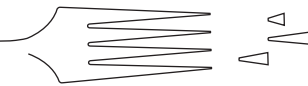
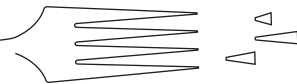


MA:SPIZA



HLADNA PREDJELA COLD STARTERS	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 i kravlji, voćna mustarda. — Prosciutto Riserva Casalba 24 m, wild boar salami, tapenade, sheep's and cow's milk cheeses, fruit-mustard.	26,00 ^{EUR}
	FUNKY BEEF CARPACCIO GF Goveđi carpaccio, salatice, kapari, grana padano, medaljon gušče jetre, zeleni papar. — Beef carpaccio, mesclun mix salad, capers, grana padano cheese, foie gras medallion, green peppercorn.	30,00 ^{EUR}
MA: TAPASI MA: TAPAS	MA:TUNA TATARSKI / TUNA TARTARE Sirova tuna sashimi nakosana, začini, kapari, maslinovo ulje, pogačica. — Raw tuna sashimi, spices, capers, olive oil, flat bread.	19,00 ^{EUR}
	SALATA HOBE / OCTOPUS SALAD GF Krakovi hobe, kuhani krumpir, kapula, pome, kapari, maslinovo ulje, kvasina. — Cooked octopus tentacles, boiled potatoes, onion, tomato, capers, olive oil, wine vinegar.	22,00 ^{EUR}
	ARTIČOK BACALAO / ARTICHOKE BACALAO GF Zapečeni artičok s bakalarom, popečeni bademi — Baked artichoke with cod fish, toasted almonds.	15,00 ^{EUR}
	MA:BURRATINA/ BURRATA CHEESE GF V* Burratina 125g, domaća šalša, kapari i pinjoli — Burratina cheese 125g, tomato salsa, capers, pine nuts.	15,00 ^{EUR}
	BALANCANE HUMUS/ EGGPLANT AND HUMMUS GF V* Grilane marinirane balancane, humus od slanutka, jogurt sa tahinijem Grilled and marinated eggplant, chickpeas hummus, yogurt with tahini.	14,00 ^{EUR}
MANISTRE, RIŽOTI, NJOKI PASTAS, RISOTTOS, GNOCCHI	TAGLIATELLE JASTOG / LOBSTER TAGLIATELLE Domaće tagliatelle, bisk od škampa, polovica jastoga(200g) na živoj vatri. — Homemade tagliatelle pasta with langustine bisque, half a lobster (200g) grilled on open fire.	38,00 ^{EUR}
	CRNI RIŽOT/ CUTTELFISH RISOTTO GF Crni rižot sa sipom, mousse od boba i graška. — Dalmatian style cuttelfish black risotto, green mousee made of peas and broad beans.	20,00 ^{EUR}
	NJOKI KOZICE / SHRIMP GNOCCHI Domaći njoki s mesom od kozica, bijelo vino, šalša, tostirani pinjoli. — Homemade gnocchi with shrimp tails meat, white wine and tomato sauce, toasted pine nuts	20,00 ^{EUR}
	ARTIČOK TRAPANESE / TRAPANESE ARTICHOKE GF V* V Rižini rezanci sa pestom alla trapanese od rajčica i badema, zapečeno srce artičoka, tostirani bademi. — Rice noodles with pesto alla trapanese made of tomatoes and almonds, roasted artichoke heart, toasted almonds.	19,00 ^{EUR}
	RIŽOT BONKULOVIĆA / VEAL RISOTTO GF Rižot od sporo kuhane teleće lopatice, ružmarin, bijelo vino, mousse od mlade skute. — Slow cooked veal risotto, rosemary, white wine, cottage cheese mousse.	22,00 ^{EUR}
SALATE SALADS	KOKA'N'SALAD / CHICKEN SALAD GF Pileća prsa (200g), lisnata salata, ukiseljena crvena kapula, cherry pomice, umak plavog sira, tostirani lješnjak. — Chicken breast (200g), lettuce, pickled red onion, cherry tomatoes, blue cheese sauce, toasted hazelnuts.	17,00 ^{EUR}
	RAZNE SEZONSKE SALATE / VARIOUS SEASONAL SALAD GF V* V Razne lisnate mix salate/ lisnate salate sa pomama. — Various mesclun mix salad/ mesclun salads with tomatoes.	5,00 ^{EUR}
	V VEGANSKO JELO / VEGAN DISH V* VEGETARIJANSKO JELO / VEGETARIAN DISH GF JELO BEZ GLUTENA / GLUTEN FREE DISH	
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 SVE STEAK-OVE SLUŽIMO PEČENI KRUMPIR S RUŽMARINOM I POVRĆE: FAŽOLET SA ŠALŠOM, ŠAMPINJONI SA SEZAMOM, TIKVICE NA BUZARU...OVISNO O DOSTUPNOSTI (PITAJ KONOBARA).

