

The art of dining well
begins with intention.



PREDJELA APPETIZERS

ANTIPASTO PLATA ZA DVOJE ANTIPASTO BOARD (TO SHARE)

35€
(850g)

Pečene marinirane paprike, kalamata masline, livanjski polutvrđi sir, tirokafteri salsa od sira, suva kobasica, budola, njeguški pršut, goveđi pršut, zapečeni skjaćata hleb, orašasto i sušeno voće, med, slani krekeri

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

(D) (G) (N) (P)

TARTAR OD ANGUS GOVEDINE BONE MARROW ANGUS BEEF TARTARE

35€
(260g)

Juneći file, zapečena koštana srž, jaje, ulje tartufa, luk šalot, vlašac, Dižon senf, kapar bobice, konjak

Angus tenderloin, roasted bone marrow, egg yolk, truffle oil, shallot, chives, Dijon pearl mustard, caper berries, brandy

(A) (D) (E) (G) (MU)

PRŽENE LIGNJE FRIED CALAMARI BASKET

25€
(350g)

Kolutići lignji u tempuri, kora limuna, ljuti majonez, slatko ljuti sos

Tempura calamari rings, lemon peel, spicy mayo, sweet chili sauce

(E) (G) (M) (MD)

BURATA SA PEČENIM ČERI PARADAJZOM BURRATA WITH ROASTED CHERRY TOMATOES

25€
(350g)

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

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

(D) (G) (N) (V)

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

25€
(300g)

Plavorepa tuna, lagani teriyaki sos, sok od narandže, susamovo ulje, avokado wasabi mus, wakame salata, pečeni crni susam, mikrobilje

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

(F) (G) (S) (SS)

SUPE I SALATE SOUPS & SALADS

KREMASTA SUPA OD PEČURAKA MUSHROOM CREAM SOUP

10 €
(370 g)

*Vrganj, šampinjoni, šitaku pečurke,
neutralna pavlaka, timijan*
*Porcini mushrooms, portobello mushrooms,
shiitake mushrooms, crème fraîche, thyme*

(D) (V)

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

10 €
(370 g)

*Sotirana bundeva, pečena sjemena bundeve,
mlijeko od kokosa, timijan, povrtni bujon*
*Sautéed muscat pumpkin, pumpkin seeds,
coconut milk, thyme, vegetable stock*

(V) (VE)

GOVEĐA TAGLIATA NA MEDITERANSKOJ SALATI BEEF TAGLIATA SALAD

20 €
(350 g)

*Goveđi 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*

(D) (GF) (N)

CEZAR SALATA SA GAMBORIMA I DOMAĆIM DRESINGOM CAESAR SALAD WITH SHRIMPS & HOUSE SAUCE

20 €
(280 g)

*Miks zelenih salata, ajsberg salata,
gambori na žaru, hrskava slanina, parmezan,
incuni, domaći Cezar preliv*

*Green mix salad, iceberg salad, grilled shrimps,
crispy bacon, parmesan cheese, anchovies,
house-made Caesar sauce*

(C) (D) (E) (F) (G) (P)

TRADICIONALNA ŠOPSKA SALATA TRADITIONAL SHOPSKA SALAD

15 €
(350 g)

*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*

(D) (GF) (V)

PAŠTE I RIŽOTA PASTAS & RISOTTOS

KALAMARATA SA MORSKIM PLODOVIMA SEAFOOD CALAMARATA

25€

(350g)

Pasta kalamarata, luk šalot, pasata od paradajza, svježi bosiljak, gambori, crne mušlje, lignje, riblji bujon, čeri paradajz, peršun, puter, bijelo vino

Calamarata pasta, shallot, tomato passata, basil, shrimps, black mussels, calamari, fish stock, cherry tomatoes, parsley, butter, white wine

(A) (C) (D) (F) (G) (MC)

PAPARDELE SA RAGUOM OD GOVEĐIH REBARA PAPPARDELLE WITH BEEF SHORTRIB RAGOUT

22€

(450g)

Papardele, puter, brizirana goveđa rebra, konfitirani čeri paradajz, čips od crnog luka, listići parmezana, svježi peršun, šampinjoni, vrganj, tartufata sos

Pappardelle, butter, short ribs ragout, cherry tomatoes confit, crispy onion, shaved parmesan, fresh parsley, portobello mushrooms, boletus, truffle sauce

(A) (D) (E) (G)

RAVIOLA SA RIKOTOM I ŽALFIJOM RICOTTA AND SAGE RAVIOLO

22€

(300g)

Svježa domaća pasta, rikota sir, svježi spanać, kora limuna, sos od putera i zapečenih lješnika, žalfija

Homemade pasta dough, ricotta cheese, fresh spinach, lemon zest, fresh sage leaves, beurre blanc with roasted hazelnuts, roasted sage

(D) (G) (N) (V)

PILEĆI RIGATONI U TOSKANA TUSCAN STYLE CHICKEN RIGATONI

20€

(400g)

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

(A) (D) (G)

PASTA ORECCHIETTE SA POVRĆEM ORECCHIETTE PASTA WITH VEGETABLES

17€

(350g)

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

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

(D) (G) (V)

BIJELI RIŽOTO SA TARTUFIMA I RAGUOM OD JUNEĆE KOLJENICE RISOTTO BIANCO WITH TRUFFLES AND OSSO BUCO RAGOUT

25€

(400g)

