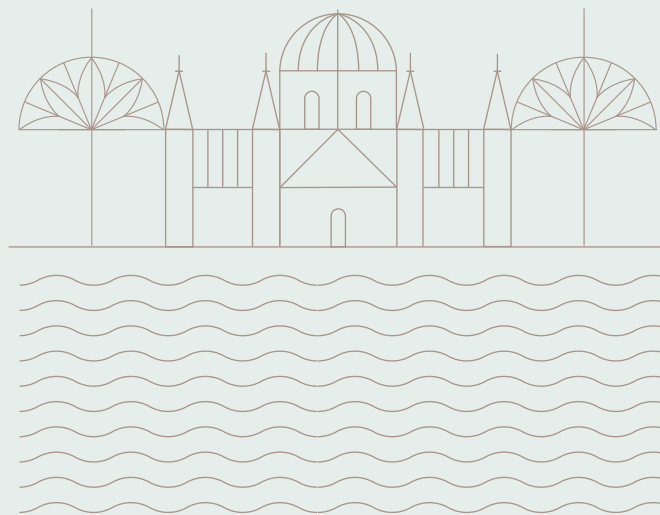


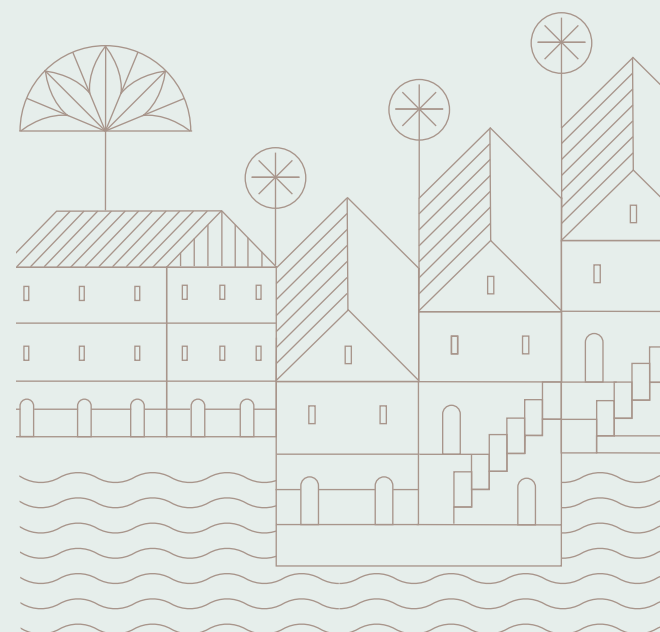


DRINKS

MENU



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KAFE I TOPLI NAPITCI
COFFEE AND HOT BEVERAGES

ČAJ
TEA

ESPRESSO (30 ml)	2,8 €
AMERICANO (150 ml)	2,8 €
TRADITIONAL COFFEE (100 ml)	2,8 €
MACCHIATO (60 ml)	3 €
DECAFFEINATED (30 ml)	3 €
DOUBLE ESPRESSO (60 ml)	4,4 €
CAPPUCCINO (150 ml)	3,7 €
CAFE LATTE (190 ml)	3,9 €
NESCAFE (250 ml)	3,8 €
HOT CHOCOLATE (200 ml)	3,8 €
MOCHA COFFEE (150 ml)	4,2 €
FREDDO ESPRESSO (150 ml)	5 €
FREDDO CAPPUCCINO (150 ml)	6 €
ICED LATTE (250 ml)	6 €
FLAVOURED ICED COFFEE Vanilla, Chocolate, Caramel or Hazelnut (250 ml)	6,5 €
AFFOGATO (250 ml)	7 €
IRISH COFFEE (200 ml)	10,5 €

SELEKCIJA ČAJA TEA SELECTION (350 ml)	3,8 €
PRECIOUS ČAJ PRECIOUS TEA (350 ml)	8 €
MALLOW ČAJ MALLOW TEA (350 ml)	14 €
ČAJ OD LISTA MASLINE OLIVE LEAF TEA (350 ml)	16 €

VODA
WATER

DOMAĆA NEGAZIRANA VODA LOCAL STILL WATER (250 ml)	3,2 €
(750 ml)	6,5 €
DOMAĆA GAZIRANA VODA LOCAL SPARKLING WATER (250 ml)	3,2 €
(750 ml)	6,5 €
AQUA PANNA NEGAZIRANA VODA AQUA PANNA STILL WATER (250 ml)	4 €
(750 ml)	8,8 €
SAN PELLEGRINO GAZIRANA VODA SAN PELLEGRINO SPARKLING WATER (250 ml)	4 €
(750 ml)	8,8 €

