



Tapas za dijeljenje. Preporučujemo 2–3 jela po osobi.

NAŠEOMILJENO.

Patatas Bravas (prženi krumpir, bravas umak, aioli – sve domaće)	7.00
Gambas na Češnjaku (kozice, češnjak, čili, luk, maslinovo ulje, tostirana focaccia)	13.00
Tatar od Tune (citrusni preljev, paljeni mladi luk, bademi, masline, aioli od češnjaka, crostini)	14.00
Arancini od Crnog Rižota (sipa, riža, kozji sir, aioli)	7.40

HLADNA PREDJELA.

Marinirane Masline (Kalamata i Manzanilla masline)	4.00
Meki Kozji Sir (orasi, med, timijan)	7.20
Marinirane Inćune (inćuni s otoka Kali, domaće začinsko ulje)	4.00
Tri Namaza s Domaćim Pita Kruhom (hummus, tzatziki, tirokafteri, domaći pita kruh)	8.50
Pašteta od Pileće Jetre (port, Madeira, maslinovo ulje, cvijet soli, crostini)	9.00
Mediterranska Plata (pršut, španjolski sir, masline, suhe smokve, orasi, pita)	17.50

IZ MORA.

Ceviche od Brancina (jadranski brancin, leche de tigre, limeta, čili, prženi gyoza chips)	14.00
Kroketi od Bakalara (bešamel, kopar, vlasac)	7.40
Punjene Lignjice na Žaru (rižoto od lignji, kulen salsa roja, rajčica, peršin)	11.00
Fish Tacos (2 komada, riba u tempuri, kupus salata, pico de gallo, krema od avokada)	13.00

SROŠTILJA.

Mavarski Pileći Ražnjići (3 komada, ras el hanout začini, glazura od naranče, mladi luk)	9.00
Pinčo Kofte (3 komada, junetina i svinjetina, turski začini, salata od luka, tzatziki)	10.50
Carsko Meso (soja demi-glace, salata od komorača)	9.50
Govedi Obrazi (sous vide 8 sati, asado negro umak, palenta)	12.00

VEGETERIJANSKI.

Pečeni Patlidžan (tučena feta, hrskavi čili i češnjak, pržena ljutika, menta, peršin, limun)	8.00
Setas (miješane gljive, žumanjak, šeri)	8.00
Zapečeni Radić (burrata, pesto, mrvica sira, preljev od meda i češnjaka)	9.10

SLATKO.

Churros (Belgian Callebaut chocolate ganache)	8.00
Basque Cheesecake (creamy crustless cheesecake, caramelized)	8.00
Čokoladni Toffee Mousse (prženi lješnjaci, ulje od timijana, toffee)	7.00

Dodatni kruh – 1.00 / **Dodatna pita kruh** – 2.50

Za informacije o prisutnosti alergena i/ili tvari koje izazivaju netoleranciju u jelima iz naše ponude, molimo obratite se našem osoblju.



tapas.



Designed for sharing. We recommend 2–3 dishes per person.

HOUSE FAVORITES.

Patatas Bravas (hand-cut potatoes, house-made bravas sauce, aioli)	7.00
Gambas al Ajillo (shrimp, chili, garlic, olive oil, toasted focaccia)	13.00
Tuna Tartare (citrus dressing, green onion, almonds, olives, garlic aioli, crostini)	14.00
Black Risotto Arancini (cuttlefish, arborio rice, goat cheese, aioli)	7.40

CHEESE, CURED & COLD.

Marinated Olives (Kalamata & Manzanilla olives)	4.00
Soft Goat Cheese (walnuts, honey, thyme)	7.20
Marinated Anchovies (anchovies from Kali Island, house-made herb oil)	4.00
Trio of Dips + Homemade Pita (hummus, tirokafteri, tzatziki, pita bread)	8.50
Port & Madeira Pâté (chicken liver, port and Madeira reduction, olive oil, crostini)	9.00
Mediterranean Sharing Plate (prosciutto, cheese, olives, dried figs, walnuts, pita bread)	17.50

FROM THE SEA.

Peruvian Ceviche (Adriatic sea bass, leche de tigre, lime, chili, fried gyoza chips)	14.00
Cod Croquettes (béchamel, dill, chives)	7.40
Grilled Stuffed Squid (risotto-filled squid, kulen salsa roja, tomato, parsley)	11.00
Fish Tacos (2 tacos, tempura fish, cabbage salad, pico de gallo, avocado cream)	13.00

FROM THE GRILL.

Moorish Chicken Skewers (3 skewers, ras el hanout spices, orange glaze, green onion)	9.00
Pinčo Kofte (3 kofte, beef & pork, Turkish spices, onion salad, tzatziki)	10.50
Pork Belly (slow cooked, soy demi-glaze, fennel salad)	9.50
Slow-Cooked Beef Cheeks (sous vide 8 hours, polenta, asado negro sauce)	12.00

FROM THE GARDEN.

Roasted Eggplant (whipped feta, garlic chili crisp, fried shallots, mint, parsley, lemon)	8.00
Setas (mixed mushrooms, egg yolk, sherry)	8.00
Charred Radicchio (burrata, pesto, cheese crumble, honey and garlic dressing)	9.10

SWEET TREATS.

Churros (Belgian Callebaut chocolate ganache)	8.00
Basque Cheesecake (creamy crustless cheesecake, caramelized)	8.00
Chocolate Toffee Mousse (roasted hazelnuts, thyme oil, toffee)	7.00

Extra bread – 1.00 / **Extra pita bread** – 2.50

For information about the presence of allergens and/or substances that cause intolerance in the dishes we offer, please contact our staff.



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