

— A D R
B I A
R A T I
S S E C
R I E —

beverage menu

kokteli - cocktails

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žestoka pića - spirits

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viski - whiskey

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karta vina - wine list

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pivo - beer

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bezalkoholna pića i topli napitci

– non-alcoholic & hot drinks

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kokteli – cocktails

beauty of aperitivo

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APEROL SPRITZ

7,30

PROSECCO, APEROL, MINERALNA VODA

PROSECCO, APEROL, MINERAL WATER

HUGO

7,30

PROSECCO, SIRUP OD BAZGE, MINERALNA VODA, LISTIČI MENTE

PROSECCO, ELDER SYRUP, MINERAL WATER, MINT LEAVES

ITALICUS SPRITZ

7,30

PROSECCO, ITALICUS ROSOLIO DI BERGAMOTTO, MINERALNA VODA

PROSECCO, ITALICUS ROSOLIO DI BERGAMOTTO, MINERAL WATER

MARTINI ROYALE

7,30

PROSECCO, MARTINI, MINERALNA VODA, LISTIČI MENTE

PROSECCO, MARTINI, MINERAL WATER, MINT LEAVES

LIMONCELLO SPRITZ

7,30

PROSECCO, LIMONCELLO, MINERALNA VODA

PROSECCO, LIMONCELLO, SPARKLING WATER

GARIBALDI

7,30

CAMPARI, SVJEŽI SOK OD NARANČE

CAMPARI, FRESH ORANGE JUICE

ORA D'ORO SPRITZ

7,30

AURA ORA D'ORO, PROSECCO, NARANČA

AURA ORA D'ORO, PROSECCO, ORANGE

L'APERITIVO NONINO SPRITZ

7,30

L'APERITIVO NONINO, PROSECCO, GREJP

L'APERITIVO NONINO, PROSECCO, GRAPEFRUIT

SAVOIA SPRITZ	€
SAVOIA AMERICANO, PROSECCO, NARANČA	7,30
SAVOIA AMERICANO, PROSECCO, ORANGE	
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SAVOIA AMERICANO	7,30
SAVOIA AMERICANO, TONIC, NARANČA	
SAVOIA AMERICANO, TONIC, ORANGE	
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NEGRONI SBAGLIATO	11,00
CAMPARI, VERMOUTH ROSSO, PROSECCO	
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CHANDON GARDEN SPRITZ	12,50
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nezaboravni – the unforgettables

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1860'S AMERICANO

11,00

CAMPARI, VERMUT, GAZIRANA VODA

KOKTEL JE PRVI PUT POSLUŽEN U BARU NJEGOVOG STVORITELJA GASPREA CAMPARIJA, CAFFÈ CAMPARI U 1860-IMA. ORIGINALNO MU JE IME "MILANO -TORINO", ZBOG NJEGOVIH SASSTOJAKA: GORKI LIKER CAMPARI POTJEČE IZ MILANA (MILANO), A VERMUT CINZANO IZ TORINA (TORINO). VJERUJE SE DA SU U RANIM 1900-TIMA TALIJANI PRIMIJETILI NAVALU AMERIKANACA KOJI SU UŽIVALI U TOM KOKTELU. NJIMA U ČAST, KOKTEL JE KASNIJE POSTAO POZNAT KAO "AMERIKANO".

CAMPARI, VERMOUTH, SODA WATER

THIS COCKTAIL WAS FIRST SERVED IN CREATOR GASPARE CAMPARI'S BAR, CAFFÈ CAMPARI, IN THE 1860S. IT WAS ORIGINALLY KNOWN AS THE "MILANO-TORINO" BECAUSE OF ITS INGREDIENTS: CAMPARI, THE BITTER LIQUEUR, IS FROM MILAN (MILANO) AND CINZANO, THE VERMOUTH, IS FROM TURIN (TORINO). IT IS POPULAR BELIEF THAT IN THE EARLY 1900S, THE ITALIANS NOTICED A SURGE OF AMERICANS WHO ENJOYED THE COCKTAIL. AS A COMPLIMENT TO THE AMERICANS, THE COCKTAIL LATER BECAME KNOWN AS THE "AMERICANO".

1870'S PLANTER'S PUNCH

12,00

TAMNI RUM, ANGOSTURA, GRENADINA, SOK OD NARANČE, ANANASA I LIMUNA, ŠEĆERNI SIRUP

SMATRA SE DA JE OVAJ KOKTEL NASTAO U HOTELU PLANTERS U CHARLESTONU, JUŽNA KALIFORNIJA, ALI RECEPT ZAPRAVO POTJEČE S JAMAJKE.

DARK RUM, ANGOSTURA, GRENADINE, ORANGE, PINEAPPLE & LEMON JUICE, SUGAR SYRUP

IT IS CONSIDERED THAT THIS COCKTAIL ORIGINATED IN THE PLANTERS HOTEL IN CHARLESTON, SC, BUT THE RECIPE ACTUALLY ORIGINATES FROM JAMAICA.

1870'S MANHATTAN

12,00

RAŽENI VISKI, CRVENI VERMUT, ANGOSTURA, MARASCHINO TREŠNJA

PREMA POPULARNOJ POVIJESTI, OVO JE PIĆE NASTALO U KLUBU MANHATTAN U NEW YORKU U RANIM 1870-IMA, A STVORIO GA JE DR. IAIN MARSHALL ZA BANKET KOJI JE ORGANIZIRALA JENNIE JEROME (LADY RANDOLPH CHURCHILL, WINSTONOVA MAJKA) U ČAST PREDSDJEDNIČKOG KANDIDATA SAMUELA J. TILDENA. USPJEH BANKETA PIĆE JE UČINILO POPULARNIM I KASNIJE POTAKNULO NEKOLIKO LJUDI DA GA NARUČE. PRI NARUDŽBI, UVIJEK SU TO PIĆE ZVALI PREMA KLUBU IZ KOJEG JE POTEKLO — "KOKTEL MANHATTAN".

RYE WHISKEY, RED VERMOUTH, ANGOSTURA, MARASCHINO CHERRY

ACCORDING TO POPULAR HISTORY, THIS DRINK ORIGINATED IN THE MANHATTAN CLUB IN NEW YORK CITY IN THE EARLY 1870'S, WHERE IT WAS INVENTED BY DR. IAIN MARSHALL FOR A BANQUET HOSTED BY JENNIE JEROME (LADY RANDOLPH CHURCHILL, WINSTON'S MOTHER) IN HONOR OF PRESIDENTIAL CANDIDATE SAMUEL J. TILDEN. THE SUCCESS OF THE BANQUET MADE THE DRINK FASHIONABLE, LATER PROMPTING SEVERAL PEOPLE TO REQUEST THE DRINK BY REFERRING TO THE NAME OF THE CLUB WHERE IT ORIGINATED — "THE MANHATTAN COCKTAIL"

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12,00

1880'S DRY MARTINI**DŽIN, SUHI VERMOT**

TOČNO PODRIJETLO MARTINIJA NIJE POSVE POZNATO. BROJNI KOKTELI S NAZIVIMA I SASTOJČIMA SLIČNIMA DANAŠNJEM MARTINIJU PRVI PUT SU VIĐENI U VODIČIMA ZA BARMENE U KASNOM 19. STOLJEĆU. PRIMJERICE, U PRIRUČNIKU ZA BARMENE IZ 1888. GODINE, POSTOJAO JE RECEPT ZA PIĆE KOJE SE DJELOMIČNO SASTOJALO OD POLA VINSKE ČAŠE OLD TOM DŽINA I POLA VINSKE ČAŠE VERMUTA. POČETKOM 1863. GODINE, TALIJANSKI JE PROIZVOĐAČ VERMUTA POČEO OGLAŠAVATI SVOJ PROIZVOD POD MARKETINŠKIM IMENOM MARTINI I OD TOG IMENA VJEROJATNO POTJEČE I NAZIV OVOG KOKTELA.

