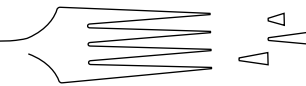


MA: PREDJELA OLITIGA STARTERS TIME



HLADNA PREDJELA COLD STARTERS	MA:BURRATINA / MA:BURRATINA GF	67,81 ^{KN}	9,00 ^{EUR}
	Dimljena burratina (100g), domaća šalša, tapenada od maslina, zeleni papar, ulje bosiljka, pistacio. — Smoked burratina cheese, homemade tomato sauce, olives tapenade, green peppercorn, basil oil, pistachio.		
	TUNA TATAKI MALA / TUNA TATAKI GF	56,51 ^{KN}	7,50 ^{EUR}
	Kratko sotirani file jadranske tune na rikuli. Mango salsa, ponzu, teriyaki, wasabi majoneza i popečeni sezam. — Seared Adriatic tuna on arugula salad. Mango salsa, ponzu, teriyaki sauce, wasabi mayo and toasted sesame seed.		
	GOVEĐI PRŠUT / BEEF PROSCIUTTO GF	60,27 ^{KN}	8,00 ^{EUR}
	50g Dimljenog i sušenog goveđeg pršuta od ramsteka, masline taggiasche. — 50g smoked and dry aged beef prosciutto, taggiasche olives.		
JUHE SOUPS	JUHA GOVEĐA / BEEF SOUP	30,14 ^{KN}	4,00 ^{EUR}
	Juha od govedine i junetine, domaća tjestenina, meso— Beef soup with pasta and meat.		
	JUHA OD KOZICA / SHRIMP SOUP GF	30,14 ^{KN}	4,00 ^{EUR}
	Riblja juha s repićima jadranskih kozica i rižom. — Fish soup with rice and Adriatic shrimp tails.		
MANISTRE, RIŽOTI, NJOKI PASTAS, RISOTTOS, GNOCCHI	TAGLIATELLE KOZICE / SHRIMP TAGLIATELLE	97,94 ^{KN}	13,00 ^{EUR}
	Domaća tjestenina s repićima kozica, umak tartufate — Homemade pasta with shrip tails and truffle sauce.		
	ŠUMSKI RISOTTO / WILD MUSHROOM RISOTTO GF V* V	82,87 ^{KN}	11,00 ^{EUR}
	Rižoto od šumskih gljiva, tostirane bučine sjemenke. — Wild mushrooms risotto, toasted pumpkin seeds.s.		
	ČIKEN TAGLIATELLE / CHICKEN TAGLIATELLE	82,87 ^{KN}	11,00 ^{EUR}
	Domaće, svježe tagliatelle s pilećim prsima, tikvicama, i pesto bosiljka. — Homemade tagliatelle pasta with chicken breast meat, zucchini and basil pesto.		
	NJOKI S KOZICAMA / GNOCCHI WITH SHRIMPS	101,71 ^{KN}	13,50 ^{EUR}
Domaći njoki s mesom od kozica, bijelo vino, šalša. — Homemade gnocchi with shrimp tails meat, white wine and tomatoes sauce.			
ORZOTO SIPA / RED CUTTELFISH GF	90,41 ^{KN}	12,00 ^{EUR}	
— Orzoto sa sipom na crveno i dimljenim dagnjama. — Cuttelfish orzotto in tomato sauce with smoked mussels.			
CARBONARA LUBIN/ SEA BASS CARBONARA	97,94 ^{KN}	13,00 ^{EUR}	
Carbonara s domaćim tagliattellama, panceta, dimljeni lubin, . — Homemade tagliatelle pasta with carbonara sauce and smoked sea bass fillet chunks.			
VEPAR U ŠUGU / WILD BOAR RAGOUT	113,01 ^{KN}	15,00 ^{EUR}	
Vepar u šugu sa povrćem i crnim vinom, domaćim makaruni. — Homemade macaroni pasta with wild boar ragout in red wine and vegetables.			
MA:NUOZZO Domaća pogačica (košarica). —Homemade flat bread (basket).	15,07 ^{KN}	2,00 ^{EUR}	

| V | VEGANSKO JELO / VEGAN DISH
| V* | VEGETARIJANSKO JELO / VEGETARIAN DISH
| GF | JELO BEZ GLUTENA / GLUTEN FREE DISH

OBAVIJEST / INFORMATION

Prema Zakonu o informiranju potrošača o hrani NN br. 56/13, 14/14, 56/16

Naše osoblje Vam stoji na raspolaganju za informacije o prisutnosti tvari ili proizvoda koji uzrokuju alergije ili netolerancije u hrani. Za informacije o prisutnosti tvari ili proizvoda koji uzrokuju alergije ili netolerancije u hrani koju konzumirate, slobodno se obratite našem osoblju koje će Vam rado pomoći.

Due to croatian law of informing consumers about food NN number 56/13, 14/14, 56/16

Our employees may inform you about the presence of substances or products which cause allergies or food intolerance.

For informations about the presence of substances or products which cause allergies or food intolerance in meals you consume, feel free to let us know which one, so we can help you to choose appropriate meal.

MANJADA D.O.O.
Istarska 24,
21000 Split: OIB-
73356609443

ma:TONI

GLAVNA JELA OLITIGA MAINS



UZ SVA MESNA JELA S GRILLA SLUŽIMO PEČENI KRUMPIR S RUŽMARINOM I ŠAMPINJONE SA SEZAMOM
UZ SVA RIBLJA JELA S GRILLA SLUŽIMO PEČENI KRUMPIR I MALU SALATICU OD POVRČA S LEĆOM I SLANIM SIROM

WITH MEAT DISHES WE SERVE BAKED POTATOES WITH ROSEMARY AND CHAMPIGNONS MUSHROOMS WITH SESAME
WITH FISH DISHES WE SERVE BAKED POTATOES AND A VEGETABLES SALAD WITH LENTILS AND SALTED CHEESE.

