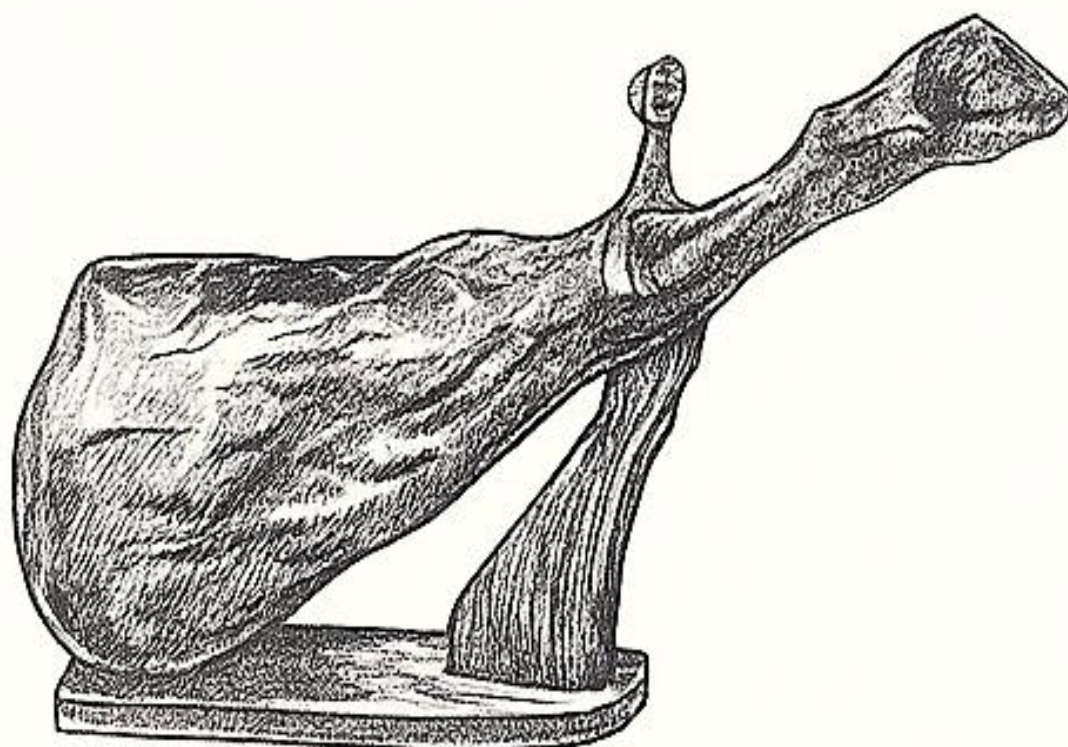


# MENU



**CAPOTE Y OLE**



CAPOTE Y OLE D.O.O.  
VERDIEVA 6, 510000 RIJEKA  
OIB: 20231372490

 CAPOTE Y OLE RIJEKA

 RESTAURANT\_CAPOTEYOLE

# BREAKFAST

## DORUČAK / DESAYUNO

## CIJENA/PRICE



### TOSTADAS CON TOMATE

4,00€ / por

- Tostirani kruh s rajčicom / toast with tomato

### TOSTADAS CON TOMATE Y JAMON

4,50€ / por

- Tostirani kruh s rajčicom i pršutom / toast with tomato and prosciutto



### TORTILLA ESPANOLA

5,00€ / por

- Španjolska tortilja / Spanish tortilla

### CHURROS CON CHOCOLATE

6,00€ / por

- Churrosi s čokoladom / churros with chocolate

### HUEVOS CON CHORIZO

7,00€ / por

- Jaja na oko s chorizo kobasicom / Fried eggs with chorizo sausage

### HUEVOS REVUELTOS

7,00€ / por

- Kajgana s pršutom / Scrambled eggs with prosciutto



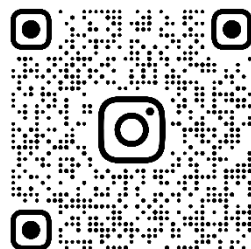
### SHAKSHOUKA

10,00€ / por

- Jaja na podlozi kapule, paprike, tomato frita i začina / Eggs with onion, pepper, tomato frito and spices



GOOGLE RECENZIJE



RESTAURANT\_CAPOTEYOLE



VEGETARIAN



VEGAN



GLUTEN FREE

# MENU

## HLADNA PREDJELA / COLD APPETIZERS

## CIJENE / PRICE

### PRŠUT / JAMON / PROSCIUTTO

 **JAMON DUROC** 15,00 € / por

- Pršut bijele svinje / white pig prosciutto

 **JAMON CEBO DE CAMPO** 24,00€ / por

- Pršut 50% crna svinja / 50% black pig prosciutto

 **JAMON BELLOTA** 30,00€ / por

- Pršut crne svinje / black pig prosciutto

Jamon Bellota je vrhunski španjolski pršut od čistokrvne crne svinje. Ove svinje odrastaju u hrastovim šumama gdje se hrane isključivo žirom (bellota), što mesu daje poseban okus i aromu.

