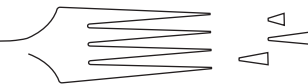


MA:TAPAS OLI TI GA PINCHOS



MA: TAPASI
MA: TAPASI

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 mj, wild boar salami, tapenade, sheep's aged cheese, spicy cheese and fruit-mustard.	
TATARSKI ZA DVOJE / STEAK TARTAR FOR TWO	24,00 ^{EUR}
Sirovi jun. biftek (200g), začini, pogača, maslo. — Raw beef tenderloin (200g), spices, flat bread, butter.	
GOVEĐI PRŠUT WAGYU CASALBA / BEEF PROSCIUTTO WAGYU CASALBA	11,50 ^{EUR}
Focaccia kruh, sir stracciatella, Wagyu Cecina, popečeni lješnjaci. — Focaccia bread, stracciatella cheese, Wagyu Cecina prosciutto, roasted hazelnuts	
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	
ČIZUS/ CHEESES GF v*	8,00 ^{EUR}
Selekcija sireva- ovčji, kozji, pikantni kravli sa začinima, marinirane masline i voćna mustarda. — Cheeses selection- sheep's, goat, spicy cow cheese with spices, olives and fruit-mustard.	
PAŠTETA OD BAKALARA/ COD FISH PATE	7,00 ^{EUR}
Pašteta od svježeg bakalara, popečeni kruh. — Fresh cod fish pate with baked flat bread..	
POLPETICE D BAKALARA/ FRIED COD FRITTERS	8,00 ^{EUR}
Polpetice od bakalara, aioli majoneza, bučine sjemenke. — Cod fish patties, aioli mayo, pumpkin seeds	
ARTIČOK MRNJAO / ARTICHOKE BACALAO GF	9,00 ^{EUR}
Zapečeni artičok s bakalarom. — Baked artichoke with cod fish.	



MANISTRE, RIŽOTI, NJOKI PASTAS, RISOTTOS, GNOCCHI	BAKALAR NA VIŠKI / ISLAND VIS BACALAO	17,00 ^{EUR}
Žgvacet od suhog bakalara s fažolom i domaćim makaronima. — 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 bakalarom, gratano, sušeno srce tune. — Homemade tagliatelle pasta with freshly desalted premium cod fish, grated dried tuna heart.		
	NONININI 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 bučine sjemenke. — Wild mushrooms and truffle sauce risotto, toasted pumpkin seeds.		

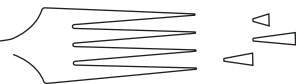
MA:NUOZZO Domaća pogačica (košarica). —Homemade flat bread (basket). | v* | 2,00 ^{EUR}

MANJADA D.O.O.
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| v | VEGANSKO JELO / VEGAN DISH
| v* | VEGETARIJANSKO JELO / VEGETARIAN DISH

ma:TONI | GF | JELO BEZ GLUTENA / GLUTEN FREE DISH

GLAVNA JELA OLITIGA MAINS



UZ SVA MESNA JELA S GRILLA SLUŽIMO PEČENI KRUMPIR S KAJMAKOM I VRHNJEM, ŠAMPINJONE SA SEZAMOM
WITH MEAT DISHES WE SERVE BAKED POTATOES WITH CREAM AND CHAMPIGNONS MUSHROOMS WITH SESAME

MA:TONI DRY AGED STEAK MATONI DRY AGED STEAKS

- * DRY AGED "NATURE S MEADOW" GRASS FED RIBEYE | GF | 100g 9,00 ^{EUR}
(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
- * DRY AGED "NATURE S MEADOW" GRASS FED T-BONE | GF | 100g 10,00 ^{EUR}
(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 13,00 ^{EUR}
(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" CLUB STEAK | GF | 100g 10,00 ^{EUR}
(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 ^{EUR}
(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

- MESNE PIKANTERIJE ZA DVOJE / MEAT PLATE FOR TWO | GF | 38,00 ^{EUR}
Teleća bržola, juneći Ribeye steak, pileći zabatak, roštiljka od divljači. Umak od senfa sa medom
— Veal chop, beef Ribeye steak, chicken thigh, venison sausage bbq. Mustard honey sauce.
- PICANHA STEAK | GF | 24,00 ^{EUR}
Picanha steak, goveđi rez od buta (220g) bez kosti srednje pečen na živoj vatri. Umak od senfa sa medom.
— Picanha boneless, steak (220g) medium grilled on wood fire. Mustard honey sauce.
- JANJEĆI KOTLET / LAMB CHOP | GF | 26,00 ^{EUR}
Janjeći kotlet s kosti (200g). srednje pečen na živoj vatri. Umak od dalmatinske šalše.
— Lamb chop (200g) medium grilled on wood fire. Dalmatian šalša sauce.
- BIKOV REP/ RABO DEL TORO 16,00 ^{EUR}
Juneći rep u umaku od povrća i crnog vina s domaćim njokima.
— Ox tail slowly cooked in red wine and vegetable sauce with homemade gnocchi
- ZAPEČENI BAKALAR/ BACCALA AL FORNO 17,00 ^{EUR}
Zapečeni svježi bakalar s krumpirom, bešamelom, crnim maslinama i sušenim pomidama
— Bakad fresh cod fish with potatoes, bechamel sauce, black olives and sun-dried tomatoes
- TUNA PAŠTICADA/ TUNA PAŠTICADA 16,00 ^{EUR}
Paštica od tune s domaćim njokima.
— Dalmatian paštica of fresh tuna fish cooked in red wine sauce with homemade gnocchi

DESERTI DESSERTS

- FUDGE | V* | 5,00 ^{EUR}
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* | 5,50 ^{EUR}
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 | 6,00 ^{EUR}
Siroma 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.

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ma:TONI