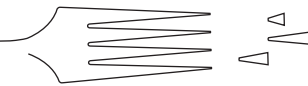


MA:TAPAS OLI TI GA PINCHOS



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 straciatella, Wagyu Cecina, popečeni lješnjaci.
— Focaccia bread, straciatella 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 kravlji sa začinima, marinirane masline i voćna mustarda.
— Cheeses selection- sheep's, goat, spicy cow cheese with spices, olives and fruit-mustard.

MALA TUNA DALMATAKI/ TUNA DALMATAKI 9,00 ^{EUR}

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.

POLPETICE OD SIPICE/ CUTTLEFISH MEATBALLS 7,00 ^{EUR}

Polpetice od sipe, aioli majoneza, bučine sjemenke.
— Cuttlefish meatballs, aioli mayo, pumpkin seeds

ARTIČOK MRNJAO / ARTICHOKE BACALAO | GF | 9,00 ^{EUR}

Zapečeni artičok s bakalárom.
— Baked artichoke with cod fish.



MANISTRE, TAGLIATELLE ŠUMSKE / MUSHROOMS TAGLIATELLE 14,50 ^{EUR}

RIŽOTI, NJOKI Domaća tjestenina, panceta, tvrdi sir, šumske gljive, umak od tartufate.
PASTAS, — Homemade tagliatelle pasta with pancetta, truffle sauce, mature cheese and various forest mushrooms

RISOTTOS, CRVENA SIPA / RED CUTTLEFISH | GF | 15,00 ^{EUR}

GNOCCHI Rižot sa sipom na crveno i dimljenim dagnjama..
— Cuttlefish risotto in tomato sauce with smoked mussels.

NONININE PAPPARDELLE / NONNA'S BEEF RAGOUT 14,00 ^{EUR}

Juneći mišić u ma:šugu s povrćem i crnim vinom sa širokim pappardellama.
— Pappardelle pasta with beef shank ma:ragout with red wine and root vegetables sauce.

NJOKI PESTO STRACCIATELLA / GNOCCHI PESTO STRACCIATELLA | v* | 14,00 ^{EUR}

Domaći njoki s pestom od bosiljka s ind oraščićima, zreli sir, maslinovi ulje, straciatella sir.
— Homemade gnocchi, basil pesto with cashews, matured cheese and olive oil, straciatella cheese.

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

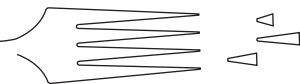
MANJADA D.O.O. | v | VEGANSKO JELO / VEGAN DISH

Istarska 24, | v* | VEGETARIJANSKO JELO / VEGETARIAN DISH
21000 Split: OIB-

73356609443 | GF | JELO BEZ GLUTENA / GLUTEN FREE DISH

ma:toni

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 cnog vina s domaćim njokima.
— Ox tail slowly cooked in red wine and vegetable sauce with homemade gnocchi
- LIGNJE AL FORNO ZA DVOJE/ SQUID IN A WOOD OVEN FOR TWO | GF | 24,00 ^{EUR}
Popara od krumpira sa zapečenim lignjama (400g).
— Baked squids with potatoes in white wine sauce.
- TUNA PAŠTICADA/ TUNA PAŠTICADA 20,00 ^{EUR}
Paštica od tune s njokima.
— Dalmatian paštica of tuna fish cooked in red wine sauce with 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, listiće 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}
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.

MANJADA D.O.O.
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