

PREDJELA APPETIZERS

SVJEŽA BURATA SA PRŠUTOM FRESH BURRATA WITH PROSCIUTTO

30€
(400g)

Svježa burata, domaći pesto od bosiljka, pršuta, čeri paradajz, svježi bosiljak, začinjena fokača, maldon so, mrvljeni biber, sirćetna glazura

Fresh burrata, house made pesto basilico, prosciutto, cherry tomato, fresh basil, herb focaccia bread, Maldon salt, cracked pepper, aceto glaze

(D) (G) (N)

CRNOGORSKA PLATA ZA DVOJE MONTENEGRO ANTIPASTO BOARD (TO SHARE)

25€
(500g)

Njeguška pršuta, njeguška kobasica, lisnati sir, livanjski sir, domaći ajvar, Kalamata masline, grisini, kapar, med, sušeno voće

Njeguska' prosciutto, Njeguska' sausage, layered cheese, Livanjski' cheese, local 'Ajvar', Kalamata olives, breadstick, caper berries, honey, dried fruit

(D) (G) (P)

TARTAR OD ANGUS GOVEDINE BONE MARROW ANGUS BEEF TARTAR

25€
(260g)

Juneći file, zapečena koštana srž, prepeličje jaje, crni tartufi, ulje tartufa, crveni luk, luk vlašac, Dižon senf, kapar bobice, konjak, hrskavi pave od krompira

Angus tenderloin, roasted bone marrow, quail egg yolk, black truffels, truffel oil, shallots, chives, dijon pearl mustard, caper berries, brandy, crispy potato pave

(A) (D) (E) (MD)

TUNA TARTAR SA SUSAMOM U TERIYAKI SOSU SESAME TUNA TARTAR WITH TERIYAKI SAUCE

25€
(300g)

Plavorepa tuna, lagani teriyaki sos, sok od pomorandže, susamovo ulje, avocado, wasabi mus, wakame salata, pečeni crni susam, mikro bilje

Bluefin tuna, light teriyaki sauce, orange juice, sesame oil, avocado wasabi mousse, wakame salad, roasted black sesame, microgreens

(F) (G) (SS)

ZAPEČENI GAMBORI SA AROMATIČNIM PUTEROM OVEN-BAKED TIGER SHRIMPS WITH AROMATIC BUTTER

25€
(230g)

Gambori, puter sa aromatičnim travama, konfitirani čeri paradajz, svježi bosiljak, zapečeni aromatični hleb

Tiger shrimps, aromatic butter, cherry tomato confit, garlic confit, fresh basil, maldon salt, roasted aromatic bread

(C) (D) (G)

PRŽENE LIGNJE FRIED CALAMARI BASKET

18€
(300g)

Kolutići lignji u rižinom brašnu, kriška limuna, ljuti majonez, slatko ljuti sos

Rice flour dusted calamari rings, lemon peel, spicy mayo, sweet chili sauce

(E) (G) (M)

SUPE I SALATE SOUPS & SALADS

(Soups served until 18:00H)

TELEĆA VELUTE SUPA VEAL VELOUTÉ SOUP

10€
(400g)

*Teleće meso, mrkva, krompir, crni luk,
neutralna pavlaka, teleća čorba, stabljika celera,
morska so, crni biber, lovorov list*

*Veal meat, carrot, potato, onion, double cream,
veal broth, celery stalk, sea salt, black pepper, bay leaf*

D E G

POTAŽ OD BUNDEVE SA PEČENIM SEMENKAMA BUNDEVE PUMPKIN SOUP WITH ROASTED PUMPKIN SEEDS

8€
(400g)

*Sotirana bundeva, pečena sjemena bundeve,
mlijeko od kokosa, timija, povrtni bujon*

*Sautéed muscat pumpkin, pumpkin seeds, coconut milk,
thyme, vegetable stock*

V VE

KREMASTA SUPA OD PEČURAKA MUSHROOM CREAM SOUP

8€
(400g)

