LUNCH MENU

BARBIERI'S

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APPETIZERS

DNEVNA JUHA 5

JUHA OD SEZONSKOG POVRĆA

Fresh Seasonal Vegetable Soup

STEAK OD CVJETAČE 13

SMEĐI MASLAC – PIRE S TAHINIJEM
– CHIMICHURRI – TOSTIRANI PINJOLI

Brown butter - Tahini puree
- Chimichurri sauce - Toasted pine nuts

BEEF TARTAR 20

JUNEĆI BIFTEK – BÉARNAISE UMAK – KRUMPIRIĆI
– FOCACCIA – MAJONEZA OD LJUTIKE

Beef steak - Béarnaise sauce - Fries - Focaccia - Shallot mayo

CEZAR SALATA 14

DIVLJA SALATA S DOLCA – GRILANA PILEĆA PRSA
– CHERRY RAJČICA – PINJOLI – BOSILJAK – GRANA PADANO

Wild salad from Dolac - Grilled chicken breast - Cherry tomatoes
- Pine nuts - Basil - Grana Padano

SALATA S KOZICAMA I GRILANOM SKUTOM 16

DIVLJA SALATA S DOLCA – KOZICE – GRILANA SKUTA
– DRESSING NA BAZI AGRUMA – TOSTIRANE SJEMENKE

Wild salad from Dolac - Shrimp - Grilled ricotta
- Citrus dressing - Toasted seeds

BURRATA 14

BURRATA – PESTO BOSILJAK – MARINIRANE ŽUTE
I CRVENE RAJČICE – PINJOLI – SVJEŽI BOSILJAK

Burrata - Basil pesto - Marinated yellow and red tomatoes
- Pine nuts - Fresh basil

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PASTA & RISOTTO

CRNI RIŽOTO 15

ACQUARELLO ODLEŽANA RIŽA – RAGU OD SIPE
– MASLAC – ODLEŽANI GRANA PADANO

Aged Acquerello rice - Cuttlefish ragù - Butter - Aged Grana Padano

RIŽOTO OD KOZICA I BOSILJKA 18

ACQUARELLO ODLEŽANA RIŽA – KOZICE
– ODLEŽANI GRANA PADANO – PESTO OD BOSILJKA

Aged Acquerello rice - Shrimp - Aged Grana Padano - Basil pesto

SPICY BEEF PACCHERI 15

JUNEĆI RAGU – PACCHERI – CHILLY PAPRIČICA – BURRATA SIR

Beef ragù - Paccheri - Chili pepper - Burrata cheese

PAPPARDELLE ALLE VONGOLE 15

LINGUINE – UMAK OD VONGOLA – MASLAC – ODLEŽANI GRANA PADANO – BOSILJAK

Linguine - Clam sauce - Butter - Aged Grana Padano - Basil

PAPPARDELLE S KOZICAMA 17

LINGUINE – GAMBERI – UMAK OD RAJČICE I ČEŠNJAKA – ULJE OD BOSILJKA

Linguine - Shrimp - Tomato and garlic sauce - Basil oil

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BURGERI & SENDVIČI

MAPLE BURGER 19

JUNEĆA PLJESKAVICA (180 g) – BRIOCHE PECIVO – CHEDDAR SIR – SLATKO LJUTI UMAK OD JAVOROVOG SIRUPA – PEČENA SLANINA – ICEBERG SALATA – KRUMPIRIĆI

Beef patty (180 g) - Brioche bun - Cheddar cheese - Sweet and spicy maple syrup sauce - Crispy bacon - Iceberg lettuce - Fries

TRUFFLE BURGER 18

JUNEĆA PLJESKAVICA (180 g) - BRIOCHE PECIVO – BRIE SIR – GRANA PADANO – UMAK OD TARTUFATE – RIKOLA – KRUMPIRIĆI

Beef patty (180 g) - Brioche bun - Brie cheese - Grana Padano - Truffle sauce - Arugula - Fries

