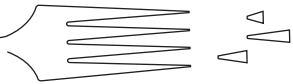


MA:TAPAS OLI TI GA PINCHOS



HLADNA PREDJELA COLD STARTERS	MIX ME BABY ZA DVOJE / MIX ME BABY FOR TWO GF 23,00 ^{EUR} Pršut od crne svinje Riserva Casalba 24 mj, salama od vepra, tapenada, sirevi: ovčji i kravlji, voćna mustarda. Prosciutto Riserva Casalba 24 m, wild boar salami, tapenade, sheep's and cow's milk cheeses, fruit-mustard.
	PLATA IBERICA CASALBA GF 25,00 ^{EUR} Španjolska Wagyu Cecina, Chorizo Iberico Bellota — Spain Wagyu Cecina, Chorizo Iberico Bellota Casalba.
MA: TAPASI MA: TAPASI	MA:TATARSKI / BEEF TARTARE 21,00 ^{EUR} Sirovi jun. biftek(150g), začini, maslac, pogačica— Raw beef tenderloin (150g), spices, flat bread, butter.
	FUNKY FOIE GRASS / FUNKY FOIE GRASS 19,00 ^{EUR} Medaljon gušče jetre (40g) kratko sotiran, rikula majoneza, ušećereni kumkvat, smokva đem Foie grass medallion (40g), aragula mayo, candied kumquat, fig jam.
	BAKAMAZ / COD FISH PATE 8,00 ^{EUR} Pašteta od svježeg bakalara, slani inćuni, popečeni kruh.—Cod fish pate, salted anchovies, flat bread.
	DEBELI I KISELI / TORREZNOS TAPAS GF 11,00 ^{EUR} Španjolska pržena panceta i kiseli kupus—Spanish crispy pork belly with sauerkraut
	ARTIČOK BACALAO / ARTICHOKE BACALAO GF 11,00 ^{EUR} Zapečeni artičok s bakalarom —Baked artichoke with cod fish.
	BJANKO I SIPA THE EKIPA/ THE DREAM TEAM:COD AND CUTTLEFISH GF 13,50 ^{EUR} Mala grill sipica na kremastom bakalaru bjanko—Grilled baby cuttlefish on traditional cod fish alla bianco
	TUNA TATAKI MALA/ TUNA TATAKI GF 15,00 ^{EUR} File tune, mango salsa, ponzu, teriyaki, wasabi, sezam. — Tuna, mango salsa, ponzu, teriyaki sauce, wasabi may
MANISTRE, RIŽOTI, NJOKI PASTAS, RISOTTOS, GNOCCHI	VRGANJOKI / PORCIGNOCCHI 16,00 ^{EUR} Juneći mišić u bogatom umaku od povrća i crnog vina sa vrganjima i domaćim njokima. — Beef shank in a root vegetable and red wine stew with porcini mushrooms and homemade gnocchi.
	RIŽOT DE PURA / TURKEY RISOTTO GF 16,00 ^{EUR} Rižot od purećeg zabatka, ružmarin, bijelo vino, pršut od crne svinje Riserva Casalba. —Slow cooked turkey risotto, rosemary, white wine, prosciutto riserva Casalba
	WOK *N* ROLL / RICE NOODLES WOK GF V* V 15,00 ^{EUR} Rižini rezanci sa povrćem i shiitake gljive, tostirane sjemenke buće i sezama. — Rice noodles with vegetables and shiitake mushrooms, toasted pumpkin and sesame seeds.
	SIPA TIM DAGI DIM/ RED CUTTLEFISH RISOTTO GF 17,00 ^{EUR} Rižot sa sipom na crveno i dimljenim dagnjama.. — Cuttlefish risotto in tomato sauce with smoked mussels..
	BAKALAR NA VIŠKI / ISLAND VIS STYLE BACALAO 16,00 ^{EUR} Žgvacet od suhog bakalara s fažolom i domaćim makarunima. — Premium dried cod fish with traditional bean stew and homemade macaroni pasta.
	NJOKI KOZICE / SHRIMP GNOCCHI 17,00 ^{EUR} Domaći njoki s mesom od kozica, bijelo vino, šalša, tostirani pinjoli. — Homemade gnocchi with shrimp tails meat, white wine and tomatoes sauce, toasted pine nuts.

MANJADA D.O.O.
Istarska 24,
21000 Split: OIB-
73356609443

MA:NUOZZO Domaća pogačica (košarica). —Homemade flat bread (basket).

