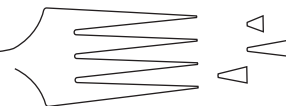


MA:MENU



PREDJELA STARTERS

MIX ME BABY ZA DVOJE / MIX ME BABY FOR TWO | GF | 25,00 ^{EUR}
Pršut od crne svinje Riserva Casalba 24 mj, salama od vepra, tapenada, sirevi: ovčji i kravljji, voćna mustarda.
Prosciutto Riserva Casalba 24 m, wild boar salami, tapenade, sheep's and cow's milk cheeses, fruit-mustard.

TUNA TATAR / TUNA TARTARE 20,00 ^{EUR}
Sirova tuna sashimi (150g), salsa od manga, limun, kapari, inćuni, začini i popečena pogačica..
— Raw sashimi tuna (150g), mango salsa, lemon, anchovies, capers, spices and grilled flat bread.

MA: TAPAS

FUNKY FOIE GRASS / FUNKY FOIE GRASS 20,00 ^{EUR}
Medaljon gušče jetre (40g) kratko sotiran, feta tostiranog kruha, rikula majoneza, domaća mustarda.
— Foie grass medallion (40g), toasted bread, aragula mayo, fruit-mustard.

ČIZUS/ CHEESES | GF | | V* | 17,00 ^{EUR}
Selekcija sireva- ovčji, kozji, pikantni kravljji, tapenada i domaća mustarda.
— Cheeses selection- sheep's, goat's, cow's milk cheese with olives tapenade and fruit-mustard.

BAKAMAZ / WHITEFISH PATE 13,00 ^{EUR}
Pašteta od bijele ribe, fileti slanah inćuna u maslinovom ulju, popečeni kruh.
— Whitefish pate with salted anchovies fillets, baked flat bread.

MANISTRE, RIŽOTI, NJOKI

MAREMONTI RISOTTO / MAREMONTI RISOTTO | GF | 26,00 ^{EUR}
Male sipice na gradela, podloga rižot od vrganja i shiitake gljiva.
— Porcini and shiitake risotto with grilled baby cutlefish on the top.

PASTAS, RISOTTOS, GNOCCHI

RIŽOT BONKULOVIĆA / VEAL RISOTTO | GF | 22,00 ^{EUR}
Rižot od sporo kuhane teleće lopatice, ružmarin, bijelo vino, pršut od crne svinje Riserva Casalba.
— Slow cooked veal risotto, rosemary, white wine, prosciutto riserva Casalba.

VRGANJOKI / PORCIGNOCCHI 21,00 ^{EUR}
Juneći mišić u bogatom umaku od povrća i crnog vina s vrganjima i domaćim njokima.
— Beef shank in a root vegetable and red wine stew with porcini mushrooms and homemade gnocchi.

VEG:ART / VEGGI NOODLES | GF | | V* | | V | 18,00 ^{EUR}
Rižini rezanci s pestom od kelja i bosiljka, indijskih oraščića, zapečeni artičok s bademima.
— Rice noodles with kale, basil and cashew pesto, baked artichoke with toasted almonds.

SALATE SALADS

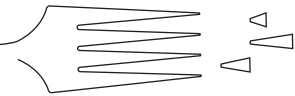
STEAK'N'SALAD / IRON STEAK SALAD | GF | 24,00 ^{EUR}
Goveđi Iron steak od lopatice (200g) narezan, na lisnatoj salati, umak od meda i senfa.
— Beef Iron steak from a shoulder (200g) sliced, mixed green salads, honey mustard sauce.

RAZNE SEZONSKE SALATE / VARIOUS SEASONAL SALAD | GF | | V* | 6,00 ^{EUR}
Razne lisnate mix salate/ lisnate salate sa mini rajčicama.
— Various leafy mix salads/ leafy salads with cherry tomatoes.