GIN, DRY VERMOUTH

THE EXACT ORIGIN OF THE MARTINI IS UNCLEAR. NUMEROUS COCKTAILS WITH NAMES AND INGREDIENTS SIMILAR TO THE MODERN-DAY MARTINI WERE FIRST SEEN IN BARTENDING GUIDES OF THE LATE 19 TH CENTURY. FOR EXAMPLE, THE 1888 BARTENDERS' MANUAL CONTAINED THE RECIPE FOR A DRINK THAT CONSISTED FROM HALF A WINE GLASS OF OLD TOM GIN AND HALF A WINE GLASS OF VERMOUTH. IN 1863, AN ITALIAN VERMOUTH MAKER STARTED MARKETING ITS PRODUCT UNDER THE RAND NAME OF MARTINI, AND THE BRAND NAME IS PROBABLY THE SOURCE OF THE COCKTAIL'S NAME

1880'S OLD FASHIONED**RAŽENI VISKI, ANGOSTURA BITTER, ŠEĆERNI SIRUP**

OLD FASHIONED JE MODERNI NAZIV I OPIS NAČINA, KAKO SU SE RADILA PRVA MJEŠANA PIĆA I KOKTELI. NAIME U DRUGOJ POLOVICI 19.STOLJEĆA, U AMERIČKIM SALOONIMA BARMENI SU MIJEŠALI BAZNE ALKOHOLE, SA DOMAĆIM BITERIMA KOJE SU TAKOĐER KORISTILI KAO LIJEK ZA ŽELUDAC ILI PROBAVU, ŠEĆEROM I VODOM, ODNOSNO LEDOM KAKO MI DANAS TO RADIMO.

RYE WHISKY, ANGOSTURA BITTER, SUGAR SYRUP

OLD FASHIONED IS A MODERN NAME AND DESCRIPTION OF THE WAY OF MIXING THE FIRST MIXED DRINKS AND COCKTAILS. IN SECOND HALF OF THE 19TH CENTURY, IN AMERICAN SALOONS, BATENDERS USE TO MAKE DRINKS WHICH COMBINED BASE SPIRIT, HOMEMADE BITTERS WHICH THEY WERE USING FOR STOMACHACHES AND DIGESTION PROBLEMS AS WELL, SUGAR AND WATER, OR AS WE DO IT TODAY, WITH ICE.

1900'S DAIQUIRI**BIJELI RUM, SOK OD LIMETE, JEDNOSTAVNI SIRUP**

PIĆE JE NAVODNO STVORIO AMERIČKI INŽENJER RUDARSTVA JENNINGS COX KOJI JE BORAVIO NA KUBI TIJEKOM ŠPANJOLSKO-AMERIČKOG RATA. TAKOĐER JE MOGUĆE DA JE AMERIČKI KONGRESMEN WILLIAM A. CHANLER, KOJI JE KUPIO RUDNIKE ŽELJEZA U SANTIAGU 1902. PREDSTAVIO DAIQUIRI KLUBOVIMA U NEW YORKU ISTE GODINE.

WHITE RUM, LIME JUICE, SIMPLE SYRUP

THIS DRINK WAS SUPPOSEDLY INVENTED BY AN AMERICAN MINING ENGINEER, NAMED JENNINGS COX, WHO WAS IN CUBA AT THE TIME OF THE SPANISH-AMERICAN WAR. IT IS ALSO POSSIBLE THAT WILLIAM A. CHANLER, A US CONGRESSMAN WHO PURCHASED THE SANTIAGO IRON MINES IN 1902 INTRODUCED THE DAIQUIRI TO CLUBS IN NEW YORK IN THAT YEAR.

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1910'S NEGRONI

DŽIN, CAMPARI, CRVENI VERMUT

12,50

IAKO JE PODRIJETLO OVOG PIĆA NEPOZNATO, SMATRA SE DA JE IZUMLJENO U FIRENCI, ITALIJA, 1919. U CAFFÈ CASONI, BIVŠOJ CAFFÈ GIACOSA, KOJA SE SADA ZOVE CAFFÈ CAVALLI.

GIN, CAMPARI, RED VERMOUTH

WHILE THE DRINK'S ORIGINS ARE UNKNOWN, THE MOST WIDELY REPORTED ACCOUNT IS THAT IT WAS INVENTED IN FLORENCE, ITALY IN 1919, AT CAFFÈ CASONI, EX CAFFÈ GIACOSA, NOW CALLED CAFFÈ CAVALLI.

1910'S AVIATION

DŽIN, MARASCHINO, SOK OD LIMUNA, LIKER OD LJUBIČICE

12,50

KOKTEL AVIATION IZUMIO JE HUGO ENSSLIN, GLAVNI BARMEN U HOTELU WALLICK U NEW YORKU, NA POČETKU DVADESETOG STOLJEĆA.

GIN, MARASCHINO, LEMON JUICE, VIOLET LIQUOR

THE AVIATION WAS CREATED BY HUGO ENSSLIN, HEAD BARTENDER AT THE HOTEL WALLICK IN NEW YORK, IN THE EARLY TWENTIETH CENTURY

1920'S MONKEY GLAND

DŽIN, SVJEŽE ISCIJEĐENI SOK OD NARANČE, APSINT, GRENADINA

12,50

OVAJ JE KOKTEL 1920-IH STVORIO HARRY MACELHONE, VLASNIK HARRY'S NEW YORK BARA U PARIZU, FRANCUSKA.

GIN, FRESHLY SQUEEZED ORANGE JUICE, ABSINTHE, GRENADINE

THE MONKEY GLAND WAS CREATED IN THE 1920S BY HARRY MACELHONE, THE OWNER OF HARRY'S NEW YORK BAR IN PARIS,

1930'S BOULEVARDIER

BOURBON, CAMPARI, CRVENI VERMUT

12,50

OVO MIJEŠANO PIĆE BILO JE KREACIJA ERSKINEA GWYNNEA, ISELJENIČKOG PISCA, PLEMENITAŠA TE NEČAKA ŽELJEZNIČKOG TAJKUNA ALFREDA VANDERBILTA. ERSKINE JE BIO UREDNIK MJESEČNIKA KOJI SE ZVAO THE BOULEVARDIER, TE KOJI JE BIO SVOJEVRSNI PARIŠKI NEW YORKER. KAO ŠTO VIDIMO, KOKTEL JE INAČICA NEGRONIA, KOJI ZA BAZU PREDSTAVLJA VISKI UMJESTO GINA.

BOURBON, CAMPARI, VERMOUTH ROSSO

THIS MIXED DRINK WAS A SIGNATURE CREATION OF ERSKINE GWYNNE, EXPATRIATE WRITER, SOCIALITE AND NEPHEW OF RAILROAD TAYCOON ALFRED VANDERBILT. ERSKINE EDITED A MONTHLY MAGAZINE, A SORT OF PARISIAN NEW YORKER, NAMED THE BOULEVARDIER. OBVIOUSLY, THIS IS A NEGRONI WITH BOURBON IN LIEU OF GIN.

suvremeni klasici — contemporary classics

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GIMLET

11,00

DŽIN, ŠEĆERNI SIRUP, SOK OD LIMETE

PIĆE KOJE JE SMISLIO DOKTOR THOMAS DESMOND GIMLETTE, KORISTEĆI ROSE'S LIME CORDIAL, PRVI GOTОВI PROIZVOD IZ 1867.GODINE, NA BAZI SOKA OD LIMETE. SKORBUT, BOLEST UZROKOVANA NEDOSTATKOM VITAMINA C U ORGANIZMU, BILO JE ČESTA POJAVA U TO DOBA, NAROČITO MEĐU BRITANSKIM MORNARIČKIM ČASNICIMA, KOJI SU SE LIJEČILI SVIJEŽIM SOKOM OD LIMETE. GIMLET JE BIO IZVOR VITAMINA C, SKUPA SA LIMETOM, MALO ŠEĆERA, TE DŽINOM KAKO BI UBLAŽILI JAKI OKUS LIMETE.

