

Lunch/Ma:Rende

MENU

ma:TONI



Predjela / Starters

Krem juha od buče s lećom 5,00 e
Creamy pumpkin soup with lentils (v,v*,gf)

Riblja juha s kozicama 6,50 e
Fish soup with shrips and rice (gf)

Krem juha od bakalara 6,00 e
Creamy codfish soup

Pašteta od bakalara s inćunima 8,00 e
Cod fish pate with anchovies

Debeli i kiseli 11,00 e
Torreznos (španjolski tapas od pržene slanine, mariniran i hrskav) s kiselim kupusom
/Spanish crispy pork belly with sauerkraut/(gf)

Ma:Tatar 21,00 e
Tatar biftek, maslac i tostirani kruh
/Beef tatar with butter and toasted bread/

Ma:Rende / Lunch

Ljubiša Šljivić 17,00 e
Svinski filet na grilu u umaku od šljiva. Pire krumpir s mascarpone sirom
Grilled pork fillet with plum sauce. Potato puree with mascarpone cheese

Kobaja show 16,00 e
Krvavice & roštiljke od divljaci s grilla. Pečeni krumpir, kiseli kupus, fažol.
Black pudding, venison sausage on grill. Baked potatoes, sauerkraut, bean stew.

Paštica od tune 20,00 e
S domaćim njokima
Dalmatian stew of tuna fillet with homemade gnocchi.

Sipa.Slanutak.Orzo 17,00 e
Na žlicu, na crveno s povrćem
Dalmatian stew of cuttlefish with chickpeas and barley

Njoki kozice 17,00 e
Njoki s kozicama na crveno.
Gnocchi with Adriatic shrimps in tomato sauce.

Viški bakalar 16,00 e
Pašta fažol sa sušenim bakalarom.
Codfish ala Island Vis style, with pasta and bean stew.



Wine Promotion



0,75 l 10,15 l

Castro Mendi, Macebo 33e 6,60e
Bijelo vino, Macebo 2023.

Castro Mendi, Rosado 33e 6,60e
Rose vino, Rosado Rioja 2024.

Txogitxu, Rioja 28e 5,60e
Crno vino, Tempranillo 2021.

Castro Mendi 56e
Crno vino, Tempranillo 2019.



0,75 l 0,15 l

Royal Hill, Sauvignon Blanc 40e 8e
2024.

Royal Hill, Rose 30e 6e
Cabernet sauvignon/Pinot noir 2024.

Royal Hill, Cabernet Sauvignon 30e 6e
2020.