*Vrganj, šampinjoni, sitaku pečurke, neutralna pavlaka,
timijan, zapečeni fokača hleb*

*Porcini mushrooms, portobello mushrooms, shiitake
mushrooms, crème fraîche, thyme, crispy focaccia crustade*

D V

TORTELINI SUPA SA PILEĆIM ČUFTAMA TORTELLINI SOUP WITH CHICKEN MEATBALLS

8€
(400g)

*Pileća čorba, tortellini od sira, pire od paradajza,
svježi listići spanaća, pileće čufte, sušeni origano,
svježi bosiljak, morska so, crni biber*

*Chicken broth, cheese tortellini, tomato passata,
fresh spinach leaves, chicken meatballs, dried oregano,
fresh basil, sea salt, black pepper*

D G

SALATA OD MARINIRANIH ARTIČOKA SA PRŽENOM MOCARELOM MARINATED ARTICHOKE SALAD WITH FRIED MOZZARELLA

15€
(300g)

*Marinirana srca artičoke, mocarela sir, miks zelenih
salata, crveni luk, čeri paradajz, maslinovo ulje, šeri sirće,
sok od limuna, morska so, jaja, panko prezle*

*Marinated artichoke hearts, mozzarella cheese,
mixed green leaves, red onion, cherry tomato, olive oil,
sherry vinegar, lemon juice, sea salt, egg, panko breadcrumbs*

D E G

TRADICIONALNA ŠOPSKA SALATA TRADITIONAL SHOPSKA SALAD

12€
(350g)

*Domaći rozi paradajz, paprika, crveni luk,
svjež krastavac, maslinovo ulje, morska so,
domaći bijeli kravlji sir*

*Local beef heart tomato, heirloom tomato, green peppers,
red onion, fresh cucumber, olive oil, sea salt,
local white cow cheese*

D GF V

MEDITERANSKA KINOA SALATA MEDITERRANEAN QUINOA SALAD

10€
(300g)

*Crvena kinoa, bijela kinoa, leblebija, paprika, 'kalamata'
maslina, crveni luk, sušeni paradajz, krastavac, limun
origano dressing, mrvljeni sir, svježi peršun, svježi bosiljak*

*Red quinoa, white quinoa, chickpeas, red bell pepper,
kalamata olives, red onion, fresh parsley, sun dried tomatoes,
cucumber, fresh basil, lemon oregano dressing, cheese crumble*

D N V

MEDITERANSKA SALATA OD HELJDE MEDITERRANEAN BUCKWHEAT SALAD

8€
(500g)

*Kuvana heljda, crveni luk, čeri paradajz, svježi krastavac,
Kalamata masline bez košpica, paprika, maslinovo ulje, sok od
limuna, morska so, prženi origano, mrvljeni feta sir, svježi peršun*

*Boiled buckwheat, red onion, cherry tomatoes, fresh cucumber,
pitted calamata olives, bell peppers, olive oil, lemon juice,
sea salt, fry oregano, crumbled feta cheese, fresh parsley*

D GF V

PAŠTE I RIŽOTA PASTAS & RISOTTOS

KALAMARATA SA HOBOTNICOM OCTOPUS CALAMARATA

35 €
(320g)

Grilovana hobotnica, pašta kalamarata, bijelo vino, salsa od paradajza, kapar bobice, čeri paradajz, sušeni marinirani paradajz, bijeli luk, peršun, puter

Grilled octopus, calamarata pasta, white wine, tomato salsa, caper berries, cherry tomato, sun dried tomato, garlic, parsley, butter

(A) (D) (G) (M)

PILEĆI RIGATONI U TOSKANA STILU TUSCAN STYLE CHICKEN RIGATONI

18 €
(550g)

Rigatoni pasta, neutralna pavlaka, crveni luk, bijeli luk, pire od paradajza, sušeni paradajz, prženi origano, dimljena paprika, svježi spanać, parmesan, čeri paradajz, svježi peršun, morska so, crni biber, puter

