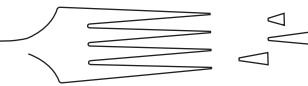


# MA:OBID OLI TI GA LUNCH TIME



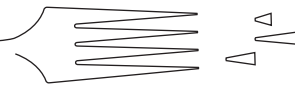
HLADNA PREDJELA COLD STARTERS	<b>MIX ME BABY ZA DVOJE / MIX ME BABY FOR TWO</b>   GF   17,00 <sup>EUR</sup> Pršut od crne svinje Riserva Casalba 24 mj, salama od vepra, tapenada, ovčji sir, pikantni sir i voćna mustarda. Prosciutto Riserva Casalba 24 m, wild boar salami, tapenade, sheep's hard cheese, spicy cheese and fruit-mustard.
	<b>MA:BURRATINA/ MA:BURRATINA (50G / 125G)</b>   GF   7,00 <sup>EUR</sup> / 14,00 <sup>EUR</sup> Organska burratina (50g / 125g), domaća šalša, tapenada od maslina, inčuni, ulje bosiljka.. — Organic burratina cheese (50g / 125g), homemade tomatoes sauce, olives tapenade, anchovies, basil oil.
	<b>MALA TUNA DALMATAKI/ TUNA DALMATAKI</b>   GF   9,00 <sup>EUR</sup> 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 seeds.
	<b>FRIGADURA/ FRITTO MISTO</b> 11,00 <sup>EUR</sup> Frigana sitna riba (kozice, lignje, inčuni, hobotnica), umak od majoneze sa češnjakom — Fried small fish (prawns, squid, anchovies, octopus), mayo sauce with garlic.
JUHE SOUPS	<b>JUHA OD KOZICA / SHRIMP SOUP</b>   GF   6,50 <sup>EUR</sup> Riblja juha s repičima jadranskih kozica i rižom. — Fish soup with rice and Adriatic shrimp tails.
	<b>JUHA OD SEZONSKOG POVRĆA / SEASONAL VEGETABLE SOUP</b>   GF     V*     V   4,50 <sup>EUR</sup> Juha od sezonskog povrća (buča, slanutak, špinat...) — Seasonal vegetable soup (pumpkin, chickpeas, spinach...)
SEZONSKA PONUDA GLAVNIH JELA SEASONAL OFFER (MAINS)	<b>RIBEYE STEAK SALATA / RIBEYE STEAK SALAD</b>   GF   15,00 <sup>EUR</sup> Ribeye steak (220g) narezan, na lisnatoj salati, zreli sir, sezam, umak od meda i senfa. — Ribeye steak (220g) slices, mixed green salads, mature cheese, sesame, honey mustard sauce.
	<b>ČIKEN SENDVIČ / CHICKEN SANDWICH</b> 16,00 <sup>EUR</sup> Pileći zabatak, manuzzo kruh, panceta, jaje, cheddar sir, rikula, krumpir s kajmakom, umak siracha mayo. — Chicken thighs, manuzzo bread, pancetta, egg, cheddar, arugula, potatoes with cream, siracha mayo sauce.
	<b>TAGLIATELLE ŠUMSKE / MUSHROOMS TAGLIATELLE</b> 14,50 <sup>EUR</sup> Domaća tjestenina, panceta, tvrdi sir, šumske gljive, umak od tartufate. — Homemade tagliatelle pasta with pancetta, truffle sauce, mature cheese and various forest mushrooms.
	<b>NONININE PAPPARDELLE / NONNA'S BEEF RAGOUT</b> 14,00 <sup>EUR</sup> Juneći mišić u ma:šugu s povrćem i crnim vinom sa širokim pappardellama. — Pappardelle pasta with beef shank ma:ragout in red wine and root vegetables sauce.
	<b>MA:SIPOTO / MA:CUTTELFISH</b>   GF   15,00 <sup>EUR</sup> Sipa sa bižima, dimljene dagnje, ma:šurlice tjestenina. — Cuttelfish with green peas, smoked mussels, pasta rolls.
	<b>ŠUMSKI RISOTTO / WILD MUSHROOM RISOTTO</b>   GF     V*     V   13,50 <sup>EUR</sup> Rižoto od šumskih gljiva s tartufatom, tostirane bućine sjemenke. — Wild mushrooms and truffle sauce risotto, toasted pumpkin seeds.
	<b>ŠEMPJANA KOKA / RUSTICAL CHICKEN</b> 15,00 <sup>EUR</sup> Zapečeni pileći otkošteni zabatak u umaku od šalše s njokima, masline, gljive, ružmarin, smrić, crno vino. — Roasted boneless chicken thigh, olives, mushrooms, tomatoes sauce with gnocchi, rosemary, juniper, red wine.
	<b>BIKOV REP/ RABO DEL TORO</b> 16,00 <sup>EUR</sup> Juneći rep u umaku od povrća i cnog vina s domaćim njokima. — Ox tail slowly cooked in red wine and vegetable sauce with homemade gnocchi.
	<b>LEŠADA / BOILED BEEF</b>   GF   14,50 <sup>EUR</sup> Juneći mulam na lešo, pire od krumpira, šalša. — Traditional style of cooked beef, mashed potatoes, tomato salsa.
	<b>TUNA PAŠTICADA/ TUNA PAŠTICADA</b> 16,00 <sup>EUR</sup> Pašticada od tune s domaćim njokima. — Dalmatian pašticada of fresh tuna fish cooked in red wine sauce with homemade gnocchi



ma:TONI

MA:NUOZZO Domaća pogačica (košarica). —Homemade flat bread (basket). 2,00 <sup>EUR</sup>

# DESERTI / DESSERTS



## DESERTI DESSERTS

### FUDGE | V\* |

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.

5,00<sup>EUR</sup>

### ČIZZY / CHEESY | V\* |

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.

5,50<sup>EUR</sup>

### MA:ZDRAVKA | GF || V\* || V |

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.

6,00<sup>EUR</sup>

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

## MA: OBAVIJEST MA:TONI INFO

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

*ma:TONI*