Jamon Bellota is a premium Spanish prosciutto made from purebred black pigs. These pigs are raised in oak forests where they feed exclusively on acorns (bellota), which gives the meat a unique flavor and aroma.

## KOBASICE / SALCHICAS / SAUSAGES

**CHORIZO DULCE/PICANTE** 14,00€ / por

**SALCHICHON** 13,50€ / por

**LOMO DUROC** 13,50€ / por

## SIR / QUESOS / CHEESE

**QUESO MANCHEGO** 16,50€ / por

- Ovčji sir Manchego / sheep manchengo cheese

**QUESO AL ROMERO** 14,50€ / por

- Ovčji sir odležan u ružmarinu / sheep cheese in rosemary

**QUESO OVEJA** 13,50€ / por

- Ovčji sir / sheep cheese

**MIJEŠANI IBERIJSKI SIR** 10,00€ / por

- Mixed iberian cheese (sheep, goat, cow)

**QUESO DE VACA** 10,00€ / por

- Kravlji sir Mahon semicurado / cow cheese

# MENU

## TAPAS

## CIJENE / PRICE

### PAŠTETA OD BAKALARA

5,00€ / por

- Pate de bacalao / cod pate

### TORTILLA ESPANOL

5,00€ / por

- Španjolska tortilja / Spanish tortilla

### ROASTBEEF

10,00€ / por

- Ramstek pečen na niskoj temperaturi duže vrijeme kako bi meso omekšalo i zadržalo sočnost

### PULPO AL AJILLO

10,00€ / por

- Hobotnica s češnjakom u maslinovom ulju / octopus with garlic in olive oil

### GAMBAS AL AJILLO

10,00€ / por

- Kozice s češnjakom u maslinovom ulju / prawns with garlic in olive oil

### KROKETI – BAKALAR I KOZICE ILI PRŠUT

2,00€ / kom

- Croqueta de bacalao y gambas o jamon / croquette cod and prawns or prosciutto

### PUNJENE ŠPANJOLSKJE PAPRIKE (PIQUILLO)

- S povrćem / Pimientos rellenos con verdura / Stuffed peppers with vegetables
- S mesom ili ribom / carne o pescado / meat or fish

8,00€ / por

10,00€ / por

### KANTABRIJSKI INĆUNI

8,00€ / por

- Anchoas del Cantabrico / Cantabrian anchovies

### VENTRESCA DE ATUN

10,00€ / por

- Pomidor, kapula, ventresca / tomate, cebolla, ventresca / tomato, onion, ventresca

### TOSTADAS CON TOMATE Y JAMON

4,50€ / por

- Tostirani kruh s rajčicom i pršutom / Toast with tomato and prosciutto

### GAMBAS EN JAMON


8,50€ / por

- Gamberi u pršutu / prawns in prosciutto


# MENU

## SALATE / ENSALADAS / SALADS

## CIJENE / PRICE

 **SEZONSKA SALATA** (Ensalada de temporada / seasonal salad)

4,00 € / por

 **POMIDOR SALATA** (Ensalada de tomate / tomato salad)

4,00€ / por

 **KUPUS SALATA** (Ensalada de col / cabbage salad)

3,50€ / por

 **SALATINA** (Ensaladilla verde / lettuce)

3,50€ / por

## JUHE / SOPA / SOUPS

**DNEVNA JUHA** (Sopa del dia / soup of the day)

5,00€ / por

 **GAZPACHO**

6,00€ / por

- U ponudi od lipnja do rujna / disponible de junio a septiembre / available from June to September

## OBROČNE SALATE / ENSALADA COMPLETA / MEAL SALADS

 **SALATA S PLODOVIMA MORA**

19,00€ / por

- Ensalada con mariscos / salad with sea food

 **SALATA S HOBOTNICOM**

17,00€ / por

- Ensalada de pulpo / octopus salad

 **SALATA S MANCHEGO SIROM I MASLINAMA**

10,00€ / por

- Ensalada con queso y olive / salad with cheese and olives

 **SALATA S PILETINOM**

10,00€ / por

- Ensalada con pollo / chicken salad

## PAŠTA

**ZELENE TAGLIATELE S PLODOVIMA MORA**

18,00€ / por

- Tallarines verdes con mariscos / tagliatelle with sea food

**ZELENE TAGLIATELE S KOZICAMA**

16,00€ / por

- Tallarines verdes con gambas / tagliatelle with pawns

**PAŠTA IBERICA**

14,00€ / por

- Svinjetina, povrće / pork, vegetables

**PAŠTA S PILETINOM**

14,00€ / por

- Piletina, gljive, pršut / pasta con pollo, hongos y jamon / pasta with chicken, mushrooms and prosciutto