Rigatoni pasta, double cream, shallot, garlic, tomato passata, sun dried tomatoes, dry oregano, smoked paprika, fresh spinach, parmesan cheese, cherry tomatoes, fresh parsley, sea salt, black pepper, butter

(D) (G)

AROMATIZOVANE NJOKE OD KROMPIRA SA POVRĆEM POTATO GNOCCHI VERDURE

16 €
(550g)

Domaće aromatične njoke od krompira, svježi spanać, čeri paradajz, tikvica, šampinjoni, fond od povrća, svježi bosiljak, svježi peršun, puter, maslinovo ulje, bijeli luk, morska so, crni biber

Homemade aromatic potato gnocchi, fresh spinach, cherry tomato, courgetti, portobello mushrooms, vegetable broth, fresh basil, fresh parsley, butter, olive oil, garlic cloves, sea salt, black pepper

(D) (E) (G)

LINGVINI SA VONGOLAMA LINGUINE WITH CLAMS

15 €
(450g)

Svježe vongole, lingvini pasta, peršun, bijelo vino, puter, bijeli luk

Fresh clams, linguine pasta, parsley, white wine, butter, garlic

(A) (C) (D) (G)

PROSECCO RIŽOTO SA GAMBORIMA PROSECCO BUTTERY SHRIMP RISOTTO

22 €
(450g)

Karnaroli riža, gambori, prosecco, crveni luk, bisk od gambora, puter, peršun, morska so, crni biber, čeri paradajz, parmezan

Carnaroli rice, shrimps, prosecco wine, shallots, shrimp bisque, butter, parsley, sea salt, black pepper, cherry tomato, parmesan cheese

(A) (C) (D)

CRNI RIŽOTO OD SIPE BLACK CUTTLEFISH RISOTTO WITH SQUID JULIENNE

20 €
(350g)

Ragu od sipe, karnoroli riža, listići kuvane lignje, crnilo sipe, konfitirani čeri paradajz, luk šalot, bijelo vino, maslinovo ulje, puter

Cuttlefish ragout, carnaroli rice, squid julienne, cuttlefish ink, cherry tomato confit, shallot, white wine, olive oil, butter

(A) (D) (M)

ZELENI RIŽOTO SA BROKOLIJEM I EDAMAME GREEN BROCCOLI EDAMAME RISOTTO

14 €
(400g)

Karnaroli riža, brokoli, edamame, svježi spanać, povrtni bujon, luk šalot, bijelo vino, puter, parmezan, crni biber, morska so

Carnaroli rice, broccoli, edamame, fresh spinach, vegetable stock, shallot, white wine, butter, parmesan cheese, black pepper, sea salt

(A) (D) (V)

GLAVNA JELA MAIN DISH

JUNEĆI TOURNEDO NA FINOM PIREU OD CELERA BEEF TOURNEDO AND CELERIAC MOUSSELINE

35€

(380g)

Juneći file, demiglas sos, vrganj, mousseline od celera i karfiola, šparoga, puter od guščiđe džigerice, kroket od pečuraka, hrskavi brioš hleb

Beef fillet, demi glace sauce, boletus mushrooms, celeriac and cauliflower mousseline, asparagus, foie gras butter, mushroom croquette, crispy brioche

(A) (D) (G)

LJUTI GRILOVANI LOSOS CAJUN SPICY GRILLED SALMON CAJUN

30€

(350g)

File lososa, ljuti Cajun miks, miks zelenih salata, pomorandža, gejpfrut, maslinovo ulje, svježi brokoli, luk, puter, crni biber

Salmon fillet, spicy Cajun mix, mixed green salad, orange, grapefruit, olive oil, fresh broccoli, garlic, butter, black pepper

(D) (F)