3,00 ^{EUR}

GLAVNA JELA OLITIGA MAINS



UZ SVA MESNA JELA S GRILLA SLUŽIMO PEČENI KRUMPIR S RUŽMARINOM I SEZONSKO ZIMSKO POVRĆE: KISELI KUPUS, VERZOT, ŠAMPINJONI SA SEZAMOM, FAŽOL, SLANUTAK, LEĆA...OVISNO O DOSTUPNOSTI.

WITH MEAT DISHES WE SERVE BAKED POTATOES WITH ROSEMARY AND WINTER VEGETABLES: SAURED CABBAGE, BLACK KALE, CHAMPIGNONS MUSHROOMS WITH SESAME, BEANS, CHICKPEAS, LENTILS...DEPENDING ON THE SEASON.

MA:TONI STEAK SELECTION S

*Meat is grilled on our special wooden/charcoal grill

* DRY AGED "CROATIAN BLACK ANGUS" RIBEYE STEAK & T-BONE GF	100g	12,00 ^{EUR}
(35 dana) odležan M Brothers goveđi steak (800g-1300g) s kosti srednje pečen na živoj vatri.Umak slatki čili i chimichurri. — (35 days) Dry aged steak (800g-1300g),bone-in medium grilled on wooden fire. Chimichurri and sweat chili sauce.		
* DRY AGED RIB EYE / STRIP LOIN RUBIA GALLEGA "GALICIAN" GF	100g	15,00 ^{EUR}
(40 dana) odležan steak Galicijskog goveda (900g-1400g) s kosti srednje pečen na živoj vatri. Umaci: slatki čili i chimichurri. — (40 days) dry aged Galician beef (900g-1400g) bone-in steak medium grilled on wood fire. Chimichurri and sweat chili sauce.		
TXOGITXU JAPANESE CUT RIB EYE ENTRECOTE GF	100g	18,50 ^{EUR}
Španjolski Txogitxu selekcija entrecote bez kosti (400g-600g) srednje pečen na živoj vatri. Umaci: slatki čili i chimichurri. — Spanish Txogitxu selection boneless entrecote (400g-600g) medium grilled on wooden fire. Chimichurri and sweat chili sauce.		
FLAT IRON STEAK GF		22,00 ^{EUR}
Steak od lopatice (cca 220g), srednje pečen na živoj vatri. Chimichurri umak. — Cut from the beef shoulder (cca 220g), medium grilled on wooden fire .Chimichurri sauce.		

GLAVNA JELA MAINS

MESNE PIKANTERIJE ZA DVOJE / MEAT PLATE FOR TWO GF	42,00 ^{EUR}
Goveđi Iron steak, pileći zabatak, Black Angus juneći čevapčići, roštike od divljači. Umaci: slatki čili i chimichurri. — Beef Iron steak, chicken thigh, Black Angus beef čevapčići, venison sausages. Chimichurri and sweat chili sauce.	
BLACK ANGUS PREMIUM ČEVAPČIĆI	19,00 ^{EUR}
Black Angus premium juneći čevapčići, grilani na živoj vatri, krumpir, ajvar, kajmak, pogačica. — Croatian Black Angus beef čevapčići, potatoes, red pepper and cream sauce, flat bread.	
PAČJA PRSA / DUCK BREAST GF	23,00 ^{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.	
COCHINILLO CHULETAS / COCHINILLO CHOPS GF	25,00 ^{EUR}
Bržolice od mliječnog praščića sa zapečenim fažolom i roštiljka od divljači. —Suckling pig chops with baked bean stew and venison sausage.	
TUNA PAŠTICADA/ TUNA PAŠTICADA	20,00 ^{EUR}
Paštica od tune s domaćim njokima. — Dalmatian paštica of fresh tuna fish cooked in red wine sauce with spices, homemade gnocchi.	
ZAPEČENI BAKALAR/ BACCALA AL FORNO	18,00 ^{EUR}
Zapečeni svježi bakalar s krumpirom, bešamelom, crnim maslinama i sušenim pomicama. — Bakad fresh cod fish with potatoes, bechamel sauce, black olives and sun-dried tomatoes.	
HOBAL 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*	6,00 ^{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*	7,00 ^{EUR}
Piškote, mascarpone sir, teranino, umak od višanja, tonka. — Sweet Lady fingers, mascarpone, teranino & cherries red wine sauce, tonka.	