

Karta hrane i pića
Food and drink menu
Speise- und Getränkekarte
Menù e bevande

Wine Vault - Levante Edition je mjesto u kojemu vješto spajamo orijentalne začine, a na prvo mjesto stavljamo hranu iz lokalnog uzgoja. Isprobajte osvježavajuća jela za ručak u kombinaciji s izvrsnim pjenušcima i koktelima. Produžite svoj dan večerom koja će vam predstaviti levantske specijalitete u harmoniji s lokalnim tradicijama. Opustite se na večernjim zabavama uz melodije koje će vas očarati dok pijuckate vrhunska vina. Nemojte propustiti ponudu našeg podruma vina i pjenušaca – tajanstveno mjesto koje će vam otkriti rijetke berbe i pjenušce i pozvati vas da uživete u trenucima ugone bez premca.

Wine Vault - Levante Edition è un luogo in cui combiniamo abilmente le spezie orientali e diamo la precedenza assoluta al cibo nostrano a chilometro zero. Prova un piatto leggero e rinfrescante per pranzo, abbinato a ottimi spumanti e cocktail. Prolunga la tua giornata con una cena che ti farà incontrare le specialità Levante Edition in armonia con le tradizioni locali. Rilassati la sera a un party al suono di melodie che ti ammaleranno mentre sorseggerai ottimi vini. Non perdere l'irresistibile offerta della nostra cantina di vini e spumanti - un luogo misterioso che ti svelerà annate e spumanti rari invitandoti a vivere momenti di ineguagliabile piacere.

Das Wine Vault - Levante Edition ist ein Ort, an dem wir gekonnt orientalische Gewürze miteinander kombinieren und Produkten aus lokalem Anbau den Vorrang geben. Probieren Sie zum Mittagessen erfrischende Gerichte, kombiniert mit exzellenten Schaumweinen und Cocktails. Verlängern Sie Ihren Tag mit einem Abendessen, das Ihnen levantinische Spezialitäten in Harmonie mit lokaler Tradition präsentiert. Entspannen Sie sich bei Abendveranstaltungen zu bezaubernden Melodien, während Sie dabei an erstklassigen Weinen nippen. Nutzen Sie die Gelegenheit und entdecken Sie das Angebot an Weinen und Schaumweinen aus unserem Weinkeller - einem geheimnisvollen Ort, der Ihnen seltene Jahrgänge und Schaumweine offenbart und Sie zu unvergleichlichen Genussmomenten einlädt.

At Wine Vault - Levante Edition, we artfully blend oriental spices, prioritising locally sourced produce. For lunch, relish refreshing dishes paired with fine bubbles and cocktails. Extend your day with a dinner showcasing Levante specialities, harmonising with local traditions. Unwind amidst captivating tunes and soirées, sipping exceptional wines. Explore our Wine and Champagne Vault – an enigmatic realm unveiling rare vintages and champagnes, beckoning you to relish moments of unparalleled pleasure.

Alergeni
Allergens
Alergeni
Allergene

A:1 Rakovi i proizvodi od rakova
Crustaceans
Crostacei e relativi prodotti
Krebstiere

A:2 Mekušci
Molluscs
Molluschi
Weichtiere

A:3 Sjeme sezama i proizvodi od sjemena sezama
Sesame seeds
Semi di sesamo
Sesamsamen

A:4 Celer i njegovi proizvodi
Celery
Sedano e relative prodotti
Sellerie

A:5 Orašasti plodovi
Nuts
Fruttaaguscio
Schalenfrüchte

A:6 Kikiriki i proizvodi od kikirikija
Peanuts
Arachidi e relative prodotti
Erdenüsse

A:7 Žitarice koje sadrže gluten
Cereals containing gluten
Cereali contenenti glutine
Glutenhaltige Getreid

A:8 Mlijeko i mliječni proizvodi
Milk (Lactose)
Latte e relativi prodotti
Milch (Laktose)

A:9 Jaja i proizvodi od jaja
Eggs
Uova e relative prodotti
Eier

A:10 Sumporni dioksid i sulfiti
Sulphur dioxide and sulphites
Diossido di zolfo e solfiti
Schwefeldioxid und Sulfite