GIN, SUGAR SYRUP, LIME JUICE

THE DRINK CONCOCTED BY A DOCTOR THOMAS DESMOND GIMLETTE, USING ROSE'S LIME CORDIAL, THE FIRST FRUIT CORDIAL PRODUCED IN 1867, BASED ON LIME JUICE. SCURVY, ILLNESS CAUSED BY VITAMIN C DEFICIENCY, WAS VERY OFTEN ILLNESS BACK IN THE DAYS, ESPECIALLY BETWEEN BRITISH NAVY OFFICERS, WHICH FOUND THEIR CURE IN FRESH LIME JUICE. GIMLET WAS A SOURCE OF VITAMIN C, COMBINING LIMES, LITTLE BIT OF SUGAR AND GIN TO LESSEN THE SHARP TASTE OF THE LIME JUICE.

MIMOSA

16,00

ŠAMPANJAC, SVJEŽI SOK OD NARANČE

SMATRA SE DA JE OVO PIĆE IZUMIO FRANK MEIER OKO 1925. GODINE U HOTELU RITZ U PARIZU. VJEROJATNO JE DOBILLO IME PO UOBIČAJENOM NAZIVU U ANGLOFONIM ZEMLJAMA EUROPE ZA ŽUTO CVIJEĆE ACACIA DEALBATA.

CHAMPAGNE, FRESH ORANGE JUICE

IT IS BELIEVED TO HAVE BEEN INVENTED BY FRANK MEIER CIRCA 1925 AT HÔTEL RITZ PARIS. IT WAS PROBABLY NAMED AFTER THE COMMON NAME FOR THE YELLOW FLOWERS OF ACACIA DEALBATA IN THE ANGLOPHONE EUROPE.

MOJITO

11,00

BIJELI RUM, GAZIRANA VODA, LIMETA, MINT, SMEDI ŠEĆER

HAVANA JE MJESTO ROĐENJA MOJITA, IAKO JE PRAVO MJESTO PODRIJETLA OVOG KLASIČNOG KOKTELA PODLOŽNO RASPRAVAMA. JEDNA PRIČA MOJITO POVEZUJE SA SLIČNIM PIĆEM IZ 16. ST. POZNATIM POD NAZIVOM "EL DRAQUE", PREMA FRANCISU DRAKEU

WHITE RUM, SODA WATER, LIME, MINT, BROWN SUGAR

HAVANA IS THE BIRTHPLACE OF THE MOJITO, ALTHOUGH THE EXACT ORIGIN OF THIS CLASSIC COCKTAIL IS A SUBJECT OF DEBATE. ONE STORY TRACES THE MOJITO TO A SIMILAR 16TH CENTURY DRINK KNOWN AS "EL DRAQUE", AFTER FRANCIS DRAKE

CAIPIRIHNA

11,00

CACHAÇA, LIMETA, SMEDI ŠEĆER

POSTOJE MNOGE PRIČE O POSTANKU OVOG PIĆA. NAJPOZNATIJA JE ONA IZ 1918. IZ SÃO PAULA. PREMA DOSTUPNIM INFORMACIJAMA, CAIPIRINHA KAKVU DANAS POZNAJEMO IZRAĐIVALA SE PREMA POPULARNOM RECEPTU OD LIMUNA, ČEŠNJAKA I MEDA NAMIJENJENOM PACIJENTIMA KOJI SU BOLOVALI OD ŠPANJOLSKE GRIPE, A JOŠ SE I DANAS UPOTREBLJAVA ZA LIJEČENJE BLAGIH PREHLADA.

CACHAÇA, LIME, BROWN SUGAR

THERE ARE MANY STORIES ABOUT CAIPIRINHA'S ORIGIN. THE BEST KNOWN DATES TO SÃO PAULO AROUND 1918. ACCORDING TO AVAILABLE INFORMATION, CAIPIRINHA, AS WE KNOW IT TODAY, WAS CREATED ACCORDING TO A POPULAR RECIPE INCLUDING LEMON, GARLIC AND HONEY, INTENDED FOR PATIENTS SUFFERING FROM THE SPANISH FLU. THE DRINK IS USED TO CURE MILD COLDS TO THIS DAY.

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11,00

CUBA LIBRE

BIJELI RUM, COCA-COLA, LIMETA

PRIČE O IZUMU KOKTELA CUBA LIBRE RAZLIKUJU SE. PREMA JEDNOJ PRIČI, TO JE PIĆE IZUMLJENO U HAVANI, KUBA OKO 1901./1902. PATRIOTI KOJI SU POMAGALI KUBI TIJEKOM ŠPANJOLSKO-AMERIČKOG RATA I KASNIJE, ONI KOJI SU IZBJEĞAVALI PROHIBICIJU, REDOVITO SU MIJEŠALI RUM I KOLU U ČAST TOG KARIPSKOG OTOKA.

WHITE RUM, COCA-COLA, LIME

ACCOUNTS OF THE INVENTION OF THE CUBA LIBRE VARY. ACCORDING TO ONE ACCOUNT, THE DRINK WAS INVENTED IN HAVANA, CUBA AROUND 1901/1902. PATRIOTS AIDING CUBA DURING THE SPANISH-AMERICAN WAR, AND, LATER, EXPATRIATES AVOIDING THE PROHIBITION, REGULARLY MIXED RUM AND COLA IN HONOUR OF THIS CARIBBEAN ISLAND.

COSMOPOLITAN

11,00

CITRON VOTKA, COINTREAU, SOK OD LIMETE, SOK OD BRUSNICE

PODRIJETLO OVOG KOKTELA NIJE SIGURNO. VJERUJE SE DA SU GA NEZAVISNO STVORILA DVA BARMENA 1970-IH. OPĆENITO SE SMATRA DA JE JOHN CAINE DOVEO PIĆE U SAN FRANCISCO IZ DRŽAVE OHIO 1987. GODINE. ISTE GODINE BRADLEY UMANE STVORIO JE MEĐUNARODNO POZNATU VERZIJU KOKTELA NA MANHATTANU, NA TEMELJU VERZIJE CHERYL COOK. PREMA SALLY ANN BERK I BOBU SENNETU, COSMOPOLITAN SE U LITERATURI JAVLJA 1993. I POTJEČE IZ NEW YORKA.

CITRON VODKA, COINTREAU, LIME & CRANBERRY JUICE

THE ORIGIN OF COSMOPOLITAN IS DISPUTED. IT IS WIDELY BELIEVED THAT THE DRINK WAS CREATED INDEPENDENTLY BY TWO DIFFERENT BARTENDERS IN THE 1970'S. IT IS GENERALLY BELIEVED THAT JOHN CAINE BROUGHT THE DRINK TO SAN FRANCISCO FROM OHIO AROUND 1987. THE SAME YEAR IN MANHATTAN, THE INTERNATIONALLY RECOGNIZED VERSION OF THE COCKTAIL WAS CREATED BY BRADLEY UMANE, BASED ON A POORLY DESCRIBED VERSION OF CHERYL COOK'S CREATION. ACCORDING TO SALLY ANN BERK AND BOB SENNETT, COSMOPOLITAN APPEARS IN LITERATURE AS EARLY AS 1993 AND DERIVES FROM NEW YORK.