VOĆNI SOKOVI FRUIT JUICES

POMORANDŽA, JABUKA,
BOROVNICA, JAGODA, BRESKVA
ORANGE, APPLE, BLUEBERRY
STRAWBERRY, PEACH
(200 ml) 4,4 €

SVJEŽE CIJEĐENI SOKOVI FRESHLY SQUEEZED JUICES

POMORANDŽA, JABUKA,
GREJPFRT, ŠARGAREPA
ORANGE, APPLE,
GRAPEFRUIT, CARROT
(200 ml) 5,8 €

DOMAĆE LIMUNADE HOMEMADE LEMONADES

LIMUNADA
PURE LEMONADE
(250 ml) 3,8 €

KRASTAVAC I MENTA
CUCUMBER & MINT
(250 ml) 4,4 €

ZOVA I ĐUMBIR
ELDERFLOWER & GINGER
(250 ml) 4,4 €

JAGODA I KOKOS
STRAWBERRY & COCONUT
(250 ml) 4,4 €

DOMAĆI IMUNO BOOSTER HOMEMADE IMMUNITY BOOSTER

DNEVNA DOZA VITAMINA
DAILY DOSE OF VITAMINS
(200 ml) 5,5 €

BEZALKOHOLNA PIĆA SOFT DRINKS

COCA COLA, COCA COLA ZERO
FANTA, SPRITE, TONIC WATER,
BITTER LEMON
(250 ml) 4,4 €

LEDENI ČAJ OD BRESKVE
PEACH ICED TEA
(200 ml) 4,4 €

PREMIUM TONIC WATER
(200 ml) 6,5 €

GINGER BEER
(200 ml) 6,5 €

GINGER ALE
(200 ml) 6,5 €

RED BULL
(250 ml) 6,2 €

PIVO BEER

NIKŠIĆKO SVJETLO
NIKŠIĆKO LAGER
(330 ml) 4,8 €

0% BEZALKOHOLNO
0% NON-ALCOHOLIC
(250 ml) 4,8 €

HEINEKEN
(250 ml) 5,8 €

BUDWEISER TAMNO
BUDWEISER DARK
(330 ml) 6 €

CARLSBERG
(250 ml) 6 €

DOMAĆE ZANATSKO PIVO
DOMESTIC CRAFT BEER
(330 ml) 6 €

NOAM NEFILTRIRANI LAGER
NOAM UNFILTERED LAGER
(340 ml) 9 €

APERITIV
APERITIF

VOTKA
VODKA

GORKI LIST HERBAL LIQUEUR (30 ml)	3,4 €
AMARO MONTENEGRO (30 ml)	4,4 €
AMARO RAMAZZOTTI (30 ml)	4,5 €
CAMPARI (30 ml)	4,4 €
APEROL (30 ml)	4,4 €
JAGERMEISTER (30 ml)	4,4 €
FERNET BRANCA (30 ml)	4,8 €

ABSOLUT (30 ml)	4,8 €
BELVEDERE (30 ml)	9,9 €
CHOPIN (30 ml)	9,9 €
BELUGA (30 ml)	12,5 €
CHOPIN GOLD (30 ml)	12,5 €
GREY GOOSE (30 ml)	12,5 €

LIKER
LIQUEUR

DŽIN
GIN

LIMONCELLO (30 ml)	4,4 €
FRAU MALINA HUBERT FRAU RASPBERRY HUBERT (30 ml)	4,7 €
BAILEYS (30 ml)	4,8 €
AMARETTO DISARONNO (30 ml)	5,2 €
GRAND MARNIER (30 ml)	7,2 €

PERUN (30 ml)	4,9 €
RASPBERRY PINK GIN HUBERT (30 ml)	5,2 €
BOMBAY SAPPHIRE (30 ml)	7,5 €
MALFY (30 ml)	8,5 €
YANKO (30 ml)	9,5 €
TANQUERAY TEN (30 ml)	10 €
HENDRICK'S (30 ml)	11 €
PORTOFINO DRY GIN (30 ml)	11 €
GIN MARE (30 ml)	12 €
MONKEY 47 (30 ml)	13 €
SECRET GARDEN ORGANIC GIN (30 ml)	13 €

VERMUT
VERMOUTH

MARTINI BIANCO (30 ml)	6 €
MARTINI EXTRA DRY (30 ml)	6 €
MARTINI ROSSO (30 ml)	6 €
COCCHI VERMOUTH DI TORINO (30 ml)	6,4 €

RUM

RAKIJA BRANDY

HAVANA 3YO (30 ml)	5,5 €
HAVANA 7YO (30 ml)	7,5 €
BACARDI WHITE (30 ml)	5,5 €
BACARDI DARK (30 ml)	5,5 €
BACARDI GOLD (30 ml)	7 €
CACHACA (30 ml)	5,5 €
DIPLOMATICO MANTUANO 8YO (30 ml)	9 €
DIPLOMATICO RESERVA EXCLUSIVA (30 ml)	11 €
ZACAPA 23YO (30 ml)	18 €
PLANTATION XO (30 ml)	20 €

LOZA INSTITUT GRAPE BRANDY INSTITUT (30 ml)	4,5 €
'BURA' LOZA SAVINA GRAPE 'BURA' SAVINA (30 ml)	4,7 €
'ŠIROKO' TRAVARICA SAVINA HERBAL BRANDY 'SIROKO' SAVINA (30 ml)	4,7 €
KAJSIJA HUBERT APRICOT HUBERT (30 ml)	4,7 €
DUNJA HUBERT QUINCE HUBERT (30 ml)	4,7 €
ŠLJIVA HUBERT PLUM HUBERT (30 ml)	4,7 €
VILJAMOVKA HUBERT PEAR HUBERT (30 ml)	4,7 €
JABUKA CRNOGORSKI DUKAT APPLE MONTENEGRIN DUKAT (30 ml)	4,7 €

TEKILA TEQUILA

OLMECA BLANCO (30 ml)	5,8 €
OLMECA GOLD (30 ml)	6,5 €
HERRADURA PLATA (30 ml)	12 €
PATRON SILVER (30 ml)	13 €
PATRON ANEJO (30 ml)	14 €
DON JULIO BLANCO (30 ml)	17 €
CLASE AZUL PLATA (30 ml)	30 €

ŠLJIVA GORDA 7YO PLUM GORDA 7YO (30 ml)	5 €
ŠLJIVA BOSILJČIĆ 10YO PLUM BOSILJČIĆ 10YO (30 ml)	15 €

BURBON & TENESI VISKI
BOURBON & TENNESSEE WHISKEY

FOUR ROSES (30 ml)	6,5 €
JIM BEAM WHITE (30 ml)	6,5 €
JACK DANIEL'S (30 ml)	7 €
JACK DANIEL'S SINGLE BARREL (30 ml)	11 €
MAKER'S MARK (30 ml)	13 €
WOODFORD RESERVE (30 ml)	13 €

BLENDED &
SINGLE MALT WHISKEY

CHIVAS 12YO (30 ml)	7,5 €
CHIVAS 18YO (30 ml)	17 €
CHIVAS ROYAL SALUTE 21YO (30 ml)	35 €
JOHNNIE WALKER BLACK LABEL 12YO (30 ml)	8 €
JOHNNIE WALKER BLUE LABEL 21YO (30 ml)	37 €
MONKEY SHOULDER (30 ml)	8 €
HIGHLAND PARK 12YO (30 ml)	10 €

BLENDED &
SINGLE MALT WHISKEY

JAMESON (30 ml)	6,5 €
JAMESON BLACK BARREL (30 ml)	9 €
TULLAMORE DEW (30 ml)	9 €
BALLANTINE'S 10YO (30 ml)	10 €
GLENFIDDICH 12YO (30 ml)	12 €
GLENFIDDICH 15YO (30 ml)	16 €
BIG MOUSTACHE (30 ml)	13 €
GLENMORANGIE ORIGINAL 10YO (30 ml)	13 €
LOCH LOMOND 12 YO INCHMURRIN (30 ml)	14 €
LAPHROAIG 10YO (30 ml)	14 €
ARDBERG 10YO (30 ml)	15 €
GLENLIVET 18YO (30 ml)	17 €
MACALLAN 12YO (30 ml)	17 €
FUJI SINGLE MALT (30 ml)	17 €
OBAN 14YO (30 ml)	17 €
LAGAVULIN 16YO (30 ml)	19 €

