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A decorative border in gold color surrounds the central text. It features various icons related to wine and food, including a wine glass, a bunch of grapes, a slice of citrus, a leafy branch, and a fork. The border is composed of several segments, some with repeating patterns like vertical lines or concentric arcs.

*Provjerite ponudu lokalnih proizvođača
i odabranih
vina u našem delikates kutku.*

*Check out the selection of local producers
& curated
wines in our Gourmet corner.*

JUHE • SOUPS

RIBLJA JUHA
FISH SOUP

6,00 €

TELEĆA JUHA
VEAL SOUP

5,50 €

MEZZE

HUMMUS

6,00 €

MUHAMMARA namaz od paprike i oraha
ROASTED PEPPER & WALLNUT SPREAD

6,00 €

ZAPEČENE ŠPAROGE I BURRATA
ROASTED ASPARAGUS with Burrata

11,00 €

BALANCANA s ricottom i pestom
EGGPLANT with Ricotta & Pesto

5,00 €

PEČENE PAPRIKE sa kremom od sira
ROASTED RED PEPPER with Cheese Filling

5,50 €

ARANCINI SA SUŠENOM RAJČICOM
SUN-DRIED TOMATO ARANCINI

7,00 €

CRUDO

TATAR BIFTEK

24,20 €

blago začinjen
STEAK TARTARE - Mildly Seasoned

CARPACCIO OD ŠKAMPI s pistacijem
SCAMPI CARPACCIO – with Pistachio

24,00 €

CARPACCIO OD BIFTEK

17,90 €

sa domaćim sirom
BEEF TENDERLOIN CARPACCIO – with Local Cheese

TUNA CARPACCIO

17,90 €

sa rikulom i narančom
With Arugula and Orange

SALATE • SALADS

SALATA OD ŠPINATA

12,90 €

sir iz mišine, lisičarka, brusnica i med
SALAD OF SPINACH with Sack-aged Cheese,
Chanterelle Mushrooms, Cranberries & Honey

SALATA OD ZAPEČENOG LOSOSA

15,40 €

rikula, radić, tikvica, paprika, slanetak i dressing
od grčkog jogurta i kapara
PAN-SEARED SALMON SALAD
with Arugula, Radicchio, Zucchini, Peppers &
Chickpeas with Greek Yoghurt & Capers Dressing

KOROMAČ

11,00 €

s parmezanom i koprom
Fennel with Parmesan & Dill

CEZAR SALATA SA KOZICAMA

15,40 €

SHRIMP CAESAR SALAD

GAZPACHO

7,80 €

blago začinjen, s komadićima povrća
Mildly Seasoned & Finely Diced

PROSCIUTTO MELONE

15,80 €

s medom i kremom od balsamica
with Honey & Balsamic Reduction

DELIKATESSE

TERINA OD JETRICA

19,40 €

sa slatkom smokvom
TERINE OF FOIE GRAS – with Fig Confit

BURRATA

15,10 €

sa rikulom, rajčicom, kapulom i pestom
with Arugula, Tomatoes, Shallot & Pesto

HLADNA PLATA ZA DVOJE

28,00 €

pršut, sir

CHARCUTERIE PLATTER FOR 2 Prosciutto, Cheese

RIŽOTA I PAŠTE • RISOTTO & PASTA

TELEĆI RIŽOTO
VEAL RISOTTO



19,40 €

PASTA POMODORO

orecchiette s domaćom šalšom
Orecchiette with Home-made Tomato
Sauce

13,50 €



CRNI RIŽOTO
SQUID-INK RISOTTO with
Cuttlefish



18,70 €

RIŽOTO SA VRGANJIMA
PORCINI RISOTTO



16,50 €

LINGUINI VONGOLE

22,00 €

sa bijelim vinom i cherry rajčicama
Sautéed Clams, with White Wine and Cherry Tomatoes



LASAGNE

15,40 €

od miješanog mesa sa šalšom i maasdamer sirom
LASAGNE - Home-made Tomato Sauce & Maasdamer Cheese

RIBA i PLODOVI MORA • FISH & SEAFOOD

BRANCIN U PAPIRU

sa tikvicama i mrkvom
SEA BASS "EN PAPILOTE" – with
Zucchini and Carrots

25,20 €

FILET LOSOSA

sa mahunama
SALMON FILLET – with String Beans

25,80 €

PALENTA S KOZICAMA

i sotiranim povrćem
SHRIMP POLENTA with Sautéed Vegetables

17,50 €

ŠIBENSKE PIDOČE
LOCAL SAUTEÉD MUSSELS

17,90 €

ZAPEČENE SRDELE

u maslinovom ulju aromatiziranom češnjakom
BAKED SARDINES with Garlic-infused Olive Oil

16,00 €

HRSKAVI MORSKI PAS U PANKO MRVICAMA

sa verzotom i krumpirom
CRISPY SHARK – in Panko Crumbs, with Kale & Potatoes

17,90 €

MESO • MEAT

T- BONE 45,00 €

sa chimichurri umakom i pečenom paprikom
with Chimichurri Sauce & Roasted Peppers

