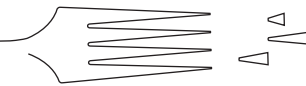


# MA:TAPAS OLI TI GA PINCHOS



HLADNA PREDJELA COLD STARTERS	MIX ME BABY ZA DVOJE / MIX ME BABY FOR TWO   GF   Dalmatinski pršut, salama od divljači, tapenada od maslina, ovčji sir, pikantni sir i voćna mustarda. Dalmatian prosciutto, wild game salami, olives tapenade, sheep's hard cheese, spicy cheese and fruit-mustard.	17,00 <sup>EUR</sup>
	MA:BURRATINA/ MA:BURRATINA   GF   Dimljena burratina (100g), domaća šalša, tapenada od maslina, zeleni papar, ulje bosiljka, lješnjaci. — Smoked burratina cheese, homemade tomatoes sauce, olives tapenade, green peppercorn, basil oil, hazelnuts.	12,00 <sup>EUR</sup>

MA: TAPASI MA: TAPASI	ČIZUS/ CHEESES   GF   Selekcija sireva- ovčji, kozji, pikantni kravli sa začинима, marinirane masline i voćna mustarda. — Cheeses selection- sheep's, goat, spicy cow cheese with spices, olives and fruit-mustard.	12,05 <sup>EUR</sup>
	MALA TUNA DALMATAKI/ TUNA DALMATAKI   GF   Kratko popečena tuna, salsa Dalmatina (rajčice, kapari, masline), ponzu, teriyaki, wasabi majoneza i popečeni sezam. — Dalmatian tuna tataki, salsa (tomatoes, capers, olives), ponzu, teriyaki sauce, wasabi mayo and toasted sesame.	14,00 <sup>EUR</sup>
	HOBICA/ PULPICA   GF   Hobotnica na fete, inčuni, kapari, kisela kapulica, kvasina. — Octopus slices with anchovies, capers, pickled onions, vinegar.	14,00 <sup>EUR</sup>
	ARTIČOK BACALAO / ARTICHOKE BACALAO   GF   Zapečeni artičok s bakalarom. — Baked artichoke with cod fish.	12,50 <sup>EUR</sup>
	TATAR OD KOZICA / SHRIMP TARTARE Začini, limun, kapari, inčuni, maslac, pogačice. — Spices, lemon, capers, anchovies, butter, flat bread.	11,00 <sup>EUR</sup>



MANISTRE, RIŽOTI, NJOKI PASTAS, RISOTTOS, GNOCCHI	TAGLIATELLE ŠTIP, ŠTIP / TAGLIATELLE ŠTIP, ŠTIP Domaća tjestenina s repićima kozica, grilani veliki škamp, lagano ljuto. — Homemade tagliatelle pasta with shrimp tails and grilled large langoustine, slightly spicy.	26,50 <sup>EUR</sup>
	MA:SIPOTO / MA: CUTTELFISH Sipa s bižima, dimljene dagnje, domaći makaruni. — Cuttelfish with peas, smoked mussels, homemade macaroni pasta.	19,00 <sup>EUR</sup>
	NONINI MAKARUNI/ NONNA'S BEEF RAGOUT Juneća plečka u ma:šugu s povrćem i crnim vinom, domaći makaruni. — Homemade macaroni pasta with beef sholder ma:ragout in red wine and root vegetable sauce.	16,50 <sup>EUR</sup>
	ŠUMSKI RISOTTO / WILD MUSHROOM RISOTTO   GF     v*     v   Rižoto od šumskih gljiva s tartufatom, tostirane bučine sjemenke. — Wild mushrooms and truffle sauce risotto, toasted pumpkin seeds.	17,50 <sup>EUR</sup>
	MA:NUOZZO Domaća pogačica (košarica). —Homemade flat bread (basket).	2,50 <sup>EUR</sup>

| v | VEGANSKO JELO / VEGAN DISH

| v\* | VEGETARIJANSKO JELO / VEGETARIAN DISH

| GF | JELO BEZ GLUTENA / GLUTEN FREE DISH

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

WITH MEAT DISHES WE SERVE BAKED POTATOES WITH ROSEMARY AND CHAMPIGNONS MUSHROOMS WITH SESAME

## MA:TONI DRY AGED STEAK

\* DRY AGED "NATURE S MEADOW" GRASS FED RIBEYE | GF | 100g 9,50 <sup>EUR</sup>  
(35 dana) odležan steak Irskog goveda (800g-1300g) s kosti srednje pečen na živoj vatri. Umak od senfa s medom i ma:šalša.  
— (35 days) Dry aged Irish beef (800g-1200g), bone-in steak medium grilled on wood fire. Mustard honey sauce, ma:šalša.