KONJAK COGNAC

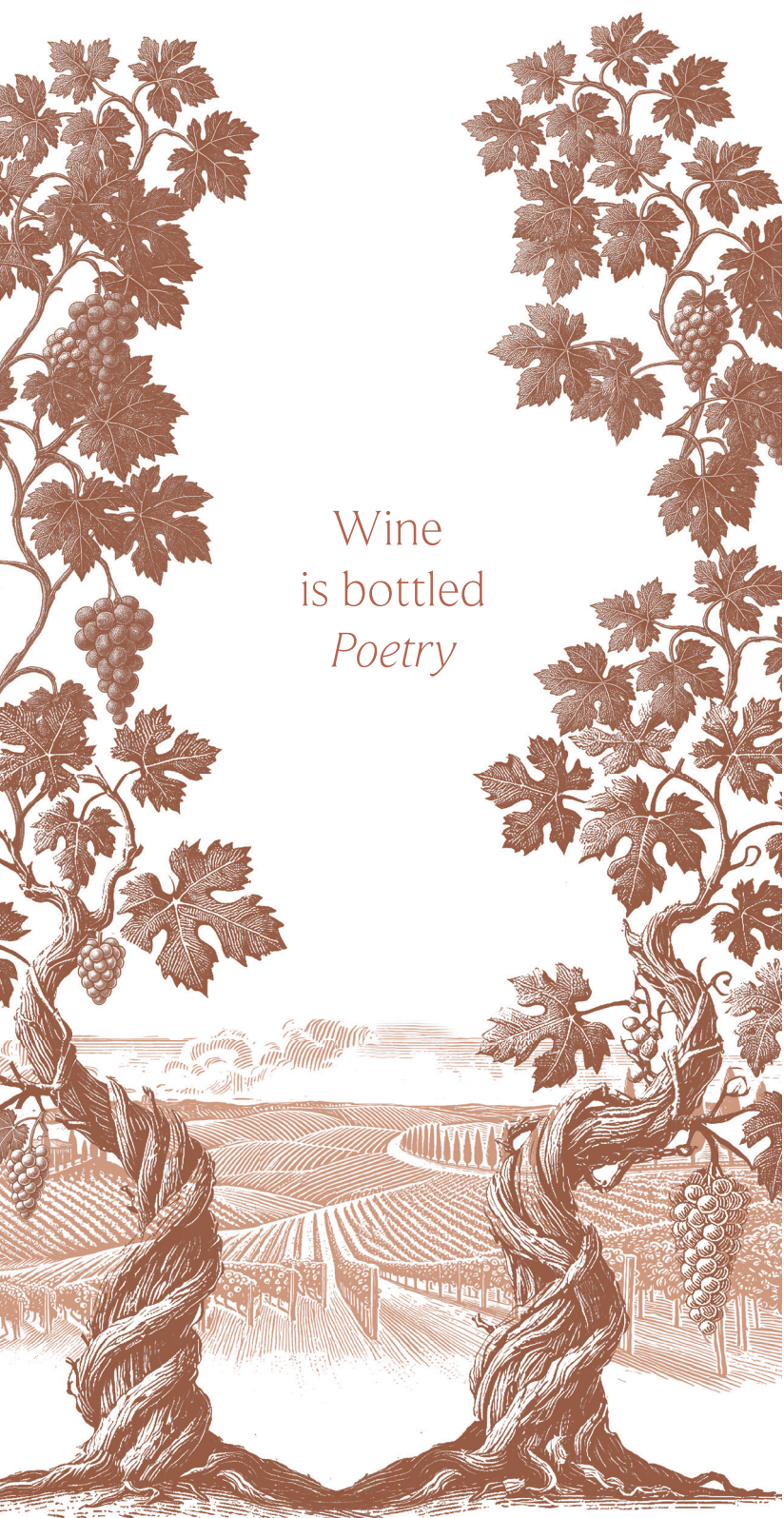
ARARAT AKHTAMAAR 10YO (Armenia) (30 ml)	13 €
RUBIN VINJAK XO (Serbia) (30 ml)	13 €
REMY MARTIN VSOP (France) (30 ml)	16 €
HENNESSY XO (France) (30 ml)	23 €
HENNESSY PARADIS (France) (30 ml)	67 €
ZARIĆ KRALJ (Serbia) (30 ml)	70 €

*Sve cijene su u Eurima uključujući PDV
All prices are in Euro inclusive of VAT*



LAZURE HOTEL & MARINA

Wine
is bottled
Poetry



VINA NA ČAŠU WINES BY THE GLASS

PJENUŠAVA VINA SPARKLING WINES 150 ^{ML}

Trijumf Rose (Pinot Noir) 12 €
Aleksandrović, Topola, Serbia

Prosecco Galie DOCG (Glera) 9 €
Astoria, Treviso, Veneto, Italy

BIJELA VINA WHITE WINES 150 ^{ML}

Laka, svježa i aromatična bijela vina
Light, fresh and aromatic white wines

Gavi Le Meirana (Cortese di Gavi) 14 €
Broglia, Gavi (Piemonte), Italy

Pinot Grigio delle Venezie DOC 11 €
(Pinot Grigio) – Cesari, Veneto, Italy

Tamnjanika Sekcija (Tamnjanika) 10 €
Spasić, Tržac, Župa, Serbia

Žilavka (Žilavka) – Podrumi Vukoje 1982 10 €
Trebinje, Hercegovina, BiH

Srednje puno tijelo, voćnija i bogatija vina
Medium-bodied, fruitier and richer wine

Malvazija (Malvasia) 12 €
Meneghetti, Buje, Istria, Croatia

Bijela vina punog tijela
Full-bodied white wines

Trijumf Gold (Sauvignon Blanc, 11 €
Pinot Blanc, Rhein Riesling)
Aleksandrović, Topola, Serbia

