaćih sireva i narezaka**,
marinirane rajčice, ukiseljena kapulica,
tostirani bademiza 2 - 28 €
..... za 1 - 14 €
- Tuna Tatar "a la Nicoise"**, Bluefin Tuna, rajčice,
masline, kapari, čips od krumpira 18 €
- Teleći tatar**, rotkvice, kapari, ljutika, aioli,
domaći tostirani kruh.....17 €
- Salata od krastavaca**, luk, crne masline, romesco od
crvenih paprika, chili, pečena paprika, menta, bosil-
jak, limun dresing.....16 €
- Burata sa miješanom zelenom salatom**, grejp,
naranča, sjemenke sezama 16 €

TOPLA PREDJELA

- Zinf buzara od dagnji**, prošek, suhe smokve,
"triestina" umak17 €
- Domaći ravioli**, kozja skuta, crne masline, grožđice,
pinjoli, kadulja, džem od suhih smokva 21 €
- Domaći tonnarelli**, kozice, cherry rajčice, mrkva, luk,
češnjak, vino, prošek,grana Padano 21 €
- Rižot Marine Plankton**,
Hama, kozice, grana Padano 21 €
- Veganska rapsodija**, pire od cvjetače, bukovače,
tostirana quinoa s komadima blanširane cvjetače,
ulje od peršina, rotkvic..... 21 €

PRILOZI

- Pomfri5 €
- Miješana salata s pečenim povrćem..... 7 €
- Marinirane masline 5 €
- Domaći kruh..... 3 €
- Bezglutenski kruh..... 5 €

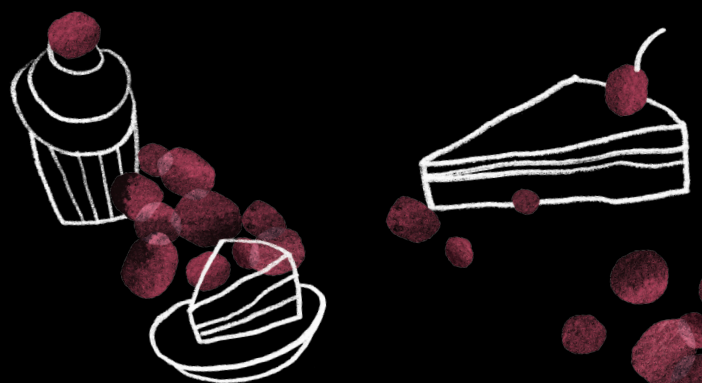
GLAVNA JELA

- Juneća Tagliatta**, junetina, mješana zelena salata,
tikvice, cherry rajčice, parmezan, aioli umak.....25 €
- Burger od trgane junetine**, domaća junetina, ukisel-
jeni ljubičasti kupus, umak od pečenja 20 €
- Zinf Burger**, domaća junetina, marmelada od luka s
pancetom, Cheddar sir, rikula, aioli umak..... 19 €
- Salata s Tunom**, heljda, umak od češnjaka peršina i
maslinovog ulja, miješana lisnata salata, ukiseljena
mrkva, cherry rajčica, cikla, luk25 €
- Zapečeni Hama file**, "Soubise" umak od luka, pečena
blitva na grilu, konfitirani krumpir.....29 €
- Zapečena Tuna**, "fricassee" od slanutka, masline,
kapari, pečena paprika i crnilo od sipe29 €

DESERTI

- Kadaif cannoli**, slastičarska krema, karamela,
Pistachio 7 €
- Tart od limuna**, orasi, sladoled od vanilije, talijanski
meringue..... 7 €
- Čokoladni tart**, podloga od suhog voća
i zobenih pahuljica, punjenje od kaka
i zobenog vrhnja 7 €
- Zinfandel Cheesecake**..... 7 €
- Selekcija domaćih sireva** 19 €

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ili netolerancije u hrani.



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FOOD & WINE BAR

COLD STARTERS

A selection of local cheeses and charcuterie,

Marinated tomato, pickled onion, Toasted almonds
..... for 2 - 28 €
..... for 1 - 14 €

Tuna Tatar "a la Nicoise", Bluefin Tuna, tomatoes,
olives, capers, crispy potato 18 €

Veal tartare, radish, capers, shallot, Aioli, house
made bread 17 €

Cucumber salad, onion, red peppers Romesco
sauce, black olives, mint, basil, chili, grilled red
peppers 16 €

Burrata cheese salad, mixed greens, orange,
grapefruit, sesame and sunflower seeds 16 €

WARM STARTERS

Zinfandel mussels a la "Buzara", "prošek", fig &
Trieste sauce 16 €

Home made chevre and skutaravioli, fig jam, sage
butter, roasted pine nuts 21 €

Home made tonnarelli, prawns, cherry tomato,
carrot, onion, garlic, wine, prošek, Grana Padano . 21 €

Seafood risotto w marine plankton,
"Hama" fillet , Prawn, Grana Padano..... 21 €

Vegan rhapsody, Cauliflower puree, Oyster
mushrooms, toasted quinoa with blanched
cauliflower, parsley oil and radish 21 €

SIDE DISHES

French fries..... 5 €

Roasted vegetable & mixed salad..... 7 €

Marinated olives 5 €

House made bread..... 3 €

Gluten free bread..... 5 €

MAIN COURSES

Beef Tagliata, Beef, mixed greens, Aioli sauce,
zuchinis, cherry tomatoes, parmesan..... 25 €

Pulled beef Burger, local beef, beef jus, pickled purple
cabbage 20 €

Zinf Burger, llocal beef patty, onion marmalade with
bacon, Cheddar cheese, arugula 19 €

Pan seared Hama, onion soubise, grilled Swiss
chard, potatoes confit..... 29 €

Tuna salad, buckwheat, mixed greens, garlic parsley
and olive oil dressing, cherry tomatoes, pickled
carrots, beet root, onion..... 25 €

DESSERTS

Kadaif cannoli, pastry cream, caramel,
pistachio 7 €

Lemon tart, walnuts, vanilla ice-cream, Italian
meringue 7 €

Chocolate tart, oat and dried fruits base,
coco and oat cream filling 7 €

Zinfandel Cheesecake 7 €

A selection of local cheeses..... 19 €

Please consult with our friendly waitstaff regarding any
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