



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



NAŠE OMILJENO

Patatas Bravas (prženi krumpir, bravas umak, aioli – sve domaće)	7.00
Gambas na Češnjaku (kozice, češnjak, čili, maslinovo ulje, tostirana focaccia)	13.00
Plata Raznih Kroketa (3 komada od svake vrste: 'nduja · bakalar · pršut i sir)	19.50
Govedi Obrazi (sous vide 8 sati, asado negro umak, palenta)	12.00
Tartar od Bifteka (juneći file, kapari, inćuni, kiseli krastavci, senf, crostini)	16.00

HLADNA PREDJELA

Marinirane Masline (Kalamata i Manzanilla masline)	4.00
Meki Kozji Sir (orasi, med, timijan)	7.20
Marinirane Inćune (inćuni iz Kali, domaće začinsko ulje)	4.00
Tri Namaza s Pita Kruhom (hummus, tzatziki, tirokafteri, pita kruh)	9.00
Mediteranska Plata (pršut, španjolski sir, masline, suhe smokve, orasi, pita)	18.00

IZ MORA

Tatar od Tune (citrusni, mladi luk, tostirani bademi, zelene masline, aioli, crostini)	14.00
Arancini od Crnog Rižota (sipa, riža, kozji sir, aioli)	7.40
Fish Tacos (2 komada, riba u tempuri, kupus, pico de gallo, krema od avokada)	13.00

KROKETI

Kroketi od 'Nduje (bešamel, 'nduja, kulen, paprika)	7.40
Kroketi od Bakalara (bešamel, svježi bakalar, kopar, vlasac)	7.40
Kroketi od Pršuta i Sira (bešamel, pršut, sir)	7.40

IZ TAVE

Mavarski Pileći Ražnjići (ras el hanout začini, glazura od naranče, mladi luk)	9.40
Pinčo Kofte (3 komada, junetina i svinjetina, turski začini, salata od luka, tzatziki)	10.50
Carsko Meso (soja demi-glance, salata od komorača)	9.50
Zapečeni Radić (burrata, pesto, mrvica sira, preljev od meda i češnjaka)	9.10

DESERTI

Churros (ganache od belgijske Callebaut čokolade)	8.00
Basque Cheesecake (kremasti cheesecake, bez kore, karameliziran)	8.00

Dodatni kruh – (1.00) 1.00 / **Dodatna pita kruh** – (3.00) 3.00

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
Mixed Croquette Platter (3 pieces of each variety: 'nduja · cod · prosciutto & cheese)	19.50
Slow-Cooked Beef Cheeks (sous vide 8 hours, polenta, asado negro sauce)	12.00
Beef Tartare (beef fillet, capers, anchovies, pickles, mustard, crostini)	16.00

CHEESE, CURED & COLD

Marinated Olives (Kalamata & Manzanilla olives)	4.00
Soft Goat Cheese (walnuts, honey, thyme)	7.20
Marinated Anchovies (anchovies from Kali, house-made herb oil)	4.00
Trio of Dips + Homemade Pita (hummus, tirokafteri, tzatziki, pita bread)	9.00
Mediterranean Sharing Plate (prosciutto, Spanish cheese, olives, figs, walnuts, pita bread)	18.00

FROM THE SEA

Tuna Tartare (tuna, citrus, green onion, toasted almonds, olives, garlic aioli, crostini)	14.00
Black Risotto Arancini (cuttlefish, arborio rice, goat cheese, aioli)	7.40
Fish Tacos (2 tacos, tempura fish, cabbage salad, pico de gallo, avocado cream)	13.00

CROQUETTES

Nduja Croquettes ('nduja, béchamel, kulen, paprika)	7.40
Cod Croquettes (fresh cod, béchamel, dill, chives)	7.40
Prosciutto & Cheese Croquettes (prosciutto, cheese, béchamel)	7.40

FROM THE PAN

Moorish Chicken Skewers (ras el hanout-spiced chicken, orange glaze, green onion)	9.40
Pinco Kofte (3 kofte, beef & pork, Turkish spices, onion salad, tzatziki)	10.50
Pork Belly (slow cooked, soy demi-glaze, fennel salad)	9.50
Charred Radicchio (burrata, pesto, cheese crumble, honey and garlic dressing)	9.10

SOMETHING SWEET

Churros (Belgian Callebaut chocolate ganache)	8.00
Basque Cheesecake (creamy crustless cheesecake, caramelized)	8.00

Extra bread – 1.00 / Extra pita bread – 3.00

tapas.