

# MA:PREDJELA OLI TI GA STARTERS



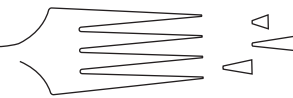
MA: TAPAS	<b>MIX ME BABY ZA DVOJE / MIX ME BABY FOR TWO</b>   GF   Pršut od crne svinje Riserva Casalba 24 mj, salama od vepra, tapenada, sirevi: ovčji, kozji, pikantni i voćna mustarda. Prosciutto riserva Casalba 24 m, wild boar salami, tapenade, sheep, goat and spicy cheese, fruit-mustard.	19,50 <sup>EUR</sup>
	<b>MA: TATAR / STEAK TARTAR FOR TWO</b> Sirovi jun. biftek (200g), začini, pogača, maslac. — Raw beef tenderloin (200g), spices, flat bread, butter.	26,00 <sup>EUR</sup>
PREDJELA	<b>FUNKY FOIE GRASS / FUNKY FOIE GRASS</b> 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.	15,50 <sup>EUR</sup>
STARTERS	<b>MA:BURRATINA/ MA:BURRATINA (125G)</b>   GF   Organska burratina (125g), domaća šalša, tapenada od maslina, inćuni, ulje bosiljka.. — Organic burratina cheese (125g), homemade tomato sauce, olives tapenade, anchovies, basil oil	14,00 <sup>EUR</sup>
	<b>ČIZUS/ CHEESES</b>   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.	13,00 <sup>EUR</sup>
	<b>BAKAMAZ / COD FISH PATE</b> Pašteta od svježeg bakalara, popečeni kruh. — Fresh cod fish pate with baked flat bread..	9,50 <sup>EUR</sup>
	<b>RIBACCIO / FISH CARPACCIO</b> 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	13,00 <sup>EUR</sup>
MANISTRE, RIŽOTI	<b>CARBONARA ISTRIANA / CARBONARA ISTRIANA</b> Domaće tagliatelle, pršut, tartufata, rikula, tvrdi sir, žumance. —Homemade tagliatelle, prosciutto, truffle sauce, arugula, hard cheese, egg yolk.	16,00 <sup>EUR</sup>
PASTAS, RISOTTOS	<b>FAŽOLADA / FAŽOLADA</b> Pašta fažol s telećom lopaticom i domaćim makaronima. —Bean stew with veal shoulder meat and homemade macaroni.	17,00 <sup>EUR</sup>
	<b>RIŽOT BONKULOVIĆA / LAMB RISOTTO</b>   GF   Rižot od sporo kuhane janjetine, ružmarin, bijelo vino, sotirani medaljon gušče jetre — Slow cooked lamb risotto, rosemary, white wine, sauteed foie grass medallion.	20,00 <sup>EUR</sup>
	<b>SIPA TIM DAGI DIM/ RED CUTTELFISH</b>   GF   Rižot sa sipom na crveno i dimljenim dagnjama.. — Cutfelish risotto in tomato sauce with smoked mussels.	17,00 <sup>EUR</sup>
	<b>VEG:ART / VEGGI NOODLES</b>   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.	16,50 <sup>EUR</sup>
SALATE SALADS	<b>STEAK'N'SALAD / RIBEYE STEAK SALAD</b>   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.	17,00 <sup>EUR</sup>
	<b>RAZNE SEZONSKE SALATE / VARIOUS SEASONAL SALAD</b>   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 <sup>EUR</sup>
	<b>MA:NUOZZO Domaća pogačica (košarica).</b> —Homemade flat bread (basket).  V*     V	2,00 <sup>EUR</sup>

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

**ma:TONI**

Naše osoblje Vam stoji na raspolaganju za informacije o prisutnosti tvari ili proizvoda koji uzrokuju alergije ili netolerancije u hrani.  
Our staff may inform you about the substances or ingredients which can affect allergies or food intolerance.

# 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 <sup>EUR</sup> (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 <sup>EUR</sup> (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 <sup>EUR</sup> (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 <sup>EUR</sup> (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 <sup>EUR</sup> 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   26,00 <sup>EUR</sup> 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   28,00 <sup>EUR</sup> 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 18,00 <sup>EUR</sup> 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 18,00 <sup>EUR</sup> 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 35,00 <sup>EUR</sup> 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   36,00 <sup>EUR</sup> 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 19,00 <sup>EUR</sup> 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*   6,50 <sup>EUR</sup> 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 <sup>EUR</sup> 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 <sup>EUR</sup> 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.