Savina (Chardonnay) 11 €
Castel Savina, Herceg Novi,
Montenegro

Bella Novela (Sauvignon Blanc) 10 €
Erdevik, Srem, Serbia

ROZE VINA ROSE WINES 150 ^{ML}

Lagana, svježa i voćna vina
Light, fresh and fruity wines

Rose (Grenache) 11 €
Castel Savina, Herceg Novi,
Montenegro

Srednje puno tijelo, voćnija i bogatija vina
Medium-bodied, fruitier and richer wines

Alie Ammiraglia Rose Toscana 13 €
IGT (Syrah) – Frescobaldi, Magliano
in Toscana, Grosseto, Italy

Pink Pank (Cabernet Franc, Merlot, 11 €
Cabernet Sauvignon) – Chichateau,
Srem, Serbia

Roze vina punog tijela
Full-bodied rosé wines

Minuty Prestige Rose (Grenache, 14 €
Cinsault, Syrah, Tibouren) – Château
Minuty, Gassin, Provence, France

CRVENA VINA 150 ^{ML}
RED WINES

Lagana, voćna crvena vina
Light, fruity red wines

Pinot Noir 14 €
Virtus, Viteževo, Central Region, Serbia

Crvena vina srednjeg tijela
Medium-bodied red wines

Lamole di Lamole Duelame Chianti 14 €
Classico DOCG (Sangiovese)
Lamole di Lamole, Toscana, Italy

Prokupac 13 €
Aleksandrović, Topola, Serbia

Primitivo di Manduria (Primitivo) 12 €
Masca del Tacco, Taranto, Puglia, Italy

Trianon (Merlot, Syrah, 11 €
Cabernet Sauvignon)
Erdevik, Srem, Serbia

Pečalbar (Vranac, Cabernet Sauvignon) 11 €
Rakčević, Cetinje, Montenegro

Merlot – Castel Savina, 11 €
Herceg Novi, Montenegro

Crvena vina punog tijela
Full-bodied red wines

Regent (Cabernet Sauvignon, Merlot) 15 €
Aleksandrović, Topola, Serbia



VINA NA FLAŠU WINES BY THE BOTTLE

PJENUŠAVA VINA SPARKLING WINES

750 ^{ML}

*Trijumf Rose (Pinot Noir)
Aleksandrović, Topola, Serbia*

58 €

*Prosecco Galie DOC (Glera)
Astoria, Treviso, Veneto, Italy*

44 €

*Prosecco Fashion Victim
(Pinot Noir, Glera) - Astoria, Treviso,
Veneto, Italy*

38 €

ŠAMPANJAC CHAMPAGNE

750 ^{ML}

*Dom Pérignon (P.Noir, P. Menuer,
Chardonnay) '09 Champagne, France*

400 €

*Vueve Clicquot Yellow Label Brut
Champagne, France*

150 €

*Moët & Chandon Imperijal Brut
(P. Noir, P. Menuer, Chardonnay)
Champagne, France*

130 €

375 ^{ML}

*Brut Reserve Charles Heidsieck
(P.Noir, P.Menuer, Chardonnay)
Champagne, France*

75 €

BIJELA VINA WHITE WINES

750 ^{ML}

**Laka, svježa i aromatična bijela vina
Light, fresh and aromatic white wines**

*Cloudy Bay (Sauvignon Blanc)
Marlborough, New Zealand*

160 €

*Gavi Le Meirana (Cortese di Gavi)
Broglia, Gavi (Piemonte), Italy*

68 €

*Pošip (100% Pošip) – Volarević,
Komarna, Dalmacija, Croatia*

65 €

*Pinot Grigio delle Venezie DOC
(Pinot Grigio) – Cesari, Veneto, Italy*

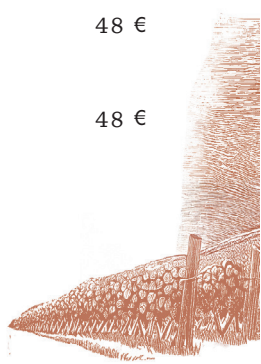
53 €

*Tamnjanika Sekcija (Tamnjanika)
Spasić, Tržac, Župa, Serbia*

48 €

*Žilavka (Žilavka) – Podrumi Vukoje
1982, Trebinje, Hercegovina, BiH*

48 €



Srednje puno tijelo, voćnija i bogatija vina
Medium-bodied, fruitier and richer wines

<i>Sancerre Les Barones Blanc</i> (<i>Sauvignon Blanc</i>) – <i>Henri Bourgeois,</i> <i>Sancerre, Loire, France</i>	95 €
<i>Valerius (Rhein Riesling, 100% Organic</i> <i>& Biodynamic)</i> – <i>Imperator, Rakovac,</i> <i>Fruška Gora, Serbia</i>	67 €
<i>Lugana DOC (Trebiano di Lugana)</i> <i>Monte del Fra, Sommacampagna,</i> <i>Veneto, Italy</i>	60 €
<i>Malvazija (Malvasia)</i> <i>Meneghetti, Buje, Istria, Croatia</i>	55 €
<i>Riesling (Riesling)</i> <i>Glaser & Glaser, Retz, Austria</i>	52 €

Bijela vina punog tijela
Full-bodied white wines

<i>Babaroga (Chardonnay)</i> <i>Bijelica, Banstoul, Fruška Gora, Serbia</i>	130 €
<i>Chablis Premier Cru (Chardonnay)</i> <i>Louis Latour, Burgundy, France</i>	115 €
<i>Kozana (Sauvignon Blanc)</i> <i>Edi Simčič, Goriška brda, Slovenia</i>	110 €
<i>Edicija S (Chardonnay)</i> <i>Kovačević, Irig, Fruška Gora, Serbia</i>	90 €
<i>Savina (Chardonnay)</i> <i>Castel Savina, Herceg Novi, Montenegro</i>	53 €
<i>Trijumf Gold (Sauvignon Blanc,</i> <i>Pinot Blanc, Rhein Riesling)</i> <i>Aleksandrović, Topola, Serbia</i>	53 €
<i>Bella Novela (Sauvignon Blanc)</i> <i>Erdevik, Srem, Serbia</i>	48 €



ROZE VINA
ROSE WINES

750^{ML}

Lagana, svježa i voćna vina
Light, fresh and fruity wines

Rose (Grenache) – Castel Savina,
Herceg Novi, Montenegro 53 €

Srednje puno tijelo, voćnija i bogatija vina
Medium-bodied, fruitier and richer wines

