

juhe po domaćem receptu soups according to a homemade recipe

- ∴ **GOVEĐA JUHA** (A,C,I,T,R,V) € 6
lagana i ukusna juha sa svježim peršinom, domaćim rezancima i povrćem
- ∴ **BEEF SOUP**
light and flavorful soup with fresh parsley, homemade noodles and vegetables
- ∴ **KREM JUHA OD RAJČICE** (A,R,V,I) € 6
baršunasta juha od zrelih rajčica s krutonima, maslinovim uljem i aromatičnim začinskim biljem
- ∴ **CREAMY TOMATO SOUP**
silky soup made from ripe tomatoes with croutons, olive oil and aromatic herbs
- ∴ **DALMATINSKA RIBLJA JUHA** (D,I,V) € 7
lagana i aromatična juha od svježe jadranske ribe, maslinovo ulje, češnjak, rajčica i peršin
- ∴ **DALMATIAN FISH SOUP**
light and aromatic soup with fresh Adriatic fish, olive oil, garlic, tomatoes and parsley

predjela starter



- ∴ **ANGUS CARPACCIO** (G,T,J) € 16
tanko rezano meso s Grana Padano sirom, kremasti umak, Dijon senf u zrnu, domaće maslinovo ulje, vlasac i komorač
with Grana Padano, creamy sauce, Dijon mustard seeds, locally produced olive oil, chives and fennel
- ∴ **DALMATINSKA SELEKCIJA** (A,G,H,R,T) € 9
lokalni pršut, panceta, domaća dimljena kobasica, ovčji sir, masline i hrskavi grisini
- ∴ **DALMATIAN SELECTION**
local prosciutto, pancetta, homemade smoked sausage, sheep cheese, olives and crispy grissini
- ∴ **TARTAR OD TUNE** (D,F) € 15
svježa jadranska tuna s maslinovim uljem, kremom od avokada i blagim citrusnim notama
- ∴ **TUNA TARTAR**
fresh Adriatic tuna with olive oil, avocado cream and delicate citrus notes
- ∴ **BURRATA & RAJČICA** (A,G,R) € 11
zrele rajčice s kremastom burratom, maslinovo ulje, krema od bosiljka i grisini
- ∴ **BURRATA & TOMATOES**
ripe tomatoes with creamy burrata, olive oil, basil cream and grissini

salate i soul food salads & soulfood



- ∴ **SEA POKE BOWL** (C,D,F,K,N,V) € 17
- ∴ sushi riža s mariniranim svježim lososom, mango, avokado, ukiseljeni luk, wakame, sriracha mayo i sezam
- ∴ sushi rice with marinated fresh salmon, mango, avocado, pickled onions, wakame, sriracha mayo and sesame

- ∴ **BIKINI BOWL** (F,K,N,O,V) € 13
- ∴ sushi riža s mariniranim dimljenim tofuom, mango, avokado, ukiseljeni luk, wakame, slatko-ljuti umak i sezam
- ∴ sushi rice with marinated smoked tofu, mango, avocado, pickled onions, wakame, sweet-spicy sauce and sesame

- ∴ **LJETNA SALATA** (G,R,V,Q) € 11
- ∴ rajčica, krastavac, žuta i crvena paprika, kremasti feta sir, mladi luk, slatka dinja, tostirane sjemenke i dressing od limuna i maslinovog ulja
- ∴ **SUMMER SALAD**
- ∴ tomatoes, cucumber, yellow and red peppers, creamy feta, spring onions, sweet melon, toasted seeds and lemon olive oil dressing

- ∴ **FALKENSTEINER CAESAR SALATA** (A,C,D,G,U,R) € 15.50
- ∴ piletina, hrskava romana salata, dalmatinska panceta, krutoni, Parmigiano Reggiano, Caesar dresing, maslinovo ulje i limun
- ∴ **FALKENSTEINER CAESAR SALAD**
- ∴ chicken, crisp romaine lettuce, Dalmatian pancetta, croutons, Parmigiano Reggiano, Caesar dressing, olive oil and lemon

