

LUNCH
MENU



Take time to enjoy
the little moments,
like lunch!



PREDJELA APPETIZERS

ANTIPASTO PLATA ZA DVOJE 35 € ANTIPASTO BOARD (TO SHARE)

(850g) (D) (G) (N) (P)

Pečene marinirane paprike, kalamata masline, lokalni sir iz ulja, tirokafteri salsa od sira, suva kobasica, budjola, njeđuški pršut, govedi pršut, zapečeni skjačata hleb, orašasto i sušeno voće, med, slani krekeri

Roasted marinated peppers, kalamata olives, local mountain cheese from oil, tyrokafteri greek spread, salami, budjola, "njeđuški" prosciutto, beef prosciutto, roasted schiacciata bread, nuts and dried fruits, local organic honey, salty crackers

SELEKCIJA KROSTINA 30 € ASSORTED CROSTINI PLATTER

(500g) (D) (F) (G) (P)

Zapečeni pinsa hleb sa namazom od konfitiranog bijelog luka, dimljeni losos, krem sir, salsa od mariniranih artičoka, salsa od paradajza i crvenog luka, njeđuški pršut, guacamole salsa, sušeni marinirani paradajz

Roasted pinsa bread with confit garlic, smoked salmon, cream cheese, marinated artichoke salsa, pico de gallo salsa, "njeđuški" prosciutto, guacamole salsa, marinated sun-dried tomatoes

PRŽENE LIGNJE 25 € FRIED CALAMARI BASKET

(350g) (E) (G) (MO) (MU)

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

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

TOSKANSKE ĆUFTE U MARINARA SOSU 20 € TUSCAN MEATBALLS WITH MARINARA SAUCE

(360g) (D) (E) (G)

Mljevena junetina, mljevena teletina, rikota sir, parmezan, peršun, marinara sos od paradajza, zapečeni čips od parmezana, mocarela, zapečeni hleb od kiselog tijesta sa bijelim lukom i maslinovim uljem

Ground beef, ground veal, ricotta cheese, parmesan, parsley, marinara tomato sauce, baked parmesan chips, mozzarella secca, roasted sourdough bread with garlic and olive oil

PEČENA FETA "BOUYIOURDI" 15 € BAKED FETA "BOUYIOURDI"

(400g) (D) (G) (V)

Svježi paradajz, maslinovo ulje, mrvljeni feta sir, svježa zelena paprika, marinirana crvena paprika, origano, sir gauda, peršun, zelena ljuta paprika, servirano sa zapečenim pita i skjačata hlebom

Fresh tomatoes, olive oil, crumbled feta cheese, fresh green peppers, marinated red peppers, dry oregano, gouda cheese, parsley, green hot peppers, served with roasted pita and schiacciata bread

HRSKAVE PRŽENE NJOKE 12 € CRISPY FRIED GNOCCHI

(350g) (D) (E) (G) (N)

Domaće pržene njoke od krompira, krem sir, čedar sir, gauda sir, marinara sos, sirni umak, domaći pesto od bosiljka

Homemade fried potato gnocchi, creme cheese, cheddar cheese, gouda cheese, marinara sauce, cheese dip, pesto basilico sauce

SUPE SOUPS

KREMASTA VEGANSKA SUPA OD BROKOLIJA CREAMY VEGAN BROCCOLI SOUP

(370g) G N MU VE

Svježi brokoli, crni luk, celer, mrkva, krompir, Dižon senf, indijski orah, povrtni bujon, bijeli luk, svježa mirođija, limunov sok

Fresh broccoli, onion, celery stalk, carrots, potatoes, Dijon mustard, cashews, vegetable broth, garlic cloves, fresh dill, fresh lemon juice

10 €

KREM SUPA OD KROMPIRA SA DIMLJENIM LOSOSOM I MIROĐIJOM CREAMY POTATO LEEK SOUP WITH SMOKED SALMON AND DILL

(370g) D F GF

Krompir, poriluk, maslinovo ulje, povrtni bujon, neutralna pavlaka, svježa mirođija, morska so, crni biber, dimljeni losos

Potato, leek, olive oil, vegetable broth, cream, fresh dill, sea salt, black pepper, smoked salmon

10 €

POTAŽ OD KARFIOLA I PARMEZANA SA HRSKAVOM SLANINOM

CAULIFLOWER & PARMESAN SOUP WITH CRISPY BACON

(370g) D G N P

Svježi karfiol, celer, krompir, bijeli luk, maslinovo ulje, crni luk, neutralna pavlaka, parmezan, slanina, krutoni od kiselog tijesta