MARGARITA

11,00

TEKILA, COINTREAU, SOK OD LIMETE

NIJE TOČNO POZNATO KAKO JE NASTALA MARGARITA NI TKO JU JE IZUMIO. JEDNA OD NAJSTARIJIH PRIČA KAŽE DA JE MARGARITU IZUMIO CARLOS "DANNY" HERRERA U SVOM RESTORANU RANCHO LA GLORIA KOJI SE NALAZI NA POLA PUTA IZMEĐU TIJUANA I ROSARITA U MEKSIKU. NAPRAVLJEN JE ZA GOŠĆU I BIVŠU ZIEGFELD PLESAČICU MARJORIE KING KOJA JE BILA ALERGIČNA NA MNOGO ŽESTOKIH PIĆA, NO NE I NA TEKILU.

TEQUILA, COINTREAU, LIME JUICE

THE EXACT ORIGIN AND INVENTOR OF THIS COCKTAIL IS UNKNOWN. ACCORDING TO ONE OF THE EARLIEST STORIES, IT WAS INVENTED IN 1938 BY CARLOS "DANNY" HERRERA AT HIS RESTAURANT RANCHO LA GLORIA, HALFWAY BETWEEN TIJUANA AND ROSARITO, MEXICO. IT WAS SUPPOSEDLY CREATED FOR A SPECIAL GUEST AND FORMER ZIEGFELD DANCER MARJORIE KING, WHO WAS ALLERGIC TO MANY SPIRITS, BUT NOT TO TEQUILA.

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11,00

CLASSIC MAI-TAI

TAMNI RUM, SPICED RUM, COINTREAU, LIMETA, ORGEAT

NAVODNO JE IZUMLJEN U UREDU U ULICI CALIFORNIA 555 U SAN FRANCISCU 1944. GODINE. SUPARNIK TRGOVCA VICA, DON THE BEACHCOMBER, TVRDI DA GA JE IZUMIO 1933. GODINE U SVOJEM TADA NOVOM BARU (A KASNIJE POZNATOM RESTORANU) U HOLLYWOODU KOJI JE NAZVAO PREMA SEBI.

DARK RUM, SPICED RUM, COINTREAU, LIME, ORGEAT

IT WAS PURPORTEDLY INVENTED AT THE 555 CALIFORNIA ST. OFFICE IN SAN FRANCISCO, CALIFORNIA, IN 1944. TRADER VIC'S RIVAL, DON THE BEACHCOMBER, CLAIMED TO HAVE CREATED IT IN 1933 AT HIS THEN-NEW NAMESAKE BAR (LATER A FAMOUS RESTAURANT) IN HOLLYWOOD.

11,00

LONG ISLAND ICE TEA

TEKILA, BIJELI RUM, VOTKA, DŽIN, TRIPLE SEC, SOK OD LIMUNA, COCA-COLA, SIRUP GOMME

ROBERT "ROSEBUD" BUTT TVRDI DA JE IZUMIO OVO PIĆE ZA NATJECANJE U STVARANJU NOVOG MIJEŠANOG PIĆA, UKLJUČUJUĆI TRIPLE SEC, 1972. GODINE DOK JE RADIO U OAK BEACH INNU NA LONG ISLANDU U NEW YORKU. RAZNE LOKALNE REFERENCE IZ NEW YORKA PODUPIRU NJEGOVU TVRDNJU. ALI LOKALNE GLASINE NASTANAK OVOG PIĆA TAKOĐER PRIPISUJU, OSIM BUTTU, I DRUGOM BARMENU U OAK BEACH INNU, CHRISU BENEDICKSENU.

TEQUILA, WHITE RUM, VODKA, GIN, TRIPPLE SEC, LEMON JUICE, COCA-COLA, GOMME SYRUP

ROBERT "ROSEBUD" BUTT CLAIMS TO HAVE INVENTED THE DRINK TO ENTER THE CONTEST IN CREATING A NEW MIXED DRINK, INCLUDING TRIPLE SEC, IN 1972, WHILE HE WORKED AT THE OAK BEACH INN ON LONG ISLAND, NEW YORK. VARIOUS LOCAL NEW YORK REFERENCES CONFIRM BUTT'S CLAIMS. LOCAL RUMORS, HOWEVER, ASCRIBE THE ORIGIN TO ANOTHER BARTENDER AT THE OAK BEACH INN, CHRIS BENDICKSEN, IN ADDITION TO BUTT.

11,00

FRENCH 75

DŽIN, ŠEĆERNI SIRUP, SOK OD LIMUNA, PROSECCO

FRENCH 75 KAKAV DANAS POZNAJEMO, PRVI PUTA SE POJAVLJUJE NA VRHUNCU PROHIBICIJE, 1927. GODINE, U MALOM ODJELJKU NJUJORŠKOG ČASOPISA HERE'S HOW!, KOJI JE PODRŽAVAO PROTIVNIKE PROHIBICIJE U SAD-U. ZATIM 1930.GODINE, DOSPIJEVA U KNJIGU SAVOY COCKTAIL BOOK, HARRYA CRADDOCKA, NAKON ČEGA POSTAJE POPULARAN U VELIKOJ VEČINI EUROPSKIH I AMERIČKIH BAROVA. POZNAT JE KAO JEDINI KLASIČNI KOKTEL, NASTAO U AMERICI U DOBA PROHIBICIJE.

GIN, SUGAR SYRUP, LEMON JUICE, PROSECCO

FRENCH 75 AS WE KNOW IT, FIRST APPEARS IN PRINT IN 1927, AT THE HEIGHT OF PROHIBITION, IN A BOOTLEGGER-FRIENDLY LITTLE VOLUME CALLED HERE'S HOW! FROM THERE IT GOT PICKED UP BY THE 1930 SAVOY COCKTAIL BOOK, WRITTEN BY HARRY CRADDOCK, AND ONCE IT WAS IN THERE, IT WAS EVERYWHERE. THE ELIXIR HAS THE DISTINCTION OF BEING THE ONLY CLASSIC BORN IN AMERICA DURING THE DRY PERIOD.

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11,00

PIMM'S NO 1 CUP

PIMM'S NO 1, LIMUNADA, MINT, KRSTAVAC, NARANČA

PIMM'S JE NASTAO 1840. GODINE U OYSTER BARU U ULICI POULTRY U LONDONU, ČIJI JE VLASNIK BIO JAMES PIMM. OVDJE JE STVORIO PIMMOVU "DOMAĆU ČAŠU" S DODACIMA LIKERA I EKSTRAKTIMA VOĆA.

PIMM'S NO 1, LEMONADE, MINT, CUCUMBER, ORANGE

PIMM'S ORIGINATED IN OYSTER BAR, OWNED BY JAMES PIMM, IN LONDON'S POULTRY STREET IN 1840. THIS WAS THE PLACE WHERE HE CREATED THE PIMM'S 'HOUSE CUP' WITH THE ADDITION OF LIQUEURS AND FRUIT EXTRACTS.

