ZONAR ZAGREB

The Earth never
stops moving,
neither should you.

ADVENT @ ZONAR ZAGREB

30/11/2024 - 7/1/2025

Blagdanski domjenci i proslave
Holiday Receptions and Parties

ADVENT

ZONAR ZAGREB

KOKTEL I / COCKTAIL I

HLADNO / COLD:

Carpaccio od hobotnice, krema od limuna i klice
Octopus carpaccio,lemon cream and sprouts

Burrata, marinirana rajčica i pesto od bosiljka
Burrata, marinated tomato and basil pesto

Ukiseljena dinja i pršut
Pickled melon and prosciutto

Kremasti sir i ikra od lososa
Cream cheese and salmon roe

Marinirana pečena tikvica i krema od slanutka
Marinated baked zucchini and chickpea cream

Panna cotta od dimljenog lososa,
relish od rajčice i kopra
Smoked salmon panna cotta,
tomato and dill relish

TOPLO / HOT:

File hame, pečene marinirane artičoke
Meagre fillet, roasted marinated artichokes

Juneći ramstek u mediteranskim
travama i umaku od plavog sira
Mediterranean herb-crusted steak
in blue cheese sauce

Fuži s jadranskim kozicama na crveno
Pasta "fuži" with Adriatic prawns in red sauce

Obrazine, kajmak i vlasac
Cheeks, kaymak and chives

Zapečeni štrukli
Baked "štrukli"

SLATKO / SWEET:

Krema od čokolade i šumskog voća
Chocolate and forest fruit cream

Savijača od jabuka i cimeta
Apple and cinnamon strudel

Čokoladni tartufi s rumom
Chocolate truffles with rum

Kesten krema
Chestnut cream

Mini cheesecake, krema od malina
Mini cheesecake, raspberry cream

32,00 €
po osobi /
per person

ZONAR ZAGREB

KOKTEL II / COCKTAIL II

HLADNO / COLD:

Confitirani file sabljarke, segmenti naranče
Confit fillet of swordfish, orange segments

Tartar od lososa i ukiseljene rotkvice
Salmon tartare and pickled radish

Krema od slanutka i nar
Chickpea and pomegranate cream

Rižini rezanci, curry umak i piletina
Rice noodles, curry sauce and chicken

Crostini s tartarom od jadranskih kozica
Crostini with Adriatic prawn tartare

TOPLO / HOT:

File brancina, pečeni koromač
i umak od naranče
Sea bass fillet, roasted fennel
and orange sauce

Marinirani teleći kare i pečene gljive
Marinated veal loin and roasted mushrooms

Tortellini i pesto od bosiljka
Tortellini and basil pesto

Quiche od dimljenog lososa i šparoga
Smoked salmon and asparagus quiche

Zapečeni štrukli
Baked "štrukli"

SLATKO / SWEET:

Limun kocke
Lemon squares

Parfe od čokolade i dehidrirana naranča
Chocolate parfait and dehydrated orange

Krema od kokosa
Coconut cream

Rolada od kestena
Chestnut roll

Crème brulée, meringue od čokolade
Crème brulée, chocolate meringue

36,00 €
po osobi /
per person

Hotel Zonar Zagreb, Trg Krešimira Ćosića 9, Zagreb, Croatia,
T +385 52 800 800, F +385 52 808 899, M events.zagreb@maistra.hr, maistra.com

MAISTRA City Vibes

ADVENT

KOKTEL III / COCKTAIL III

HLADNO / COLD:

Salata od mariniranih lignji i slanutka
Marinated calamari and chickpea salad

Hladno dimljeni losos, kremasti sir i vlasac
Cold smoked salmon, cream cheese and chives

Pečena pačja prsa, marmelada od luka
Roasted duck breast, onion marmalade

Pašteta od bakalara i ukiseljene lučice
Cod pâté and pickled shallots

Hladni pečeni ramstek, kremasti hren i mladi luk
Cold steak, creamy horseradish and spring onions