Cauliflower, celery stalk, russet potato, garlic cloves, olive oil, onion, cream, parmesan, bacon, sourdough bread croutons

10 €

ITALIJANSKA MINESTRONE SUPA ITALIAN MINESTRONE SOUP

(370g) D G N V

Crni luk, šargarepa, celer, svježi paradajz, bijeli pasulj, sušena pasta, bijeli luk, pesto sos, maslinovo ulje, lovorov list, morska so, crni biber

Onion, carrot, celery stalk, fresh tomato, cannellini beans, dried pasta, garlic, pesto sauce, olive oil, bay leaf, sea salt, black pepper

8 €

SALADS SALATE

GOVEDA TAGLIATA NA MEDITERANSKOJ SALATI BEEF TAGLIATA SALAD

(350g) D GF N

Govedi file, rukola salata, miks zelenih salata, čeri paradajz, tamni aceto balsamico, parmezan, svježi timijan, maslinovo ulje

Beef fillet, arugula salad, mixed green salad, cherry tomatoes, dark aceto balsamico, parmesan cheese, fresh thyme, olive oil

20 €

PEČENA SALATA OD CVEKLE I KOMORAČA SA ORASIMA ROASTED BEET AND FENNEL SALAD WITH WALNUT CRUMBS

(400g) G N MU V

Pečena cvekla, komorač, tucana paprika, leblebija, peršun, mirođija, pomorandža, avokado, orasi, vinegret od citrusa

Baked beets, fennel, crushed pepper, garbanzo beans, parsley, dill, orange, avocado, walnuts, citrus vinaigrette

18 €

SALATA SA MARINIRANIM DOMAĆIM PARADAJZOM MARINATED BEEF HEART TOMATO SALAD

(380g) D GF V

Bivolje srce paradajz, crveni luk, origano, svježi bosiljak, kalamata masline, mini mocarela, svježi peršun, maslinovo ulje, vinsko sirće, sok od limuna, kapari

Beef heart tomatoes, red onion, dry oregano, fresh basil, kalamata olives, mini mozzarella, parsley, olive oil, red wine vinegar, lemon juice, capers

15 €

TRADICIONALNA ŠOPSKA SALATA TRADITIONAL SHOPSKA SALAD

(350g) D GF V

Bivolje srce paradajz, domaći bijeli kravlji sir, šareni paradajz, zelena paprika, crveni luk, svježi krastavac, maslinovo ulje, morska so

Local beef heart tomatoes, local white cow cheese, heirloom tomatoes, green peppers, red onion, fresh cucumbers, olive oil, sea salt

15 €

PAŠTE I RIŽOTA PASTAS & RISOTTOS

PILEĆI RIGATONI U TOSKANSKOM STILU 20 € TUSCAN STYLE CHICKEN RIGATONI

(400g) (A) (D) (G)

Rigatoni pasta, neutralna pavlaka, luk šalot, bijeli luk, pire od paradajza, sušeni paradajz, origano, dimljena paprika, svježi spanać, parmezan, 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

PASTA ORECCHIETTE SA POVRĆEM 17 € ORECCHIETTE PASTA WITH VEGETABLES

(350g) (D) (G) (V)

Pasta orecchiette, svježi spanać, čeri paradajz, tikvica, šampinjoni, svježi bosiljak, svježi peršun, puter, maslinovo ulje, bijeli luk, morska so, fond od povrća, crni biber, napolitanski sos od paradajza

Orecchiette pasta, fresh spinach, cherry tomatoes, courgetti, portobello mushrooms, fresh basil, fresh parsley, butter, olive oil, garlic cloves, sea salt, vegetable broth, black pepper, neapolitan tomato sauce

PROSECCO RIŽOTO SA GAMBORIMA 25 € PROSECCO BUTTERY SHRIMP RISOTTO

(450g) (A) (C) (D) (F)

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

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

RIŽOTO OD DIVLJIH PEČURAKA I SPANAĆA 25 € WILD MUSHROOM AND SPINACH RISOTTO

(400g) (A) (D) (V)

Carnaroli riža, svježi vrganji, šampinjoni, pasta od tartufa, parmezan, mladi spanać, puter

Carnaroli rice, boletus mushrooms, portobello mushrooms, pasta tartufata, parmesan cheese, baby spinach leaves, butter