BLOODY MARY

11,00

VOTKA, SOK OD RAJČICE I LIMUNA, UMAK WORCESTERSHIRE, TABASCO, SOL OD CELERA, PAPAN

PODRIJETLO KOKTELA BLOODY MARY NIJE SIGURNO I POSTOJI NEKOLIKO TEORIJA O TOME TKO GA JE IZMISLIO. FERNAND PETIOT TVRDIO JE DA JE IZMISLIO BLOODY MARY 1921. GODINE, PUNO PRIJE SVIH OSTALIH, KADA JE RADIO U NEW YORK BARU U PARIZU. JAMES ROLLINS U DIJELU "ŠTO JE ISTINA, A ŠTO NE" SVOG ROMANA IZ SERIJE SIGMA FORCE 6.5: THE SKELETON KEY (2010) NAVODI DA JE BLOODY MARY IZUMLJENA U HEMINGWAY BARU HOTELA RITZ U PARIZU. 21 CLUB U NEW YORKU IMA DVIJE TEORIJE KOJE NASTANAK BLOODY MARY VEŽU ZA NJEGA. JEDNA JE DA JE TO PIĆE 1930-IH IZUMIO BARMEN HENRY ZBIKIEWICZ, KOJI JE MIJEŠAO TE KOKTELE. DRUGA TEORIJA NASTANAK PRIPISUJE KOMIČARU GEORGEU JESSELU, KOJI JE ČESTO POSJEĆIVAO 21 CLUB. GODINE 1939. LUCIUS BEEBE NAPISAO JE U SVOJOJ TRČ-KOLUMNJI "THIS NEW YORK" JEDNU OD NAJNRANIJIH REFERENCI NA TO PIĆE U SAD-U, ZAJEDNO S ORIGINALNIM RECEPTOM: "NAJNOVIJE PIĆE GEORGEA JESSELA KOJE JE ZADOBILLO PAŽNJU GRADSKIH NOVINARA ZOVE SE BLOODY MARY: POLA SOKA OD RAJČICE, POLA VOTKE".

VODKA, TOMATO & LEMON JUICE, WORCESTERSHIRE SAUCE, TABASCO, CELLERY SALT, PEPPER

THE ORIGIN OF BLOODY MARY IS UNCLEAR AND THERE ARE FEW CONFLICTING THEORIES OF WHO INVENTED IT. FERNAND PETIOT CLAIMED TO HAVE INVENTED BLOODY MARY IN 1921, WELL BEFORE ANYONE ELSE, WHILE WORKING AT THE NEW YORK BAR IN PARIS. JAMES ROLLINS WRITES IN THE "WHAT'S TRUE, WHAT'S NOT" SECTION OF HIS SIGMA FORCE NOVEL 6.5: THE SKELETON KEY (2010) THAT THE BLOODY MARY WAS INVENTED IN HEMINGWAY BAR OF THE HOTEL RITZ IN PARIS. NEW YORK'S 21 CLUB HAS TWO CLAIMS ASSOCIATED WITH THE DRINK. ONE IS THAT IT WAS INVENTED IN THE 1930S BY A BARTENDER NAMED HENRY ZBIKIEWICZ, WHO STARTED MIXING THIS COCKTAIL. ANOTHER ATTRIBUTES ITS INVENTION TO THE COMEDIAN GEORGE JESSEL WHO FREQUENTED THE 21 CLUB. IN 1939, LUCIUS BEEBE PRINTED IN HIS GOSSIP COLUMN "THIS NEW YORK" ONE OF THE EARLIEST U.S. REFERENCES TO THIS DRINK, ALONG WITH THE ORIGINAL RECIPE: "GEORGE JESSEL'S NEWEST PICK-ME-UP WHICH IS RECEIVING ATTENTION FROM THE TOWN'S PARAGRAPHERS IS CALLED A BLOODY MARY: HALF TOMATO JUICE, HALF VODKA"

€

11,00

MOSCOW MULE

VODKA, LIMETA, PIVO OD ĐUMBIRA

1939.GODINE, JOHN G. MARTIN DOBIVA PRAVA ZASTUPSTVA SMIRNOFF VOTKE ZA MALU DISTRIBUTERSKU TVRTKU HEUBLEIN IZ CONNECTICUTA. JOHN OV PRIJATELJ I KOLEGA, JACK MORGAN, U TO DOBA POSJEDUJE JEDAN OD NAJPOZNATIJIH PUBOVA U HOLLYWOODU, COCK 'N' BULL SALOON, U KOJE POKUŠAVA NA TRŽIŠTE PLASIRATI SVOJ BRAND PIVA OD ĐUMBIRA, NO MEĐUTIM PRODAJA MU NIJE IŠLA BAŠ NAJBOLJE. KAKO LEGENDA GOVORI, DVOJICA PRIJATELJA SU DOŠLA NA IDEJU DA SPOJE NJIHOVA DVA PROIZOVODA, DODAJU MU MALO LIMETINOG SOKA, TE KREIRAJU KOKTEL, KAKO BI ZAJEDNIČKI POVEČALI PRODAJU SVOJIH PROIZVODA.

VODKA, LIME, GINGER BEER

IN 1939, JOHN G. MARTIN ACQUIRES THE RIGHTS TO SMIRNOFF VODKA FOR HEUBLEIN, SMALL CONNECTICUT BASED LIQUOR & FOOD DISTRIBUTOR. MEANWHILE, JACK MORGAN, A FRIEND OF HIS AND OWNER OF HOLLYWOOD'S FAMOUS PUB, THE COCK 'N' BULL SALOON, WAS TRYING TO LAUNCH HIS OWN BRAND OF GINGER BEER, BUT SALES WERE NOT GOING WELL. LEGEND HAS IT THAT THE TWO MEN, GOT THE IDEA OF COMBINING THOSE TWO PRODUCTS, ADDING LITTLE BIT OF LIME JUICE, TO CREATE THE CONCOCTION WHICH WILL HELP THEM TO INCREASE THE SALES OF THEIR TWO PRODUCTS.

ESPRESSO MARTINI

11,00

VODKA, LIKER OD KAVE, ŠEĆERNI SIRUP, ESPRESSO

POSTOJI NEKOLIKO TVRDNJI O PODRIJETLU ESPRESSO MARTINIJA. JEDNA OD NAJČEŠĆIH JEST, DA JU JE STVORIO DICK BRADSELL KRAJEM 1980-IH DOK JE BIO U FRED'S CLUBU U LONDONU ZA MLADU DAMU KOJA JE TRAŽILA NEŠTO ŠTO BI JU "PROBUDILO". BRADSELLA SE TAKOĐER CITIRA O OKOLNOSTIMA IZUMA TOGA PIĆA; "APARAT ZA KAVU U SOHO BRASSERIE BIO JE TIK DO STANICE NA KOJOJ SAM POSLUŽIVAO PIĆA. BILA JE TO NOĆNA MORA, JER JE SVUGDJE BILO TALOGA KAVE, PA MI JE KAVA BILA SKROZ NA PAMETI, PLUS TADA SE SVE "VRTILO" OKO VOTKE - JER SU TO UGLAVNOM LJUDI PILI.

VODKA, COFFEE LIQUEUR, SUGAR SYRUP, ESPRESSO

THERE ARE SEVERAL CLAIMS FOR THE ORIGIN OF THE ESPRESSO MARTINI. ONE OF THE MORE COMMON CLAIMS IS THAT IT WAS CREATED BY DICK BRADSELL IN THE LATE 1980S AT FRED'S CLUB IN LONDON FOR A YOUNG LADY WHO ASKED FOR SOMETHING THAT WOULD, "WAKE HER UP". BRADSELL HAS ALSO BEEN QUOTED ABOUT THE CIRCUMSTANCES OF HIS INVENTION OF THE DRINK, "THE COFFEE MACHINE AT THE SOHO BRASSERIE WAS RIGHT NEXT TO THE STATION WHERE I SERVED DRINKS. IT WAS A NIGHTMARE, AS THERE WERE COFFEE GROUNDS EVERYWHERE, SO COFFEE WAS VERY MUCH ON MY MIND. AND IT WAS ALL ABOUT VODKA BACK THEN - IT WAS ALL PEOPLE WERE DRINKING.

bezalkoholni kokteli — non-alcoholic cocktails

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MOCKTAIL MULE	9,00
MEMENTO, SOK OD LIMETE, GINGER BEER	
MEMENTO, LIME JUICE, GINGER BEER	
.	

