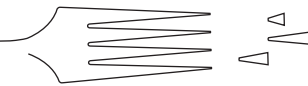


MA:OBID OLI TI GA LUNCH TIME



PREDJELA STARTERS

MIX ME BABY ZA DVOJE / MIX ME BABY FOR TWO GF	17,00 ^{EUR}
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.	
MA:BURRATINA/ MA:BURRATINA (125G) GF	14,00 ^{EUR}
Organska burratina (125g), domaća šalša, tapenada od maslina, inčuni, ulje bosiljka.. — Organic burratina cheese (125g), homemade tomatoes sauce, olives tapenade, anchovies, basil oil	
PAŠTETA OD BAKALARA/ COD FISH PATE	7,00 ^{EUR}
Pašteta od svježeg bakalara, popečeni kruh. — Fresh cod fish pate with baked flat bread..	
FRIGADURA/ FRITTO MISTO	8,00 ^{EUR}
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

JUHA OD KOZICA / SHRIMP SOUP GF	6,50 ^{EUR}
Riblja juha s repičima jadranskih kozica i rižom. — Fish soup with rice and Adriatic shrimp tails.	
JUHA OD SEZONSKOG POVRĆA / SEASONAL VEGETABLE SOUP GF V* V	4,50 ^{EUR}
Juha od sezonskog povrća (buča, slanutak, špinat...) — Seasonal vegetable soup (pumpkin, chickpeas, spinach...)	

SEZONSKA PONUDA GLAVNIH JELA SEASONAL OFFER (MAINS)

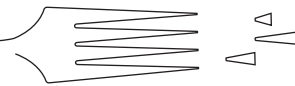
RIBEYE STEAK SALATA / RIBEYE STEAK SALAD GF	15,00 ^{EUR}
Ribeye steak (220g) narezan, na lisnatoj salati, zreli sir, sezam, umak od meda i senfa. — Ribeye steak (220g) sliced, mixed green salads, mature cheese, sesame, honey mustard sauce.	
BAKALAR NA VIŠKI / ISLAND VIS BACALAO	17,00 ^{EUR}
Žgvacet od suhog bakalara s fažolom i domaćim makarunima.. — Premium dried cod fish with traditional bean stew and homemade macaroni pasta.	
TAGLIATELLE BACALAO / BACALAO TAGLIATELLE	17,00 ^{EUR}
Domaća tjestenina sa svježe odsoljenim premium bakalárom, gratano, sušeno srce tune — Homemade tagliatelle pasta with freshly desalted premium cod fish, grated dried tuna heart.	
NONINI NJOKI / NONNA'S BEEF GNOCCHI	14,00 ^{EUR}
Juneći mišić u ma:šugu s povrćem i crnim vinom, s domaćim njokima — Homemade gnocchi with beef shank ma:ragout in red wine and root vegetables sauce.	
CRVENA SIPA / RED CUTTELFISH GF	15,00 ^{EUR}
Rižot sa sipom na crveno i dimljenim dagnjama.. — Cuttelfish risotto in tomato sauce with smoked mussels.	
ŠUMSKI RISOTTO / WILD MUSHROOM RISOTTO GF V* V	13,50 ^{EUR}
Rižoto od šumskih gljiva s tartufatom, tostirane bućine sjemenke. — Wild mushrooms and truffle sauce risotto, toasted pumpkin seeds.	
ŠEMPJANA KOKA / RUSTICAL CHICKEN	15,00 ^{EUR}
Zapečeni pileći otkošteni zabatak u umaku od šalše s njokima, maslinama, gljivama, ružmarinom, smrićem, crnim vinom. — Roasted boneless chicken thigh, in tomato sauce with olives, mushrooms, with gnocchi, rosemary, juniper, red wine.	
BIKOV REP/ RABO DEL TORO	16,00 ^{EUR}
Juneći rep u umaku od povrća i cnog vina s domaćim njokima. — Ox tail slowly cooked in red wine and vegetables with homemade gnocchi.	
ZAPEČENI BAKALAR/ BACCALA AL FORNO	17,00 ^{EUR}
Zapečeni svježi bakalar s krumpirom, bešamelom, crnim maslinama i sušenim pomicama — Bakad fresh cod fish with potatoes, bechamel sauce, black olives and sun-dried tomatoes	
TUNA PAŠTICADA/ TUNA PAŠTICADA	16,00 ^{EUR}
Pašticama od tune s domaćim njokima. — Dalmatian pašticama 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 ^{EUR}
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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^{EUR}

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^{EUR}

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^{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

MA: OBAVIJEST MA:TONI INFO

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ma:TONI