

Zinfandel

FOOD & WINE BAR

HLADNA PREDJELA

Selekcija domaćih sireva i charcuterie, marinirane rajčice, ukiseljena kapulica, tostirani bademi 145 kn

Tatar od bluefin tune, umak "vierge" od krastavaca i limunske trave, menta, bosiljak, aleppo čili 125 kn

Teleći tatar, rotkvice, kapari, ljutika, aioli, domaći tostirani kruh 115 kn

Carpaccio od cikle, grejp, lavanda, karamelizirani bajami 80 kn

Kamenice 28 kn/komad
..... 150 kn/6 kom

MANISTRE I RIŽOTI

Domaći ravioli, kozja skuta, groždice, pinjoli, kadulja, zapečeni džem od suhих smokava 125 kn

Domaći tonnarelli, kozice, cheery rajčice, brusnice, grana Padano 125 kn

Rižot Marine Plankton, hama, kozice, grana padano 140 kn

Veganska tjestenina, rajčice, tikvice, balancane, masline 105 kn

PRILOZI

Pomfri 30 kn

Krumpirići s pancetom 40 kn

Pire krumpir 30 kn

Miješana salata s pečenim povrćem 60 kn

Marinirane masline 35 kn

Topla salata od cvjetače 55 kn

Domaći kruh 25 kn

Bezglutenski kruh 30 kn

GLAVNA JELA

Juneća tagliata, mix salatica, grana Padano, marinirane rajčice, aioli 170 kn

Pačja prsa, bulgur, poširane marelice, bajami, začinsko bilje, jus 165 kn

Hama file, pire cvjetače i celera, gratinirani krumpir, baby mrkva, brokula, beurre blanc, tartuf 185 kn

Tuna steak, caponata s tikvicama i maslinama, aioli s hrenom 210 kn

Gurmanski burger, cheddar, aioli, zelena salata, rajčica 125 kn

Zinf buzara od dagnji, prošek, suhe smokve, "triestina" umak 125 kn

DESERTI

Tart od limuna, orasi, sladoled od vanilije, talijanski meringue 45 kn

Mascarpone mousse, flambirane smokve, "crumble" od keksa, naranča 45 kn

Topli čokoladni biskvit, krokant od bajama, tostirani lješnjaci, karamel, crème fraiche 45 kn

Čokoladni tart, podloga od suhog voća i zobenih pahuljica, punjenje od kakaa i zobenog vrhnja 45 kn

Selekcija domaćih sireva 120 kn

Naše osoblje Vam stoji na raspolaganju za informacije o prisutnosti tvari ili proizvoda koji uzrokuju alergije ili netolerancije u hrani.



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COLD STARTERS

- A selection of local cheeses and charcuterie**,
marinated tomato, pickled onion,
toasted almonds..... 145 kn
- Bluefin Adriatic tuna tartare**,
cucumber-lemongrass sauce vierge, mint, basil,
aleppo chilli 125 kn
- Veal tartare**, radish, capers, shallot, aioli, toasted
house made bread 110 kn
- Beetroot carpaccio**, grapefruit, lavender,
caramelised almond 80 kn
- Oysters**..... 28 kn / piece
..... 150 kn / 6 pieces

PASTA AND RISOTTO

- Home made chevre ravioli**, burnt fig jam,
sage butter, pine nuts 125 kn
- Home made tonnarelli**, prawns, cherry tomato,
cranberries, grana Padano 125 kn
- Seafood risotto w marine plankton**,
"hama" fillet , prawn, Grana Padano 140 kn
- Vegan pasta**, charred tomatoes,
zucchini, eggplant, olive 105 kn

SIDE DISHES

- French fries..... 30 kn
- Hand cut potatoes with pancetta..... 40 kn
- Mashed potato..... 30kn
- Roasted vegetable & mixed salad..... 60 kn
- Marinated olives 35 kn
- Warm cauliflower salad 55 kn
- House made bread..... 25 kn
- Gluten free bread..... 30 kn

MAIN COURSES

- Beef tagliata**, mesculun greens, grana Padano,
marinated tomatoes, aioli 170 kn
- Duck breast**, bulgur, poached apricot, almonds,
mixed herbs and jus 165 kn
- Hama fillet**, cauliflower and celery puree,
gratinated potato, baby carrot, broccoli, beurre
blanc, truffle 185 kn
- Tuna steak**, caponata with zucchini, olives,
horseradish aioli 210 kn
- Gourmet Beef burger**, cheddar, aioli,
lettuce, tomato 125 kn
- Zinfandel mussels a la "Buzara"**, "prošek", fig &
trieste sauce 125 kn

DESSERTS

- Lemon tart**, walnuts, vanilla ice-cream, Italian
meringue 45 kn
- Mascarpone mousse**, flambéed figs, biscuit
crumble, orange..... 45 kn
- Warm chocolate cake**, almond crunch, toasted
hazelnut, caramel, crème fraîche 45 kn
- Chocolate tart**, oat and dried fruits base,
coco and oat cream filling 45 kn
- A selection of local cheeses**..... 120 kn

Please consult with our friendly waitstaff regarding any allergies and food intolerances.