Karnaroli riža, ragu od sporo kuvane juneće koljenice (Osso Buco), luk šalot, bijelo vino, ulje od crnih tartufa, bujon od povrća, puter, parmezan

Carnaroli rice, beef shank Osso Buco ragout, shallot, white wine, truffle oil, vegetable broth, butter, parmesan cheese

(A) (D)

PROSECCO RIŽOTO SA GAMBORIMA PROSECCO BUTTERY SHRIMP RISOTTO

25€

(450g)

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

(A) (C) (D) (F)

RIŽOTO OD DIVLJIH PEČURAKA I SPANAĆA WILD MUSHROOM AND SPINACH RISOTTO

25€

(400g)

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

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

(A) (D) (V)

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

35€

(480g)

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

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

(D) (F) (GF) (MU)

FILE LOSOSA SA RIŽOTOM OD VENERE RIŽE SALMON FILLET WITH VENERE RICE RISOTTO

35€

(450g)

*File atlantskog lososa, kora limuna, bijelo vino,
bijeli luk, limunov sok, 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, mix green salad,
courgettes, parmesan, butter*

(A) (D) (F) (GF)

PRESOVANA JAGNJEĆA PLEĆKA SA TOPLIM ZACINJENIM HUMUSOM I PRŽENOM LEBLEBIJOM

PRESSED LAMB SHOULDER WITH WARM SPICY HUMMUS AND FRIED CHICKPEAS

35€

(450g)

*Konfitirana jagnjeća plečka, 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, soated chard with garlic and lemon*

(D) (GF) (MU) (SS)

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

30€

(400g)

*Domaći pire od krompira, sporo kuvani govedi obrazi,
demi glas sos, bulgogi sos, parmezan, svježi peršun, puter*

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

(A) (D) (G)

ULTIMATE GOVEĐI BURGER ULTIMATE BEEF BURGER

30€

(400g)

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

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

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

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

25€

(400g)

*Svinjski file, vrganj, šampinjoni, neutralna pavlaka,
luk šalot, bijelo vino, bijeli luk, bejbi krompir,
maslinovo ulje, miks salata, svježi ružmarin*

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

(A) (D) (GF) (MU) (P)

PRILOZI SIDE DISHES

PIRE OD KROMPIRA SA TARTUFIMA
TRUFFLE MASHED POTATOES

(D) (V)

9 €
(250g)

BEJBI KROMPIR
BABY POTATOES

(D) (V)

7 €
(250g)

GRILOVANO POVRĆE
GRILLED VEGETABLES

(VE)

7 €
(250g)

MIKS ZELENIH SALATA
MIXED GREEN SALAD

(VE)

7 €
(200g)

BELGIJSKI POMFRIT
BELGIAN FRIED

(VE)

6 €
(200g)

BUTCHER'S CORNER

RIB EYE ODREZAK
RIB EYE

(1kg)

180 €

PREMIJUM GOVEĐI FILE
BEEF FILLET PREMIUM

(1kg)

120 €

PILEĆE GRUDI
CHICKEN BREAST

(1kg)

30 €

SOSEVI SAUCES

ROŠTILJ SOS
BARBECUE

(40g)

3 €

AROMATIČNI MAJONEZ
SPICY MAYO

(40g)

3 €

CHIMICHURRI

(40g)

3 €

BIBER SOS
PEPPER

(40g)

3 €

TRIESTINO

(40g)

3 €

LEGEND / LEGENDA

- (A) Alcohol / Alkohol
- (C) Crustaceans / Ljuskari
- (D) Dairy / Mliječni Proizvodi
- (E) Eggs / Jaja
- (F) Fish / Riba
- (G) Gluten
- (GF) Gluten Free / Bezglutensko

- (MO) Mollusk / Mekušci
- (MU) Mustard / Senf
- (N) Nuts / Orašasti Plodovi
- (S) Soy Sauce / Soja Sos
- (SS) Sesame / Susam
- (V) Vegetarian / Vegetarijansko
- (VE) Vegan / Vegansko

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



KIDS

M E N U



MINI ČIZBURGER **18 €**

MINI CHEESEBURGER

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

Mini brioš, govede meso, čedar sir, kiseli krastavčići, pomfrit, majonez, kecap, puter

Mini brioche bun, beef patty, cheddar cheese, pickles, French fries, mayonnaise, ketchup, butter

PENE BOLONJEZE **15 €**

PENNE BOLOGNESE

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

Špageti, ragu od junetine, parmezan, puter

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

PILEĆI FILE U PANKO PREZLI **15 €**

BREADED CHICKEN NUGGETS

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

Pileći file, panko prezle, jaja, parmezan, kecap, majonez, pomfrit

Chicken fillet, panko breadcrumbs, eggs, parmesan cheese, ketchup, mayonnaise, French fries

POHOVANI ŠTAPIĆI OD SIRA **15 €**

FRIED CHEESE STICKS

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

Sir edamer, jaja, panko prezla, brašno, pomfrit, kecap, majonez

Edamer cheese, eggs, panko breadcrumbs, flour, French fries, ketchup, mayonnaise

SYMBOL LEGEND

D Dairy / Mliječni Proizvodi

E Eggs / Jaja

F Fish / Riba

G Gluten

MU Mustard / Senf

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