 **PAŠTA U UMAKU OD RAJČICE I MANCHEGO SIRA**

13,00€ / por



# MENU

## RIBA / PESCADO / FISH

## CIJENE / PRICE

### PULPO A LA PARILLA

29,00€ / por

- Hobotnica na žaru i pire krumpir / grilled octopus with mashed potatoes

### PULPO GALLEGO

25,00€ / por

- Hobotnica i lešo krumpir / octopus with cooked potatoes

### TUNA STEAK SA ŠPINATOM I SLANUTKOM

23,00€ / por

- Filete de atun con espinacas y garbanzos / tuna steak with spinach and chickpeas

### BACALAO MANCHEGO

22,00€ / por

- Bakar na salsi sa manchego sirom / cod on bed of salsa with manchego cheese

### BRANCIN SA ŠPINATOM I SLANUTKOM

20,00€ / por

- Lubina con espinacas y garbanzos / sea bass with spinach and chickpeas

## PAELLA / FIDEUA

Fideuà je tradicionalno španjolsko jelo vrlo slično paelli, razlika je u posebnoj tjestenini koja se koristi (fideos) umjesto riže.

Fideuà is a traditional Spanish dish very similar to paella, with the main difference being the use of a special type of pasta (fideos) instead of rice.

### IBERICO

30,00€ / por for 2

- Svinjetina, povrće, pršut / pork, vegetables, prosciutto

### CON POLLO

30,00€ / por for 2

- Piletina, gljive, povrće / chicken, mushrooms, vegetables

### VEGE

30,00€ / por for 2

### CON VERDURAS Y GARBANZOS

30,00€ / por for 2

- Povrće i slanutak / vegetables and chickpeas

### MISTA

30,00€ / por for 2

- Svinjetina, plodovi mora / pork, sea food

### NEGRO

34,00€ / por for 2

- Lignje, kozice, crnilo sipe / squid, prawns, black cuttlefish

### CON MARISCOS

38,00€ / por for 2

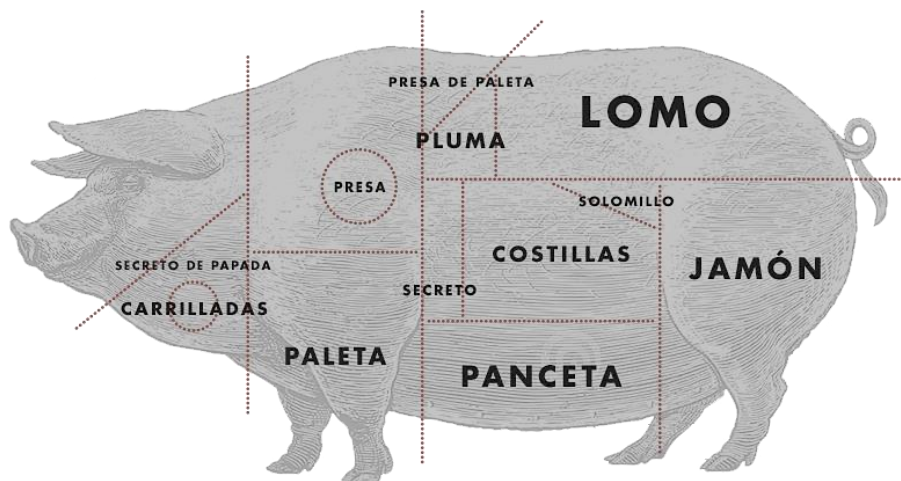
- Plodovi mora / sea food

# MENU

MESO / MEAT / CARNE

CIJENE / PRICE

IBERICO SVINJETINA / IBERICO PORK



## REZOVI CRNE IBERIJSKE SVINJE S ROŠTILJA / GRILLED CUTS OF IBERICO PORK

- S domaćim krumpirićima i povrćem na žaru / verdura a la plancha con patatas fritas / with homemade potatoes and grilled vegetables

Bellota na španjolskom znači žir. Bellota je meso od 100% crne svinje.

Iberico svinje se uzgajaju na isti način kao i bellota, ali nisu hranjene isključivo žirom i mogu biti miješane rase.

🌿 PLUMA BELLOTA	29,00€ / por
🌿 PRESA BELLOTA	27,00€ / por
🌿 SECRETO BELLOTA	25,00€ / por
🌿 ABANICO IBERICO	23,00€ / por
IBERICO LUNGIĆ U UMAKU OD GLJIVA	23,00€ / por
🌿 IBERICO LUNGIĆ ŽAR	21,00€ / por
CHORIZO KOBASICE	15,50€ / por
• S domaćim krumpirićima	

# MENU

## GOVEDINA / VACA / BEEF

## CIJENE / PRICE

### SOLOMILLO EN SALSA DE SETAS DEL BOSQUE

33,00€ / por

- Biftek u umaku od šumskih gljiva s kremom od cvjetače / beef tenderloin in a wild mushroom sauce with cauliflower cream