WITH STEAK DISHES WE SERVE BAKED POTATOES WITH ROSEMARY AND VEGETABLES: BEANS IN TOMATO SAUCE, CHAMPIGNONS MUSHROOMS WITH SESAME, ZUCCHINI STEW...DEPENDS OF THE SEASONAL OFFER (ASK THE WAITER :)

MA:TONI STEAK SELECTION S

*WAGYU STRIPLION-JAPAN/AUSTRALIJA | GF | 100g 28,00 ^{EUR}

Wagyu Striploin bez kosti (300g-450g), srednje pečen na živoj vatri. Umaci: slatki čili i chimichurri.
— Boneless Wagyu Striploin (300g-450g), medium grilled on wooden fire. Chimichurri and sweat chili sauce.

*DRY AGED RIB EYE / STRIP LOIN RUBIA GALLEGA "GALICIAN" | GF | 100g 22,00 ^{EUR}

(35 dana) odležan steak Galicijskog goveda (900g-1400g) s kosti srednje pečen na živoj vatri. Umaci: slatki čili i chimichurri.
— (35 days) dry aged Galician beef (900g-1400g) bone-in steak medium grilled on wood fire. Chimichurri and sweat chili sauce.

*Meat is
grilled on
our special
wooden/
charcoal grill

*DRY AGED "CROATIAN BLACK ANGUS" RIBEYE STEAK & T-BONE | GF | 100g 18,00 ^{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.

"NATURE'S MEADOW" GRASS FED STRIPLOIN | GF | 100g 14,00 ^{EUR}

Striploin steak irskog goveda bez kosti (200g-400g) srednje pečen na živoj vatri. Umaci: slatki čili i chimichurri.
— Boneless Irish striploin steak (200g-400g) medium grilled on wooden fire. Chimichurri and sweat chili sauce.

GLAVNA JELA MAINS

BLACK ANGUS PREMIUM ČEVAPČIĆI 19,00 ^{EUR}

Black Angus premium juneći čevapčići grilani na živoj vatri, krumpir, ajvar, kajmak.
— Croatian Black Angus beef čevapčići (minced beef meat), potatoes, red peper and cream sauce.

SPALLA BRASATA / BRAISED BEEF SHOULDER | GF | 24,00 ^{EUR}

Goveđa lopatica u bogatom vinskom umaku na kremi od krumpira i ricotta sira.
— Slow-braised beef shoulder in Dalmatian style demi-glace & red wine sauce, potatoes cream with ricotta cheese.

PAČJA PRSA / DUCK BREAST | GF | 24,00 ^{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.

LIGNJE SA ŽARA / SQUID GAME: GRILL EDITION | GF | 100g 8,00 ^{EUR}

Lignje sa žara, razni prilozii i domaće Tončevo Bračko uje..
— Grilled squid, various green side dishes and homemade olive oil from island of Brač.

TUNA PAŠTICADA/ TUNA PAŠTICADA 22,00 ^{EUR}

Paštica od tune s domaćim njokima.
— Dalmatian paštica of fresh tuna fish cooked in red wine sauce with local spices, homemade gnocchi.

HOBA ALLA PEKA FORNO / OCTOPUS ALLA PEKA | 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 alla peka, 550g-650g (for 2-3 person), on an open fire with potatoes and vegetables, white wine, olive oil.

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.

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 and hazelnuts.

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