domaće pašte & rižoto

Ručno rađeno po tradicionalnoj recepturi

homemade pasta & risotto

handmade according to traditional recipe



- ∴ **PLJUKANCI "NONA" S BIFTEKOM** (A,G,W) € 19
∴ svježa domaća tjestenina s odabranom mješavinom šumskih gljiva, kremasti umak,
∴ crni tartuf i Grana Padano
- ∴ **PLJUKANCI "NONA" WITH BEEF TENDERLOIN**
∴ Istrian specialty, fresh homemade pasta with wild mushrooms, creamy sauce, black
∴ truffle and Grana Padano
- ∴ **DOMAĆE TAGLIATELLE ALLE VONGOLE** (A,C,D,G,R,L,W) € 16
∴ svježa domaća tjestenina s vongolama, češnjak, sušene rajčice, bijelo vino, Grana Padano
∴ i peršin
- ∴ **HOMEMADE TAGLIATELLE ALLE VONGOLE**
∴ fresh homemade pasta with vongole, garlic, sun-dried tomatoes, white wine, Grana Padano
∴ and parsley
- ∴ **PLJUKANCI ARRABIATA** (A,G,R,V,W) € 13
∴ svježa domaća tjestenina s češnjakom, kremastim umakom od rajčice, chili, Grana Padano
∴ i bosiljak
∴ Istrian specialty, fresh homemade pasta with garlic, creamy tomato sauce, chili, Grana Padano
∴ and basil
- ∴ **TAGLIATELLE & LOSOS** (A,C,D,G,R,Z) € 19
∴ svježa domaća tjestenina s lososom, češnjak, bijelo vino, baby špinat, cherry rajčice
∴ i Grana Padano
- ∴ **TAGLIATELLE & SALMON**
∴ fresh homemade tagliatelle with salmon, garlic, white wine, baby spinach, cherry tomatoes
∴ and Grana Padano
- ∴ **RIŽOTO S KOZICAMA & ČIPSOM OD PARMEZANA** (B,G,I,R,V,W) € 17
∴ kremasti rižoto s kozicama, češnjak, bijelo vino, Grana Padano i peršin
- ∴ **RISOTTO WITH PRAWNS & PARMESAN CHIPS**
∴ creamy risotto with prawns, garlic, white wine, Grana Padano and parsley

meso & riba meat & fish



- ∴ **ĆEVAPI** (A,G,R,V,T) € 17.50
tradicionalno pripremljeni uz ajvar, domaći kajmak, lepinju i luk
traditionally prepared with ajvar, homemade kajmak, flatbread and onions
- ∴ **BBQ BURGER** (A,G,K,R,T,V) € 17
brioche pecivo sa 100% govedim mesom, topljeni sir, salata, marmelada od luka, kiseli krastavci, BBQ umak i pomfrit
brioche bun with 100% beef, melted cheese, lettuce, onion marmalade, pickles, BBQ sauce and fries
- ∴ **MARINIRANI PILEĆI FILE** (C,G,J,R,U) € 19
sočan pileći file s roštilja, pomfrit
- ∴ **MARINATED CHICKEN FILLET**
aromatically marinated, juicy grilled, served with French fries
- ∴ **DAGNJE NA BUZARU** (A,L,R,V,W) € 18
dagnje s tostiranim aromatičnim kruhom, češnjak, bijelo vino, peršin i limun
- ∴ **MUSSELS BUZARA**
mussels with toasted aromatic bread, garlic, white wine broth, parsley and lemon
- ∴ **ŠKAMPI NA BUZARU** (A,B,C,I,R,V,W) € 27
tagliatelle sa škampima, češnjak, bijelo vino, umak od rajčice, peršin i maslinovo ulje
- ∴ **SCAMPI BUZARA**
tagliatelle with scampi, garlic, white wine broth, tomato sauce, parsley and olive oil
- ∴ **PRŽENI KOLUTIĆI LIGNJI** (A,C,R) € 24
zlatno pržene jadranske lignje s tartar umakom, pomfrit i limun
- ∴ **FRIED CALAMARI RINGS**
golden fried calamari with tartar sauce, fries and lemon
- ∴ **GRILANA ORADA „DALMATICA“** (D,R,Z) € 25
file jadranske orade, krumpir, špinat, cherry rajčice, češnjak & dašak limuna
- ∴ **GRILLED SEA BREAM “DALMATICA”**
Adriatic sea bream fillet, potato, spinach, cherry tomatoes, garlic & a hint of lemon

