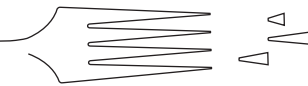


MA:SPIZA



HLADNA PREDJELA COLD STARTERS	MIX ME BABY ZA DVOJE / MIX ME BABY FOR TWO GF Pršut, salama od vepra, tapenada, sirevi: ovčji i kravlji, voćna mustarda. — Prosciutto, wild boar salami, tapenade, sheep's and cow's milk cheeses, fruit-mustard.	24,00 ^{EUR}
MA: TAPASI MA: TAPAS	MA:BURRATINA/ BURRATA CHEESE GF V* Burratina 125g, zeleni ma:ka mole, tostirani bademi—Burrata cheese 125g, green ma: ka mole, toasted almonds.	16,00 ^{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.	19,00 ^{EUR}
	ARTIČOK BACALAO / ARTICHOKE BACALAO GF Zapečeni artičok s bakalarom, popečeni bademi —Baked artichoke with cod fish, toasted almonds.	16,00 ^{EUR}
	BALANCANE HUMUS/ EGGPLANT AND HUMMUS GF V* Grilane marinirane balancale, humus od slanutka, jogurt s tahinijem Grilled and marinated eggplant, chickpeas hummus, yogurt with tahini.	15,00 ^{EUR}

MANISTRE, RIŽOTI, NJOKI PASTAS, RISOTTOS, GNOCCHI	TAGLIATELLE KOZICE / ADRIATIC SHRIMP TAGLIATELLE Domaće tagliatelle, bisk od škampa i jadranske kozice — Homemade tagliatelle pasta with langustine bisque and peeled Adriatic shrimp tails	20,00 ^{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.	23,00 ^{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.	21,00 ^{EUR}

SALATE SALADS	TUNA TATAKI SALATA/ TUNA TATAKI Tagliata od grilanog tuna steak-a, salatica, mango salsa, ponzu, teriyaki, wasabi, sezam. — Seared tuna steak, mix salad, mango salsa, ponzu, teriyaki sauce, wasabi mayo	22,00 ^{EUR}
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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}
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| V | VEGANSKO JELO / VEGAN DISH
| V* | VEGETARIJANSKO JELO / VEGETARIAN DISH
| GF | JELO BEZ GLUTENA / GLUTEN FREE DISH

MA:NUOZZO Domaća pogačica (košarica). —Homemade flat bread (basket).	3,00 ^{EUR}
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OBAVIJEST / INFORMATION

Prema Zakonu o informiranju potrošača o hrani NN br. 56/13, 14/14, 56/16

Naše osoblje Vam stoji na raspolaganju za informacije o prisutnosti tvari ili proizvoda koji uzrokuju alergije ili netolerancije u hrani.

Za informacije o prisutnosti tvari ili proizvoda koji uzrokuju alergije ili netolerancije u hrani koju konzumirate, slobodno se obratite našem osoblju koje će Vam rado pomoći.

Due to croatian law of informing consumers about food NN number 56/13, 14/14, 56/16

Our employees may inform you about the presence of substances or products which cause allergies or food

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

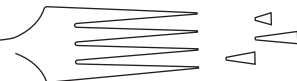
ma:toni

GLAVNA JELA OLITIGA MAINS



UZ SVE STEAK-OVE SLUŽIMO PEČENI KRUMPIR S RUŽMARINOM I POVRĆE: FAŽOLET SA ŠALŠOM, TIKVICE NA BUZARU, KELJ, BLITVA OVISNO O DOSTUPNOSTI (PITAJ KONOBARA :).

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



MA:TONI STEAK SELECTION S

*Meat is
grilled on
our special
wooden/
charcoal grill

*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: zeleni chimichurri.
(35 days) dry aged Galician beef (900g-1400g) bone-in steak medium grilled on wood fire. Green Chimichurri sauce

*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. zeleni chimichurri umak.
— (35 days) Dry aged steak (800g-1300g),bone-in medium grilled on wooden fire. Green Chimichurri sauce

*WAGYU STRIPLION-JAPAN/AUSTRALIJA |GF| 100g 28,00 ^{EUR}
Wagyu Striploin bez kosti (300g-450g), srednje pečen na živoj vatri. zeleni chimichurri umak.
— Boneless Wagyu Striploin (300g-450g), medium grilled on wooden fire. Green Chimichurri sauce

GRASS FED STRIPLION STEAK |GF| 30,00 ^{EUR}
Goveđi Striploin steak bez kosti (250g-300g) srednje pečen na živoj vatri. Umaci: zeleni chimichurri.
—Boneles Striploin steak (250g-300g) medium grilled on wooden fire. Green Chimichurri sauce

GLAVNA JELA MAINS

PREMIUM ČEVAPČIĆI / CROATIAN MEAT BALLS 18,00 ^{EUR}
Premium juneći čevapčići (200g) grilani na živoj vatri, krumpir, ajvar, kajmak,
— Croatian Black Angus beef čevapčići (220g local meat balls), potatoes, red peper and cream sauce

PAČJA PRSA / DUCK BREAST|GF| 23,00 ^{EUR}
Grilana pačja prsa u umaku od narače i zelenog papra.
—Grilled duck breast in orange and green peppercorn sauce.

SPALLA BRASATA / BRAISED BEEF SHOULDER|GF| 25,00 ^{EUR}
Goveđa lopatica u bogatom vinskom umaku ala paštica s domaćim njokima.
—Slow-braised beef shoulder in Dalmatian style demi-glace & red wine sauce, homemade gnocchi.

LIGNJE SA ŽARA PORCIJA/ SQUID GAME: GRILL EDITION |GF| 20,00 ^{EUR}
Lignje sa žara (250g-300g) razni priloz i domaće Tončevo bračko uje..
—Grilled squid (250g-300g), various green veggies as a side dish and homemade olive oil from island of Brač.

TUNA PAŠTICADA/ TUNA PAŠTICADA 23,00 ^{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| 58,00 ^{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.

MA:NUOZZO Domaća pogačica (košarica). —Homemade flat bread (basket).|v*| |v| 3,00 ^{EUR}

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.

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