GLAVNA JELA MAIN DISHES

**FILE JADRANSKOG BRANCINA
SA MLADIM KROMPIROM
I KREMASTIM SOSOM OD
KOMORAČA I PRAZILUKA**
**ADRIATIC SEA BASS FILLET
WITH BABY POTATOES AND
CREAMY FENNEL & LEEK SAUCE**

(480g) D F GF MU

File jadranskog brancina, hrskavi mladi krompir na puteru, komorač, praziluk, neutralna pavlaka, Dižon senf, gremolata dressing

Adriatic sea bass fillet, crispy baby potatoes, fennel, leek, cream, Dijon mustard, gremolata dressing

**SPORO KUVANI GOVEDI OBRAZI
NA PIREU OD KROMPIRA
SA BIJELIM LUKOM**
**BRAISED BEEF CHEEKS WITH
GARLICKY MASHED POTATOES**

(400g) A D G

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

Home-made garlicky mashed potatoes, braised beef cheeks, demi-glace sauce, bulgogi sauce, parmesan cheese, fresh parsley, butter

ULTIMATE GOVEDI BURGER
ULTIMATE BEEF BURGER

(400g) D E G MU P

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

Beef patty, cheddar cheese, marinated red onion, pickles, crispy fried onion, crispy bacon, green salad leaves, tomatoes, Belgian fries, spicy mayo, BBQ sauce, butter burger bun

**FILE ORADE U TEMPURI SERVIRAN
SA SALSOM OD MLADOG GRAŠKA
I MENTE**

**SEA BREAM FISH AND CHIPS
SERVED WITH MINTY PEA MASH**

(500g) A D E F G MU

File orade, tempura miks, salsa od graška i svježe mente, pomfrit, tartar sos, pikantni majonez sa sriracha sosom, svježa menta, puter

Sea bream fillet, tempura mix, young pea and fresh mint salsa, French fries, tartar sauce, spicy mayonnaise with sriracha sauce, fresh mint, butter

**PILEĆE GRUDI NA KIJEVSKI NAČIN
PUNJENE AROMATIČNIM PUTEROM**
**CHICKEN KIEV WITH
AROMATIC BUTTER**

(400g) D E G

Panirane pileće grudi u panko prezli, aromatični puter sa timijanom i ruzmarinom, jaja, bijeli luk u prahu, pire od brokolijske i rena, čips od bijelog luka, konfitirani čeri paradajz

Breaded chicken breasts in panko breadcrumbs, herb butter with thyme and rosemary, egg, garlic powder, horseradish and broccoli purée, garlic chips, confit cherry tomato

**KREMASTI SVINJSKI MEDALJONI
SA BIJELIM LUKOM I VRGANJEM**
**CREAMY GARLIC PORK MEDALLIONS
WITH PORCINI MUSHROOMS**

(400g) A D GF MU P

Svinjski file, vrganj, neutralna pavlaka, luk šalot, bijelo vino, bijeli luk, bejbi krompir, maslinovo ulje, svježi začinski miks, svježi ruzmarin

Pork fillet, boletus mushrooms, double cream, shallot, white wine, garlic, baby potatoes, olive oil, fresh herbs mix, fresh rosemary

BUTCHER'S CORNER

LAMB RACK JAGNJEĆI KOTLET	(1kg)	180 €
RIB EYE BLACK PREMIUM	(1kg)	180 €
BEEF FILLET PREMIUM PREMIUM GOVEĐI BIFTEK	(1kg)	120 €

CATCH OF THE DAY

OKTOPOD NA GRILU GRILLED OCTOPUS	(1kg)	180 €
BRANCIN / SEA BASS	(1kg)	80 €
ORADA / SEA BREAM	(1kg)	80 €

PRILOZI SIDE DISHES

KROMPIR PIRE SA TARTUFIMA TRUFFLED MASHED POTATOES	9 €
(250g) (D) (V)	
BEJBI KROMPIR BABY POTATOES	7 €
(250g) (D) (V)	
BLITVA SA LIMUNOVIM MASLACEM CHARD WITH LEMON BUTTER	7 €
(200g) (D) (V)	
GRILOVANO POVRĆE VEGETABLES ON GRILL	7 €
(250g) (VE)	
MIKS ZELENIH SALATA MIXED GREEN SALAD	7 €
(200g) (VE)	
BELGIJSKI POMFRIT BELGIAN FRIES	6 €
(200g) (VE)	

