



BARBIERI'S

M E N U

A P P E T I Z E R S

DNEVNA JUHA 8

JUHA PO IZBORU CHEFA KUHINJE
Chef's Choice Soup

STEAK OD CVJETAČE 22

CVJETAČA - SMEDI MASLAC - CHILLI MAYO - VLASAC - LIMETA
Cauliflower - Brown Butter - Chilli Mayo - Chives - Lime

BURRATA 16

BURRATA - PESTO OD BOSILJKA - MARINIRANE ŽUTE
I CRVENE RAJČICE - PINJOLI - SVJEŽI BOSILJAK
*Burrata - Basil pesto - Marinated yellow and
red tomatoes - Pine nuts - Fresh basil*

PREMIUM DIMLJENI LOSOS 28

HLADNO DIMLJENI NORVEŠKI LOSOS - VLASAC
- KREM SIR - PLOD KAPARA - DJEVIČANSKO MASLINOVO ULJE
*Cold-Smoked Norwegian Salmon - Chives
- Cream Cheese - Capers - Extra Virgin Olive Oil*

TUNA TARTARE 21

FILET JADRANSKE TUNE - SOYA UMAK - CVIJET SOLI
- ULJE OD BOSILJKA - CRNI SEZAM - PERLE OD WASABIJA
*Adriatic Tuna Fillet - Soy Sauce - Fleur de Sel
- Basil Oil - Black Sesame - Wasabi Pearls*

BEEF TARTARE 23 FOR TWO 44

RUČNO KOSANI JUNEĆI BIFTEK - BEARNAISE UMAK
- DOMAĆI KRUMPIRIĆI - PALJENA FOCACCIA
- EMULZIJA OD LJUTIKE - HRSKAVI LUK
*Hand - Chopped Beef Tenderloin - Béarnaise Sauce - Homemade
Fries - Charred Focaccia - Shallot Emulsion - Crispy Onion*

SPICY ROCK SHRIMP TEMPURA 23

KOZICE U TEMPURI - CHILLI MAYO - VLASAC - LIMETA
Shrimp in tempura - Chilli mayo - Chives - Lime

PARMA & CHEESE 25

TANKO REZANI PRŠUT ODLEŽAN 20 MJESECI - POLUTVRDI
KRAVLJI SIR - KALAMATA MASLINE - FOCACCIA
*Thinly Sliced 20-Month Aged Prosciutto - Semi
- Hard Cow's Cheese - Kalamata Olives - Focaccia*

BARBIERI'S

M E A T L I B R A R Y

PREMIUM NY STRIP MIGUEL VERGARA ESPAÑA 22
100 g DRY AGED NY STRIP
WEIGHT 200 – 350 g

PREMIUM URUGUAY RIBEYE BLACK ANGUS 18
100 g DRY AGED RIBEYE
WEIGHT 200 – 350 g

PREMIUM JAPANSKI WAGYU A5 35
100 g JAPANESE WAGYU A5
WEIGHT 200 – 350 g

T-BONE HEREFORD 70
900 g T-BONE DRY AGED, IRELAND

TOMAHAWK 95
1000-1200 g DRY AGED, WEXFORD IRELAND

STRATAGLIATA OD RAMSTEKA 29
TANKO REZANI JUNEĆI RAMSTEK – PESTO OD PISTACIJE
- LISTIĆI GRANA PADANO – JUNEĆI JUS – DIMLJENI CVIJET SOLI
Thinly Sliced Beef Rump Steak – Pistachio Pesto
– Grana Padano Shavings – Beef Jus – Smoked Fleur de Sel

BIFTEK 44
300 g SVJEŽEG JUNEĆEG BIFTEKA – HRVATSKA
300 g Fresh Beef Tenderloin (Croatian Origin)

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.

M A I N C O U R S E S

LOSOS 29

FILET NORVEŠKOG LOSOSA – SALATICA OD KOMORAČA
– ULJE BOSILJKA – MLADA BROKULA – CHILLY MAYO
*Norwegian Salmon Fillet – Fennel Salad – Basil Oil
– Young Broccoli – Chilly Mayo*

JASTOG / HLAP 90

HLAP ILI JASTOG 900 – 1100 g PEČEN NA OTVORENOJ VATRI
– DJEVIČANSKO MASLINOVO ULJE – BEURRE BLANC UMAK
– SPICY MAYO
*Gurnard or Lobster (900–1100 g) Grilled over Open Fire
– Extra Virgin Olive Oil – Beurre Blanc Sauce – Spicy Mayo*

KRAK HOBOTNICE 31

GRILLANI KRAKOVI HOBOTNICE – DOMAĆI HUMUS
– SVJEŽA SALATICA OD KOMORAČA – AIOLI OD ČEŠNJAKA
*Grilled Octopus Tentacles – Homemade Hummus
– Fresh Fennel Salad – Garlic Aioli*