Alie Ammiraglia Rose Toscana IGT
(Syrah) – Frescobaldi, Magliano in
Toscana, Grosseto, Italy 62 €

Pink Pank (Cabernet Franc, Merlot,
Cabernet Sauvignon) – Chichateau,
Srem, Serbia 50 €

Roze vina punog tijela
Full-bodied rosé wines

Minuty Prestige Rose (Grenache,
Cinsault, Syrah, Tibouren) – Château
Minuty, Gassin, Provence, France 68 €

CRVENA VINA
RED WINES

750^{ML}

Lagana, voćna crvena vina
Light, fruity red wines

Pinot Noir – Virtus, Viteževo,
Central region, Serbia 68 €

Crvena vina srednjeg tijela
Medium-bodied red wines

Medoc, Cru Bourgeois (Merlot,
Cabernet Sauvignon, Cabernet Franc,
Petit Verdot) – Domaines Rollan de By,
Bordeaux, France 90 €

Nipozzano Riserva (Sangiovese)
Castello Nipozzano, Toscana, Italy 70 €



Lamole di Lamole Duelame Chianti 68 €
Classico DOCG (Sangiovese)
Lamole di Lamole, Toscana, Italy

Prokupac – Aleksandrović, Topola, Serbia 65 €

Primitivo di Manduria (Primitivo) 55 €
Masca del Tacco, Taranto, Puglia, Italy

Merlot – Castel Savina, 53 €
Herceg Novi, Montenegro

Trianon (Merlot, Syrah, Cabernet 53 €
Sauvignon) – Erdevik, Srem, Serbia

Pečalbar (Vranac, Cabernet Sauvignon) 52 €
Rakčević, Cetinje, Montenegro

Crvena vina punog tijela
Full-bodied red wines

Tignanello (Sangiovese, Cabernet 195 €
Sauvignon, Cabernet Franc)
Antinori, Toscana, Italy

Pie VI Chateauneuf Du Papa 180 €
(Grenache, Syrah) – M. Chapoutier,
Cotes Du Rhone, France

Stari Podrum Cuvee Terroir 2018 180 €
(Vranac, Petit Verdot) – Plantaže,
Podgorica, Montenegro

Rodoslov Grand Reserve (Cabernet 120 €
Sauvignon, Merlot, Cabernet Franc)
Aleksandrović, Topola, Serbia

Grand Trianon (Cabernet Sauvignon, 80 €
Syrah, Merlot) – Erdevik, Srem, Serbia

Merula Cuvee No 5 (Cabernet Sauvignon, 80 €
Cabernet Franc, Merlot, Malbec,
Sangiovese) – Lakićević, Leposavić, Serbia

Regent (Cabernet Sauvignon, Merlot) 75 €
Aleksandrović, Topola, Serbia

DEZERTNA VINA 100 ML 375 ML
DESSERT WINES

Moscato D'Asti Nivole 10 € 45 €
(Moscato) – Michele Chiarlo,
Piemonte, Italy

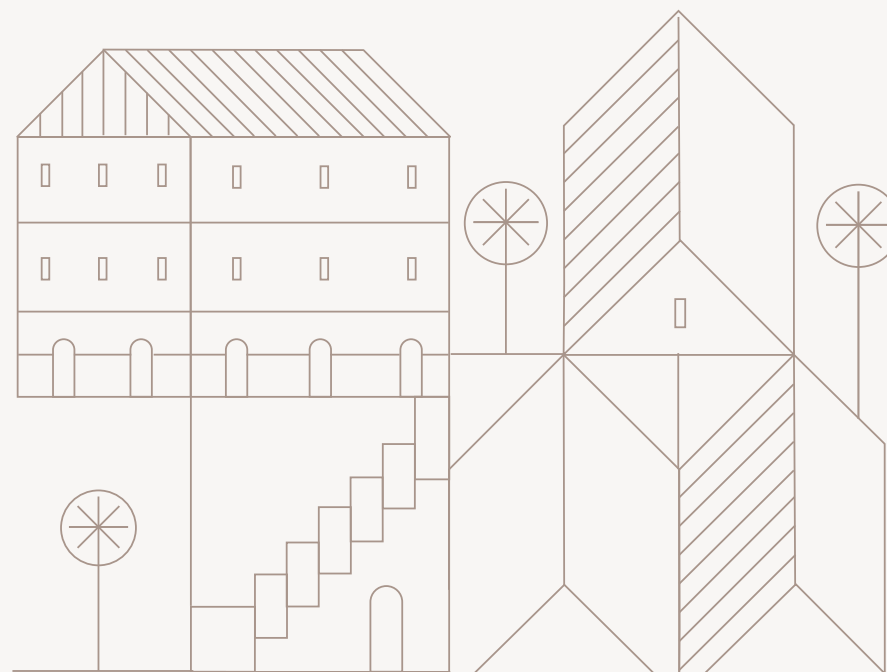
100 ML 500 ML

Bermet Crni Biser 10 € 42 €
(Blend of grape varieties)
Kiš, Sremski Karlovci, Serbia



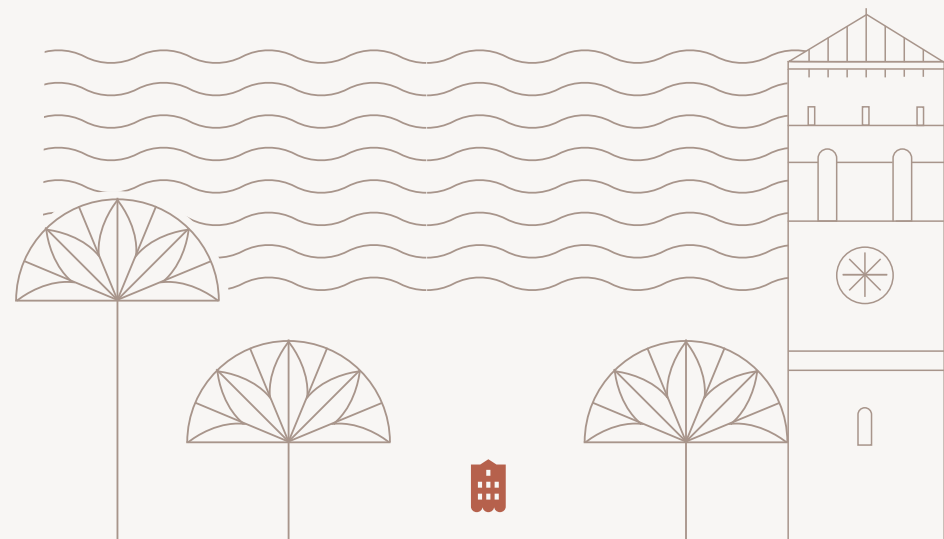


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COCKTAILS

MENU



OUR CLASSICS (200ml)

BLOOD AND SAND

21€

Burbon, Chambord, crveni vermut, cijedena pomorandža

Blood and Sand koktel sastoji se od burbona, crvenog vermuta, Chambord likera i soka od narandže. Nastao je 1920-ih, a ime je dobio po istoimenom filmskom klasiku. Postao je omiljen među publikom u njujorškim koktel barovima.