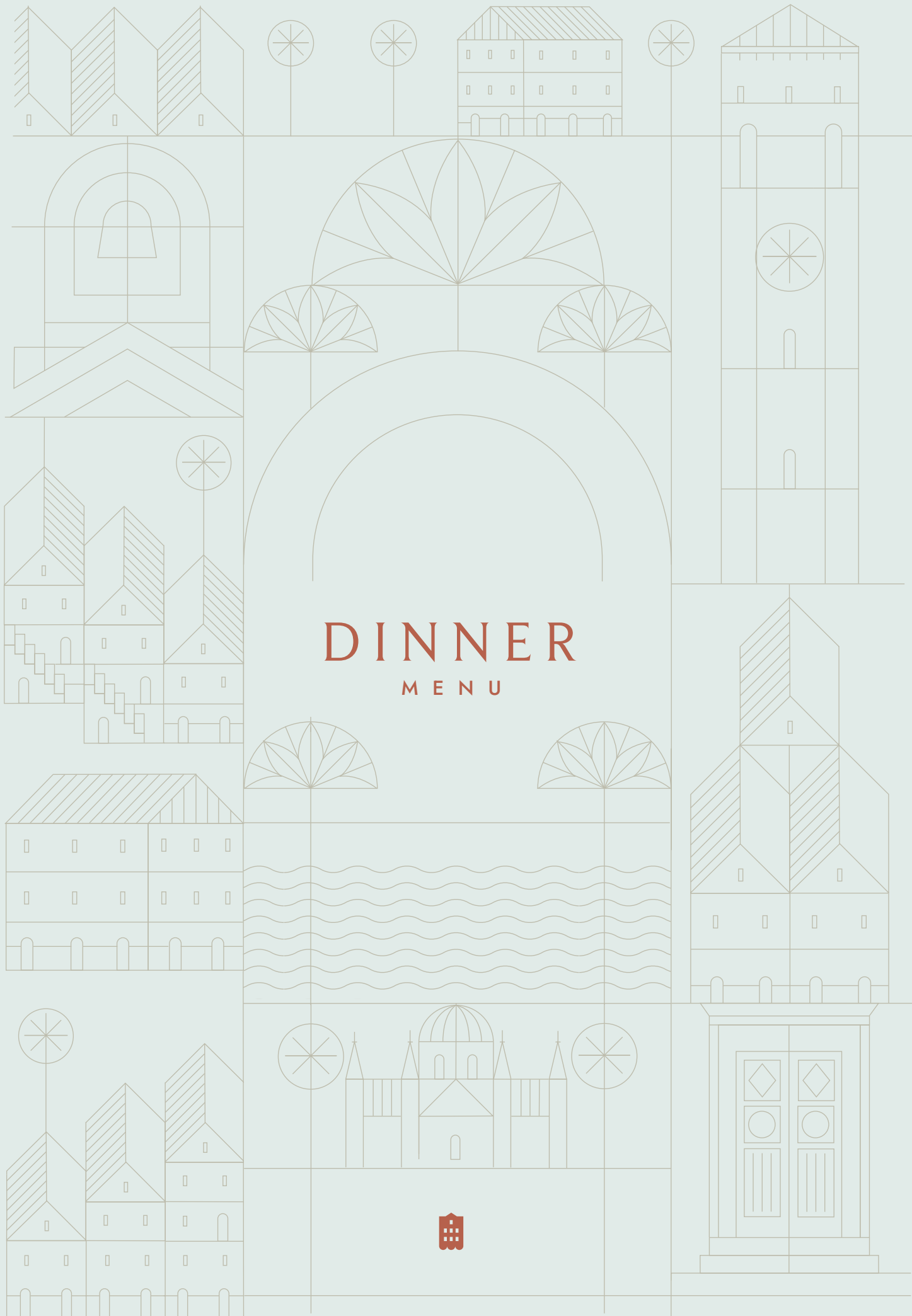
SOSEVI SAUCES

AROMATIČNI MAJONEZ SPICY MAYO	(40g)	3 €
BIBER SOS PEPPER SAUCE	(40g)	3 €
CHIMICHURRI SAUCE	(40g)	3 €
ROŠTIJ SOS BARBECUE SAUCE	(40g)	3 €
TRIESTINO SAUCE	(40g)	3 €

SYMBOL LEGEND

A	<i>Alcohol / Alkohol</i>	MO	<i>Mollusk / Mekušci</i>
C	<i>Crustaceans / Ljuskari</i>	MU	<i>Mustard / Senf</i>
D	<i>Dairy / Mliječni Proizvodi</i>	N	<i>Nuts / Orašasti Plodovi</i>
E	<i>Eggs / Jaja</i>	S	<i>Soy Sauce / Soja Sos</i>
F	<i>Fish / Riba</i>	SS	<i>Sesame / Susam</i>
G	<i>Gluten</i>	V	<i>Vegetarian / Vegetarijansko</i>
GF	<i>Gluten Free / Bez Glutena</i>	VE	<i>Vegan / Vegansko</i>

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



DINNER
MENU



The best memories
are made around
the dinner table.



