

HLADNA PREDJELA COLD STARTERS

Selekcija domačih sireva i narezaka, marinirane rajčice, ukiseljena kapulica, tostirani bademi

A selection of local cheeses and charcuterie, marinated tomato, pickled onion, toasted almonds

Plate to share 28 €
/ plate for 1 person 14 €

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

Tuna Tatar "a la Nicoise", Bluefin Tuna, rajčice, masline, kapari, čips od krumpira

Teleći tatar, rotkvice, kapari, ljutika, aioli, domaći tostirani kruh 15 €

Veal tartare, radish, capers, shallot, aioli, house made bread

Carpaccio od cikle, grejp, lavanda, karamelizirani bademi 11 €

Beetroot carpaccio, grapefruit, lavender, caramelized almonds

TOPLA PREDJELA WARM STARTERS

Zinf buzara od dagnji, prošek, suhe smokve, "triestina" umak 16 €

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

Domaći ravioli, kravlja i kozja skuta, grožđice, pinjoli, kadulja, zapečeni džem od suhих smokava

Homemade chevre and skuta ravioli, burnt fig jam, sage butter, roasted pine nuts

Predjelo / Starter 16 €
Glavno Jelo / Main dish 21 €

Domaći tonnarelli, kozice, cherry rajčice, brusnice, grana Padano

Homemade tonnarelli, prawns, cherry tomato, cranberries, grana Padano

Predjelo / Starter 16 €
Glavno Jelo / Main dish 21 €

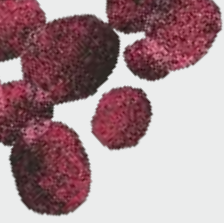
Rižot Marine Plankton, Hama, kozice, grana Padano

Seafood risotto with marine plankton, "Hama" fillet, prawns and Grana Padano

Predjelo / Starter 16 €
Glavno Jelo / Main dish 21 €

Zinfandel

FOOD & WINE BAR



GLAVNA JELA MAINS

Fillet Mignon, gratinirani krumpir, šparoge, pire od mrkve 36 €

Fillet Mignon, potato Gratin, Asparagus, carrot puree

Sporo kuhana Juneća rebra, mrkva, ljutika, artičoke, brokula i gljive sa redukcijom vina i Porta 29 €

Slow cooked beef ribs, baby carrot, shallot, charred artichoke, broccoli, mushroom with wine and Porto reduction

Ragu od janjetine, palenta, ukiseljeni luk, pistachio, sir, čips od luka 30 €

Lamb ragout, polenta, pickle onion, pistachio, cheese, onion chips

Pačja prsa, pire od muškatne tikve, poširano bijelo grožđe, poriluk i začinsko bilje 26 €

Duck breast, butternut squash, poached grape, leek fondue

Zapečeni Hama file, "Soubise" umak od luka, dimljeni maslac sa "Dashi" umakom, artičoke 29 €

Pan seared Hama, roasted artichoke, onion soubise, smoked butter with dashi

Zapečena Tuna, "fricassee" od slanutka, masline, kapari, pečena paprika i crnilo od sipe 29 €

Seared Tuna, chickpea fricassee, olives, capers, roasted peppers & squid ink emulsion





PRILOZI SIDE DISHES

Pomfri / French fries	5 €
Krumpirići s pancetom / Hand cut potatoes with pancetta	5 €
Miješana salata s pečenim povrćem / Roasted vegetable & mixed salad	7 €
Marinirane masline / Marinated olives	5 €
Domaći kruh / House made bread	3 €
Bezglutenski kruh / Gluten free bread	5 €



DESERTI DESSERTS

Domaći sladoled od vanilije , pire od maline, jagode Homemade vanilla ice cream , raspberry puree, strawberries	7 €
Kadaif cannoli , slastičarska krema, karamela, pistacio Kadaif cannoli , pastry cream, caramel, pistachi	7 €
Tart od limuna , orasi, sladoled od vanilije, talijanski meringue Lemon tart , walnuts, vanilla ice-cream, Italian meringue	7 €
Čokoladni tart , podloga od suhog voća i zobenih pahuljica, punjenje od kakaa i zobenog vrhnja Chocolate tart , oat and dried fruits base, coco and oat cream filling	7 €
Selekcija domaćih sireva A selection of local cheeses	19 €

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VEGANSKI MENI VEGAN MENU

Carpaccio od cikle, grejp, lavanda, karamelizirani bademi
Beetroot carpaccio, grapefruit, lavender, basil oil & caramelised almond

Veganska tjestenina, rajčice, tikvice, balancane, masline
Vegan pasta, tomatoes, zucchini, eggplant, olives

Čokoladni tart, podloga od suhog voća i zobenih pahuljica,
kakao punjenje i zobeno vrhnje
Chocolate tart, oat and dried fruit base, coco and oat cream filling
35 €

TASTING MENU

Cold starter

Tuna Tatar "a la Nicoise", Bluefin Tuna, tomatoes, olives, capers, crispy potato
Tuna Tatar "a la Nicoise", Bluefin Tuna, rajčice, masline, kapari, čips od krumpira

Warm starter

Rižot Marine Plankton, hama, kozice, grana Padano
Seafood risotto with Marine plankton, "Hama" fillet, prawns and Grana Padano

Please choose between Meat or Fish option for Main

Sporo kuhana Juneća rebra, mrkva, kapulica, artičoke, brokula i gljive sa redukcijom
vina i Porta

Slow cooked beef ribs, baby carrot, shallot, artichoke, broccoli, mushroom with Red
wine and Porto reduction

Or

Zapečeni Hama file, "Soubise" umak od luka, dimljeni maslac sa "Dashi" umakom, artičoke
Pan seared Hama, roasted artichoke, onion soubise, smoked butter with dashi

Desert po izboru / Dessert of choice

60 € 450 kn

opcija uparivanja sa 3 vina po cijeni 75 €
option with 3 wine pairing at price 75 €

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

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

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