Bourbon, Chambord, red vermouth, fresh orange juice

The Blood and Sand cocktail has bourbon, red vermouth, Chambord liqueur and orange juice. It was created in the 1920s and named after the classic film of the same title. It became a favorite among patrons in New York cocktail bars.

MARTINEZ

14€

Džin, crveni vermut, maraschino, orange bitter

Martinez koktel se pravi od džina, crvenog vermuta, maraskino likera i orange bitera. U istoriji bar kulture se nastanak ovog koktela povezuje sa šarmantnim kalifornijskim gradicem Martinez gde su u ovom piću uživali lovci na zlato, učesnici čuvene zlatne groznice.

Gin, red vermouth, maraschino, orange bitter

The Martinez cocktail is made with gin, red vermouth, maraschino liqueur and orange bitters. The creation of this cocktail is historically linked to the charming California town of Martinez, where it was enjoyed by gold hunters and participants of the famous Gold Rush.

ESPRESSO MARTINI

14€

Votka, espresso, Kahlua, sirup od vanile

Espresso Martini sastoji se od votke, svježe pripremljenog espressa, likera od kafe i vanilinog sirupa. Tokom 1980-ih godina u Londonu čuveni barmen Dick Bradsell je po želji jedne ondašnje modne ikone napravio koktel koji će je probuditi, ne sluteći da će upravo taj koktel postati jedan od omiljenih svjetskih klasika.

Vodka, espresso, Kahlua, vanilla syrup

The Espresso Martini is made with vodka, freshly brewed espresso, coffee liqueur and vanilla syrup. In the 1980s, the famous bartender Dick Bradsell created this cocktail at the request of a fashionable icon in London, aiming to wake her up, not suspecting that this cocktail would become one of the world's most favored classics.

BOULEVARDIER

14€

Burbon, crveni vermut, Campari

Boulevardier koktel pravi se od burbona, crvenog vermuta i Campari-a. Nastao je 1920-ih, a ime je dobio po francuskom časopisu 'Boulevardier'. Smatra se varijacijom na Negroni, ali sa burbonom umjesto džina i omiljen je među ljubiteljima gorkih koktela.

Bourbon, red vermouth, Campari

The Boulevardier cocktail is made with bourbon, red vermouth and Campari. It was created in the 1920s and is named after the French magazine 'Boulevardier'. It is considered a variation of the Negroni but with bourbon instead of gin and is popular among fans of bitter cocktails.

MANHATTAN

13€

Burbon, crveni vermut, angostura bitter, maraschino

Manhattan koktel sastoji se od viskija, crvenog vermuta, maraskina i nekoliko kapi angostura bitera. Nastao je u drugoj polovini 19. veka u New Yorku, u hotelu Manhattan u istoimenom dijelu grada gdje je već nakon premijere na jednoj diplomatskoj zabavi uspio da osvoji njujoršku elitu.

Bourbon, red vermouth, angostura bitter, maraschino

The Manhattan cocktail is made with whiskey, red vermouth, maraschino and a few dashes of Angostura bitters. It was created in the second half of the 19th century in New York, at the Manhattan Hotel in the neighborhood of the same name. After its debut at a diplomatic party, it quickly won over New York's high society.

DAIQUIRI

12€

Bijeli rum, limeta, šećerni sirup

Daiquiri koktel sastoji se od ruma, svježeg soka od limete i šećernog sirupa. Nastao po 'naredbi' jednog vojnog kapetana, ovaj koktel postaje jako popularan na Kubi među posjetiocima i vojskom, a kasnije njegove varijacije čine ga nadaleko slavnim. Čuveni američki pisac Hemingway je imao svoju verziju ovog pića. Možete ga naručiti i kod nas.

White rum, lime, simple syrup

The Daiquiri cocktail is made with rum, fresh lime juice and sugar syrup. Created at the 'command' of a military captain, this cocktail became very popular in Cuba among visitors and the military, and later its variations made it known worldwide. The famous American writer Hemingway had his own version of this drink. You can also order it here.

AMARETTO SOUR

12 €

Amaretto, limun, bjelance

Amaretto Sour koktel sastoji se od amareto likera, soka od limuna i bjelanca. Tokom 1970-ih godina italijanski doseljenici u New York-u, su kreirali ovaj idealno izbalansirani i kremasti koktel koji je osvojio ljude iz cijele Amerike, a zatim i ostatka svijeta.

Amaretto, lemon, egg white

The Amaretto Sour cocktail is made with amaretto liqueur, lemon juice and egg white. In the 1970s, Italian immigrants in New York created this perfectly balanced and creamy cocktail, which rapidly gained popularity in America and, over time, worldwide.

MOSCOW MULE

11 €

Votka, ginger beer, limeta

Moscow Mule koktel sastoji se od votke, piva od đumbira i soka limete. Nastao kao biznis troje ljudi: čovjeka koji je lansirao votku na američko tržište 70tih, čovjeka koji je popularizovao pivo đumbira i čovjeka koji je za njihovu kombinaciju imao idealno rešenje posluživanja u vidu bakarne čaše. Iako su kasnije svi postali veoma uspješni, ovaj koktel je učinio svoje čudo za njihove biznise.

Vodka, ginger beer, lime

The Moscow Mule cocktail has vodka, ginger beer and lime juice. It was created as a business idea by three people: the man who introduced vodka to the American market in the 1970s, the man who popularized ginger beer, and the man who had the perfect serving solution for their combination in the form of a copper mug. Although all of them became very successful later, this cocktail worked its magic for their businesses.