PREDJELA APPETIZERS

ANTIPASTO PLATA ZA DVOJE 35 €

ANTIPASTO BOARD (TO SHARE)

(850g) (D) (G) (N) (P)

Pečene marinirane paprike, kalamata masline, lokalni sir iz ulja, tirokafteri salsa od sira, suva kobasica, budola, njevuški pršut, goveđi pršut, zapečeni skjaćata hleb, orašasto i sušeno voće, med, slani krekeri

Roasted marinated peppers, kalamata olives, local mountain cheese from oil, tyrokafteri greek spread, salami, budjola, "njevuški" prosciutto, beef prosciutto, roasted schiacciata bread, nuts and dried fruits, local organic honey, salty crackers

BURATA SA PEČENIM ČERI PARADAJZOM 25 €

BURRATA WITH ROASTED CHERRY TOMATOES

(350g) (D) (G) (N) (V)

Svježa burata, pesto od bosiljka, pečeni čeri paradajz, konfitirani bijeli luk, crni biber, Maldon so, aceto balsamico, timijan, maslinovo ulje, svježi bosiljak, zapečeni hleb od kisjelog tijesta

Fresh burrata cheese, pesto basilico, baked cherry tomatoes, garlic confit, black pepper, Maldon salt, aceto balsamico, thyme, olive oil, fresh basil, roasted sourdough bread

TUNA TARTAR SA SUSAMOM U TERIYAKI SOSU 25 €

SESAME TUNA TARTAR WITH TERIYAKI SAUCE

(300g) (F) (G) (S) (SS)

Plavorepa tuna, lagani teriyaki sos, sok od narandže, susamovo ulje, avokado 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

AUGUSTO KROKETI KRABE 22 €

AUGUSTO SIGNATURE CRAB CAKE

(320g) (C) (D) (E) (F) (G) (MU)

Meso krabe, tiger škampi, panko prezla, luk šalot, majonez, jaja, svježi peršun, Dižon senf, maslinovo ulje, čeri paradajz, svježi bosiljak, sok od limuna, roze biber u zrnu, crveni luk, sirće od crvenog vina, morska so, crni biber

Crab meat lumps, tiger shrimps, panko bread crumbs, shallot, mayonnaise, egg, fresh parsley, Dijon mustard, olive oil, cherry tomatoes, fresh basil, lemon juice, pink peppercorn, red onion, red wine vinegar, sea salt, black pepper

SELEKCIJA KROSTINA 30 €

ASSORTED CROSTINI PLATTER

(500g) (D) (F) (G) (P)

Zapečeni pinsa hleb sa namazom od konfitiranog bijelog luka, dimljeni losos, krem sir, salsa od mariniranih artičoka, salsa od paradajza i crvenog luka, njevuški pršut, guacamole salsa, sušeni marinirani paradajz

Roasted pinsa bread with confit garlic, smoked salmon, cream cheese, marinated artichoke salsa, pico de gallo salsa, "njevuški" prosciutto, guacamole salsa, marinated sun-dried tomatoes

SALADS SALATE

GOVEDA TAGLIATA NA MEDITERANSKOJ SALATI BEEF TAGLIATA SALAD

(350g) D GF N

Govedi file, rukola salata, miks zelenih salata, čeri paradajz, tamni aceto balsamiko, parmezan, svježi timijan, maslinovo ulje

Beef fillet, arugula salad, mixed green salad, cherry tomatoes, dark aceto balsamico, parmesan cheese, fresh thyme, olive oil

20 €

PEČENA SALATA OD CVEKLE I KOMORAČA SA ORASIMA ROASTED BEET AND FENNEL SALAD WITH WALNUT CRUMBS

(400g) G N MU V

Pečena cvekla, komorač, tucana paprika, leblebija, peršun, mirođija, pomorandža, avokado, orasi, vinegret od citrusa