A:11 Riba i riblji proizvodi
Fish
Pesce e relative prodotti
Fische

A:12 Zrna soje i proizvodi od soje
Soya
Semi di soia e relative prodotti
Sojabohnen

A:13 Gorušica i proizvodi od gorušice
Mustard
Senape e relative prodotti
Senf

A:14 Lupina i proizvodi od lupine
Lupin
Lupino e relative prodotti
Lupinen

Meze ili mala jela
Mezes or small dishes
Mezze oder kleine Gerichte
Antipasti o stuzzichini

Naši pladnjevi
Our boards
Unsere Platten
I nostri piatti

Vegetarijanski pladanj € 18⁰⁰
Vegetarian bord
Vegetarische Platte
Piatto vegetariano

VEGETARIAN / A: 3, 4, 5, 7, 8, 10, 12, 13

- Ⓜ Feta sir s crnim paprom, labneh s češnjakom, Grčka salata, pečene masline, marinirana paprika u češnjaku i limunu, pita kruh
- Ⓔ Feta cheese and pepper, labneh garlic, Greece salad, baked olives, marinated pepper in garlic and lemon, pita bread
- Ⓓ Feta mit schwarzem Pfeffer, Labneh mit Knoblauch, Griechischer Salat, gebratene Oliven, marinierte Paprika in Knoblauch und Zitrone, Pitabrot
- Ⓘ Formaggio feta al pepe nero, labneh all'aglio, insalata greca, olive arrostate, peperoni marinati in aglio e limone, pita

Veganski pladanj € 15⁰⁰
Vegan board
Vegane Platte
Piatto vegano

VEGAN / A: 3, 4, 5, 7, 8, 10, 12, 13

- Ⓜ Humus od slanutka s kajenskim paprom, namaz od patlidžana i limuna, krema od šarenog graha i kima, svježa rajčica s limunom i mentom, pita kruh
- Ⓔ Hummus with Cayenne pepper, babaganoush and lemon, pinto bean cream with cumin, fresh tomato with lemon and mint, pita bread
- Ⓓ Hummus aus Kichererbsen mit Cayennepfeffer, Aufstrich aus Auberginen und Zitronen, Crème aus bunten Bohnen und Kümmel, frische Tomaten mit Zitronen und Minze, Pitabrot
- Ⓘ Hummus di ceci con pepe di caienna, paté di melanzane e limone, crema di fagioli borlotti e cumino, pomodoro fresco al limone e menta, pita

Riblj pladanj € 32⁰⁰
Fish board
Fischplatte
Piatto di pesce

GLUTEN FREE & LACTOSE FREE / A: 2, 3, 4, 10, 11, 13

- Ⓜ Brancin mariniran u sjemenkama koromača i limunu, salata od dagnji s peršinom i češnjakom, tuna s chilliem i grožđicama u Malvaziji
 - Ⓔ Seabass marinated in fennel seeds and lemon, mussels salad with parsley and garlic, tuna with chilli and raisins in Malvazija
 - Ⓓ Wolfsbarsch, mariniert in Fenchelsamen und Zitronen, Miesmuschelsalat mit Petersilie und Knoblauch, Thunfisch mit Chili und Rosinen in Malvazija
 - Ⓘ Branzino marinato in semi di finocchio e limone, insalata di cozze con prezzemolo e aglio, tonno al peperoncino e uvetta in malvasia
-

Izaberi sam svoj pladanj
Make your own bord
Wähl deine Platte selbst
Sceglietevi il vostro piatto

Feta sir s crnim paprom € 8⁰⁰
Feta cheese and pepper
Feta mit schwarzem Pfeffer
Feta con pepe nero

VEGETARIAN & GLUTEN FREE

Labneh s češnjakom € 4⁵⁰
Garlic Labneh
Labneh mit Knoblauch
Labneh con aglio

VEGETARIAN & GLUTEN FREE / A: 8

Grčka salata € 9⁰⁰
Greece salad
Griechischer Salat
Insalata greca

VEGETARIAN & GLUTEN FREE / A: 8, 10

Svježa rajčica s limunom i mentom € 7⁰⁰
Fresh tomato with lemon and mint
Frische Tomaten mit Zitronen und Minze
Pomodoro fresco con limone e menta