BLOODY MARY

10 €

Votka, sok od paradajza, limun, tabasko, Worcestershire sos, so, biber

Bloody Mary je koktel koji se pravi od votke, soka od paradajza, limunovog soka, Worcester sosa, tabaska, soli i bibera. Nastao je 1920-ih godina u Parizu, a ime je dobio po engleskoj kraljici Mary I. Zanimljivo je da se često pije kao 'liječ' za mamurluk zbog svoje bogate kombinacije vitamina i začina koji pomažu u oporavku.

Vodka, tomato juice, lemon, tabasco, Worcestershire sauce, salt, pepper

The Bloody Mary is a cocktail made with vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco, salt and pepper. It was created in the 1920s in Paris and named after the English Queen Mary I. Interestingly, it is often consumed as a 'cure' for a hangover due to its rich combination of vitamins and spices that help with recovery.

MOJITO

12 €

Bijeli rum, limeta, nana, šećer, soda

Mojito je koktel koji se sastoji od bijelog ruma, svježih listova nane, soka od limete, šećera i soda vode. Priča o mojitu seže iz 16. vijeka kada su se gusari osvježavali rumom u koji su dodavali svježu mentu i limetu. Kubanski radnici su ga kasnije usavršili dodajući soda vodu i šećer, pa danas imamo Mojito kao simbol ljeta, slobode i kubanskog duha koji nosi svježinu u svakom gutljaju.

White rum, lime, mint, sugar, soda

Mojito is a cocktail made from white rum, fresh mint leaves, lime juice, sugar and soda water. The story of Mojito dates back to the 16th century when pirates used to refresh themselves with rum, adding fresh mint and lime. Later, Cuban workers perfected it by adding soda water and sugar, and today we have the Mojito as a symbol of summer, freedom and the Cuban spirit, bringing freshness in every sip.

LIMONCELLO SPRITZ

14 €

Limoncello, proseko, soda

Limoncello Spritz je koktel koji se pravi od limoncello likera, proseka i soda vode. Ovaj osvježavajući koktel potiče iz Italije i postao je popularan kao ljetnji aperitiv. Limoncello, koji je osnovni sastojak, potiče iz južne Italije, sa Amalfi obale, gdje se pravi od kore limuna. Omiljen je širom italijanskih barova na plaži.

Limoncello, prosecco, soda

The Limoncello Spritz is a cocktail made with limoncello liqueur, Prosecco and soda water. This refreshing cocktail originates from Italy and has become popular as a summer aperitif. Limoncello, the key ingredient, comes from southern Italy, specifically the Amalfi Coast, where it is made from lemon peels. It is a favorite in beachside bars across Italy.

APEROL SPRITZ

13€

Aperol, prosecco, soda

Aperol Spritz je koktel koji se sastoji od Aperol-a, proseka i soda vode. Šarm ovog idealnog italijanskog osvježanja je učinilo ovaj koktel popularnim kako u Italiji, tako i širom svijeta. Njegova svijetlo narandžasta boja, lagan ukus i balans između slatkoće i gorčine su ključne karakteristike njegove neodoljivosti.

Aperol, prosecco, soda

The Aperol Spritz is a cocktail made with Aperol, Prosecco and soda water. The charm of this perfect Italian refreshment has made the cocktail widely popular, both in Italy and around the world. Its bright orange color, light flavor and balance between sweetness and bitterness are the key characteristics that make it irresistible.

EL PRESIDENTE

14€

Havana Club 3, Martini extra dry, Triple sec, Granadin

Ovo je elegantan i sofisticiran koktel koji spaja rum, suvi vermut, triple sec i nekoliko kapi grenadina. Napitak je nježnog, ali bogatog ukusa, savršen za ljubitelje koktela sa rumom. Napravljen je u čast kubanskog predsjednika Tomasa Estrade Palme, koji je često sa diplomatama uživao u idealnom spoju ovog pića i kubanskih cigara.

Havana Club 3, Martini extra dry, Triple sec, Granadin

This is an elegant and sophisticated cocktail that combines rum, dry vermouth, triple sec, and a few dashes of grenadine. The drink has a delicate yet rich flavor, perfect for rum cocktail enthusiasts. It was created in honor of Cuban President Tomás Estrada Palma. The president often enjoyed the perfect combination of this drink and Cuban cigars with diplomats.

SIGNATURE COCKTAILS (200ml)

SUGAR RUSH

19€

Burbon, bijeli rum, nana, limeta, trešnja, ledeni čaj

Prava harmonija ukusa, spajanjem ruma i burbona zajedno sa nanom koja donosi osvježavajuću notu, dok nam limun i trešnja pružaju savršeno slatko kiseli ukus. Kokteli su dokaz da je miješanje sastojaka ponekad dobra ideja.

Bourbon, white rum, mint, lime, cherry, ice tea

A true harmony of flavors, blending rum and bourbon with mint for a refreshing note, while lemon and cherry provide the perfect sweet-tart taste. Cocktails are proof that mixing ingredients is sometimes a good idea.

CRÈME DE LAZURE

17€

Votka, Baileys, limun, pire od maline, sok od jabuke

Kombinacija Baileys-a, votke, maline, soka od jabuke i limuna donosi koktel koji je savršen spoj bogatstva i osvježavajućih voćnih nota. Kremast i voćan, balansira sve ukuse, stvarajući piće koje je kompleksno i osvježavajuće. Dok pijete ovu jedinstvenu kreaciju želimo da sva vaša čula uživaju.

Vodka, Baileys, lemon, raspberry purée, apple juice

The combination of Baileys, vodka, raspberry, apple juice, and lemon creates a cocktail that is the perfect blend of richness and refreshing fruit notes. Creamy and fruity, it balances all the flavors, making it a drink that is both complex and refreshing. As you sip this unique creation, we hope all your senses indulge in the experience.

DIXY

17€

Bijeli rum, crni rum, limun, pire od breskve, ginger beer

Ovaj koktel, začinjten i osvježavajuć, voćnog karaktera i blago gaziran, donosi pravu eksploziju ukusa. Idealan je za ljetnje večeri i zabave u kojima se traži nešto hrabro, ali osvježavajuće.