vegetarijansko vegetarian



- ∴ **POHANI CAMEMBERT** (A,C,G,R) € 14.50
hrskavi camembert s marmeladom od smokava i zlatno pečenim krumpirom
- ∴ **BREADED CAMEMBERT**
crispy camembert with fig jam and golden roasted potatoes
- ∴ **GRILANI HALLOUMI NA ŠTAPIĆU** (G,I,K,N,R,Q,) € 15.50
halloumi s roštilja uz chimichurri umak i umak od gljiva s redukcijom grožđa
- ∴ **GRILLED HALLOUMI SKEWER**
grilled halloumi with chimichurri sauce and mushroom sauce with grape reduction

za djecu – mini chef meni for kids – mini chef menu

- ∴ **DONALD DUCK - CHICKEN FINGERS** (A,C,R,U) € 9
hrskavi pileći štapići s pomfritom, kečap i majoneza
crispy chicken strips with fries, ketchup and mayonnaise
- ∴ **MICKEY MOUSE** (A,C,I,R,V,T) € 9
mala tjestenina s blagim umakom bolognese
small pasta with mild bolognese sauce
- ∴ **FRANK & FRIES** (C,G,R) € 7.50
hrenovke s hrskavim pomfritom, kečap i majoneza
sausages with crispy fries, ketchup and mayonnaise

deserti desserts



⋮ LAVA CAKE (A,C,G,H)	€ 7
⋮ PANNA COTTA (G,Q)	€ 6
⋮ CANNOLI SICILIANI (A,G,H) Punjeno ricottom i pistacijama / filled with Ricotta and pistachio	€ 5
⋮ KOKOS KOLAČ (A,G,H) COCONUT CAKE	€ 7
⋮ CHEESECAKE (A,C,G)	€ 7
⋮ CRUMBLE OD PISTACIJA (A,G,H) PISTACHIO CRUMBLE	€ 7
⋮ FERRERO ROCHER ČOKO KOLAČ (A,G,H) FERRERO ROCHER CHOCOLATE CAKE	€ 7

pizza

Sve pizze s domaćim umakom od rajčice, fior di latte sirom i začinskim biljem iz našeg vrta, tijesto odležava 48 sati

Alle Pizzen mit hausgemachter Tomatensauce, Fior di Latte und Kräutern aus unserem Garten, Teigruhe 48 Stunden



∴ MARGHERITA (A,G,R)	€ 11.50
∴ klasik s rajčicom, mozzarellom i bosiljkom	
∴ the classic with tomato, mozzarella and basil	
∴ CAPRICCIOSA (A,G,R,W)	€ 13.50
∴ lokalna šunka sa svježim gljivama	
∴ local ham with fresh mushrooms	
∴ SALAMI (A,G,R,T,W)	€ 14
∴ klasična salama punog okusa	
∴ classic salami with full flavor	
∴ PRIMAVERA (A,G,R)	€ 12
∴ žuta i crvena paprika, tikvica, gljive i kukuruz	
∴ yellow and red peppers, zucchini, mushrooms and corn	
∴ AL TONNO (A,D,G,R,V)	€ 15
∴ svježa tuna, inćuni, luk i origano	
∴ fresh tuna, anchovies, onion and oregano	
∴ HELLS BELLS (A,G,R,T,W)	€ 15
∴ lokalna ljuta kobasica, jalapeño, kukuruz, ljuti umak i origano	
∴ local spicy sausage, jalapeño, corn, spicy sauce and oregano	
∴ MORTADELLA & BURRATA (A,G,H)	€ 18
∴ krema od bosiljka, mortadela, pistacije, burrata i svježi bosiljak	
∴ basil cream, mortadella, pistachios, burrata and fresh basil	
∴ PROSCIUTTO (A,G,R,T)	€ 16
∴ dalmatinski pršut, rukola, cherry rajčice, bosiljak i Grana Padano	
∴ Dalmatian prosciutto, arugula, cherry tomatoes, basil, and Grana Padano	

• CAMPO° Grill –
• svakodnevno od 17 h
• daily from 5 pm

CAMPO°
restaurant

riba i plodovi mora s roštilja

S našeg novog outdoor roštilja – savršeno srednje pečeni steakovi i riba, začinjani finom morskom soli iz Nina i svježe mljevenim paprom

fish & seafood from the grill

From our new outdoor grill – perfectly medium grilled steaks and fish, finished with fine sea salt from Nin and freshly ground pepper