MA:NUOZZO Domaća pogačica (košarica). —Homemade flat bread (basket).| V* | | V | 3,00 ^{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 STEAK SELECTION

*Meat is
grilled on
our special
wooden/
charcoal grill

* DRY AGED "NATURE S MEADOW" GRASS FED RIBEYE & T-BONE GF	100g	12,00 ^{EUR}
(35 dana) odležan steak irskog goveda (800g-1300g) s kosti srednje pečen na živoj vatri.Umak od senfa s medom — (35 days) Dry aged Irish beef (800g-1200g),bone-in steak medium grilled on wooden fire. Mustard honey sauce.		
* DRY AGED RUBIA GALLEGA RIBEYE & STRIP LOIN GF	100g	18,00 ^{EUR}
(35 dana) odležan steak galicijskog goveda (900g-1400g) s kosti srednje pečen na živoj vatri. Umak od senfa s medom. — (35 days) dry aged Galician beef (900g-1400g) ,bone-in steak medium grilled on wooden fire. Mustard honey sauce.		
* DRY AGED "CROATIAN BLACK ANGUS" RIBEYE STEAK & T-BONE GF	100g	14,00 ^{EUR}
(35 dana) odležan M Brothers steak hrvatskog goveda (800g-1300g) s kosti srednje pečen na živoj vatri.Umak od senfa s medom — (35 days) Dry aged M Brothers Croatian beef (800g-1300g),bone-in steak medium grilled on wooden fire. Mustard honey sauce..		
TXOGITXU JAPANESE CUT RIB EYE ENTRECOTE GF	100g	20,00 ^{EUR}
Španjolski Txogitxu selekcija entrecot (više masnoće) bez kosti (400g-600g) srednje pečen na živoj vatri.Umak od senfa s medom — Spanish Txogitxu selection boneless entrecote (more fat), (400g-600g) medium grilled on wooden fire. Mustard honey sauce		
FLAT IRON STEAK GF		24,00 ^{EUR}
Steak od lopatice (cca 220g), srednje pečen na živoj vatri. Umak od senfa sa medom. — Cut from the beef shoulder (cca 220g), medium grilled on wooden fire .Mustard honey sauce.		

GLAVNA JELA MAINS

MESNE PIKANTERIJE ZA DVOJE / MEAT PLATE FOR TWO GF	50,00 ^{EUR}
Govedi Iron steak, pileći zabatak, Black Angus juneći ćevapčići, roštike od divljači. Umak od senfa s medom — Beef Iron steak, chicken thigh, Black Angus beef ćevapčići, venison sausages. Mustard honey sauce.	
BLACK ANGUS PREMIUM ĆEVAPČIĆI	20,00 ^{EUR}
Black Angus premium juneći ćevapčići grilani na živoj vatri, krumpir, ajvar, kajmak, pogačica. — Croatian Black Angus beef ćevapčići, potatoes, red pepper and cream sauce, flat bread.	
COCHINILLO CHULETAS / COCHINILLO CHOPS GF	30,00 ^{EUR}
Bržolice od mliječnog prašćića sa zapečenim fažolom i roštiljka od divljači. —Suckling pig chops with baked bean stew and venison sausage.	
PAČJA PRSA / DUCK BREAST GF	26,00 ^{EUR}
Grilana pačja prsa u umaku od narače i zelenog papra na kremi od krumpira i ricotta sira. —Grilled duck breast in orange and green peppercorn sauce on potato and ricotta cream.	
HOBA AL FORNO / OCTOPUS AL FORNO GF	60,00 ^{EUR}
Hobotnica, 550g-650g, (za 2-3 osobe) al forno na živoj vatri s krumpirom i povrćem, bijelo vino, maslinovo ulje. —Octopus, 550g-650g (for 2-3 person), al forno on an open fire with potatoes and vegetables, white wine, olive oil.	
MA:NUOZZO Domaća pogačica (košarica). —Homemade flat bread (basket). v* v	3,00 ^{EUR}

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

DESERTI DESSERTS

FUDGE GF V*	7,00 ^{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.	
TERANINO TIRAMISU / TERANINO TIRAMISU V*	8,00 ^{EUR}
Piškote, mascarpone sir, teranino, umak od višanja, tonka. — Sweet Lady fingers, mascarpone, teranino & cherries red wine sauce, tonka.	
MA:ZDRAVKA GF V* V	7,00 ^{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 and hazelnuts.	