

## HLADNA PREDJELA COLD APPETIZERS

### TARTAR BIFTEK

sitno sjeckani juneći biftek začinjjen na način chefa kuhinje (gluten, gorušica)

### STEAK TARTARE

finely chopped beef steak seasoned by the chef (gluten, dijon)

98 KN / 13 €

### TARTAR OD TUNE

sitno sjeckana tuna, sušene rajčice, čili, češnjak, senf dijon, maslinovo ulje, peršin (riba, gorušica, mlijeko)

### TUNA TARTARE

finely chopped tuna steak, dried tomatoes, chillies, garlic, dijon mustard, olive oil, parsley (fish, dijon, milk)

98 KN / 13 €

### PEČENA ROG PAPIRIKA S DOMAĆIM INĆUNIMA

pečena rog paprika punjena kremastim sirom, mladi luk, marinirani jadranski inćuni (riba, mlijeko)

### ROASTED HORN PEPPER WITH ADRIATIC ANCHOVIES

roasted horn pepper stuffed with cream cheese, spring onions, marinated Adriatic anchovies

76 KN / 10 €

### BURRATA

matovilac, rajčice, bosiljak (mlijeko)

### BURRATA

lamb's lettuce, tomatoes, basil (milk)

88 KN / 12.5 €

### BRANCIN NA ŠEFOV NAČIN

marinirani brancin, cvjetača, šipak, krastavac, suhe smokve, segmenti naranče (riba)

### SEA BASS BY THE CHEF

marinated sea bass, cauliflower, pomegranate, cucumber, dried figs, segmented orange (fish)

114 KN / 15 €

### DNEVNA JUHA

(mlijeko, celer, riba)

### SOUP OF THE DAY

(milk, celery, fish)

37 KN / 5 €

## PASTE I RIZOTI PASTA AND RISOTTO

### FUŽI SA SVJEŽIM ISTARSKIM TARTUFOM

fuži u emulziji od maslaca sa svježim istarskim tartufom (gluten, mlijeko, jaja)

### FUŽI PASTA WITH FRESH ISTRIAN TRUFFLE

traditional Istrian pasta fuži in butter emulsion with fresh Istrian truffles (gluten, milk, eggs)

96 KN / 12.5 €

### PLJUKANCI S BOŠKARINOM

pljukanci s ramstekom od boškarina, rikulom i Grana Padano sirom (brašno, soja, mlijeko)

### PLJUKANCI PASTA WITH BOŠKARIN STEAK

traditional Istrian pasta pljukanci with boškarin – Istrian cattle meat steak, arugula and Grana Padano cheese (flour, soy, milk)

96 KN / 12.5 €

### CRNI RIŽOT OD SIPE

kremasti rižot s raguom od sipe (riba)

### CUTTLEFISH BLACK RISOTTO

creamy risotto with squid ink and cuttlefish ragù (fish)

108 KN / 14 €

### TRGANA SVINJETINA S RIŽINIM REZANCIMA

svinjska lopatica marinirana sa 17 začina, rižini rezanci, cheddar sir, mladi luk i teriyaki umak (soja, mlijeko)

### PULLED PORK WITH RICE NOODLES

pork shoulder marinated with 17 spices, rice noodles, cheddar cheese, spring onion and teriyaki sauce (soy, milk)

92 KN / 12 €



## GLAVNA JELA MAIN COURSES

### BIFTEK U UMAKU OD PAPRA

*mokro odležani juneći file, glazirana mlada mrkva, marinirani krumpirići, umak od papra (soja)*

#### TENDERLOIN STEAK IN PEPPERCORN SAUCE

*wet-aged tenderloin steak, glazed carrot, marinated potatoes, peppercorn sauce (soy)*

256 KN / 33.5 €

### BIFTEK SA SVJEŽIM ISTARSKIM TARTUFOM

*mokro odležani juneći file, glazirana mrkva, marinirani krumpirići, umak od tartufate i svježeg istarskog tartufa (soja)*

#### TENDERLOIN STEAK WITH FRESH

##### ISTRIAN TRUFFLE SAUCE

*wet-aged tenderloin steak, glazed carrot, marinated potatoes, tartufata sauce with fresh Istrian truffle (soy)*

268 KN / 35.5 €

### JANJEĆA KOLJENICA

*janjeća koljenica sporo kuhana 12 sati, demi-glace umak, pire od celera, mladi luk (celer, mlijeko, soja)*