### SOLOMILLO DE VACA 250 – 300 G

30,00€ / por

- Biftek s prilogom / beef tenderloin with side dishes

### ENTRECOT ODLEŽANI 300 – 350 G

27,00€ / por

- Ramstek s prilogom / beef rumpsteak with side dishes

### RIBEYE ODLEŽANI ODREZAK

12,00€ / 100g

- Entrecot madurado / dry aged ribeye

### CARILLADA DE VACA

28,00€ / por

- Govedi obrazi s pireom od cvjetače / beef cheeks with cauliflower cream

### GOVEĐI BOLOGNESE S PAŠTOM

15,00€ / por

### GOVEĐI BURGER (Hamburguesa de carne de res / beef burger)

15,00€ / kom

## MESNE PLATE / MEAT PLATES

### SVINJSKA PLATA ZA 2 OSOBE / 4 OSOBE

40,00€ / 75,00€

- Iberico svinjetina, povrće sa žara, domaći krumpirići
- Carne Cerdo, verdura a la plancha con patatas fritas
- Pork, grilled vegetables with homemade potatoes

### MIJEŠANA PLATA ZA 2 OSOBE / 4 OSOBE

45,00€ / 80,00€

- Govedina, Iberico svinjetina, povrće sa žara, domaći krumpirići
- Carne de Vaca, Carne Cerdo, verdura a la plancha con patatas fritas
- Beef, pork, grilled vegetables with homemade potatoes

### GOVEĐA PLATA ZA 2 OSOBE / 4 OSOBE

55,00€ / 95,00€

- Govedina, povrće sa žara, domaći krumpirići
- Carne de Vaca, verdura a la plancha con patatas fritas
- Beef, , grilled vegetables with homemade potatoes

## PILETINA / POLLO / CHICKEN

### POHANA PILEĆA PRSA S DOMAĆIM KRUMPIRIĆIMA

15,00€ / por

- Pechuga de pollo empanada con patatas fritas / Fried chicken breast with homemade fries

### PILEĆA PRSA NA ŽARU S DOMAĆIM KRUMPIRIĆIMA

15,00€ / por

### CHICKENBURGER





13,00€ / kom





# MENU

## JELA ZA PREDNARUDŽBU / PREORDER










## CIJENE / PRICE

 <b>COCHINILLO SEGOVIANO</b>	230,00€ / kom
<ul style="list-style-type: none"><li>Mliječni Segovijanski odojčić cca 4,5kg s pečenim krumpirom i povrćem / Segovian suckling pig with oven potatoes and vegetables</li></ul>	
 <b>TOMAHAWK STEAK</b>	8,50€ / 100g
<ul style="list-style-type: none"><li>S pečenim krumpirom i povrćem</li></ul>	
 <b>JANJEĆA PLEĆKA (2 OSOBE)</b>	58,00€ / kg
<ul style="list-style-type: none"><li>S povrćem sa žara i domaćim krimprićima / Con patatas asadas y verduras / with roasted potatoes and vegetables</li></ul>	
 <b>IBERIJSKO PILE (2 - 3 OSOBE)</b>	45,00€ / por
<ul style="list-style-type: none"><li>S krumpirom iz pećnice, alioli umakom i kremastom kukuruz salatam</li><li>Pollo asado para 2 personas con patatas de horno, ensalada cremosa de mais</li><li>Chicken for 2 with oven potatoes, alioli sauce and creamy corn salad</li></ul>	

## ZA NAŠE MALE GOSTE / FOR OUR LITTLE GUESTS

<b>GOVEĐI BOLOGNESE S PAŠTOM</b> (Boloñesa de carne de res con pasta /beef bolognese with pasta)	12,00€ / por
<b>POHANA PILEĆA PRSA S DOMAĆIM KRUMPIRIĆIMA</b> (Pechuga de pollo empanada con patatas fritas / fried chicken breast with homemade fries)	10,00€ / por
 <b>PILEĆA PRSA NA ŽARU S DOMAĆIM KRUMPIRIĆIMA</b> (Pechuga de pollo a la parrilla con patatas fritas / grilled chicken breast with homemade fries)	10,00€ / por
 <b>PAŠTA U UMAKU OD RAJČICE I MANCHEGO SIRA</b> (Pasta con salsa de tomate y queso Manchego / pasta in tomato and Manchego cheese sauce)	8,00€ / por

## DESERTI / POSTRES / DESERTS

 <b>TORTA PISTACIJA</b> (Tarta de pistacho / pistachio cake)	6,00€ / por
 <b>CHEESECAKE MANCHEGO</b>	5,50€ / por
 <b>ČOKOLADNA TORTA</b> (Tarta de chocolate / chocolate cake)	5,50€ / por
  <b>KRUŠKA U CRVENOM VINU</b> (Pera al vino tinto / pear in red wine)	5,00€ / por
 <b>LAVA CAKE</b>	5,00€ / por
 <b>FLAN DE CAFE</b>	5,00€ / por
 <b>FLAN DE NARANJA</b>	5,00€ / por
 <b>CREMA CATALANA</b>	4,50€ / por