Baked beets, fennel, crushed pepper, garbanzo beans, parsley, dill, orange, avocado, walnuts, citrus vinaigrette

18 €

SALATA SA MARINIRANIM DOMAĆIM PARADAJZOM MARINATED BEEF HEART TOMATO SALAD

(380g) D GF V

Bivolje srce paradajz, crveni luk, origano, svježi bosiljak, kalamata masline, mini mocarela, svježi peršun, maslinovo ulje, vinsko sirće, sok od limuna, kapari

Beef heart tomatoes, red onion, dry oregano, fresh basil, kalamata olives, mini mozzarella, parsley, olive oil, red wine vinegar, lemon juice, capers

15 €

TRADICIONALNA ŠOPSKA SALATA TRADITIONAL SHOPSKA SALAD

(350g) D GF V

Bivolje srce paradajz, domaći bijeli kravlji sir, šareni paradajz, zelena paprika, crveni luk, svježi krastavac, maslinovo ulje, morska so

Local beef heart tomatoes, local white cow cheese, heirloom tomatoes, green peppers, red onion, fresh cucumbers, olive oil, sea salt

15 €

PAŠTE I RIŽOTA PASTAS & RISOTTOS

**SOTIRANE DOMAĆE NJOKE SA
RAGUOM OD GOVEĐIH REBARA** 20 €
SAUTÉED AROMATIC GNOCCHI
SERVED WITH BEEF SHORTRIB RAGOUT

(450g) **A D E G**

Domaće njoke od krompira, puter, brizirana goveđa rebra, konfitirani čeri paradajz, čips od crnog luka, listići parmezana, svježi peršun, šampinjoni, vrganji

Potato aromatic handmade gnocchi, butter, short ribs ragout, cherry tomato confit, crispy onion, shaved parmesan, fresh parsley, portobello mushrooms, boletus

PILEĆI RIGATONI U TOSKANSKOM STILU 20 €
TUSCAN STYLE CHICKEN RIGATONI

(400g) **A D G**

Rigatoni pasta, neutralna pavlaka, luk šalot, bijeli luk, pire od paradajza, sušeni paradajz, origano, dimljena paprika, svježi spanać, parmezan, 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

PASTA ORECCHIETTE SA POVRĆEM 17 €
ORECCHIETTE PASTA
WITH VEGETABLES

(350g) **D G V**

Pasta orecchiette, svježi spanać, čeri paradajz, tikvica, šampinjoni, svježi bosiljak, svježi peršun, puter, maslinovo ulje, bijeli luk, morska so, fond od povrća, crni biber, napolitanski sos od paradajza

Orecchiette pasta, fresh spinach, cherry tomatoes, courgetti, portobello mushrooms, fresh basil, fresh parsley, butter, olive oil, garlic cloves, sea salt, vegetable broth, black pepper, neapolitan tomato sauce

**RIŽOTO OD ŠAFRANA
I MORSKIH PLODOVA** 30 €
SAFFRON RISOTTO LA MER

(400g) **A C D F MO**

Carnaroli riža, šafran, jadranske mušlje, gambori, lignje, čeri paradajz, povrtni bujon, peršun, luk šalot, puter, zeleno ulje

Carnaroli rice, saffron stems, Adriatic mussels, shrimps, calamari, cherry tomatoes, vegetable broth, parsley, shallot, butter, green oil

**PROSECCO RIŽOTO
SA GAMBORIMA** 25 €
**PROSECCO BUTTERY
SHRIMP RISOTTO**

(450g) **A C D F**

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

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

**RIŽOTO OD DIVLJIH
PEČURAKA I SPANAĆA** 25 €
**WILD MUSHROOM
AND SPINACH RISOTTO**

(400g) **A D V**

Carnaroli riža, svježi vrganji, šampinjoni, pasta od tartufa, parmezan, mladi spanać, puter

Carnaroli rice, boletus mushrooms, portobello mushrooms, pasta tartufata, parmesan cheese, baby spinach leaves, butter

GLAVNA JELA MAIN DISHES

**FILE LOSOSA SA RIŽOTOM
OD VENERE RIŽE** 35 €
**SALMON FILLET WITH
VENERE RICE RISOTTO**
(450g) (A) (D) (F) (GF)

File atlantskog lososa, kora limuna, bijelo vino, bijeli luk, sok od limuna, peršun, rižoto od Venere riže, miks zelenih salata, tikvica, parmezan, puter

Atlantic salmon fillet, lemon zest, white wine, garlic, lemon juice, parsley, Venere rice risotto, mixed green salad, courgettes, parmesan, butter