#### SLOW COOKED LAMB SHANK

*lamb shank slow cooked for 12 hours, demi-glace sauce, celery root purée, spring onions (celery, milk, soy)*

184 KN / 24 €

### BIKOVI OBRAZI

*sporo kuhani bikovi obrazi u umaku od papra i naranče, uz pire od batata i klice (mlijeko, celer)*

#### OX CHEEKS

*slow cooked ox cheeks, peppercorn and orange sauce, sweet potato purée and sprouts (milk, celery)*

148 KN / 19.5 €

### PAČJA PRSA CHA-SIU

*pačja prsa marinirana u cha-siu marinadi, zapečeni kupus s jabukom i sotirane gljive (soja)*

#### CHA-SIU DUCK BREAST

*duck breast in cha-siu marinade, cabbage baked with apple, sautéed mushrooms (soy)*

144 KN / 19 €

### RIBLJI LONAC

*popara od filea morskog psa, jadranskih kozica i školjki, krumpir (riba, rakovi)*

#### FISHERMAN'S POT

*shark steak, adriatic prawns and clams stew, potatoes (fish, crustaceans)*

146 KN / 19,5 €

### JADRANSKA HAMA

*odrezak jadranske hame s julienne povrćem (riba)*

#### ADRIATIC MEAGRE FILLET

*Adriatic meagre fish fillet, julienne vegetables (fish)*

176 KN / 23 €

### FILE JADRANSKOG ROMBA

*file jadranskog romba s dinstanom lećom, salatam od komorača i majonezom od rikule (riba, gorušica, jaja)*

#### ADRIATIC FLOUNDER FISH FILLET

*Adriatic flounder fish fillet with sautéed lentils, fennel salad and arugula mayonnaise (fish, dijon, eggs)*

192 KN / 25,5 €

### HOBOTNICA

*krakovi hobotnice zapečeni na roštilju uz palentu, ragu od boba i komorača, romesco umak (gluten, orašasti plodovi, riba)*

#### OCTOPUS

*grilled octopus tentacles with polenta, fava beans and fennel ragù, romesco sauce (gluten, nuts, fish)*

196 KN / 26 €



## BURGERI BURGERS

### JUNEĆI BURGER

*bbq umak, crveni kupus, rajčica, sir cheddar, panceta, karamelizirani luk (gluten, mlijeko)*

### BEEF BURGER

*bbq sauce, red cabbage, tomatoes, cheddar cheese, bacon, caramelised onions (gluten, milk)*

98 KN / 13 €

### VEGE BURGER

*polpeta od suncokretovih sjemenki, guacamole od graška, rajčica, crveni kupus, karamelizirani luk (gluten)*

### VEGGIE BURGER

*sunflower seeds patty, pea guacamole, tomatoes, red cabbage, caramelised onions (gluten)*

