

SPRING MENU

Zinfandel offers a dynamic, sharing-style menu that evolves with the season. Our approach is simple: thoughtful ingredients, expressive flavors, and plates designed to be enjoyed together. Paired with one of the city's most carefully curated selections of Croatian wines, each visit feels fresh — yet unmistakably Zinfandel.

Somun; Flatbread 4

TO GATHER & SHARE

Hummus, Roasted Cauliflower, Salsa Verd 12
Pinđur Smokey Dip of Roasted Peppers and Walnuts 12
Dalmatian Meatballs in a Tomato Salsa topped with Mozzarella 14
Tuna Tartare, Fried Capers, Scallions, Smoked Chili Aioli 16
Sea Bass Crudo, Citrus & Chile "Leche de Tigre" 16
Pasticada Croquette, Apricot Chutney 15
Bacon Wrapped Dates, Gorgonzola Dolce 12

SLIGHTLY LARGER

Squid Ink Ravioli, Shrimp, Buzzara Sauce 22
Textures of Eggplant: Glazed, Smoked and Fried, Miso Caramel 22
Rosemary Marinated Chicken, Braised Leeks, Apples 19
Duck Confit Sarma, Cannellini Beans, Orange Sauce 22
Sea Bass, Celery Root Puree, Lemon Burre Blanc 25
Grilled Flank Steak, Maitre D' Butter, Sauce Parisian 28

FROM THE GREEN MARKET

Mediterranean Salad; Tomatoes, Peppers, Cucumber, Feta 8
Duck Fat Potatoes, Parmesan & Chili Butter 7
Glazed Carrots, Carrot Top Pesto & Ricotta 6
Sautéed Seasonal Greens 8
Shaved Fennel, Strawberry, Pistachio &
Ricotta Salad 8

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

All prices are in € (Euros) and they include VAT.



Zinfandel

FOOD & WINE BISTRO

SPRING MENU

**Let us cook for you
from each course choose one item**

Somun; Flatbread
Hummus, Roasted Cauliflower, Salsa Verde
Or
Sea Bass Crudo, Citrus & Chile "Leche de Tigre"

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

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Sea Bass, Celery Root Puree, Lemon Burre Blanc
Or
Grilled Flank Steak, Maitre D' Butter, Sauce Parisian
And
Glazed Carrots, Carrot Top Pesto & Ricotta
Or
Shaved Fennel, Strawberry, Pistachio & Ricotta Salad

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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 75 € per person

+ Wine pairing -3 glasses of wine - 20 € per person



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