# MENU

## PRILOZI

## CIJENE / PRICE

  GARBANZOS CON ESPINACAS

5,00€ / por

- Špinat sa slanutkom / spinach with chickpeas

  GLJIVE S ČEŠNJAKOM (garlic mushrooms)

5,00€ / por

  POVRĆE SA ŽARA (grilled vegetables)

4,50€ / por

  PIQUILLO PEČENE PAPRIKE (roasted piquillo peppers)


4,00€ / por

  KREMA OD CVJETAČE (cauliflower cream)

4,00€ / por

 DOMAĆI KRUMPIRIĆI (homemade fries)

4,00€ / por

 PIRE KRUMPIR (mashed potatoes)

3,00€ / por

  KUHANI KRUMPIR (boiled potatoes)

3,00€ / por

DOMAĆI KRUH (homemade bread)

1,50€ / por

## UMACI

CHIMICHURRI

2,50€ / por

ASADILLO

2,00€ / por

PISTO MANCHEGO

2,00€ / por

ALLIOLI

1,50€ / por

KETCHUP

1,00€ / por

MAJONEZA

1,00€ / por

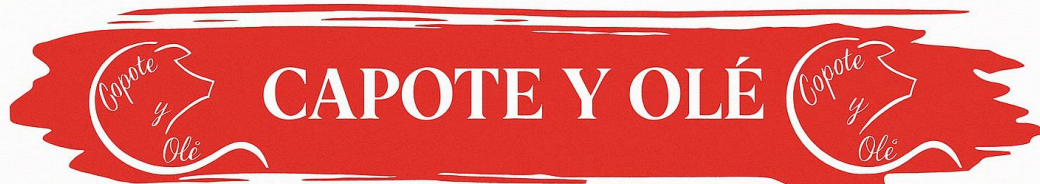
SENF

1,00€ / por

**\*Molimo Vas da posebno naglasite ukoliko imate celijakiju kako bi kuhinja posebno obratila pažnju na moguću kontaminaciju.**

**\*Por favor, indíquenos si padece celiaquía para que nuestra cocina preste especial atención y evite cualquier posible contaminación cruzada.**

**\*Please let us know if you have coeliac disease so that our kitchen can take special care to avoid cross-contamination.**



## **TOPLI NAPITCI / WARM DRINKS**

## **CIJENE / PRICE**

KAVA / ESPRESSO	1,80€
KAVA BEZ KOFEINA	1,90€
MACCHIATO MALI	1,80€
MACCHIATO MALI BEZ KOFEINA	1,90€
MACCHIATO VELIKI	2,00€
MACCHIATO VELIKI BEZ KOFEINA	2,10€
CAPPUCCINO	2,00€
CAPPUCCINO BEZ KOFEINA	2,10€
KAVA SA ŠLAGOM	2,30€
BIJELA KAVA / CAFFE LATTE	2,30€
NESCAFE	2,50€
ČAJ S LIMUNOM I MEDOM	2,50€
CARAJILLO	5,00€

- Konjak, smeđi šećer, korica od limuna, espresso

## **VODA / WATER**

NEGAZIRANA VODA 0,25L (still water)	2,50€
NEGAZIRANA VODA 0,75L (still water)	5,00€
MINERALNA VODA 0,25 (sparkling water)	2,50€
MINERALNA VODA 1,00L (sparkling water)	5,00€
MINERALNA VODA S OKUSOM LIMUNA 0,25L	2,50€

## **MIJEŠANA PIĆA / MIXED DRINKS**

GEMIŠT 0,2	3,20€
GEMIŠT 0,3	4,00€
BAMBUS 0,2	3,70€
BAMBUS 0,3	4,50€



## **BEZALKOHOLNA PIĆA / SOFT DRINKS**

## **CIJENE / PRICE**

CEDEVITA (limun, naranča, bazga-limun, mango)	2,50€
LEDENI ČAJ 0,25L (ice tea)	3,00€
PRIRODNI SOK 0,2L (bottled juices)	3,00€
7UP 0,25L	3,00€
INKA TONIC 0,25	3,00€
INKA BITTER LEMON 0,25L	3,00€
NARA 0,25L	3,00€
PEPSI 0,25L	3,00€
PEPSI MAX 0,25L	3,00€
LIMUNADA 0,3L	3,00€
CIJEĐENA NARANČA 0,2L	4,00€
THOMAS HENRY PINK GRAPEFRUIT	5,00€

