

A! LUNCH



Popis alergena dostupan je kod našeg osoblja.

A list of allergens is available from our staff.

€

Sve cijene izražene su u eurima (EUR)

All prices are in euros (EUR)

Dragi gosti,
u cijenu je uračunata usluga i PDV.
Zabranjeno konzumiranje i točenje alkohola osobama
mlađim od 18 godina.
Knjiga prigovora potrošača nalazi se na šanku.
Napojnica nije uračunata u cijenu.

Dear Guests,
The price includes service and VAT.
Consumption and dispensing of alcohol to persons
under 18 years of age is prohibited.
The consumer complaint book is on the bar.
Tip is not included in the price.

LUNCH MENU

APERITIVI / APERITIFS

BELLINI 7.50

pire od breskve, prosecco
peach purée, prosecco

SBAGLIATO 8.00

Campari, slatki vermut, Prosecco
Campari, sweet vermouht, Prosecco

PROSECCO 7.00

Prosecco Superiore DOCG Brut,
Col de' Salici
Prosecco Superiore DOCG Brut

PREDJELA / STARTERS

GOVEĐA JUHA 7.00

Tortelin s goveđim repom
Beef soup, oxtail tortellini

JUHA OD ŠKAMPI 8.00

Ikra pastrve, emulzija šafrana,
aioli
Scampi soup, trout roe,
saffron emulsion, aioli

TOPLI UŠTIPAK 11.00

Pršut
Warm savoury fritter with prosciutto

BURRATA NA PEČENOJ BUČI
S ORASIMA I MEDOM 15.00

Burrata on roasted pumpkin
with walnuts and honey

DOMAĆA TJESTENINA
S TARTUFOM 18.00

Pecorino Romano
Homemade pasta with
truffle, Pecorino Romano

RIŽOTO S RAŠTIKOM 16.00

Sous-vide buncek, demiglas,
čips od čvaraka
Risotto with collard greens,
sous-vide pork knuckle, demi-glace,
pork crackling

CRNI RIŽOT 18.00

Black cuttlefish risotto

ZIMSKA SALATA 9.00

Camembert, nar, orašasti plodovi,
hrskave salate
Winter salad with Camembert,
pomegranate, nuts and crisp greens

GLAVNA JELA / MAIN COURSES

PAŠTICADA 29.00

Juneći obrazi, domaći njoki,
povrće, desertno vino
Dalmatian paštica - beef cheeks,
homemade gnocchi, vegetables,
dessert wine sauce

PURICA S DOMAĆIM MLINCIMA 19.00

Demiglas, prokulica
Turkey with homemade mlinci,
demi-glace, Brussels sprouts

MILANESE BATAK 18.00

Krumpir s korom glaziran na maslacu
Milanese chicken leg in beer batter,
butter-glazed potatoes

TRGANA SVINJETINA 18.00

Bao bun pecivo, džem od luka,
coleslaw s hrenom
Pulled pork, bao bun, onion jam,
horseradish coleslaw

DOMAĆA KOBASICA 20.00

Espuma krumpira i fermentiranog češnjaka,
raviol s kiselim kupusom
Homemade sausage, potato espuma with
fermented garlic, sauerkraut raviolo

BAKALAR NA BRUDET 21.00

Kremasta palenta s mascarponeom
Cod brodetto with creamy mascarpone polenta

LASAGNE ALLA BOLOGNESE 18.00

Bolognese lasagna

BIFTEK 35.00

Krumpir s korom, demiglas
Beef steak, roasted potatoes, demi-glace

PETAK – DAN BAKALARA /
FRIDAY – COD DAY

CANNELLONI S DIMLJENIM
BAKALAROM 13.00

Ikra pastrve, majoneza vlasca,
gel višnje infuziran paprom
Cannelloni with smoked cod,
trout roe, chive mayo,
cherry-pepper gel

ZAPEČENI BAKALAR
NA PORTUGALSKI 22.00

Krumpir, masline, rajčica, kapari
Portuguese-style baked cod -
potatoes, olives, tomato, capers

FILE SVJEŽEG BAKALARA 19.00

Sotirana mlada blitva, krema poriluka,
beurre blanc, ikra pastrve
Fresh cod fillet - sautéed
young Swiss chard,leek cream,
beurre blanc, trout roe

CARPACCIO SVJEŽEG BAKALARA 14.00

Sorbet mandarine i mrkve,ikra
pastrve, emulzija fermentiranog češnjaka
Fresh cod carpaccio - mandarin & carrot
sorbet,trout roe, fermented
garlic emulsion

BAKALAR NA BRUDET 21.00

Palenta s mascarponeom
Cod brodetto with mascarpone polenta

BAKALAR BIANCO 20.00

Traditional creamy cod spread
(Baccalà Bianco)

LUNCH

PON - SUB 13-18h
MON - SAT 1-6 PM

PRILOZI / SIDES

DOMAĆI KRUMPIR S KOROM 4.00
HOUSE-STYLE ROASTED POTATOES

PALENTA S MASCARPONEOM 4.00
MASCARPONE POLENTA

SVJEŽA LISNATA SALATA 4.00
FRESH LEAFY SALAD

RIKOLA S GRANA PADANOM I
CHERRY RAJČICAMA 4.00

ROCKET SALAD WITH GRANA PADANO
AND CHERRY TOMATOES

SOTIRANO POVRĆE 4.00
SAUTÉED VEGETABLES

DESERTI / DESSERTS

ČOKOLADNA TORTA 6.00
CHOCOLATE CAKE

ŠTRUDEL OD JABUKE 6.00
APPLE STRUDEL

CIMET ROLICE 6.00
CINNAMON ROLLS

TORTA OD MRKVE (bijela čokolada) 6.00
CARROT CAKE WITH WHITE CHOCOLATE

TORTA OD NARANČE I BADEMA 6.00
ORANGE AND ALMOND CAKE

BOŽIĆNE PALAČINKE 6.00
CHRISTMAS CRÊPES
honey, pear, cinnamon, ricotta