MOCKTAIL MOJITO	9,00
ZELENI ČAJ, SOK OD LIMETE, MENTA, SMEĐI ŠEĆER	
GREEN TEA, LIME JUICE, MINT, BROWN SUGAR	
.	

ESPRESSO ORANGE	8,00
SVIJEŽE CJEDENI SOK OD NARANČE, ESPRESSO, MINERALNA VODA	
FRESHLY SQUEEZED ORANGE JUICE, ESPRESSO, SPARKLING WATER	
.	

GINGERINO SPRITZ	10,00
GINGERINO, DR. ZENZEN, SOK OD LIMETE, ŠEĆERNI SIRUP	
GINGERINO, DR. ZENZEN, LIME JUICE, SUGAR SYRUP	

PASSION TONIC	8,00
SOK OD LIMETE, SIRUP OD MARAKUJE, TONIK	
LIME JUICE, PASSION FRUIT SYRUP, TONIC	

žestoka pića – spirits

l		€
	gorki likeri - bitters	
0,03	PELINKOVAC. DARNA	3,50
0,03	AMARO DARNA	3,50
0,03	BITTER CAMPARI	3,50
0,03	AMARO RAMAZZOTTI	3,80
0,03	FERNET BRANCA	4,40
0,03	CYNAR	3,50
0,03	JÄGERMEISTER	4,40
0,03	AMARO MONTENEGRO	3,80
"	likeri - liqueurs	"
0,03	PIMM'S NO 1	3,00
0,03	BAILEY'S IRISH CREAM	5,50
0,03	AMARETTO DISARONNO	4,50
0,03	SAMBUCA ROMAGNA BIANCA	4,50
0,03	LIMONCÈ	4,00
0,03	TERANINO. DARNA	3,50
0,03	COFFEE DARNA	3,50
"	vermuti - vermouths	"
0,05	MARTINI BIANCO, ROSSO, DRY	4,40
0,05	CARPANO ANTICA FORMULA	5,70
0,05	NOILLY PRAT EXTRA	3,50
"	absint - absinthe	"
0,03	ABSENTE 55	5,70
0,03	ABSENTE JACQUES SENAUX RED	4,20
0,03	ABSENTE JACQUES SENAUX BLUE	4,20
"	bezalkoholni blend - non alcoholic blend	"
0,03	MEMENTO.	5,50

1	domaća žestoka pića - domestic spirits	€
0,03	ISTARSKA RAKIJA ERBA LUIGIA ROSSI	
	GRAPPA ERBA LUIGIA ROSSI	3,50
0,03	ISTARSKA RAKIJA ŽUTI MUŠKAT ROSSI	
	GRAPPA ŽUTI MUŠKAT ROSSI	3,50
0,03	MEDENICA ROSSI	
	HONEY GRAPPA ROSSI	3,50
0,03	BISKA ROSSI	
	MISTLETOE GRAPPA ROSSI	3,50
0,03	ŠLJIVOVICA ŠIMIĆ	
	PLUM BRANDY ŠIMIĆ	4,50
0,03	VILJAMOVKA ŠIMIĆ	
	PEAR BRANDY ŠIMIĆ	4,50
"	strana žestoka pića - foreign spirits	"
0,03	GRAPPA DI SASSICAIA, JACOPO POLI	11,00
0,03	GRAPPA DI MOSCATO, JACOPO POLI	6,00
0,03	NONINO GRAPPA IL MERLOT	6,50
0,03	NONINO RISERVA ANTICA CUVÉE 5 Y.O..	11,00
0,03	NONINO GRAPPA RISERVA8 Y.O.	16,00
"	gin	"
0,03	NOSTROMO, LOCAL GIN ROSSI	6,00
0,03	OLD PILOT'S GIN	7,20
0,03	BOMBAY SAPPHIRE	4,50
0,03	TANQUERAY 10 Y.O.	6,00
0,03	HENDRICKS	6,00
0,03	MONKEY 47	8,00
0,03	MARE	8,00
0,03	ZUIDAM OLD TOM	8,00
0,03	DICTADOR COLUMBIAN AGED WHITE	8,30
0,03	DICTADOR COLUMBIAN AGED BLACK	9,00
0,03	SAFFRON	9,00
0,03	BOTH'S OLD TOM	8,00
0,03	WINDSPIEL	14,00
0,03	EVA	10,50
0,03	OPIHR	6,00

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	votka vodka	
0,03	KETEL ONE VODKA	6,60
0,03	BELUGA SILVER	8,20
0,03	GREY GOOSE	8,00
0,03	VODKA BELVEDERE	8,00
"	tekila - tequila	"
0,03	JOSE CUERVO CLASICO	4,00
0,03	DON JULIO REPOSADO	10,80
"	konjak - cognac	"
0,03	REMY MARTIN V.S.O.P.	7,00
0,03	HENNESSY XO	23,50
0,03	COURVOSIER XO	17,50
0,03	HENNESSY PARADIS	105,00
"	porto - port	"
0,05	PORTO LBV RAMOS PINTO	4,90
0,05	ADRIANO RAMOS PINTO 30 Y.O.	22,00
"	rum	"
0,03	RUM MYER'S	3,30
0,03	RUM BACARDI	3,80
0,03	DIPLOMATICO RESERVA EXCLUSIVA	8,00
0,03	PYRAT XO RUM RESERVE	8,50
0,03	ZACAPA 23 Y.O., GUATEMALA	13,50
0,03	ZACAPA XO, GUATEMALA	21,00
0,03	MATUSALEM RUM 15 Y.O., GRAN RESERVA	8,00

viski – whisky

1	the islands whiskey	€
0,03	THE ARRAN 10 YEARS OLD . . .46%	7,70
"	TALISKER 10 YEARS OLD . . .45,8%	9,10
"	TALISKER 57 NORTH57%	22,00
"	HIGHLAND PARK 12 YEARS OLD . . .40%	7,80
"	ISLE OF JURA SUPERSTITION43%	9,50
"	campbeltown whiskey	"
0,03	SPRINGBANK 10 YEARS OLD . . .46%	8,00
"	LONGROW PEATED46%	8,70
"	GLEN SCOTIA 16 YEARS OLD . . .46%	10,50
"	KILKERRAN SHERRY CASK46%	13,30
"	the highlands whiskey	"
0,03	GLENMORANGIE 18 YEARS OLD . . .43%	13,30
"	GLENMORANGIE NECTAR D'OR46%	7,70
"	GLENMORANGIE THE LASANTA 12 YEARS OLD . . .43%	7,50
"	THE MACALLAN DOUBLE CASK 12 YEARS OLD . . .40%	7,70
"	DALWHINNIE 15 YEARS OLD . . .43%	10,50
"	GLENDRONACH 12 YEARS OLD . . .43%	7,70
"	islay whiskey	"
0,03	ARDBEG UIGEDAIL54,2%	10,20
"	ARDBEG 10 YEARS OLD . . .46%	7,70
"	LAGAVULIN 16 YEARS OLD . . .43%	9,50
"	LAPHROAG 10 YEARS OLD . . .40%	7,10
"	KILCHOMAN SANAIG46%	8,50
"	BOWMORE 12 YEARS OLD . . .40%	7,80
"	the lowlands whiskey	"
0,03	AUCHENTOSHAN THREE WOOD43%	8,60
"	GLENKINCHIE SINGLE MALT 12 YEARS OLD . . .43%	7,30
"	GLENKINCHIE DESTILLERS EDITION 2003-2015 . . .43%	8,70