VEGAN - GLUTEN FREE & LACTOSE FREE / A: 10

Krema od šarenog graha i kima € 7⁰⁰
Pinto beans cream with cumin
Crème aus bunten Bohnen und Kümmel
Crema di fagioli borlotti e cumino

VEGAN & GLUTEN FREE & LACTOSE FREE / A: 4, 8, 13

Hummus od slanutka s ljutom papričicom € 8⁰⁰
Hummus with spicy pepper
Hummus aus Kichererbsen mit Chili
Hummus di ceci al peperoncino

VEGAN & GLUTEN FREE & LACTOSE FREE / A: 3, 4

Pečene masline € 7⁰⁰
Baked olives
Gebratene Oliven
Olive arrosto

VEGAN & GLUTEN FREE & LACTOSE FREE / A: 10

Marinirana paprika u češnjaku i limunu € 8⁰⁰

Marinated pepper in garlic and lemon
Marinierte Paprika in Knoblauch und Zitrone
Peperoni marinati in aglio e limone

VEGAN & GLUTEN FREE & LACTOSE FREE / A: 10

Namaz od patlidžana i limuna € 8⁰⁰
Babaganoush and lemon
Aufstrich aus Auberginen und Zitronen
Paté di melanzane e limone

VEGAN & GLUTEN FREE & LACTOSE FREE / A: 3, 4

Brancin mariniran u sjemenkama koromača i limunu € 21⁵⁰
Seabass marinated in fennel seeds and lemon

Wolfsbarsch, mariniert in Fenchelsamen und Zitronen
Branzino marinato in semi di finocchio e limone

SUSTAINABLY CERTIFIED / A: 10, 11

Salata od dagnji s peršinom i češnjakom € 9⁰⁰

Mussels salad with parsley and garlic
Miesmuschelsalat mit Petersilie und Knoblauch
Insalata di cozze con prezzemolo e aglio

GLUTEN FREE & LACTOSE FREE / A: 2, 4, 10, 11

Tuna s chilliem i groždicama u Malvaziji € 13⁵⁰

Tuna with chilli and Malvazija raisins
Thunfisch mit Chili und Rosinen in Malvazija
Tonno al peperoncino e uvette in Malvasia

GLUTEN FREE & LACTOSE FREE / A: 4, 10, 11

Glavna jela
Main dishes
Hauptgerichte
Portata principale

Bulgur s povrćem, € 14⁵⁰
pečena mrkva i masline
*Bulgur with vegetables,
roasted carrot and olives*
*Bulgur mit Gemüse,
gebratene Karotten und Oliven*
*Bulgur con verdure,
carote arrostate e olive*
VEGAN / A: 4, 7, 8, 10, 13

Falafel, umak od rajčice i mente € 10⁰⁰
Falafel, tomato and mint sauce
Falafel, Tomaten-Minz-Sauce
Falafel, salsa di pomodoro e menta
VEGETARIAN / A: 3, 4, 5, 7, 8, 9, 10

Pečena paprika punjena € 13⁵⁰
krumpirom, labneh
Filled pepper with potato, labneh
*Gebratene Paprika, gefüllt
mit Kartoffeln, Labneh*
*Peperoni arrostiti ripieni
di patate, labneh*
VEGETARIAN / A: 4, 8, 10

Zapečena riža s piletinom i curryem € 19⁰⁰
Oven baked rice with chicken curry
*Überbackener Reis mit Hähnchen
und curry*
Riso al forno con pollo e curry
GLUTEN FREE / A: 4, 7, 8, 9, 10, 13

Tikvica punjena mljevenom € 25⁰⁰
janjetinom i junetinom s topljenim
sirom, domaća ljuta salsa od rajčice
*Zucchini with lamb and beef with melted
cheese, homemade spicy tomato salsa*
*Zucchini, gefüllt mit Lamm-und
Rinderhack mit geschmolzenem Käse,
hausgemachte scharfe Tomatensalsa*
*Zucchine ripiene di carne macinata di
agnello e manzo con formaggio fuso,
salsa di pomodoro piccante fatta in casa*
/ A: 4, 8, 9, 10, 13