63°
THE SWEET
SPOT FOR
SEAFOOD



• **DNEVNI ULOV** (po 100 g)
• **DAILY CATCH** (per 100 g)

• **SVJEŽA RIBA I KATEGORIJA (D)** € 8.50
• zubatac, škarpina i kovač

• **FRESH FISH CATEGORY I**
• dentex fish, scorpionfish and John Dory

• **SVJEŽA RIBA II KATEGORIJA (D)** € 6.5
• brancin, orada i arbun

• **FRESH FISH CATEGORY II**
• sea bass, gilthead bream and red mullet

• **GRILANE JADRANSKE LIGNJE (L)** € 23

• klasični mediteranski stil s češnjakom, peršinom, limunom i mediteranskim biljem

• **GRILLED ADRIATIC SQUID**

• classic Mediterranean style with garlic, parsley, lemon and Mediterranean herbs

• **GRILANE KOZICE (B)** € 15

• lagano grilane i poslužene s limunom

• **GRILLED PRAWNS**

• lightly grilled and served with lemon

• **ADRIA TUNA STEAK (D,W)** € 23

• savršeno grilana tuna s daškom limuna i maslinovog ulja, uz umak od bijelog vina

• perfectly grilled tuna with a hint of lemon and olive oil, served with a white wine dip

• **LOSOS STEAK (D,W)** € 23

• nježno grilani losos s limunom, maslinovim uljem i mediteranskim začinskim biljem,

uz umak od bijelog vina

• **SALMON STEAK**

• tenderly grilled salmon with lemon, olive oil and Mediterranean herbs, served with a white wine dip

• **PLATA RIBE (ZA 2 OSOBE) (B,D,L,)** € 52

• orada, škampi, lignje, dagnje, tuna, češnjak i limun

• **FISH PLATTER (FOR 2 PERSONS)**

• gilthead bream, scampi, squid, mussels, tuna, garlic and lemon

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: svakodnevno od 17 h
: daily from 5 pm

CAMPO°
restaurant

odresci & specijaliteti s roštilja steaks & grill classics

55°
STEAK
MEDIUM
RARE



- RUMP STEAK (250G)** (G,T) € 22
BBQ umak, chimichuri umak
grilled rump steak with BBQ sauce and chimichurri
- FILET STEAK (250G)** (G,T) € 32
Najmekši komad govedine, sočan rez, BBQ umak, chimichurri umak
the most tender cut of beef, a juicy cut, BBQ sauce, chimichurri sauce
- PUNJENA VJEŠALICA S SIROM** (G) € 18
Svinjski lungić umotan u slaninu punjen s sirom, umak od pečenih paprika
- PORK FILLET WRAPPED IN BACON**
savory, filled with cheese, served with grilled pepper sauce
- TELEĆI KOTLET** (G) € 25
Klasični stil, BBQ umak, chimichuri umak
- VEAL CHOP**
classically grilled with BBQ sauce and chimichurri
- GURMANSKA PLJESKAVICA** (G,T,V) € 17
Pikantna punjena pljeskavica s sirom, domaći kajmak
- GOURMET PLJESKAVICA**
spicy stuffed pljeskavica with cheese and homemade kajmak
- LONG CHILI ČEVAP** (A,G,T) € 16
Pikantan sočan čevap, domaća lepinja i umak od pečenih paprika
spicy and juicy čevap, homemade flatbread and roasted pepper sauce
- CAMPO° SALSICCIA XL** (T,J) € 17 / 34
50 cm čistog užitka s roštilja – lokalno proizvedena, sočna i aromatična, poslužena s regionalnim senfom / također savršena za dijeljenje kao predjelo za dvije osobe / **XXL (2 x 50 cm) za dvije osobe** / kao predjelo za četiri osobe
50 cm of pure grill enjoyment – locally produced, juicy and full of flavour, served with regional mustard / also perfect for sharing as a starter for 2 / **XXL (2 x 50 cm) for two persons** / or as a starter for four person
- BBQ MESNA PLATA (ZA 2 OSOBE)** (A,G,T,V) € 38
Čevapi, pljeskavica, punjena vješalica, pileći marinirani zabatak, ajvar, domaći kajmak, luk
- BBQ MEAT PLATTER (FOR 2 PERSONS)**
Čevapi, pljeskavica, stuffed pork tenderloin, marinated chicken, ajvar, kajmak and onions