**PRESOVANA JAGNJEĆA PLEĆKA
SA TOPLIM ZAČINJENIM HUMUSOM
I PRŽENOM LEBLEBIJOM** 35 €
**PRESSED LAMB SHOULDER
WITH WARM SPICY HUMMUS
AND FRIED CHICKPEAS**
(450g) (D) (GF) (M) (SS)

Konfitirana jagnjeća plećka, humus od leblebija na marokanski način, pržena leblebija, peršun, čeri paradajz, maslinovo ulje, sjemenke šipka, sotirana blitva sa bijelim lukom i limunom

Slow cooked pressed lamb shoulder, Moroccan style chickpea hummus, fried chickpeas, parsley, cherry tomatoes, olive oil, pomegranate seeds, sautéed chard with garlic and lemon

**FILE JADRANSKOG BRANCINA
SA MLADIM KROMPIROM
I KREMAŠTIM SOSOM OD
KOMORAČA I PRAZILUKA** 35 €
**ADRIATIC SEA BASS FILLET
WITH BABY POTATOES AND
CREAMY FENNEL & LEEK SAUCE**
(480g) (D) (F) (GF) (MU)

File jadranskog brancina, hrskavi mladi krompir na puteru, komorač, praziluk, neutralna pavlaka, Dižon senf, gremolata dressing

Adriatic sea bass fillet, crispy baby potatoes, fennel, leek, cream, Dijon mustard, gremolata dressing

**SPORO KUVANI GOVEĐI OBRAZI
NA PIREU OD KROMPIRA
SA BIJELIM LUKOM** 30 €
**BRAISED BEEF CHEEKS WITH
GARLICKY MASHED POTATOES**
(400g) (A) (D) (G)

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

Home-made garlicky mashed potatoes, braised beef cheeks, demi-glace sauce, bulgogi sauce, parmesan cheese, fresh parsley, butter

ULTIMATE GOVEĐI BURGER 30 €
ULTIMATE BEEF BURGER
(400g) (D) (E) (G) (MU) (P)

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

Beef patty, cheddar cheese, marinated red onion, pickles, crispy fried onion, crispy bacon, green salad leaves, tomatoes, Belgian fries, spicy mayo, BBQ sauce, butter burger bun

**KREMAŠTI SVINJSKI MEDALJONI
SA BIJELIM LUKOM I VRGANJEM** 25 €
**CREAMY GARLIC PORK MEDALLIONS
WITH PORCINI MUSHROOMS**
(400g) (A) (D) (GF) (MU) (P)

Svinjski file, vrganj, neutralna pavlaka, luk šalot, bijelo vino, bijeli luk, bejbi krompir, maslinovo ulje, svježi začinski miks, svježi ruzmarin

Pork fillet, boletus mushrooms, double cream, shallot, white wine, garlic, baby potatoes, olive oil, fresh herbs mix, fresh rosemary

PLATE ZA VIŠE DINNER SHARING PLATTERS

PLATA MORSKIH PLODOVA I RIBE SEAFOOD AND FISH PLATTER

(1.5 kg) C D E F G MO MU N

File brancina, file lososa, file orade, pržene lignje, gambori u tempuri, grilovani tigar gambori, grilovana hobotnica, konfitirani čeri paradajz sa bijelim lukom, heš braun, chimichurri sos, pikantni majonez, gremolata preliv, limun, pesto basilico

Sea bass fillet, salmon fillet, sea bream fillet, fried calamari, tempura shrimps, grilled tiger shrimps, grilled octopus, cherry tomato garlic confit, hash brown, chimichurri sauce, spicy mayo, gremolata dressing, lemon, basil pesto

130 €

LAZURE PLATA ROŠTILJA LAZURE BBQ PLATTER

(1.5 kg) D P

Pileći ražnjići u slanini, glazirana svinjska rebra, domaća kobasica, medaljoni od svinjskog filea, uštipak sa sirom, grilovani bejbi krompir, šampinjoni, čeri paradajz, heš braun

BBQ bacon chicken wraps, BBQ pork ribs, homemade sausage, pork fillet medallions, cheese kebab, grilled baby potatoes, portobello mushrooms, cherry tomatoes, hash brown