Shish kebab od junetine, bulgur s € 19⁰⁰
paprikom i čiliem, timijan i jogurt
*Beef shis kebab, bulgur with pepper and
chili, thyme and yogurt*
*Shish Kebab aus Rindfleisch, Bulgur mit
Paprika und Chili, Thymian und Joghurt*
*Shish kebab di manzo, bulgur con
peperone e peperoncino, timo e yogurt*
/ A: 4, 7, 8, 10, 13

Janjeći kebab s povrćem mariniran € 22⁵⁰
u lovoru, češnjaku i limunu,
salata rajčice i mente, pita kruh
*Lamb kebab with vegetable marinated
in bay leaves, garlic and lemon,
tomato and mint salad, pita bread*
*Lammkebab mit Gemüse, mariniert mit
Lorberblättern, Knoblauch und Zitrone,
Tomaten-Minz-Salat, Pitabrot*
*Kebab di agnello con verdure marinate
in alloro, aglio e limone, insalata di
pomodori e menta, pita pane*
/ A: 4, 8, 10, 13

Nešto za podijeliti
Something for sharing
 Zum Teilen
 Da condividere

Dagnje u bijelom umaku, € 15⁰⁰
 ljuta papričica, kruh sa sezamom
*Mussels in white sauce with spicy
 pepper, bread with sesame seeds*
*Miesmuscheln in weiser Sauce,
 Chili, Sesambrot*
*Cozze in salsa bianca, peperoncino,
 pane con semi di sesamo*

LOCALLY SOURCED / A: 2, 4, 7, 8, 9, 10, 11

Riba dnevnog ulova na žaru, € 97⁰⁰
 lokalni dresing – na KG
*Daily catch fish on grill,
 local dressing – on KG*
*Fisch aus dem Tagesfang vom Grill,
 lokales Dressing – am KG*
*Pesce pescato in giornata alla griglia,
 condimento locale – al KG*

SUSTAINABLY CERTIFIED / A: 4, 10, 11, 13

Škampi na buzaru, riža kuhana u € 110⁰⁰
 lovorovoj vodi – na KG
*Scampi Buzara, rice cooked with
 bay leaves – on KG*
*Scampi nach Buzara Art, Reis in
 Lorbeerwasser gekocht – am KG*
*Scampi alla buzara, riso cotto
 nell'acqua di alloro – al KG*

GLUTEN FREE / A: 1, 4, 8, 10

Kozice sa žara, umak od currya € 60⁰⁰
 – na KG
Grilled prawns, curry dressing – on KG
Garnelen vom Grill, Currysauce – am KG
*Gamberetti alla griglia, salsa al curry
 - al KG*

GLUTEN FREE / A: 1, 4, 8, 10, 11, 13

Prilozi
 Side dish
 Beilagen
 Contorni

Blitva s curryem i češnjakom € 8⁰⁰
Swiss chard with curry and garlic
Mangold mit curry und Knoblauch
Bietole con curry e aglio

VEGAN & GLUTEN FREE / A: 8, 10

Rezanci od povrća na žaru, € 8⁰⁰
 maslinovo ulje
Grilled julienne vegetables, olive oil
Gemüsenudeln vom Grill, Olivenöl
*Verdure grigliate tagliate a striscioline,
 olio d'oliva*

VEGAN & GLUTEN FREE / A: 4

Pečeni krumpir u ljusci, € 8⁰⁰
 labneh s peršinom
Baked potato, parsley labneh
*Gebratene Schalenkartoffeln,
 Labneh mit Petersilie*
*Patate al forno con la buccia,
 labneh con prezzemolo*

VEGETARIAN / A: 7, 8

Zapečeni bijeli grah s čili € 12⁵⁰
 papričicom i korijanderom
*Oven baked white beans
 with chilli pepper and coriander*
*Überbackene weiße Bohnen
 mit Chili und Koriander*
*Fagioli bianchi al forno
 con peperoncino e coriandolo*

VEGAN / A: 4, 13

Kruh
Breads
 Brot
 Pane

Kruh sa sezamom € 2⁰⁰
Bread with sesame seeds
 Sesambrot
 Pane con semi di sesamo
 / A: 3, 5, 7, 8, 9