1	speyside whiskey	€
0,03	GLENFIDDICH 18 YEARS OLD 40%	8,70
"	GLENFIDDICH 12 YEARS OLD 40%	6,30
"	GLENLIVET 12 YEARS OLD 40%	5,90
"	THE GLENROTHES DUTHIES 15 YEARS OLD 46%	9,50
"	THE GLENROTHES SELECT RESERVE 43%	6,30
"	CRAGGANMORE SINGLE MALT 12 YEARS OLD 40%	7,50
"	scotch blends	"
0,03	PIG'S NOSE BLENDED SCOTCH 40%	5,20
"	MONKEY SHOULDER BATCH 27 40%	5,90
"	BLACK BOTTLE BLENDED SCOTCH 40%	5,00
"	THE FEATHERY BLENDED HIGHLAND 40%	8,30
"	USQUAEBACH 43%	15,20
"	JOHNNIE WALKER BLUE LABEL 40%	25,00
"	irish single malts	"
0,03	CONNEMARA IRISH PEATED MALT 40%	8,30
"	CONNEMARA IRISH PEATED MALT 12 YEARS OLD 40%	10,50
"	KNAPPOGUE CASTLE 14 YEARS OLD 46%	10,90
"	POWERS JOHN'S LANE RELEASE 12 YEARS OLD 43,2%	8,70
"	REDBREAST 12 YEARS OLD 40%	8,70
"	TEELING RUM CASK FINISH 46%	5,90
"	YELLOW SPOT 12 YEARS OLD 46%	10,00
"	MUJA DIAMOND 42%	16,00
"	irish blends	"
0,03	BUSHMILLS IRISH ORIGINAL 40%	4,20
"	BUSHMILLS BLACK BUSH 40%	4,50
"	TULLAMORE DEW 40%	3,50
"	KILBEGGAN IRISH 40%	4,50
"	JAMESON BLACK BARREL 40%	6,30
"	welsh whiskey	"
0,03	PENDERYN MADEIRA FINISH AUR CYMRU 46%	7,70

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	czech whiskey	
0,03	HAMMERHEAD 23 YEARS OLD40,7%	17,65
"		"
	swedish whiskey	
0,03	MACKMYRA PRELUDIUM 06 SINGLE MALT50,5%	10,50
"		"
	german whiskey	
0,03	AUREUM 1865 SINGLE MALT CASK STRENGHT53,9%	9,10
"	SLYRS SHERRY EDITION NO. 2 PEDRO XIMENEZ46%	11,00
"		"
	austrian whiskey	
0,03	OLD RAVEN SINGLE MALT TRIPLE DESTILLED40,5%	9,10
"	REISETBAUER 199856%	13,30
"	WEUTZ ORGIN SPELT SINGLE CASK BIO40%	10,50
"	WEUTZ ST. NIKOLAUS40,1%	13,30
"	WEUTZ HOT STONE40,4 %	13,30
"		"
	french whiskey	
0,03	EDDU GREY ROCK40%	6,30
"		"
	english whiskey	
0,03	ST. GEORGE'S DISTILLERY CHAPTER 946%	7,60
"		"
	bourbon	
0,03	BAKER'S 7 YEARS OLD . . .53%	9,30
"	BASIL HAYDEN'S SMALL BATCH40%	7,70
"	BUFFALO TRACE40%	5,20
"	BULLEIT BOURBON FRONTEIR.45%	5,20
"	EAGLE RARE SINGLE BARREL 10 YEARS OLD . . .45%	8,20
"	EVAN WILLIAMS SINGLE BARREL VINTAGE 2010 . . .43,3%	6,40
"	MAKER'S MARK KENTUCKY STRAIGHT45%	4,80
"	WOODFORD RESERVE DISTILLER'S SELECT43,2%	7,00
"	JIM BEAM40%	4,00

l	indian whiskey	€
0,03	AMRUT SINGLE MALT OAK AGED50%	6,40
”	AMRUT INTERMEDIATE SHERRY57,1%	14,80
”	PAUL JOHN BRILLIANCE SINGLE MALT46%	6,40
”	PAUL JOHN EDITED SINGLE MALT46%	8,70
”	taiwanese whiskey	”
0,03	KAVALAN SINGLE MALT40%	9,30
”	KAVALAN PODIUM SINGLE MALT46%	10,50

karta vina – wine list

€	pjenušci i šampanjci — sparkling wines and champagnes	€
—	BILLECART-SALMON BRUT RÉSERVE, FRANCE	135,00
11,50	L'HOSTE BRUT TRADITION, BASSUET	85,00
14,20	MOËT & CHANDON BRUT IMPÉRIAL, EPERNAY	100,00
— BRUT IMPÉRIAL ROSÉ, EPERNAY	130,00
— DOM PÉRIGNON, EPERNAY	425,00
16,70	VEUVE CLICQUOT BRUT, PONSARDIN	117,00
5,50	BLANC DE MOI FESTIGIA, VINA LAGUNA, POREČ	38,50
—	KONTEMPO KOQUELIQUOT, GRAČIŠČE	52,00
5,70	ROSE TOMAZ MOTOVUN	39,00
4,60	PROSECCO FRESCO VILLA SANDI, ITALY	32,50
7,10	RÈ KABOLA, MOMJAN	51,00
0.11		0.75 l

BIJELA VINA — WHITE VINE

"	malvazija — malvasia	"
6,00	SONATA DOBRAVAC, ROVINJ	35,00
—	RADOVAN RADOVANI	37,50
—	XTRIANA VERALDA, BRTONIGLA	37,50
6,50	KOZLOVIĆ MOMJAN	37,50
6,50	BENVENUTI KALDIR	37,00
6,50	CORONICA KORENIKI	37,00
—	FESTIGIA VINA LAGUNA, POREČ	36,00
"	odležana malvazija — aged malvazija	"
—	GRAN CORONICA MORENO CORONICA, KORENIKI	66,00
7,80	SESTO SENSO TOMAZ, MOTOVUN	47,00
—	NONO 4 TERRE CATTUNAR, BRTONIGLA	69,00
0.125 l		0.75 l

€		chardonnay	€
—	CHARDONNAY	ELIGIO PILATO, VIŽINADA	37,50
6,50	FERNÉ	DEGRASSI, BAŠANIJA	37,50
—	ROSENBERG.	KRAUTHAKER, KUTJEVO	48,00
”			”
		sauvignon	
6,50	SAUVIGNON	MARIJAN ARMAN, NARDUČI	37,50
—	KLEMENKA	VELIMIR KORAK, JASTREBARSKO	43,00
”			”
		sivi pinot	
—	COLETTI	KOLARIĆ, JASKA.	37,50
”			”
		cuvée	
—	TERRE BIANCHE CUVÉE BLANC.	DEGRASSI, BAŠANIJA	37,50
8,80	GRIMALDA BIJELO	MATOŠEVIĆ, KRUNČIĆI	51,00
—	OTTOCENTO BIANCO.	GIORGIO CLAI, KRASICA	60,00
”			”
		bezalkoholna vina — non-alcoholic wine	
6,00	DR. ZENZEN.	RIESELING	35,00

CRENA VINA — RED WINES

”		merlot	”
—	FESTIGIA	VINA LAGUNA, POREČ	37,50
7,00	KORLAT	VINARIJA BENKOVAC, BENKOVAC	39,00
—	PUNTA GRECA.	MEDEA, VODNJAN.	68,00
—	SILENTE	TOMAZ, MOTOVUN	45,00
0.125 l			0.75 l