• CAMPO° Grill –
• svakodnevno od 17 h
• daily from 5 pm

CAMPO°
restaurant

prilozi po izboru sides of your choice



• POMFRIT	€ 5
• FRENCH FRIES	
• ROSTI KRUMPIR	€ 5
• ROASTED POTATOES	
• GRAH ZAPEČEN SA SIROM (G,M,V)	€ 6
• BAKED BEANS WITH CHEESE	
• GRILANO POVRĆE (JULIENNE)	€ 5
• GRILLED VEGETABLES (JULIENNE)	
• KREMASTA BLITVA S KRUMPIROM (DALMATINSKI KLASIK) (G)	€ 5
• CREAMY SWISS CHARD WITH POTATOES (DALMATIAN CLASSIC)	
• KROMPIR NA KAMPERSKI NAČIN (SA ROŠTILJA OD 17H)	€ 4
• CAMPFIRE POTATOES (FROM THE GRILL, FROM 5 P.M.)	
• MJEŠAVINA ŠUMSKIH GLJIVA (G)	€ 6
• MIXED WILD MUSHROOMS	
• LEPINJA (A)	€ 3
• FLATBREAD	
• UMAK OD GRILANIH CRVENIH PAPRIKA (G)	€ 5
• ROASTED RED PEPPER SAUCE	



signature

• HUGO SPRITZ	€ 9
• APEROL SPRITZ	€ 9
• AMORE	€ 10.20
• Falkensteiner Gin by Rick, marmelada od naranče, Römerquelle lemon grass, narančin bitter	
• Falkensteiner Gin by Rick, Orange marmelade, Römerquelle lemon grass, Orange bitter	
• MISS HONEY	€ 10
• Gin, bazga, limeta, Cherry blossom tonik	
• Gin, Elderflower, Lime, Cherry blossom tonic	
• TROPICAL JOY	€ 10
• Vodka s limetom, mango liker, limeta, marakuja, sok od ananasa	
• Vodka Lime, Mango liquor, Lime, Passion fruit, pineapple juice	

bijelo vino na čaše ^{0.1l}
white wine by the glass ^{0.1l}



- **ZLATNA ŽLAHTINA VRBNIČKA** € 4.70
 - Vinarija: PZ Vrbnik / Regija: Kvarner, Hrvatska
 - Savršeno uz: morske plodove i janjetinu
 - Variety: Žlahtina / Winery: PZ Vrbnik / Region: Kvarner, Croatia
 - Perfect with: seafood and lamb
- **MALVAZIJA ISTARSKA, DEKLIĆ** € 5.10
 - Vinarija: Vina Deklić / Regija: Vižinada, Istra, Hrvatska
 - Savršeno uz: ribu, morske plodove i bijelo meso
 - Variety: Istrian Malvazija / Winery: Vina Deklić / Region: Vižinada, Istria, Croatia
 - Perfect with: fish, seafood and white meat
- **POŠIP, DEGARRA** € 5.10
 - Vinarija: Degarra / Regija: Sjeverna Dalmacija, Hrvatska
 - Savršeno uz: bijelo meso, salate i tjesteninu s plodovima mora
 - Variety: Pošip / Winery: Degarra / Region: Northern Dalmatia, Croatia
 - Perfect with: white meat, salads and seafood pasta
- **SAUVIGNON BLANC, GALIĆ** € 5.30
 - Vinarija: Galić / Regija: Slavonija, Hrvatska
 - Savršeno uz: bijelo meso i povrtna jela
 - Winery: Galić / Region: Slavonia, Croatia
 - Perfect with: white meat and vegetable dishes
- **CHARDONNAY, VELEBNA** € 5.60
 - Vinarija: Velebna / Regija: Dalmacija, Hrvatska
 - Savršeno uz: svinjetinu, školjke i povrtna jela
 - Winery: Velebna / Region: Dalmatia, Croatia
 - Perfect with: pork, shellfish and vegetable dishes

la vie en rosé



- **ROSÉ, VELEBNA** 0,1L / 0,75L
- Sorta: Plavina – Grenache / Vinarija: Velebna / Regija: Sjeverna Dalmacija, Hrvatska
- Savršeno za: savršen početak fantastične večeri
- Variety: Plavina – Grenache / Winery: Velebna / Region: Northern Dalmatia, Croatia
- Perfect for: starting a fantastic evening

