

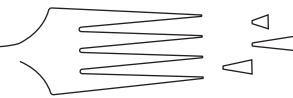
MA: PREDJELA OLITIGA STARTERS



MA: TAPAS	MIX ME BABY ZA DVOJE / MIX ME BABY FOR TWO GF Pršut od crne svinje Riserva Casalba 24 mj, salama od vepra, tapenada, sirevi: ovčji, kozji, pikantni i voćna mustarda. Prosciutto riserva Casalba 24 m, wild boar salami, tapenade, sheep, goat and spicy cheese, fruit-mustard.	18,00 ^{EUR}
	MA: TATAR / STEAK TARTAR FOR TWO Sirovi jun. biftek (200g), začini, pogača, maslac. — Raw beef tenderloin (200g), spices, flat bread, butter.	24,00 ^{EUR}
PREDJELA	FUNKY FOIE GRASS / FUNKY FOIE GRASS Medaljon gušče jetre (40g) kratko sotiran, focaccia kruh, rikula majoneza, ušecereni kumkvat, smokva đem — Foie grass medallion (40g), focaccia bread, aragula mayo, candied kumquat, fig jam.	14,00 ^{EUR}
STARTERS	MA: BURRATINA / MA: BURRATINA (125G) GF Organska burratina (125g), domaća šalša, tapenada od maslina, inćuni, ulje bosiljka.. — Organic burratina cheese (125g), homemade tomato sauce, olives tapenade, anchovies, basil oil	13,00 ^{EUR}
	ČIZUS / CHEESES GF V* Selekcija sireva- ovčji, kozji, pikantni kravli sa začinima, domaće pečene masline i voćna mustarda. — Cheeses selection- sheep's, goat's, spicy cow's milk cheese with baked olives and fruit-mustard.	12,00 ^{EUR}
	BAKAMAZ / COD FISH PATE Pašteta od svježeg bakalara, popečeni kruh. — Fresh cod fish pate with baked flat bread..	7,00 ^{EUR}
	RIBACCIO / FISH CARPACCIO Carpaccio od bijele ribe (hama/lubin...), sok limuna, majoneza od rikule, krema stracciatella sira, krastavac. — White fish carpaccio (hama/ sea bass...), lemon juice, arugula mayo, stracciatella cream, cucumber	11,50 ^{EUR}
MANISTRE, RIŽOTI	CARBONARA ISTRIANA / CARBONARA ISTRIANA Domaće tagliatelle, pršut, tartufata, rikula, tvrdi sir, žumance. — Homemade tagliatelle, prosciutto, truffle sauce, arugula, hard cheese, egg yolk.	14,00 ^{EUR}
PASTAS, RISOTTOS	FAŽOLADA / FAŽOLADA Pašta fažol s telećom lopaticom i domaćim makarunima. — Bean stew with veal shoulder meat and homemade macaroni.	16,00 ^{EUR}
	RIŽOT BONKULOVIĆA / LAMB RISOTTO GF Rižot od sporo kuhane janjetine, ružmarin, bijelo vino, sotirani medaljon gušče jetre — Slow cooked lamb risotto, rosemary, white wine, sauteed foie grass medallion.	18,50 ^{EUR}
	SIPA TIM DAGI DIM/ RED CUTTELFISH GF Rižot sa sipom na crveno i dimljenim dagnjama.. — Cuttelfish risotto in tomato sauce with smoked mussels.	16,00 ^{EUR}
	VEG:ART / VEGGI NOODLES GF V* V Rižini rezanci s pestom od bosiljka i indijskih oraščića, bučine sjemenke, zapečeni artičok s bademima — Rice noodles with basil and cashew pesto, toasted pumpkin seeds, baked artichoke with almonds.	15,00 ^{EUR}
SALATE SALADS	STEAK'N'SALAD / RIBEYE STEAK SALAD GF 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.	16,00 ^{EUR}
	RAZNE SEZONSKE SALATE / VARIOUS SEASONAL SALAD GF V* V Razne lisnate mix salate, lisnate salate sa pomama, rikula sa kuhanim krompirom. — Various leafy mix salad, leafy salad with tomatoes, arugula with boiled potatoes	5,00 ^{EUR}
	MA: NUOZZO Domaća pogačica (košarica). — Homemade flat bread (basket). V* V	2,00 ^{EUR}

| V | VEGANSKO JELO / VEGAN DISH
| V* | VEGETARIJANSKO JELO / VEGETARIAN DISH
| GF | JELO BEZ GLUTENA / GLUTEN FREE DISH

GLAVNA JELA OLITIGA MAINS



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

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" RIBEYE STEAK GF 100g 20,00 ^{EUR} (45 dana) odležan steak bez kosti, hrvatsko govedo (300g-450g), srednje pečen na živoj vatri. Umak od senfa s medom i ma:šalša. — (45 days) Dry aged Croatian beef (300g-450g), 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 s medom — Veal chop, beef Ribeye steak, chicken thigh, bbq venison sausage. 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 s medom. — Picanha boneless, steak (220g) medium grilled on wood fire. Mustard honey sauce.
	JANJEĆI KOTLETI / LAMB CHOPS GF 26,00 ^{EUR} Janjeći kotleti s kosti (200g), srednje pečeni na živoj vatri. Umak od dalmatinske šalše. — Lamb chops (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 sauce of red wine and root vegetables with homemade gnocchi.
	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 spices, homemade gnocchi
	BUZARA VERDE / SEA FOOD SHELLS FOR TWO 32,00 ^{EUR} Brbavice i dagnje na buzaru s domaćim zelenim tagliatellama — Clams and mussels in white wine sauce with homemade green tagliatelle.
	BIJELA RIBA AL FORNO ZA DVOJE/ WHITE FISH AL FORNO FOR TWO GF 30,00 ^{EUR} Bijela riba, 700g (pagar/lubin/orada), al forno s krumpirom i povrćem — White fish, 700g (red bream/sea bass/dorada), al forno with potatoes and vegetables.
TUNA TATAKI / TUNA TATAKI 16,00 ^{EUR} Kratko sotirani file jadranske tune na rikuli. Mango salsa, ponzu, teriyaki, wasabi majoneza i popečeni sezam. — Seared adriatic tuna on arugula salad. Mango salsa, ponzu, teriyaki sauce, wasabi mayo and toasted sesame seeds	
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} 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.

Naše osoblje Vam stoji na raspolaganju za informacije o prisutnosti tvari ili proizvoda koji uzrokuju alergije ili netolerancije u hrani. Svo meso je prirodno uzgojeno bez dodataka hormona i antibiotika
Our staff may inform you about the substances or ingredients which can affect allergies or food intolerance.