Pita kruh € 3⁵⁰
Pita bread
 Pitabrot
 Pita pane
 / A: 3, 7, 8, 9

Salate
Salads
 Salate
 Insalate

Salata od mrkve i slanutka, dresing od € 7⁰⁰
 limuna, naranče i meda
Carrot and chickpeas salad, lemon,
orange and honey dressing
 Karotten-Kichererbsen-Salat, Zitronen-
 Orangen-Honig-Dressing
 Insalata di carote e ceci, dressing di
 limone, arancia e miele
 VEGAN & GLUTEN FREE & LACTOSE FREE / A: 10

Salata od rajčice i krastavaca, dresing € 7⁰⁰
 od luka, limuna i mente
Tomato and cucumber salad, onion,
lemon and mint dressing
 Tomaten-Gurken-Salat, Zwiebel-
 Zitronen-Minz-Dressing
 Insalata di pomodori e cetrioli, dressing
 di cipolla, limone e menta
 VEGAN & GLUTEN FREE & LACTOSE FREE / A: 10

Radić s češnjakom i jajetom, dresing € 7⁰⁰
 od češnjaka, jogurta i limuna
Red radish with garlic and egg, yogurt,
garlic and lemon dressing
 Radicchio mit Knoblauch und Ei,
 Knoblauch-Joghurt-Zitronen-Dressing
 Radicchio con aglio e uovo, dressing
 all'aglio, yogurt e limone
 VEGETARIAN & GLUTEN FREE / A: 8

Slatko
Sweets
Süßes
Dolci

Baklava od pistacia, sladoled od datulja € 11⁰⁰
Pistachio baklava, dates ice cream
Pistazien-Baklava, Dattelleis
Dolce turco - Baklava al pistacchio,
gelato al dattero

VEGETARIAN / A: 3, 5, 7, 8, 9

Torta od limuna sa sladoledom od € 8⁰⁰
crnog papra i vanilije
Lemon cake, black pepper and vanilla ice
cream
Zitronentorte mit Vanilleeis mit
schwarzem Pfeffer
Torta al limone con pepe nero e gelato
alla vaniglia

VEGETARIAN / A: 5, 7, 8, 9

Crème brûlée s kardamomom i € 8⁰⁰
karameliziranom narančom
Crème brûlée with cardamom and
caramelized orange
Crème brûlée mit Kardamom und
karamellisierter Orange
Crème brûlée con cardamomo e arancia
caramellata

VEGETARIAN / A: 5, 7, 8, 9

Levante kokteli

Levante cocktails

Black Rose € 13⁶⁰

- HR Ronnefeld crni čaj, metaxa, sirup ruža
- EN Ronnefeld black tea, metaxa, rose syrup

After Eat € 13⁶⁰

- HR Vodka, baileys, sambuca, svježa menta
- EN Vodka, baileys, sambuca, fresh mint

Mandolato € 13⁶⁰

- HR Rum, frangelico, sirup badem, limun
- EN Rum, frangelico, almond syrup, lemon

Creamy Almond € 13⁶⁰

- HR Vodka, sorbet od kardamoma i bademovog mlijeka, limun
- EN Vodka, cardamom and almond milk sorbet, lemon

Correto Fredo € 13⁶⁰

- HR Rakija od muškata, espresso, šećerni sirup
- EN Muscat brandy, espresso, simple syrup

Red Passion € 13⁶⁰

- HR Arak, svježe iscijeđen sok od naranče, grenadina sirup
- EN Arak, fresh squeezed out orange juice, grenadina syrup

Star Lemonde € 13⁶⁰

- HR Arak, prirodna negazirana voda, med, svježa menta, limun
 - EN Arak, natural water, honey, fresh mint, lemon
-

Our Classic*S

Yellow Sunrise € 14³⁰

- HR Tequila, yellow Chartreuse, banana sirup, sok limeta
- EN Tequila, yellow Chartreuse, banana syrup, lime juice

Velvet Sunset € 14³⁰

- HR Gin, sirup lavanda, sok limeta, sok ananas
- EN Gin, sirup lavender syrup, lime, pineapple juice

Negroni € 14³⁰

- HR Tanqueray dry, Mulassano, Campari
- EN Tanqueray dry, Mulassano, Campari

Americano € 13⁶⁰

- HR Campari, Mulassano, gazirana voda
- EN Campari, Mulassano, sparkling water

Mojito € 13⁶⁰

- HR Plantation 3 stars, limeta, menta, šećer, gazirana voda
- EN Plantation 3 stars, lime, mint, sugar, sparkling water