92 KN / 12 €

## DODATNI PRILOZI EXTRAS

### POMFRIT FRENCH FRIES

24 KN / 3 €

### DOMAĆI MARINIRANI KRUMPIR

#### HOMEMADE MARINATED POTATOES

28 KN / 3.5 €

### POVRĆE IZ WOKA STIR FRY WOK VEGETABLES

37 KN / 5 €

### DOMAĆI KRUH HOMEMADE BREAD

*(gluten)*

16 KN / 2 €

### KRUSTINI CROSTINI

*(gluten)*

12 KN / 1.5 €

### MIJEŠANA ZELENA SALATA

#### SELECTION OF GREEN SALADS

32 KN / 4 €

### RIKULA S CHERRY RAJČICAMA

#### ARUGULA AND CHERRY TOMATO SALAD

38 KN / 5 €

## DESERTI DESERTS

### TART OD JABUKE S DOMAĆIM SLADOLEDOM OD VANILIJE

#### APPLE TART WITH HOMEMADE VANILLA ICE-CREAM

*(mlijeko, jaja, gluten, orašasti plodovi)*  
*(milk, eggs, gluten, nuts)*

42 KN / 5.5 €

### ČOKOLADNI LAVA CAKE S DOMAĆIM SLADOLEDOM OD VANILIJE

#### CHOCOLATE LAVA CAKE WITH HOMEMADE VANILLA ICE-CREAM

*(mlijeko, jaja, gluten, orašasti plodovi)*  
*(milk, eggs, gluten, nuts)*

42 KN / 5.5 €

### TIRAMISU

*(mlijeko, jaja, gluten)*  
*(milk, eggs, gluten)*

42 KN / 5.5 €

### BEZGLUTENSKI MOUSSE SA SVJEŽIM VOĆEM

#### GLUTEN-FREE MOUSSE WITH FRESH FRUITS

*(mlijeko, jaja)*  
*(milk, eggs)*

46 KN / 6 €

### DOMAĆI SLADOLED

#### HOMEMADE ICE CREAM *(mlijeko)*

*(milk)*

12 KN / 1.5 €



# VINSKA KARTA WINE LIST

## ŠAMPANJCI CHAMPAGNE

Moët & Chandon Brut Imperial  
0.75 — 890 kn / 117 €

## PJENUŠAVA VINA / HRVATSKA SPARKLING WINE / CROATIA

Tomac Extra Brut  
0.75 — 300 kn / 39.5 €

Šember Rose  
0.75 — 320 kn / 42 €

## PJENUŠAVA VINA / ITALIJA SPARKLING WINE / ITALY

Prosecco Villa Sandi  
0.15 — 52 kn / 7 €  
0.75 — 255 kn / 34 €

## BIJELA VINA / HRVATSKA WHITE WINE / CROATIA

### Dalmacija Dalmatia

Malvasija Dubrovačka Bratoš  
0.15 — 39 kn / 5 €  
0.75 — 185 kn / 24.5 €

Pošip Camino Toreta  
0.15 — 44 kn / 6 €  
0.75 — 210 kn / 27.5 €

Cuvée Miljas  
0.15 — 56 kn / 7.5 €  
0.75 — 270 kn / 35.5 €

Malvasija Tezoro Crvik  
0.75 — 245 kn / 32.5 €

Grk Miljas  
0.75 — 290 kn / 38.5 €

Pošip Korta Katarina  
0.75 — 340 kn / 45 €

## Istra i Hrvatsko Primorje Istria and Croatian Littoral

Malvazija Kabola  
0.75 — 235 kn / 31 €

## Kontinentalna Hrvatska Continental Croatia

Pinot Sivi Kovre  
0.75 — 230 kn / 30.5 €

Graševina Mitrovac Krauthaker  
0.75 — 225 kn / 30 €

Sauvignon Blanc Galić  
0.75 — 230 kn / 30.5 €

Chardonnay Buhač Sur lie  
0.75 — 230 / 30.5 €

## RUŽIČASTA VINA / HRVATSKA ROSÉ WINE / CROATIA

Rose Miljas  
0.15 — 40 kn / 5.5 €  
0.75 — 200 kn / 26.5 €

St. Heels Rose  
0.75 — 320 kn / 30.5 €

## CRVENA VINA / HRVATSKA RED WINE / CROATIA

### Dalmacija Dalmatia

Plavac Mato Vukas  
0.15 — 39 kn / 5 €  
0.75 — 190 kn / 25 €

Mali t Babić Testament  
0.15 — 39 kn / 5 €  
0.75 — 190 kn / 25 €

Merlot Negromant Crvik  
0.15 — 50 kn / 6.5 €  
0.75 — 240 kn / 31.5 €

Tribidrag Rizman  
0.75 — 295 kn / 39.5 €

Primus Rizman  
0.75 — 315 kn / 42 €

Postup Mare  
0.75 — 350 kn / 46 €

Dingač Kiridžija  
0.75 — 370 kn / 49 €

## Istra i Hrvatsko Primorje Istria and Croatian Littoral

Teran Kozlović  
0.75 — 260 kn / 34.5 €

## Kontinentalna Hrvatska Continental Croatia

Syrah Miraz  
0.75 — 250 kn / 33 €

Crni Pinot Galić  
0.75 — 270 kn / 35.5 €

## BIJELA VINA / BOSNA I HERCEGOVINA WHITE WINE / BOSNIA AND HERZEGOVINA

Žilavka Nuić Selekcija  
0.75 — 230 / 30.5 €

## CRNA VINA / BOSNA I HERCEGOVINA RED WINE / BOSNIA AND HERZEGOVINA

Cabernet Sauvignon Nuić  
0.75 — 220 kn / 29 €

## DESERTNO VINO DESSERT WINE

Lagradi Muškat Žuti  
0.10 — 50 kn / 6.5 €

Esperia 7 d.o.o. / Iva Vojnovića 7a, 20000 Dubrovnik

Cijene su izražene u kunama i uključuju PDV. Zabranjeno je točenje alkohola mladima od 18 godina. Knjiga žalbe nalazi se na baru.

Prices are stated in Croatian kuna and include taxes. We do not serve alcohol to customers under 18 years of age. The complaints book is available at the bar.