## **PIVO / BEER**

ESTRELLA DAMM 0,33L (4,6%)	4,00€
ESTRELLA GALICIA 0,33L (5,5%)	4,00€
ESTRELLA BLACK COUPAGE 0,33L (7,2%)	4,50€
HEINEKEN 0,33L (5,0%)	4,00€
HEINEKEN SILVER 0,33L (4,0%)	4,00€
HEINEKEN 0.0% 0,33L	4,00€
KARLOVAČKO TOČENO 0,3L (draught beer)	3,50€
KARLOVAČKO TOČENO 0,5L (draught beer)	4,50€
KARLOVAČKO CRNO 0,5L (6,00%)	4,00€
KARLOVAČKO RADLER GREJP/LIMUN 0,5L (2,00%)	4,00€
UNION ISOTONIC / HIDRA 0,5L (0.0%)	4,50€



<b>STRANA ALKOHOLNA PIČA / IMPORTED SPIRITS [0,03L]</b>	<b>CIJENE / PRICE</b>
BACARDI	4,00€
HAVANA 3YO	4,00€
SAMBUCA	4,00€
BALLANTINES	4,00€
JAGERMEISTER	4,50€
TEQUILA SIERRA	5,00€
TEQUILA DON JULIO	9,00€
NORDES GIN	6,00€
GIN MARE	7,00€
JAMESON	5,00€
JOHNNY WALKER RED LABEL	5,00€
JOHNNY WALKER BLACK	7,00€
BAILEYS	5,00€
JACK DANIEL'S	5,50€
CHIVAS REGAL	7,00€
HENNESSY	7,00€
MARTEL VS	7,00€
MARTEL XO	25,00€
GREY GOOSE VODKA	8,00€
ZACAPA 23 YO	9,50€





<b>DOMAĆA ALKOHOLNA PIĆA / DOMESTIC SPIRITS [0,03L]</b>	<b>CIJENE / PRICE</b>
PELINKOVAC	3,00€
TRAVARICA	3,00€
LOZOVAČA/KOMOVICA	3,00€
VODKA	3,00€
AMARO	3,00€
BADEL BRANDY	3,00€
BISKA	3,00€
BOROVIČKA	3,00€
CAMPARI	3,00€
CYNAR	3,00€
MARASCINNO	3,00€
MEDICA	3,00€
ŠLJIVOVICA	3,00€
TERANINO	3,00€
PELINKOVAC ŠTRUKANI	3,20€
STOCK 84	3,50€
ANTIQUE	3,50€
VILJAMOVKA	4,00€
MADRE BADESSA	4,50€
PUNCH RUM	4,50€
TERANINO AURA	5,00€

# VINA

## CRNA VINA / RED WINE

**BUTELJA/ČAŠA**



### KUĆNO VINO – TEMPRANILLO 1L

**18,00€ / 2,70€**

Regija : Castilla La Mancha

Vino poznato po bogatim okusima trešnje i šljive



### BUJANDA JOVEN TEMPRANILLO 0,75L

**23,00€ / 3,70€**

Regija: Rioja

100% mladi tempranillo s aromama crnog i crvenog voća

100% young tempranillo with black and red fruits notes



### CASTILLO DE ALBAI 0,75L

**24,00€ / 4,00€**

Regija: Rioja

Glatka Rioja s notama vanilije, hrasta i crvenog voća

Smooth Rioja with notes of red fruit, vanilla and oak



### ALTOS DE TAMARON 0,75L

**25,00€ / 4,50€**

Regija: Ribera del Duero

Tempranillo voćnog okusa s aromom duhana i kakaa

Typical fruity tempranillo with tobacco and cacao notes



### FINCA ANTIGUA CRIANZA GARNACHA 0,75L

**25,00€**

Regija: Castilla La Mancha

Vino sorte grožđa Garnacha s notama crnog ribiza, borovnice i vanilije

Wine from Garnacha sorts of grapes with notes of black currant, blueberries and vanilla



### BUJANDA CRIANZA 0,75L

**27,00€ / 5,00€**

Regija: Rioja

Klasična Rioja odležana 12 mjeseci u hrastovoj bačvi, lijepe arome crnog voća i duhana

Typical Rioja aged 12 months in oak barrel with notes of black fruit and tobacco



### TORREDEROS 0,75L

**30,00€ / 5,30€**

Regija: Ribera del Duero

Snažan elegantan tempranillo s notama zrelih bobica borovnice, dima i papra

Bold red wine with notes of ripe berries, smoke and spices



### MERLOT PEDREGOSO 0,75L

**34,00€ / 5,50€**

Regija: Valle del Limari

Svježi voćni Merlot, srednjeg tijela s notama šljive i začina

Fresh, fruity medium-bodied Merlot with notes of plum and spices



### ZLATAN PLAVAC PLENKOVIĆ 0,75L

**39,00€**

Regija: Dalmacija

Plavac mali bogate strukture, s notama suhe šljive, vanilije i izraženim taninima

A full-bodied Plavac Mali with notes of dried plum, vanilla, and firm tannins



### ZUCCARDI A SYRAH 0,75L

**39,00€**

Regija: Valle de Uco

Vino kompleksne arome s notama crvenog voća (kupine i šljive), začinskog bilja, crnog papra i slatkog duhana. Odlikuje se zrelim taninima i dugotrajnim završetkom