Caipirinha € 13⁶⁰

- HR Cachaca, limeta, šećer
- EN Cachaca, lime, sugar

Margarita € 14³⁰

- HR Jose Cuervo, Cointreau, limeta
- EN Jose Cuervo, Cointreau, lime

Strawberry Frozen Daiquiri € 14³⁰

- HR Plantation 3 stars, svježa jagoda, limeta, šećer
- EN Plantation 3 stars, fresh strawberry, lime, sugar

Mai Tai € 13⁶⁰

- HR Plantation 3 stars, Plantation xaymaca, Cointreau, sirup badem, ananas, limeta
- EN Plantation 3 stars, Plantation xaymaca, Cointreau, orgeat syrup, pineapple, lime

Gin Fizz € 14³⁰

- HR Tanqueray dry, sok limun, šećer, mineralna voda
- EN Tanqueray dry, lemon juice, sugar, sparkling water

Moscow Mule € 14³⁰

- HR Ketel one, pivo od đumbira, limeta
 - EN Ketel one, ginger beer, lime
-

Paloma€ 14³⁰

- Ⓜ Jose Cuervo silver, pink grejp soda, limeta, sol
 - Ⓝ Jose Cuervo silver, pink grapefruit soda, lime, salt
-

Planters Punch€ 13⁶⁰

- Ⓜ Plantation xaymaca, ananas, grenadina sirup, limeta, Angostura bitter
 - Ⓝ Plantation xaymaca, pineapple, grenadine syrup, lime, Angostura bitter
-

Frozen Pina Colada€ 14³⁰

- Ⓜ Plantation 3 stars, ananas, kokosovo mlijeko, kokos pire
 - Ⓝ Plantation 3 stars, pineapple, coconut milk, coco puree
-

Lynchburg Lemonade€ 14³⁰

- Ⓜ Belleit burbon, sok limun, Cointreau, sprite
 - Ⓝ Belleit burbon, lemon juice, Cointreau, sprite
-

Italicus Spritz€ 12⁶⁰

- Ⓜ Italicus, prosecco, masline
 - Ⓝ Italicus, prosecco, olives
-

Hugo€ 13⁶⁰

- Ⓜ St.Germain, prosecco, menta, limeta
 - Ⓝ St.Germain, prosecco, mint, lime
-

Aperol Spritz€ 11²⁰

- Ⓜ Aperol, prosecco, gazirana voda
 - Ⓝ Aperol, prosecco, sparkling water
-

Limoncello Spritz€ 12⁴⁰

- Ⓜ Limoncello, prosecco, limeta
 - Ⓝ Limoncello, prosecco, lime
-

Amaretto Spritz€ 12⁴⁰

- Ⓜ Amaretto Disaronno, svježi sok naranče, prosecco
 - Ⓝ Amaretto Disaronno, fresh orange juice, prosecco
-

Sorbeto€ 12⁴⁰

- Ⓜ Vodka, prosecco, limeta
 - Ⓝ Vodka, prosecco, lime
-

Mimosa€ 22⁰⁰

- Ⓜ Moët & Chandon, sok naranča
 - Ⓝ Moët & Chandon, orange juice
-

Moctails**Breeze & Sun**€ 9⁹⁰

- Ⓜ Lubenica, svježa menta, šećerni sirup, sok limeta, sok ananas
 - Ⓝ Watermelon, fresh mint, simple syrup, pineapple juice
-

Smoothie See Birch€ 9⁹⁰

- Ⓜ Kokosovo mlijeko, svježa jabuka, cimeta, ananas
 - Ⓝ Coconut milk, fresh apple, cinnamon, pineapple
-

Refreshing Mojito€ 9⁹⁰

- Ⓜ Sprite, menta, limeta
 - Ⓝ Sprite, mint, lime
-

Virgin Colada€ 9⁹⁰

- Ⓜ Pire kokos, sok ananas, vrhnje
 - Ⓝ Coconut puree, pineapple juice, cream
-

Fairy From The Sea€ 9⁹⁰

- Ⓜ Grenadina sirup, limeta, menta, šećerni sirup, mineralna voda
 - Ⓝ Grenadine syrup, lime, mint, simple syrup, sparkling water
-