€ 5.80 / 40

pjenušci bubbles



- **MIONETTO PROSECCO** 0,1L / 0,75L
- U mirisu zlatna jabuka, na nepcu sočno i aromatično s notama zlatne jabuke, bijele breskve i meda / Savršeno uz: aperitiv, predjela, rižota, tjesteninu i ribu
- On the nose, ripe golden apple; on the palate, juicy and aromatic with notes of golden apple, white peach, and a hint of honey. / Perfect as an aperitif and with starters, risotto, pasta and fish
- **CHAMPAGNE MUMM GRAND CORDON BRUT** 0,75L
- Pjenušavi šampanjac zlatno-žute boje s obiljem finih i elegantnih mjehurića
- Savršeno za: uživanje u zalasku sunca s prijateljima
- A sparkling golden yellow champagne with an abundance of fine and elegant bubbles.
- Perfect with: enjoying the sunset with your friends.

€ 5.90 / 42

€ 110

crno vino na čaše ^{0.1l}
red wine by the glass ^{0.1l}



- **CUVÉE TOMISLAV, ŠKAULJ** € 5.20
 - Vinarija: Škaulj / Regija: Zadar, Hrvatska
 - Savršeno uz: steak, janjetinu, zrele i tvrde sireve
 - Winery: Škaulj / Region: Zadar, Croatia
 - Perfect with: beef, lamb, mature and hard cheese
- **MERLOT, KORLAT** € 6
 - Vinarija: Korlat / Regija: Benkovac-Stankovci, Hrvatska
 - Savršeno uz: steak, tunu i ribu s grilla
 - Variety: Organic Merlot / Winery: Korlat / Region: Benkovac-Stankovci, Croatia
 - Perfect with: steaks, tuna and grilled fish
- **SHIRAZ, VELEBNA** € 5.60
 - Vinarija: Velebna / Regija: Sjeverna Dalmacija, Hrvatska
 - Savršeno uz: steak i specijalitete s grilla
 - Variety: Shiraz / Winery: Velebna / Region: Northern Dalmatia, Croatia
 - Perfect with: grilled and spicy red meat
- **CABERNET SAUVIGNON, KORLAT** € 6
 - Vinarija: Korlat / Regija: Benkovac-Stankovci, Hrvatska
 - Savršeno uz: tvrde sireve, tjesteninu i meso
 - Variety: Cabernet Sauvignon / Winery: Korlat / Region: Benkovac-Stankovci, Croatia
 - Perfect with: hard cheese, hearty pasta and beef
- **BABIĆ, TESTAMENT** € 5.60
 - Vinarija: Testament / Regija: Sjeverna Dalmacija, Hrvatska
 - Savršeno uz: crveno meso, specijalitete s grilla i tvrde sireve
 - Variety: Organic Babić / Winery: Testament / Region: Northern Dalmatia, Croatia
 - Perfect with: red meat and hard cheese

voda water



• RÖMERQUELLE NEGAZIRANA 0,33l / 0,75l	€ 2.70 / 5.20
• RÖMERQUELLE STILL WATER	
• RÖMERQUELLE GAZIRANA 0,33l / 0,75l	€ 2.70 / 5.20
• RÖMERQUELLE SPARKLING WATER	
• SAN PELLEGRINO 0,25l / 0,75l	€ 3.50 / 6
• ACQUA PANNA 0,25l / 0,75l	€ 3.50 / 6
• RÖMERQUELLE LEMON GRASS 0,33l	€ 2.90

sokovi juices

• JABUKA	€ 3.60
• APPLE	
• NARANČA	€ 3.60
• ORANGE	
• BOROVNICA	€ 3.60
• BLUEBERRY	
• MARASKA AMARENA	€ 3.60
• CHERRY	
• MARELICA	€ 3.60
• APRICOT	
• JAGODA	€ 3.60
• STRAWBERRY	
• CEDEVITA LIMUN	€ 3
• CEDEVITA LEMON	
• CEDEVITA NARANČA	€ 3
• CEDEVITA ORANGE	
• ŠPRICER OD JABUKE 0,5l	€ 4.80
• APPLE SPRITZER	