€		teran	€
6,70	BARBAROSSA	TOMAZ, MOTOVUN	38,50
—	TERAN	BENVENUTI, KALDIR	47,00
—	GAŠPAR	DOBRAVAC, ROVINJ	37,50
—	GRAN TERAN	MORENO CORONICA, KORENIKI	66,00
”		refošk	”
—	RADOVAN	RADOVANI	48,00
”		crna malvazija - malvazija nera	”
—	NERA	TOMAZ, MOTOVUN	55,00
”		pinot crni - pinot noir	”
—	PINOT CRNI	KRAUTHAKER, KUTJEVO	39,00
—	PINOT CRNI	VELIMIR KORAK, JASTREBARSKO	53,00
”		plavac mali	”
—	IVAN DOLAC	PZ SVIRČE, HVAR	50,00
—	KORTA KATARINA	OREBIĆ	78,00
—	BARRIQUE	GRGIĆ, PELJEŠAC	77,00
”		dingač	”
—	SKARAMUČA	POTOMJE	63,00
—	ROYAL MATUŠKO	MATUŠKO, POTOMJE	154,00
”		cabernet sauvignon	”
—	FESTIGIA	VINA LAGUNA, POREČ	37,50
6,60	CONTARINI	DEGRASSI, BAŠANIJA	39,00
—	KORLAT	VINARIJA BENKOVAC, BENKOVAC	38,50
0.125 l			0.75 l

€	cuvée		€
—	CASTELLO	VINA LAGUNA, POREČ	37,50
6,60	CALDIEROSSO.	BENVENUTI, KALDIR	39,00
—	GRIMALDA CRNO	MATOŠEVIĆ, KRUNČIĆI	46,50
—	TERRE BIANCHE ROUGE.	DEGRASSI, BAŠANIJA	40,00
—	OTTOCENTO	CLAI, KRASICA	62,00
—	MERCS.	KRAUTHAKER, KUTJEVO	44,00

ROŠÉ VINA — ROSÉ WINES

—	RADOVAN	RADOVANI	37,50
6,50	FLAMINIO	TOMAZ, MOTOVUN	37,50

BIODINAMIČKA VINA - BIODYNAMIC WINES

—	NERO CUVÉE, OPG ŠURAN PETAR, KALANDRA	66,00
—	VERO MALVAZIJA, OPG ŠURAN PETAR, KALANDRA	66,00
0.1251		0.75 l

DESERTNA VINA - DESSERT WINES

8,00	MUŠKAT	KOZLOVIĆ, MOMJAN	37,50
10,20	PROŠEK	HECTORIVICH, ANDRO TOMIĆ, HVAR.	49,00
7,10	MUŠKAT RUŽA.	VINA LAGUNA, POREČ	33,00
—	ALLEGRO	DOBRAVAC, ROVINJ	47,50
		0.5 l	
—	MALVAZIJA SAN SALVATORE	BENVENUTI, KALDIR	58,00
0.11		0,375 l	

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STRANA VINA - FOREIGN WINES

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"	Francuska - France	"
—	CHABLIS PREMIER CRU JEAN-MARC BROCARD	98,50
—	SANCERRE DE LADOUCHETTE, LOIRE	83,00
—	CHATEAU DE PEZ ROEDERER, BORDEAUX	141,00
—	LAFORÉT PINOT NOIR, JOSEPH DROUHIN, BURGUNDY	59,00
—	MIRAVAL ROSE PROVENCE	57,00
"	Italija - Italy	"
—	PINOT GRIGIO BOCELLI, VENETO	55,00
—	BRUNELLO DI MONTALCINO ANTINORI, TOSCANA	123,50
—	NEBBIOLO, SITO MORESCO GAJA, PIEMONTE	159,50
—	TIGNANELLO ANTINORI, TOSCANA	248,00
—	CHIANTI BOCELLI, VENETO	51,00
0.125 l		0.75 l

pivo – beer

l	pivo – beer	€
0,33	OŽUJSKO	3,80
0,50	OŽUJSKO S OKUSIMA / FLAVOURED BEER	4,40
0,33	HEINEKEN	4,90
0,33	HEINEKEN BEZALKOHOLNO / NON - ALCOHOLIC	4,90
0,33	STAROPRAMEN.	3,80
0,33	KAMPANJOLA BLOND / PORTER / PALE ALE.	5,10
0,33	SAN SERVOLO SVIJETLO PIVO / LAGER BEER	4,90
0,50	SAN SERVOLO SVIJETLO PIVO / LAGER BEER	5,80
0,50	SAN SERVOLO CRVENO PIVO / RED BEER	5,80
0,50	SAN SERVOLO TAMNO PIVO / DARK BEER	5,80
0,50	PAULANER SVIJETLO / WEISSBIER.	6,10

**bezalkoholna pića
i topli napitci
– non-alcoholic
& hot drinks**

l	voda – water	€
0,33	PRIRODNA IZVORSKA VODA NATURAL SPRING WATER	2,80
0,75	PRIRODNA IZVORSKA VODA NATURAL SPRING WATER	5,10
0,25	MINERALNA GAZIRANA VODA SPARKLING MINERAL WATER	2,40
0,75	MINERALNA GAZIRANA VODA SPARKLING MINERAL WATER	5,10
0,25	MINERALNA GAZIRANA VODA S OKUSIMA FLAVOURED SPARKLING MINERAL WATER	2,80
0,75	ACQUA PANNA	9,50
0,75	SAN PELLEGRINO	9,50
”	prirodni sokovi – natural juices	”
	PRIRODNA LIMUNADA NATURAL LEMONADE	3,50
	SVJEŽE CIJEĐENI SOK OD NARANČE FRESHLY SQUEEZED ORANGE JUICE	4,20
”	bezalkoholna pića – soft drinks	”
0,20	PAGO PRIRODNI SOKOVI PO IZBORU PAGO SELECTION OF NATURAL JUICES	3,60
0,25	COCA-COLA, COCA-COLA ZERO	3,60
0,25	FANTA, SPRITE	3,60
0,25	SCHWEPPES TONIC WATER, SCHWEPPES BITTER LEMON	3,60
0,33	LEDENI ČAJ ICE TEA	3,50
	CEDEVITA	3,00
0,10	GINGERINO	3,60
0,175	CRODINO APERITIVO	5,00
0,25	RED BULL	4,90
0,20	FEVER TREE TONIC WATER	6,40
0,20	FEVER TREE GINGER ALE	6,40
0,20	TONIC 1724	8,00
0,20	THREE CENTS GINGER BEER	5,80

1	topli napitci – hot drinks	€
	CAFÉ GOURMAND	7,00
	ESPRESSO	2,10
	KAVA BEZ KOFEINA	
	DECAFFEINATED COFFEE	2,10
	MACCHIATO, CAPPUCINO	2,20
	PRODUŽENI MACCHIATO, CAPPUCINO	
	LONG MACCHIATO, CAPPUCINO	2,50
	DUPLI CAPPUCINO	
	DOUBLE CAPPUCINO	3,80
	LATTE MACCHIATO	3,80
	DUPLA KAVA.	
	DOUBLE COFFEE	3,20
	KAVA SA ŠLAGOM	
	COFFEE WITH WHIPPED CREAM	2,60
	BIJELA KAVA.	
	CAFFE LATE	2,70
	NESCAFÉ	
 CLASSIC, VANILIJA, ČOKOLADA, CAPPUCINO	
 CLASSIC, VANILLA, CHOCOLATE, CAPPUCINO	2,60
	IRISH COFFEE	5,60
	BAILEY'S COFFEE	5,60
	CAFFE' DI AMARETTO	5,60
	KAKAO	
	COCOA	2,50
	TOPLA ČOKOLADA	
	HOT CHOCOLATE	3,40
	ČAJEVI RONNEFELDT	
	RONNEFELDT TEAS	3,20

U CIJENE UKLJUČENI POREZI I USLUGE.
PLAĆANJE ISKLJUČIVO U EURIMA.

THE PRICES INCLUDES SERVICE AND TAX.
THE PAYMENT IS MADE EXCLUSIVELY IN EURO.