60 €

BUTCHER'S CORNER

LAMB RACK
JAGNJEĆI KOTLET (1kg) 180 €

RIB EYE BLACK PREMIUM (1kg) 180 €

BEEF FILLET PREMIUM
PREMIUM GOVEĐI BIFTEK (1kg) 120 €

CATCH OF THE DAY

OKTOPOD NA GRILU
GRILLED OCTOPUS (1kg) 180 €

BRANCIN / SEA BASS (1kg) 80 €

ORADA / SEA BREAM (1kg) 80 €

PRILOZI SIDE DISHES

KROMPIR PIRE SA TARTUFIMA 9 €
TRUFFLED MASHED POTATOES
(250g) (D) (V)

BEJBI KROMPIR 7 €
BABY POTATOES
(250g) (D) (V)

BLITVA SA LIMUNOVIM MASLACEM 7 €
CHARD WITH LEMON BUTTER
(200g) (D) (V)

GRILOVANO POVRĆE 7 €
VEGETABLES ON GRILL
(250g) (VE)

MIKS ZELENIH SALATA 7 €
MIXED GREEN SALAD
(200g) (VE)

BELGIJSKI POMFRIT 6 €
BELGIAN FRIES
(200g) (VE)

SOSEVI SAUCES

AROMATIČNI MAJONEZ (40g) 3 €
SPICY MAYO

BIBER SOS (40g) 3 €
PEPPER SAUCE

CHIMICHURRI (40g) 3 €
SAUCE

ROŠTIJLJ SOS (40g) 3 €
BARBECUE SAUCE

TRIESTINO SAUCE (40g) 3 €

SYMBOL LEGEND

A	<i>Alcohol / Alkohol</i>	MO	<i>Mollusk / Mekušci</i>
C	<i>Crustaceans / Ljuskari</i>	MU	<i>Mustard / Senf</i>
D	<i>Dairy / Mliječni Proizvodi</i>	N	<i>Nuts / Orašasti Plodovi</i>
E	<i>Eggs / Jaja</i>	S	<i>Soy Sauce / Soja Sos</i>
F	<i>Fish / Riba</i>	SS	<i>Sesame / Susam</i>
G	<i>Gluten</i>	V	<i>Vegetarian / Vegetarijansko</i>
GF	<i>Gluten Free / Bez Glutena</i>	VE	<i>Vegan / Vegansko</i>

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



KIDS

M E N U



Little bites, big smiles.
Enjoy every tasty moment!



**RIBA I POMFRIT
FISH & CHIPS BITES** **20 €**

(350g) **E** **F** **G** **MU**

*File orade, tempura tijesto,
pomfrit, ajoli, kečap, limun*

*Sea bream fillet, tempura batter,
French fries, aioli, ketchup, lemon*

**MINI ČIZBURGER
MINI CHEESEBURGER** **18 €**

(350g) **D** **E** **G** **MU**

*Mini brioš, govede meso, čedar sir,
kiseli krastavčići, pomfrit, ajoli, puter*

*Mini brioche bun, beef patty, cheddar
cheese, pickles, French fries, aioli, butter*

**PILEĆI FILE U PANKO PREZLI
BREADED CHICKEN NUGGETS** **15 €**

(350g) **D** **E** **G** **MU**

*Pileći file, panko prezle, jaja, parmezan,
ajoli dresing, kečap, pomfrit*

*Chicken fillet, panko breadcrumbs,
eggs, parmesan cheese, light aioli,
ketchup, French fries*

**PILEĆA KESADILJA
CHICKEN QUESADILLA** **15 €**

(350g) **D** **E** **G** **MU**

*Pšenična tortilja, pileći file, kisela
pavlaka, gauda sir, čedar sir, čips od
krompira, kečap, ajoli, limeta, puter*

*Wheat tortilla, chicken fillet, sour cream,
Gouda cheese, cheddar cheese, potato
chips, ketchup, aioli, lime, butter*

**ŠPAGETI BOLONJEZE
SPAGHETTI BOLOGNESE** **15 €**

(350g) **D** **G**

Špageti, ragu od junetine, parmezan

*Spaghetti, slow-cooked beef ragout,
parmesan cheese*

**MINI KOBASICE U TESTU
MINI CORN DOGS** **12 €**

(320g) **D** **E** **G**

*Mini dimljena kobasica, tijesto od
kukuruznog brašna, kečap, BBQ sos,
pomfrit*

*Mini smoked sausage, cornmeal batter,
ketchup, BBQ sauce, French fries*

SYMBOL LEGEND

D Dairy / Mliječni Proizvodi

E Eggs / Jaja

F Fish / Riba

G Gluten

MU Mustard / Senf

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