Summer Cup€ 9⁹⁰

- Ⓜ Mineralna voda, lavanda sirup, limun, svježe sezonsko voće
 - Ⓝ Mineral water, lavender syrup, lemon, fresh seasonal fruit
-

Žestoka pića
Bevande alcooliche
Spirits
Spirituosen

- Whiskey
 Scotch Whiskey

Glenfiddich 12 y.o. 40%	30ml / € 12 00
Glendronach 12 y.o. 43%	30ml / € 9 50
Ardbeg Uigeadail Islay 55%	30ml / € 9 50
Macallan Double Cask 12 y.o. 40%	30ml / € 11 50
Chivas Regal 18 y.o. 40%	30ml / € 11 30
Talisker 10 y.o. 45.8%	30ml / € 11 30
Ballantine's 17 y.o. 40%	30ml / € 11 70
Johnnie Walker Platinum Label 40%	30ml / € 11 50
Johnnie Walker Gold Label 40%	30ml / € 17 60
Johnnie Walker Blue Label 40%	30ml / € 32 00

- American Whiskey

Bulleit Bourbon 45%	30ml / € 7 00
Bulleit Rye 45%	30ml / € 7 00
Gentleman Jack Tennessee Whiskey 40%	30ml / € 8 70

- Irish Whiskey

Bushmills Irish 10 y.o. 40%	30ml / € 7 40
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- Japan Whiskey

Nikka Whisky From The Barrel, 51.4%	30ml / € 9 60
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- Cognac

Hennessy XO 40%	30ml / € 22 00
Delamain XO Vesper Cognac 40%	30ml / € 15 00
Martell Cognac XO 40%	30ml / € 21 50
Delamain Pale & Dry XO Cognac 40%	30ml / € 14 00
Hennessy Paradis Extra Cognac 40%	30ml / € 41 90

- Rum

Bacardi 8 Year y.o., Cuba 40%	30ml / € 8 00
Plantation Xaymaca Rum, Jamaica 40%	30ml / € 8 70
Ron Millonario Solera Reserva Especial 15 Anos, Peru 40%	30ml / € 9 10
El Dorado 21 y.o., Guajana 43%	30ml / € 22 50

- Gin

Tanqueray dry Gin, Scotland 40%	30ml / € 5 40
Hendrick's Gin, Scotland 41.4%	30ml / € 7 40
Old Pilots, Croatia 45%	30ml / € 8 00
Gin Mare, Spain 42.7%	30ml / € 9 50
Martesi, Istrian Botanics, Croatia 42%	30ml / € 6 00

- Vodka

Ketel One Vodka, Holland 40%	30ml / € 7 80
Taiga Shtof Vodka, Russia 40%	30ml / € 16 10
Old Pilots Vodka, Croatia 40%	30ml / € 7 40

- Tequila & Mezcal

Jose Cuervo Especial 40%	30ml / € 5 10
Herradura Reposado 46%	30ml / € 8 30
Tequila san matias 25 y.o. 40%	30ml / € 13 00
Del Maguey Vida Mezcal 42%	30ml / € 6 70

- Likers & Bitters

Cynar, Italy 16, 50%	30ml / € 4 80
Fernet Branca, Italy 39%	30ml / € 4 80
Jägermeister, Germany 35%	30ml / € 5 10
Pelinkovac Darna, Croatia 28%	30ml / € 4 80
Campari, Italy 25%	30ml / € 4 80
Amaro Montenegro, Italy 23%	30ml / € 4 80
Amaretto Disaronno, Italy 28%	30ml / € 5 10
Bailey's Irish Cream, Irish 17%	30ml / € 7 00

- Croatian Spirits

Medenica, Rossi, 38, 5%	30ml / € 5 10
Biska, Rossi, 41, 10%	30ml / € 5 10
Muškat žuti, Rossi, 40%	30ml / € 5 10
Lacrime, Kozlović 45%	30ml / € 5 60
Viljamovka, Pear brandy, Šimić 38%	30ml / € 5 70
Šljivovica, Plum brandy, Šimić 38%	30ml / € 5 70
Grappa, 10 y.o. Grape brandy, Degrassi 10 y/o 40%	30ml / € 8 00
Komovica, Clai, 47%	30ml / € 5 10
Teranino, Rossi 18, 5%	30ml / € 7 10
Vinjak, 8 Y.O. Krauthaker, 40, 5%	30ml / € 17 40