STEAK SENDVIČ 15

CIABATTA – JUNEĆI RAMSTEK – RIKOLA – MAJONEZA OD ČEŠNJAKA – KARAMELIZIRANI LUK

Ciabatta - Beef sirloin - Arugula - Garlic mayo - Caramelized onions

DIMLJENI LOSOS SENDVIČ 19

CIABATTA – DIMLJENI LOSOS – UMAK OD KREM SIRA I VLASCA – PLOD KAPARA – RIKOLA

Ciabatta - Smoked salmon - Cream cheese and chive sauce - Caper berries - Arugula

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GLAVNA JELA

FRANCUSKI PILIĆ 22

CIJELI PEČENI MLADI PIJETAO (CCA 500 g) – KRUMPIRIĆI – SALATICA OD DIVLJEG BILJA

Whole roasted young rooster (cca 500 g) - Fries - Wild herb salad

PRŽENE LIGNJE 17

LIGNJE – DOMAĆI KRUMPIRIĆI – UMAK OD VRHNJA I VLASCA – LIMUN

Squid - Homemade fries - Cream and chive sauce - Lemon

FILET JADRANSKE HAME 25

MLADA BLITVA – KUHANI KRUMPIR – ČEŠNJAK – ULJE OD BOSILJKA – VONGOLE

Young Swiss chard - Boiled potatoes - Garlic - Basil oil - Vongole

SPORO PEČENA TELETINA 19

PIRE OD KRUMPIRA – SALATICA OD DIVLJEG BILJA – JUNEĆI JUS

Mashed potatoes - Wild herb salad - Beef jus

LUIS GIL CHORIZO KOBASICA 12

RUČNO RAĐENA ORGANSKA KOBASICA (160 g)
- DOMAĆI KRUMPIRIĆI – MAJONEZA OD LJUTIKE – PRŽENI LUK

Handmade organic sausage (160 g) - Homemade fries
- Shallot mayonnaise - Crispy fried onions

BARBIERI'S

MEAT LIBRARY

WAGYU A5 29

100 g SVJEŽI JAPANSKI A5 WAGYU

100 g fresh Japanese A5 Wagyu

WEIGHT 200 - 350 g

PREMIUM RIBEYE BLACK ANGUS 18

100 g ODLEŽAN SUHIM ZRENJEM AMERIČKI RIBEYE

100 g of dry-aged American ribeye steak

WEIGHT 200 - 350 g

PREMIUM NY STRIP MIGUEL VERGARA ESPANA 19

100 g ODLEŽAN SUHIM ZRENJEM NEW YORK STYLE ŠPANJOLSKI STRIPLOIN

100 g dry-aged Spanish striploin, New York style

WEIGHT 200 - 350 g

T-BONE 69

900 g 24 DANA ODLEŽANI BLACK ANGUS T-BONE STEAK, URUGVAJ

900 g 24-day dry-aged Black Angus T-bone steak, Uruguay

TOMAHAWK (FOR TWO) 87

ODLEŽANI 16 DANA BLACK ANGUS TOMAHAWK STEAK, IRSKA

16-day dry-aged Black Angus Tomahawk steak, Ireland

WEIGHT 1000 - 1200 g

SVI STEAKOVI PEČENI SU NA OTVORENOJ VATRI.

All steaks are grilled over open fire.

LJUBAZNO VAS MOLIMO DA PROVJERITE TEŽINU ODRESKA S OSOBLJEM RESTORANA.

Kindly confirm the weight of the steak with our restaurant staff.

SIDE DISHES

DOMAĆI KRUMPIR 6

MLADI KRUMPIR – EMULZIJA OD LJUTIKE – HRSKAVI LUK – VLASAC

Young potatoes - Shallot emulsion - Crispy onions - Chives

PIRE KRUMPIR 6

MLADI KRUMPIR – MASLAC

Young potatoes - Butter

GRILANA MLADA BROKULA 7

CHILLY DRESSING – EMULZIJA OD CITRUSA

chili dressing - citrus emulsion

SEZONSKA SALATA 5

SEASONAL SALAD

DESSERTS

TIRAMISU-PISTACHIO 8

CHOCOLATE SOUFFLE 8

LEMON TART 7

MANGO CHEESECAKE 7

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