FRANCUSKI PILIĆ 27

CIJELO PEČENO MLADO PILE 400 – 500 G – DOMAĆI KRUMPIRIĆI
– SALATICA OD DIVLJEG BILJA
*Whole Roasted Young Chicken (400–500 g) – Homemade Fries
– Wild Greens Salad*

OBRAZI 28

SPORO KUHANI JUNEĆI OBRAZI – KREMA OD PEČENE MRKVE
I NARANČE – UKISELJENA MRKVA – LJUTIKA – JUNEĆI JUS
– TOSTIRANI LJEŠNACI
*Slow-Cooked Beef Cheeks – Roasted Carrot and Orange Purée
– Pickled Carrots – Shallots – Beef Jus – Toasted Hazelnuts*

MLADA TELETINA 25

SPORO PEČENA TELEĆA PRSA – PIRE OD KRUMPIRA
– LJUTIKA – GLAZIRANA MRKVA – JUNEĆI JUS
*Slow – Roasted Veal Brisket – Mashed Potatoes – Shallots
– Glazed Carrots – Beef Jus*

PASTA & RISOTTO

LINGUINE ALLE VONGOLE 29

LINGUINE - JADRANSKE VONGOLE - MASLAC
- CHILLI PAPRIČICA - ULJE OD BOSILJKA - VLASAC
*Linguine - Adriatic Vongole - Butter - Chili Pepper
- Basil Oil - Chives*

ISTARSKI PLJUKANCI S TARTUFOM 30

ISTARSKI PLJUKANCI - TARTUFATA - SVJEŽI ISTARSKI TARTUF
- MASLAC - VLASAC
Istrian Pljukanci - Tartufata - Fresh Istrian Truffle - Butter - Chives

BUČINI NJOKI 28

DOMAĆI NJOKI - RAGU OD JUNEĆIH OBRAZA I ARTIČOKE
- PORTO VINO - KREMA OD PECORINO ROMANO SIRA - TIMIJAN
*Homemade Gnocchi - Beef Cheek Ragù and Artichokes
- Port Wine - Pecorino Romano Cream - Thyme*

RISOTTO GAMBERO 29

ACQUERELLO RIŽA ODLEŽANA 7 GODINA - GAMBERI
- ODLEŽANI GRANA PADANO - PESTO OD BOSILJKA
- ULJE OD ŠKAMPI
*Acquerello Rice Aged 7 Years - Gamberi - Aged Grana Padano
- Basil Pesto - Shrimp Oiler*

CRNI RIŽOTO 24

ACQUERELLO RIŽA ODLEŽANA 7 GODINA - JADRANSKA SIPA
- ODLEŽANI GRANA PADANO - MASLINOVO ULJE
*Acquerello Rice Aged 7 Years - Adriatic Cuttlefish
- Aged Grana Padano - Olive Oil*

M E N U

S A U C E S

BEARNAISE UMAK 5

Béarnaise Sauce

DEMI GLACE UMAK 5

Demi-Glace Sauce

UMAK OD MEDA I SENFA 5

Honey Mustard Sauce

S I D E D I S H E S

GRILLANA MLADA BROKULA 8

CHILLI DRESSING – EMULZIJA OD CITRUSA

Grilled Young Broccoli – Chilli Dressing – Citrus Emulsion

GLAZIRANO POVRĆE 8

SEZONSKO POVRĆE – MASLAC – TIMIJAN

Seasonal Vegetables – Butter – Thyme

PIRE KRUMPIR 7

PIRE OD MLADOG LIČKOG KRUMPIRA – PRŽENI LUK

Mashed Young Lika Potatoes – Fried Onions

BATAT 7

POMMES OD SLATKOG KRUMPIRA

Sweet Potato Fries

DOMAĆI KRUMPIRIĆI 7

MLADI KRUMPIR – EMULZIJA OD LJUTIKE

– CHILLI DRESSING – VLASAC

YOUNG POTATOES – SHALLOT EMULSION – CHILI DRESSING – CHIVES

SEZONSKA SALATA 6

MIX SEZONSKIH SALATICA SA DOLCA

Mix of seasonal salads from Dolac market

BARBIERI'S

D E S S E R T S

SOUFFLE S DOMAĆIM SLADOLEDOM 8

*VRUĆA ČOKOLADNA TORTICA – SEZONSKO VOĆE
– CRUMBLE OD LJEŠNJAKA – SLADOLED BOURBON VANILIJA
Warm Chocolate Tart – Seasonal Fruit
– Hazelnut Crumble – Bourbon Vanilla Ice Cream*

LEMON TART 8

*PALJENA MARINGA – SEZONSKO VOĆE
Torched Maringa – Seasonal Fruit*

ČOKOLADNI BATLER 8

*CALLEBAUT TAMNA ČOKOLADA – BADEM
– AMARETTO LIKER
Callebaut Dark Chocolate – Almond – Amaretto Liqueur*

PINO TORTICA 08

*KIKIRIKI – KIKIRIKI MASLAC – SLANA KARAMELA
Peanuts – Peanut Butter – Salted Caramel*