## MATONI DRY AGED STEAKS

\* DRY AGED "NATURE S MEADOW" GRASS FED T-BONE | GF | 100g 12,50 <sup>EUR</sup>  
(35 dana) odležan steak irskog goveda (800g-1300g) s kosti srednje pečen na živoj vatri. Umak od senfa s medom i ma:šalša.  
— (35 days) Dry aged Irish beef (800g-1200g), bone-in steak medium on wood fire (800g-1200g). Mustard honey sauce, ma:šalša.

\* DRY AGED RUBIA GALLEGA "LYO" RIB EYE / STRIP LOIN | GF | 100g 16,50 <sup>EUR</sup>  
(35 dana) odležan steak galicijskog goveda (900g-1400g) s kosti srednje pečen na živoj vatri. Umak od senfa s medom i ma:šalša.  
— (35 days) dry aged Galician beef (900g-1400g) bone-in steak medium grilled on wood fire. Mustard honey sauce, ma:šalša

\* THE M BROTHERS "CROATIAN BLACK ANGUS" COWBOY STEAK | GF | 100g 15,00 <sup>EUR</sup>  
(45 dana) odležan steak sa kosti, hrvatsko govedo (1000g-1500g), srednje pečen na živoj vatri. Umak od senfa s medom i ma:šalša.  
— (45 days) Dry aged Croatian beef (1000g-1500g), bone-in steak medium grilled on wood fire. Mustard honey sauce, ma:šalša.

\* THE M BROTHERS "CROATIAN BLACK ANGUS" CLUB STEAK | GF | 100g 13,00 <sup>EUR</sup>  
(45 dana) odležan steak sa kosti, hrvatsko govedo (600g-700g), srednje pečen na živoj vatri. Umak od senfa s medom i ma:šalša.  
— (45 days) Dry aged Croatian beef (600g-700g), bone-in steak medium grilled on wood fire. Mustard honey sauce, ma:šalša.

THE M BROTHERS "CROATIAN BLACK ANGUS" RIBEYE STEAK | GF | 100g 20,00 <sup>EUR</sup>  
(45 dana) odležan steak bez kosti, hrvatsko govedo (300g-400g), srednje pečen na živoj vatri. Umak od senfa s medom i ma:šalša.  
— (45 days) Dry aged Croatian beef (300g-400g), boneless steak, medium grilled on wood fire. Mustard honey sauce, ma:šalša.



## GLAVNA JELA MAINS

THE M BROTHERS "CROATIAN BLACK ANGUS" PICANHA STEAK | GF | 23,50 <sup>EUR</sup>  
Hrvatski Black Angus Picanha steak (230g) bez kosti srednje pečen na živoj vatri, Umak od senfa sa medom.  
— Croatian Black Angus Picanha, boneless, steak (230g) medium grilled on wood fire. Mustard honey sauce.

JANJEĆI KOTLET / LAMB CHOP | GF | 34,00 <sup>EUR</sup>  
Janjeći kotlet s kosti (300g), srednje pečen na živoj vatri. Umak od dalmatinske šalše.  
— Lamb chop (300g) medium grilled on wood fire. Dalmatian šalša sauce.

TUNA PAŠTICADA / TUNA PAŠTICADA 21,00 <sup>EUR</sup>  
Paštica od tune s domaćim njokima.  
— Dalmatian paštica of tuna fish cooked in red wine sauce with homemade gnocchi.

HOBOTNICA / OCTOPUS | GF | 22,00 <sup>EUR</sup>  
Krakovi hobotnice pečeni na živoj vatri pečeni krumpiri, sezam šampinjoni. Umak od dalmatinske šalše.  
— Adriatic octopus tentacles grilled on wood fire baked potatoes, sesame champignons. Dalmatian šalša sauce.

## DESERTI DESSERTS

FUDGE | V\* | 5,50 <sup>EUR</sup>  
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\* | 6,50 <sup>EUR</sup>  
Slatki tart punjen marmeladom od jabuke, smokve i naranče, mascarpone i ricotta sir, listići badema, med.  
— Sweet tart stuffed with apple, fig and orange jam, mascarpone and ricotta cheese, almonds, honey.

MA:ZDRAVKA | GF || V\* || V | 5,50 <sup>EUR</sup>  
Sirova torta od badema, marelice, kakao, s kremom od indijskih oraha, naranče, lješnjak.  
— Raw cake made of almonds, dried apricots and cocoa, with cream made of cashews, orange, hazelnuts.