PRESOVANA JAGNJEĆA PLEĆKA SA PIREOM OD PATLIDŽANA I SLAČICOM PRESSED LAMB SHOULDER WITH AUBERGINE PURÉE AND PEARL MUSTARD

28€

(420g)

Konfitirana jagnjeća plećka, pire od plavog patlidžana, pave od krompira sa bijelim lukom, jagnjeći demiglas sos, mikrobilje, Dižon senf

Slow-cooked and pressed lamb shoulder, aubergine purée, potato garlic pave, lamb demi glace, micro greens, pearl dijon mustard

(D) (MD)

PEČENI BRANCIN U PERGAMENTU ADRIATIC SEA BASS EN PAPILOTTE

25€

(350g)

File od jadranskog brancina, šparoga, plavi patlidžan, tikvice, limun, kapar bobice, čeri paradajz, komorač, timijan, bijelo vino, morska so, crni biber, maslinovo ulje

Adriatic sea bass fillet, asparagus, aubergine, zucchini, lemon, caper berries, cherry tomato, fenel bulb, thyme, white wine, sea salt, black pepper, extra virgin olive oil

(A) (F)

SPORO KUVANI GOVEĐI OBRAZI NA PIREU OD KROMPIRA SA BIJELIM LUKOM BRAISED BEEF CHEEKS WITH GARLICKY MASHED POTATO

20€

(500g)

Domaći pire od krompira sa bijelim lukom, sporo kuvani goveđi obrazi, demi glas sos, bulgogi sos, parmezan, svježi persun, puter

Homemade garlicky mashed potato, braised beef cheeks, demi glace sauce, bulgogi sauce, parmesan cheese, fresh parsley, butter

(A) (D) (G)

ULTIMATE GOVEĐI BURGER ULTIMATE BEEF BURGER

20€

(400g)

Čedar sir, govede meso, marinirani crveni luk, kiseli krastavac, hrskavi prženi luk, hrskava slanina, zelena salata, paradajz, pomfrit, ljuti majonez, BBQ sos, burger lepinja sa puterom

Cheddar cheese, beef patty, marinated red onion, pickles, crispy fried onion, crispy bacon, green salad leaves, tomato, Belgian fries, spicy mayo, BBQ sauce, butter burger bun

(D) (E) (G) (P)

PRILOZI SIDE DISHES

PIRE OD KROMPIRA SA TARTUFIMA
TRUFFLE MASHED POTATO

(D) (V)

8 €
(200g)

GRILOVANO SEZONSKO POVRĆE
GRILLED VEGETABLE

(VE)

6 €
(200g)

MIKS OD ZELENIH SALATA
MIXED LEAVES SALAD

(VE)

6 €
(150g)

SOTIRANI BROKOLI SA ČIPSOM
OD BIJEOG LUKA
SAUTÉED BROCCOLI
WITH GARLIC CHIPS

(D) (V)

6 €
(200g)

ZAČINJENI MLADI KROMPIRIĆI
CRUSHED FINGERLING POTATO

(VE)

6 €
(180g)

POMFRIT
BELGIAN FRIES

(VE)

5 €
(200g)

SOSEVI SAUCES

ROŠTILJ SOS
BBQ SAUCE

3 €
(40g)

AROMATIČNI MAJONEZ
SPICY MAYO

3 €
(40g)

BIBER SOS
PEPPER SAUCE

3 €
(40g)

CHIMICHURRI

3 €
(40g)

SYMBOL LEGEND

(A) Alcohol / Alkohol

(C) Crustaceans / Ljuskari

(D) Dairy / Mliječni Proizvodi

(E) Eggs / Jaja

(F) Fish / Riba

(G) Gluten

(GF) Gluten Free / Bez Glutena

(M) Mollusk / Mekušci

(MD) Mustard / Senf

(N) Nuts / Orašasti Plodovi

(P) Pork / Svinjetina

(SS) Sesame / Susam

(V) Vegetarian / Vegetarijansko

(VE) Vegan / Vegansko

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