MA:TONI DRY AGED STEAK MATONI DRY AGED STEAKS	* DRY AGED RIBEYE "NATURE S MEADOW" GRASS FED GF	100g	75,34 <u>KN</u>	10,00 <u>EUR</u>
	(40 dana) odležan steak Irskog goveda (800g-1300g) s kosti srednje pečen na živoj vatri. Umaci: slatki čili i chimichurri. — (40 days) Dry aged Irish beef (800g-1200g) bone-in steak medium grilled on wood fire. Chimichurri and sweat chili sauce.			
	* DRY AGED T-BONE "NATURE S MEADOW" GRASS FED GF	100g	82,87 <u>KN</u>	11,00 <u>EUR</u>
	(40 dana) odležan steak Irskog goveda (800g-1300g) s kosti srednje pečen na živoj vatri. Umaci: slatki čili i chimichurri. — (40 days) Dry aged Irish beef (800g-1200g). bone-in steak medium on wood fire (800g-1200g). Chimichurri and sweat chili sauce.			
	* DRY AGED RIB EYE / STRIP LOIN RUBIA GALLEGA "LYO" GF	100g	113,01 <u>KN</u>	15,00 <u>EUR</u>
	(40 dana) odležan steak Galicijskog goveda (900g-1400g) s kosti srednje pečen na živoj vatri. Umaci: slatki čili i chimichurri. — (40 days) dry aged Galician beef (900g-1400g) bone-in steak medium grilled on wood fire. Chimichurri and sweat chili sauce.			

GLAVNA JELA MAINS	ARGENTINA RIBEYE BLACK ANGUS GF		293,83 <u>KN</u>	39,00 <u>EUR</u>
	Argentinski goveđi Ribeye Black Angus steak (300g) bez kosti srednje pečen na živoj vatri, chimichurri umak. — Argentinian beef Black Angus Ribeye boneless steak (300g) medium grilled on wood fire. Chimichurri sauce.			
	MESNE PIKANTERIJE ZA DVOJE/ MEAT PLATE FOR TWO GF		286,29 <u>KN</u>	38,00 <u>EUR</u>
	Teleća bržola, picanha, svinjska rebarca, roštiljka od divljači, povrće žar — Veal chop, glazed pork ribs, picanha, venison sausage bbq, grilled vegetables..			
	TELEĆI KOTLET / VEAL CHOP GF		165,75 <u>KN</u>	22,00 <u>EUR</u>
	Teleća bržola (300g-320g) srednje pečena na živoj vatri, chimichurri umak. — Veal chop (300g-320g) medium grilled on wood fire. Chimichurri sauce.			
	POLA PILETA/ HALF CHICKEN GF		128,08 <u>KN</u>	17,00 <u>EUR</u>
	Pola pileta (300g-320g) glazirano u medu i naranči, povrće žar, chimichurri umak — Half chicken glazed in honey- orange sauce, grilled vegetables, chimichurri sauce.			
	SVINJSKA REBARCA / PORK RIBS GF		113,01 <u>KN</u>	15,00 <u>EUR</u>
	Marinirana svinjska rebarca (250g-270g) lagano nadimljena na gradele, BBQ umak . — Marinated porc ribs (250g-270) smoked on wood fire, BBQ sauce.			
JUNEĆA KOLJENICA/ BEEF SHANK		120,54 <u>KN</u>	16,00 <u>EUR</u>	
Juneća koljenica bez kosti u umaku crnog vina s domaćim njokima. — Beef shank boneless, slowly cooked in red wine. and root vegetables. Homemade gnocchi.				
ZAPEČENI BAKALAR/ BACCALAO AL FORNO		90,41 <u>KN</u>	12,00 <u>EUR</u>	
Zapečeni svježi bakalar s krumpirom, bešamelom, crnim maslinama i sušenim pomidama — Beaked cod fish file with potatoes, Bechamel sauce, olives and sun dried tomatoes				
TUNA PAŠTICADA/ TUNA PAŠTICADA		128,08 <u>KN</u>	17,00 <u>EUR</u>	
Paštica od tune s domaćim njokima. — Dalmatian paštica of tuna fish cooked in red wine sauce with homemade gnocchi.				
HOBOTNICA / OCTOPUS GF		135,61 <u>KN</u>	18,00 <u>EUR</u>	
Krakovi hobotnice pečeni na živoj vatri, chimichurri umak — Adriatic octopus tentacles grilled on wood fire. Chimichurri sauce.				

DESERTI DESSERTS	FUDGE V*		37,67 <u>KN</u>	5,00 <u>EUR</u>
	Zapečena tamna čokolava na kremi od bijele čokolade. Sladoled vanilije s popečenim lješnjacima. — Fudge made of dark chocolate. White chocolate sauce. Vanilla ice cream with toasted hazelnuts.			
	ČIZZY / CHEESY V*		45,20 <u>KN</u>	6,00 <u>EUR</u>
	Slatki tart punjen marmeladom od jabuke, smokve i naranče, skuta i ricotta sir, pistacio, med. — Sweet tart stuffed with apple, fig and orange jam, cottage and ricotta cheese, pistachio, honey.			
	MA:BOROVNICA GF V* V		37,67 <u>KN</u>	5,00 <u>EUR</u>
	Sirova torta od badema i marelice s kremom od indijskih oraha, borovnice i jagode, pistacia. — Raw cake made of almonds and dried apricots with cream made of cashews, blueberries, strawberries, pistachios.			