DIMLJENI BIFTEK 33,00 €

na kremi od pečene mrkve
SMOKED TENDERLOIN STEAK with Purée of Roasted Carrot

KONJSKI BIFTEK 35,50 €

s blagim chili umakom
HORSE TENDERLOIN STEAK - with Mild Chili Sauce

BEEF TAGLIATTA 29,00 €

sa rikulom i Grana Padanom
With Arugula & Grana Padano

JANJEĆI KOTLET 29,00 €

sa kremom od graška
LAMB CHOPS - with Cream of Peas

GREEN PEPPER STEAK 35,00 €

Steak au Poivre

ODLEŽANA BRŽOLA CRNE SLAVONSKE SVINJE 28,00 €

sa kremom od cvijetače, parmezana i lješnjaka
*DRY AGED BLACK SLAVONIAN PORK CHOP
with Cream of Cauliflower, Parmesan & Hazelnuts*



CHEESEBURGER 16,00 €

od junetine, sa Maasdamer sirom i džemom od kapule
BEEF CHEESEBURGER – with Maasdamer Cheese & Onion Confit



DOUBLE CHEESEBURGER 20,00 €

od junetine, sa Maasdamer sirom, pancetom i povrćem
DOUBLE CHEESEBURGER with Maasdamer Cheese, Bacon & Vegetables

BURGER OD JELENA 16,00 €

sa rikulom, džemom od kapule i šljiva
VENISON BURGER – with Arugula & Onion & Plum Confit



DESETKA travnički ćevapi u somunu 12,60 €
CHEVAPI - 10 pieces & Flat-bread

KAJMAK Clotted Cream 1,70 €

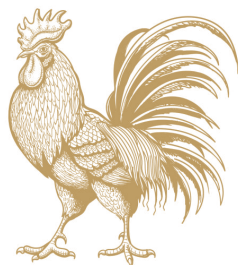
AJVAR Roasted Red-Pepper Dip 1,70 €

JELA PO NARUDŽBI • PRE-ORDER MEALS

PEKA • BELL-ROAST

These slow-cooked meals are prepared using ancient cooking methods with charcoal or open flame. "Peka" presents a cooking method where food is prepared underneath a cast iron bell covered with charcoal and wood ambers.

TELETINA ISPOD PEKE <i>VEAL BELLY Bell-Roast</i>	24,20 €
JANJETINA ISPOD PEKE <i>LAMB Bell-Roast</i>	28,00 €
HOBOTNICA ISPOD PEKE <i>OCTOPUS Bell-Roast</i>	33,60 €
GRDOBINA ISPOD PEKE <i>MONKFISH Bell-Roast</i>	31,20 €
TELEĆA KOLJENICA ISPOD PEKE <i>VEAL SHANK Bell-Roast</i>	25,80 €
JANJEĆA PLEĆKA ZA DVOJE <i>LAMB SHOULDER FOR TWO Bell-Roast</i>	60,90 €



SPECIJALITETI KUĆE • HOUSE SPECIALS

PIVAC SA RAŽNJA *COQ ROTISSERIE*



26,30 €

ISKOŠTENI ODOJAK SA RAŽNJA *DEBONED SPIT-ROASTED PIGLET*

28,00 €

PRILOZI • SIDES

GARDEN SALATA s listićima badema i Grana padanom <i>MIXED GREENS – with Almond Flakes and Grana padano</i>	5,00 €	GRILLANO POVRĆE Grilled Vegetables	4,70 €
GRČKA SALATA <i>Greek Salad</i>	5,00 €	KRUMPIR s aioli umakom <i>POTATOES with Aioli Sauce</i>	3,90 €
ZAPEČENE PAPRIKE <i>Roasted Peppers</i>	4,40 €	KAPULICA <i>SPRING ONIONS</i>	2,50 €
GRANA PADANO	1,70 €	KRUH (KOŠARICA) <i>BREAD (BASKET)</i>	3,50 €

DESERTI • DESSERTS

BRONZINSKA biskvit od lješnjaka i naranče, preliven hrskavom čokoladnom glazurom <i>Hazelnut & Orange Base, Covered with Crispy Chocolate Glaze (Gluten-Free)</i>	7,90 €	KOLAČ OD MAKAKA biskvit od maka u umaku od bijele čokolade, sa malinama <i>Poppy Seed Base, White Chocolate Creme with Raspberry (Gluten Free)</i>	7,00 €
PROMINA čokoladni mousse, umak od višnje sa crumble od kakaa <i>Chocolate Mousse with Chocolate Crumble & Cherries</i>	6,80 €	TRES LECHES sa karamel preljevom <i>Tres Leches with Caramel Glaze</i>	6,80 €
TIRAMISU	6,80 €		

DEGUSTACIJA SIREVA Cheese Tasting

Drniški sir	1,60 €	Parmigiano Reggiano 24	3,30 €		
Comté 142	3,30 €	Tome aux Fleur	3,30 €	Roquefort	3,30 €

Molimo obavijestite nas o alergijama i pitajte za detalje jela koja sadrže alergene

Molimo Vas uvažite da nismo uvijek u mogućnosti prihvatiti izmjene na jelima

Please make us aware of any allergies and ask for further details of dishes that contain allergens

Please note that during peak service we cannot accept modifications on menu items

Cijene su u Eurima s uračunatim PDV-om • Prices in Euro. VAT included