A wine of complex aroma with notes of red fruit (blackberries and plums), aromatic herbs, black pepper, and sweet tobacco. Characterized by ripe tannins and a long-lasting finish

# VINA

## CRNA VINA / RED WINE

**BUTELJA/ČAŠA**

### **ZUCCARDI MALBEC 0,75L**

**43,00€**

Regija: Valle de Uco

Bogato i elegantno vino s aromama šljive, kupine i ljubičice, uz note crnog papra i mineralan završetak. Puno tijelo, zreli tanini i svježina

A rich and elegant wine with aromas of plum, blackberry, and violet, notes of black pepper, and a mineral finish. Full-bodied with ripe tannins and freshness

### **TARAPACA GRAN RESERVA CARMENERE 0,75L**

**45,00€**

Regija: Valle del Maipo

Intenzivno vino iz Čilea s notama zrelog crvenog voća, paprike i tamne čokolade.

Srednje do punog tijela, baršunasti tanini i začinski završetak

An intense Chilean wine with notes of ripe red fruit, bell pepper, and dark chocolate.

Medium to full-bodied with velvety tannins and a spicy finish

### **ZUCCARDI CABERNET FRANC 0,75L**

**46,00€**

Regija: Valle de Uco

Elegantno vino iz Uco doline s aromama crvenog voća, papra i svježih biljnih nota.

Uglađenih tanina, mineralno, s dugim završetkom

An elegant wine from the Uco Valley with aromas of red fruit, pepper, and fresh herbal notes. Smooth tannins, mineral character, and a long finish

### **MANUEL QUINTANO SELECCION PARTICULAR 0,75L**

**55,00€**

Regija: Rioja

Klasična Rioja s aromama crnog voća, vanilije i začina. Elegantna struktura, uravnoteženi tanini i dug, baršunast završetak

A classic Rioja with aromas of dark fruit, vanilla, and spice. Elegant structure, balanced tannins, and a long, velvety finish

### **GALIĆ LE CLOS 0,75L**

**58,00€**

Regija: Slavonija

Elegantna hrvatska kupaža s mirisima zrelog voća, začina i finih hrastovih tonova. Puno tijelo, svilenkasti tanini i dug završetak

An elegant Croatian blend with aromas of ripe fruit, spice, and fine oak tones. Full-bodied with silky tannins and a long finish

### **MANUEL QUINTANO RESERVA 0,75L**

**95,00€**

Regija: Rioja

Elegantna Rioja s notama zrelih višanja, duhana i začina. Srednje do punog tijela, zreli tanini i uravnotežen, dug završetak

An elegant Rioja with notes of ripe cherry, tobacco, and spice. Medium to full-bodied with ripe tannins and a balanced, long finish

# VINA

## BIJELA VINA / WHITE WINE

**BUTELJA/ČAŠA**



### KUĆNO VINO – CAPUTO MACABEO 1L

**18,00€ / 2,70€**

Regija : Castilla La Mancha

Vino poznato po svojoj svježini, citrusnim aromama i laganom tijelu



### LAGRIMA ARIEN VERDEJO 0,75L

**18,00€ / 3,50€**

Regija: Castilla La Mancha

Svježe, lagano vino s citrusnim i biljnim notama.

Fresh, light wine with citrus and herbal notes.



### K-LAMINAR CHARDONNAY 0,75L

**22,00€ / 4,00€**

Regija: Castilla La Mancha

Uravnoteženo i elegantno, s notama voća i suptilnog dima.

Balanced and elegant, with fruit notes and subtle smokiness.



### K-LAMINAR VERDEJO 0,75L

**22,00€ / 4,00€**

Regija: Castilla La Mancha

Živahno i svježe vino s notama limete i zelenog voća.

Vibrant and fresh, with notes of lime and green fruit



### ŽLAHTINA GOSPOJA 0,75L

**22,00€ / 4,00€**

Regija: Otok Krk

Lagana i svježa žlahtina s notama citrusnog voća, zelene jabuke i cvjetnih tonova.

Ugodne mineralnosti i blage kiselosti

A light and fresh Žlahtina from the island of Krk, with notes of citrus, green apple, and floral hints. Pleasant minerality and mild acidity



### ENTREMNOTES VIURA 0,75L

**23,00€ / 4,20€**

Regija: Castilla La Mancha

Svježe i voćno bijelo vino s notama kruške, limuna i bijelog cvijeća. Laganog tijela, uravnotežene kiselosti i nježnog završetka

A fresh and fruity white wine with notes of pear, lemon, and white flowers. Light-bodied, with balanced acidity and a delicate finish



### PILAČ ZLATARICA 0,75L

**27,00€ / 5,00€**

Regija: Dalmacija

Autohtona dalmatinska sorta svježeg i laganog karaktera, s notama citrusa, bijelog cvijeća i blage herbalnosti. Ugodne kiselosti i mineralnog završetka