bezalkoholna pića non-alcoholics

• COCA COLA	€ 3.50
• COCA COLA ZERO	€ 3.50
• FANTA	€ 3.50
• SPRITE	€ 3.50
• SCHWEPES TONIC	€ 3.50
• SCHWEPES BITTER LEMON	€ 3.50
• THOMAS HENRY TONIC	€ 4.50
• THOMAS HENRY GINGER BEER	€ 4.50
• THOMAS HENRY CHERRY BLOSSOM TONIC	€ 4.50
• 1724 TONIC WATER	€ 6.60
• FEVER TREE TONIC WATER	€ 5.80
• RED BULL	€ 4.90
• Blue, Sugarfree, Watermelon, Strawberry-Apricot	
• LEDENI ČAJ 0,3l	€ 3.80
• HOMEMADE ICED TEA	
• LIMUNADA 0,2l	€ 3.80
• FRESH LEMONADE	
• CIJEĐENA NARANČA 0,2l	€ 4.20
• FRESH ORANGE JUICE	

pivo
beer



• KARLOVAČKO TOČENO 0,3l • DRAFT BEER	€ 4
• KARLOVAČKO TOČENO 0,5l • DRAFT BEER	€ 5.30
• KARLOVAČKO 0,33l	€ 3.70
• HEINEKEN 0,33l	€ 4.10
• KARLOVAČKO RADLER 0,5l	€ 4.20
• KARLOVAČKO CRNO 0,5l • DARK BEER	€ 4.20
• ERDINGER PŠENIČNO 0,5l • WHEAT BEER	€ 5.30
• SOL 0,33l	€ 4.90
• LEFFE BLOND 0,33l	€ 4.80
• SOMERSBY APPLE CIDER 0,33l	€ 4.20
• HEINEKEN 0.0% 0,33l	€ 4.20

local craft beer by Falkensteiner

• BRLOG PLAVUŠA • BLONDE ALE	€ 5
• BRLOG ZADRANKA • PILSNER	€ 5
• BRLOG NEPOSLUŠNA • RED ALE	€ 5



smoothies

- **YELLOW** 0,3l € 5.50
• Ananas, mango, banana
• pineapple, mango, banana
- **RED** 0,3l € 5.50
• Jagoda, malina, banana
• strawberry, raspberry, banana
- **GREEN** 0,3l € 5.50
• Špinat, brokula, banana
• spinach, broccoli, banana

domaći ledeni čajevi i limunade hausgemachte eistees & limonaden

- **HOMEMADE ICED TEA PEACH** 0,3l € 3.80
- **LEMON - LAVENDER** 0,3l € 4.80
• s sirupom od lavande, limunom i sodom
• with lavender syrup, lemon and soda
- **GINGER - MINT** 0,3l € 5.10
• s đumbirom, limunom, smeđim šećerom i sodom
• with ginger, lemon, brown sugar and soda
- **STRAWBERRY - BASIL** 0,3l € 5.30
• s jagodom, bosiljkom, smeđim šećerom i sodom
• with strawberry, basil, brown sugar and soda

kava coffee



• ESPRESSO	€ 2.50
• ESPRESSO DOPPIO	€ 4.50
• MACCHIATO	€ 2.70
• LARGE MACCHIATO	€ 2.90
• CAPPUCCINO	€ 2.90
• LATTE MACCHIATO	€ 3.60
• KAVA SA ŠLAGOM COFFEE WITH WHIPPED CREAM	€ 2.90

• Molimo pitajte za besplatnu biljnu alternativu mlijeka ili bezkofeinsku opciju

• Please ask for a free plant-based milk alternative or a decaf option

Ronnefeldt izbor čajeva Ronnefeldt Tea Selection

• ASSAM BARI	€ 3.50
• ENGLISH BREAKFAST	€ 3.50
• EARL GREY	€ 3.50
• ZELENI GREEN TEA	€ 3.50
• MENTA PEPPERMINT	€ 3.50
• LIMUN LEMON SKY	€ 3.50
• VOĆNI RED BERRIES	€ 3.50
• KAMILICA CAMOMILE	€ 3.50
• ŠIPAK POMEGRANATE	€ 3.50