White rum, dark rum, lemon, peach purée, ginger beer

This cocktail, spicy and refreshing, with a fruity character and a slight fizz, delivers an explosion of flavors. It's perfect for summer evenings and parties where something bold yet refreshing is in demand.

SCIROCCO

17€

Džin, Aperol, Campari, pire od maline, limun, bjelance

Koktel koji sadrži džin, Aperol, Campari, pire od maline, limun i bjelance predstavlja sofisticiranu kombinaciju gorkih, voćnih i osvježavajućih ukusa. Džin i Campari donose suvoću i gorčinu, dok Aperol dodaje slatkoću i citrusne note. Pire od maline unosi voćnu dimenziju, dok limun daje prijatnu kiselost koja balansira sve sastojke. Bjelance daje finu pjenu i kremastu teksturu. Ako previše popijete, možete uvijek reći da ste također unjeli i dosta 'umetnosti'.

Gin, Aperol, Campari, raspberry purée, lemon, egg white

The cocktail, which combines gin, Aperol, Campari, raspberry purée, lemon and egg white, represents a sophisticated blend of bitter, fruity, and refreshing flavors. Gin and Campari bring dryness and bitterness, while Aperol adds sweetness and citrus notes. The raspberry purée introduces a fruity dimension and lemon provides a pleasant acidity that balances all the ingredients. The egg white gives the cocktail a fine froth and creamy texture. And if you drink too much, you can always say you've consumed quite a bit of 'art' as well!

JOSEPHINE

16€

Crveno vino, džin, limun, sirup od jagode

Džin daje dubinu, vino daje eleganciju, a jagoda i limun svježi užitak. Napravljen kao omaž poznatoj umjetnici, ikoni stila i kabare scene Josephine Baker, ovaj koktel sa akcentom jagode serviran u martini čaši će vas jednostavno natjerati da se zaljubite u njega.

Red wine, gin, lemon, strawberry syrup

Gin adds depth, wine brings elegance and strawberry and lemon provide a fresh delight. Created as a tribute to the renowned artist, style icon and cabaret star Josephine Baker, this strawberry-accented cocktail, served in a martini glass, will simply make you fall in love with it.

MONTE NEGRONI

16€

Rakija od kajstije, crveni vermut, Campari

Duh našeg naroda je takav da vedrina i ležernost u kombinaciji sa dobrim humorom postaju gotovo obaveznim. Zato smo jedan ozbiljan svjetski klasik prilagodili nama, a sa ciljem da se dopadne vama. Idealan za trenutke kada želite da popijete nešto ozbiljno, ali bez potrebe da oblačite crno odijelo.

Peach brandy, red vermouth, Campari

The spirit of our people is such that cheerfulness and ease, combined with good humor, become almost a must. That's why we've adapted a serious global classic to suit us, with the aim of making it appealing to you. Perfect for moments when you want to drink something serious but without the need to wear a black suit.

RASPBERRY FIZZ

16€

Votka, limun, pire od maline, šećerni sirup, Sprite

Votka daje čvrstu osnovu, dok pire od maline unosi voćnu, slatku notu. Limun pruža prijatnu kiselost, a Sprite sve zaokružuje sa laganim gaziranim završetkom. Savršen je za sve koji žele lagano i osvježavajuće piće. Kao stvoren za sunčane dane, ovaj koktel je prava oaza u čaši koja vas poziva na uživanje u svakom gutljaju.

Vodka, lemon, raspberry purée, simple syrup, Sprite

Vodka provides a strong base, while raspberry purée adds a fruity, sweet note. Lemon gives a pleasant acidity and Sprite rounds it all off with a light, fizzy finish. Perfect for those who want a light and refreshing drink. Made for sunny days, this cocktail is a true oasis in a glass that invites you to enjoy every sip.

COCO LOCO

14€

Bijeli rum, Triple sec, Malibu, sok ananas, šećerni sirup, bjelance

Tropski raj u čaši, kombinacijom Malibua, ruma i uz nagovještaj triple seka sa egzotičnom dozom ananasa, vodi vas direktno u savršenstvo ukusa. Pogledi usmijereni na zelenu i plavu boju u kombinaciji sa čašom ovog pića će vas u potpunosti opustiti tokom vrelih ljetnjih dana.

White rum, Triple sec, Malibu, pineapple juice, simple syrup, egg white

A tropical paradise in a glass, the combination of Malibu, rum and a hint of triple sec with the exotic dimension of pineapple, takes you straight to flavor perfection. The sight of green and blue hues, paired with a glass of this drink, will completely relax you during the hot summer days.

CUCUMBER COOLER

14€

Džin, limun, sirup od zove, krastavac, šećerni sirup, soda

Osvježavajući spoj džina, zove i tanke kore krastavca, uz led i soda vodu. Lagano, aromatično i neodoljivo osviježenje u svakom gutljaju.

Gin, lemon, elderflower syrup, cucumber, simple syrup, soda

A refreshing combination of gin, elderflower, and thin cucumber slices, with ice and soda water. Light, aromatic and an irresistible refreshment in every sip.

GIN & GRAPE

14€

Džin, limun, sirup od zove, šećerni sirup, groždje

Spoj džina sa groždem i šarmantnog sirupa od zove, stvara jedno elegantno piće. Grožđe donosi slatkoću, dok zova daje jedinstvenu cvetnu notu koja savršeno balansira sve ukuse. Idealno za opuštanje ili uživanje u lepom pogledu na marinu.

Gin, lemon, elderflower syrup, simple syrup, grapes

The combination of gin with grapes and a playful elderflower syrup creates an elegant drink. The grapes bring sweetness, while the elderflower adds a unique floral note that perfectly balances all the flavors. Ideal for relaxation or enjoying the beautiful view of the marina.

EL MATADOR

13€

Tequila, groždje, malina, šećerni sirup, angostura bitter, cijedena pomorandža

Koktel koji je prava poslastica za nepca – tequila, malina, grožđe i narandža stvaraju osvježavajući miks, dok nekoliko kapi bitera unose dubinu. Kada Vam život baci limun, Vi popijte dobar koktel.

Tequila, grapes, raspberry, simple syrup, angostura bitter, fresh orange

A cocktail that's a true treat for the palate – tequila, raspberry, grape, and orange create a refreshing mix, while a few dashes of bitters add depth. When life gives you lemons, make sure to sip on a good cocktail.

Sve cijene su u Eurima uključujući PDV

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