

HLADNA PREDJELA COLD STARTERS

Selekcija domaćih 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 17 €

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

Salata od krastavaca, luk, crne masline, romesco od crvenih paprika, chili, pečena paprika, menta, bosiljak, limun dressing 16 €

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

TOPLA PREDJELA WARM STARTERS

Zinf buzara od dagnji, prošek, suhe smokve, "triestina" umak 17 €

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

Domaći ravioli, kozja skuta, grožđice, crne masline, pinjoli, kadulja, džem od suhih smokava

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

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

Domaći tonnarelli, kozice, cherry rajčice, mrkva, luk, češnjak, vino, prošek, grana Padano

Homemade tonnarelli, prawns, cherry tomato, carrot, onion, garlic, wine, prošek, grana Padano

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

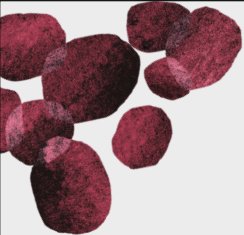
Rižot Marine Plankton, Hama, kozice, grana Padano

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

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

Zelena tjestenina A la "Soparnik", krema od blitve, maslinovo ulje, luk, češnjak, ukiseljen ljubičasti luk, sotirane cherry rajčice 21 €

Green pasta A la "Soparnik", Swiss chard cream, olive oil, onion, garlic, pickled purple onion, sautéed cherry tomatoes



GLAVNA JELA MAINS

Fillet Mignon, gratinated potatoes, carrot puree, broccoli, demi-glace sauce **36 €**

Fillet Mignon, gratinirani krumpir, pire od mrkve, brokula, demi-glace umak

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

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

Janjetina, sporo kuhana janjeća koljenica, artičoke, krumpir, ljutika, cherry rajčice, jus od janjetine **30 €**

Lamb, slow cooked lamb shank, artichokes, potato, shallot, cherry tomatoes, and lamb jus

Pačja prsa, pire od mrkve, poširano bijelo grožđe, poriluk i začinsko bilje **26 €**

Duck breast, butternut squash, poached grape, leek fondue

Zinfandel Brudet, grdobina, hama, kozice, dagnje, hobotnica, vino, rajčice, luk, češnjak, palenta **29 €**

Zinfandel Brodetto, monk fish, Hama, shrimps, mussels, octopus, wine, tomatoes, onion, garlic, polenta

Hobotnica sa žara, coulis od crvene paprika, slanetak, masline, kapari, ulje od crnih maslina **29 €**

Grilled Octopus, red pepper coulis, chickpeas, olives, capers, lemon dressing, black olive oil

Zapečeni Hama file, pečena blitva na grilu, konfitirani krumpir, češnjak, peršin, ukiseljena mrkva **29 €**

Pan seared Hama with Swiss chard, potato confit, garlic, parsley, pickled carrot

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



Zinfandel

FOOD & WINE BAR

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 €
Salata od cikle, grejp, lavanda, karamelizirani bademi / Beetroot salad, grapefruit, lavender, caramelized almonds	6 €
Marinirane masline / Marinated olives	5 €
Domaći kruh / House made bread	3 €
Bezglutenski kruh / Gluten free bread	5 €



DESERTI DESSERTS

Kolač od sira Zinfandel Cheesecake	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 €

Zinfandel

FOOD & WINE BAR



VEGANSKI MENI VEGAN MENU

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

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

Zelena tjestenina A la "Soparnik", krema od blitve, maslinovo ulje, luk, češnjak, ukiseljen ljubičasti luk, sotirane cherry rajčice

Green pasta A la "Soparnik", Swiss chard cream, olive oil, onion, garlic, pickled purple onion, sautéed cherry tomatoes

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

45 €

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 Prošeka

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

Or

Zapečeni Hama file, pečena blitva na grilu, konfitirani krumpir, češnjak, peršin, ukiseljena mrkva

Pan seared Hama with Swiss chard, potato confit, garlic, parsley, pickled carrot

Desert po izboru / Dessert of choice

60 €

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.

Zinfandel
FOOD & WINE BAR