- Vermouth

Mulassano, Italy, 18%	50ml / € 7 00
Cocchi Americano, Italy 16.5%	50ml / € 7 90
Dolin Vermouth DRY, France 16%	50ml / € 6 60

Pivo Beer

Ožujsko pivo <i>Ožujsko beer</i>	330 ml / € 5 90
Heineken	330 ml / € 6 50
Corona Extra	335 ml / € 6 80
San Servolo svijetlo pivo <i>San Servolo light beer</i>	330 ml / € 6 60
San Servolo crveno pivo <i>San Servolo red beer</i>	330 ml / € 6 60
Paulaner svijetlo pšenično pivo <i>Paulaner light wheat beer</i>	330 ml / € 6 60
Paulaner svijetlo pšenično pivo <i>Paulaner light wheat beer 500ml</i>	500 ml / € 7 60
Heineken bezalkoholno pivo <i>Heineken non-alcoholic beer</i>	330 ml / € 6 20

Cijedena bezalkoholna pića *Squeezed natural juices*

Prirodna limunada <i>Natural lemonade</i>	200ml / € 5 40
Prirodni sok od naranče <i>Natural orange juice</i>	200ml / € 5 40
Prirodni sok od grejpa <i>Natural grapefruit juice</i>	200ml / € 5 40
Prirodni sok od jabuke <i>Natural apple juice</i>	200ml / € 5 40

Bezalkoholna pića *Non-alcoholic drinks*

Coca-Cola	250ml / € 5 00
Coca-Cola Zero	250ml / € 5 00
Fanta	250ml / € 5 00
Sprite	250ml / € 5 00
Bitter Lemon	250ml / € 5 00
Voćni sokovi <i>Fruit juices</i>	200ml / € 4 80
Schweppes Tonic Water	250 ml / € 5 00
Red Bull	200ml / € 7 10
Tonic 1724	200ml / € 8 30
Fever Tree Tonic Water	200ml / € 7 60

Voda Water

Prirodna izvorska voda Jana <i>Natural spring water Jana</i>	330 ml / € 4 ²⁰
Prirodna izvorska voda Jana <i>Natural spring water Jana</i>	750 ml / € 7 ⁰⁰
Mineralna gazirana voda Jamnica <i>Sparkling mineral water Jamnica</i>	250 ml / € 3 ⁷⁰
Mineralna gazirana voda Jamnica <i>Sparkling mineral water Jamnica</i>	750 ml / € 7 ⁰⁰
Aqua Panna	750 ml / € 11 ⁶⁰
San Pelegrino	750 ml / € 11 ⁶⁰

Topli napitci Hot beverages

Ⓜ Monte Mulini poslužuje Illy kavu i selekciju Ronnefeldt čajeva koji imaju oznaku samoodrživosti

Ⓜ Monte Mulini serves Illy coffee and a selection of Ronnefeldt teas that are sustainably certified

Kava espresso <i>Espresso coffee</i>	€ 3 ³⁰
Dupli espresso <i>Double espresso</i>	€ 6 ⁰⁰
Espresso bez kofeina <i>Decaffeinated espresso</i>	€ 3 ³⁰
Macchiato	€ 3 ⁸⁰
Cappuccino	€ 4 ⁵⁰
Latte macchiato	€ 5 ¹⁰
Kava sa šlagom <i>Coffee with whipped cream</i>	€ 3 ⁹⁰
Topla čokolada <i>Hot chocolate</i>	€ 5 ²⁰
Nescafé classic, čokolada, vanilija <i>classic, chocolate, vanilla</i>	€ 4 ³⁰
Selekcija Ronnefeldt čajeva <i>Ronnefeldt teas selection</i>	€ 5 ¹⁰
Ice coffee	€ 6 ⁷⁰

*Hotel
Monte Mulini*

MAISTRA *Collection*

U cijenu je uračunat PDV i usluga. Napojnica nije uključena u cijenu. Plaćanje se vrši isključivo u eurima.
The price includes services and tax (VAT). Gratuity is not included in the price. The payment is made exclusively in Euro currency.