An indigenous Dalmatian variety with a fresh and light character, featuring notes of citrus, white flowers, and subtle herbal nuances. Pleasant acidity and a mineral finish



### MANUEL QUINTANO BLANCO 0,75L

**33,00€**

Regija: Rioja

Elegantno bijelo vino s notama koštuničavog voća, citrusa i suptilnih hrastovih tonova. Srednjeg tijela, svježe i uravnoteženo

An elegant white wine with notes of stone fruit, citrus, and subtle oak. Medium-bodied, fresh, and well-balanced

# VINA

## BIJELA VINA / WHITE WINE



### ALBARINO RUTA 49 0,75L

Regija: Galicija / Rias Baixas

Aromatično i svježe bijelo vino s notama citrusa, zrele breskve i nježne slanosti. Laganog tijela i živahne kiselosti

An aromatic and fresh white wine with notes of citrus, ripe peach, and a touch of salinity. Light-bodied with lively acidity

**BUTELJA/ČAŠA**

**33,00€**



### GALIĆ GRAŠEVINA 0,75L

Regija: Slavonija

Svjež i živahna graševina s notama zelene jabuke, citrusa i blagom mineralnošću. Suha, laganog tijela i uravnotežene kiselosti

A fresh and vibrant Graševina with notes of green apple, citrus, and subtle minerality. Dry, light-bodied, and well-balanced acidity

**34,00€**



### KABOLA MALVAZIJA 0,75L

Regija: Istra

Suho i elegantno vino s notama bijelog voća, citrusa i blagom mineralnošću. Svjež, uravnoteženo i pitko

A dry and elegant wine with notes of white fruit, citrus, and subtle minerality. Fresh, balanced, and easy-drinking

**35,00€**



### POŠIP SKARAMUČA 0,75L

Regija: Dalmacija

Punije bijelo vino s notama zrelog voća, mediteranskog bilja i blagom mineralnošću. Suho, zaokruženo i svjež

A fuller-bodied white wine with notes of ripe fruit, Mediterranean herbs, and subtle minerality. Dry, rounded, and fresh

**56,00€**

## ROSE VINA / ROSE WINE



### AGORA ROSADO 0,75L

Regija: Castilla La Mancha

Rose vino sorte malbec jače kiselosti s notama crvenog voća

**18,00€ / 3,50€**

## PJENUŠAVO VINO / SPARKLING WINE



### CAVA 0,75L

Regija: Castilla La Mancha

Pjenušavo vino sorte chardonnay i macabeo s voćnim aromama i ugodnom kiselošću

**25,00€ / 4,50€**

## ŠAMPANJAC / CHAMPAGNE



### LOUIS ROEDERER COLLECTION 0,75L

Regija: Campagne

Fino strukturiran šampanjac s notama zrelog voća, brioša i badema. Elegantna perla, svježina i duga završnica.

A finely structured Champagne with notes of ripe fruit, brioche, and almond. Elegant mousse, freshness, and a long finish

**98,00€**



# VINA

## SLATKA / POLUSLATKA VINA SWEET / SEMISWEET WINE

BUTELJA/ČAŠA



### LANDO TINTO 0,75L

18,00€ / 3,50€

Regija: Castilla La Mancha

Slatko crveno vino s notama tamnog bobičastog voća i blagih začina. Mekani tanini, srednje tijelo i zaokružen, sočan završetak

A sweet red wine with notes of dark berries and gentle spice. Soft tannins, medium body, and a smooth, juicy finish



### TRAMINAC 0,75L

23,00€ / 4,20€

Regija: Štajerska

Poluslatko bijelo vino kompleksne arome, visoke kiseline i bogate zlatne boje

A semi-sweet white wine with complex aromas, vibrant acidity, and a rich golden hue



### POŠIP DEAK RHAPSODY 0,75L

40,00€

Regija: Dalmacija

Poluslatko bijelo vino punog tijela s notama zrelog voća, citrusa i mediteranskog bilja.

Harmonično, svježe i dugog završetka

A semi-sweet, full-bodied white wine with notes of ripe fruit, citrus, and Mediterranean herbs. Harmonious, fresh, and with a long finish



### KOZLOVIĆ MUŠKAT 0,5L

40,00€

Regija: Istra

Aromatično slatko vino s notama cvijeća, muškarnog grožđa i citrusa. Svježe, lagano i zavodljivo

An aromatic sweet wine with notes of flowers, muscat grapes, and citrus. Fresh, light, and seductive.



### DEGARRA BOMARY 0,75L

55,00€

Regija: Dalmacija

Aromatizirano, slatko crveno vino nastalo kao spoj grožđa syrah, merlota i cabernet sauvignona, sočno, gusto i izrazite voćnosti

A sweet, aromatized red wine made from Syrah, Merlot, and Cabernet Sauvignon. Rich, juicy, and intensely fruity



### SANGRIA 1L

15,00€ / 5,00