TOPLO / HOT:

Lignje u domaćoj šalši s bosiljkom
Calamari in homemade salsa with basil

Marinirani pureći odrezak, pesto od kestena
Marinated turkey steak, chestnut pesto

Pečena purica i ljubičasto zelje
Roast turkey and red cabbage

Svinjski file, umak od pečene rog paprike
Pork fillet, roasted bell pepper sauce

Zapečeni štrukli
Baked "štrukli"

SLATKO / SWEET:

Crème anglaise i šumsko voće
Crème anglaise and forest fruit

Mini muffini i krema od čokolade
Mini muffins and chocolate cream

Tiramisu
Tiramisu

Rolada od kestena
Chestnut roll

Fritule
"Fritule" doughnuts

40,00 €
po osobi /
per person

ZONAR ZAGREB

BUFFET I

HLADNO / COLD:

Domaći hladno dimljeni losos
Homemade cold smoked salmon

Marinirane jadranske dagnje
Marinated Adriatic mussels

Tataki od junetine, rikola i pesto
Beef tataki, arugula and pesto

Istarski tvrdi sir
Istrian hard cheese

Kuhana šunka rezana nožem
Knife-cut cooked ham

Marinirane tikvice s istarskom skutom
Marinated zucchini with Istrian curd

Dimljena pureća prsa
Smoked turkey breast

Humus
Hummus

TOPLO / HOT:

Zapečeni mini štrukli
Baked mini "štrukli"

Marinirani pureći odrezak, pesto od kestena
Marinated turkey steak, chestnut pesto

File lososa, umak od vrhnja i kopra
Salmon fillet, cream and dill sauce

File sabljarke na talijanski način
Italian-style swordfish fillet

Pečena purica s crvenim kupusom
i bobičastim voćem
Roast turkey with red cabbage and berries

Kremasta blitva
Creamy chard

Gratinirani krumpir
Potato au gratin

Pečene rajčice
Roasted tomatoes

Prokulica s hrskavom pancetom
Brussels sprouts with crispy pancetta

Gljive na žaru
Grilled mushrooms

SLATKO / SWEET:

Suhi božićni kolači – tri vrste
Christmas cookies – three types

Ragu od krušaka sa zvjezdastim anisom
Pear ragout with star anise

Gorka čokolada u teglici
Bitter chocolate in a jar

Male krostate s jabukama
Small crostatas with apples

Mousse od bijele čokolade s bobicama
White chocolate mousse with berries

43,00 €
po osobi /
per person

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ZONAR ZAGREB

BUFFET II

STAJAĆI VISOKI STOLOVI / STANDING TABLES:
(FLYING SERVICE)

Panna cotta od kozjeg sira
Goat cheese panna cotta

Kroketi od jadranske ribe, gel od limuna
Adriatic fish croquettes, lemon gel

Ragu od sipe, beurre blanc s paprom
Cuttlefish ragout, beurre blanc with pepper

Prešana piletina, gel od maline
Pressed chicken, raspberry gel

Pečena pačja prsa, marmelada od ljutike
Roasted duck breast, scallion marmalade

Domaći dimljeni losos, ukiseljene rotkvice
Homemade smoked salmon, pickled radishes

BUFFET STOL / BUFFET TABLE:

File lososa, pečena srca artičoka
Salmon fillet, baked artichoke hearts

Bakalar na bijelo s krumpirima
Cod in white sauce with potatoes

Ragu od dagnji i pečeni brancin
Mussel ragout and roasted sea bass

Istarski pljukanci s miješanim gljivama
Istrian "pljukanci" pasta with mixed mushrooms

Svinjski file, korjenasto povrće s medom na žaru
Pork fillet, grilled root vegetables with honey

Pečena patka, ljubičasto zelje s brusnicama
Roasted duck, red cabbage with cranberries

Gulaš od divljači, njoke sa suhom kaduljom
Game stew, gnocchi with dry sage

SLATKI STOL / SWEET TABLE:

Suhi božićni kolači – tri vrste
Christmas cookies – three types

Ragu od krušaka s timut paprom
Pear ragout with timut pepper

Gorka čokolada u teglici
Bitter chocolate in a jar

Male krostate s jabukama
Small crostatas with apples

Mousse od bijele čokolade s bobicama
White chocolate mousse with berries

47,00 €
po osobi /
per person

ZONAR ZAGREB

BUFFET III

STAJAĆI VISOKI STOLOVI / STANDING TABLES:
(FLYING SERVICE)

Humus i hrskavi slanutak
Hummus and crispy chickpeas

Domaći marinirani losos, kremasti sir, kopar i mini kroasani
Homemade marinated salmon, cream cheese, dill and mini croissants

Pašteta od pileće jetrice, kiseli kruh, crveni luk i relish od kruške
Chicken liver pâté, sourdough bread, red onion and pear relish

Savor od jadranske srdele
Marinated Adriatic sardines

Battuta od lokalne junetine – focaccia od rajčice i luka
Local beef battuta – tomato and onion focaccia

Burrata, relish od lokalnih rajčica i bosiljka
Burrata, local tomato and basil relish

Bulgur salata na marokanski način
Moroccan-style bulgur salad

Pečena cikla i marinirana pačja prsa
Roasted beetroot and marinated duck breast

Gazpacho u bocama
Gazpacho in bottles

BUFFET STOL / BUFFET TABLE:

File brancina i krem špinat s češnjakom
Sea bass fillet and creamed spinach with garlic

Rep grdobine s umakom od rajčice i začinskog bilja, pečeni komorač
Monkfish tail with tomato and herb sauce, roasted fennel

Lagano pirjana janjetina s ružmarinom i pečenim krumpirom
Lightly stewed lamb with rosemary and roasted potatoes

Pečena purica s mlincima, crvenim kupusom
Roast turkey with "mlinci", red cabbage

Pečena svinjetina, dimljene jabuke i umak
Roast pork, smoked apples and sauce

Istarski pljukanci sa šumskim gljivama
Istrian pasta "pljukanci" with forest mushrooms

Pečeni teleći kare sa šalotom i crnim vinom
Roasted veal loin with shallots and red wine

Grdobina pirjana na maslinovom ulju, pasta od kadulje i crnih maslina
Monkfish stewed in olive oil, sage and black olive paste

SLATKI STOL / SWEET TABLE:

Suhi božićni kolači – tri vrste
Christmas cookies – three types

Ragu od krušaka sa zvjezdastim anisom
Pear ragout with star anise

Gorka čokolada u teglici
Bitter chocolate in a jar

Male krostate s jabukama
Small crostatas with apples

Mousse od bijele čokolade s bobicama
White chocolate mousse with berries

50,00 €
po osobi /
per person

PAKETI PIĆA ZA DOMJENKE / BANQUETS DRINK PACKAGES

OSNOVNI PAKET / BASIC PACKAGE

Sokovi / voda 0,5 l
Juices / water 0.5 l

Domaće pivo 0,5 l
Domestic beer 0.5 l

Kvalitetno vino: 0,15 l
crveno / bijelo / rosé
Quality wine 0.15 l
red / white / rosé

20,00 €
po osobi /
per person

PJENUŠAVA DOBRODOŠLICA / SPARKLING WELCOME

Čaša prosecca 0,1 l
A glass of prosecco 0.1 l

5,00 €
po osobi /
per person

NADOPLATA ZA VRHUNSKO VINO / SURCHARGE FOR PREMIUM WINE

crveno / bijelo / rosé
red / white / rosé

8,00 €
po osobi /
per person

PAKET ŽESTOKIH PIĆA 0,06 L / PACKAGE OF SPIRITS 0.06 L

Johnnie Walker Red Label, Bombay Gin, Aperol, Absolut Vodka

10,00 €
po osobi /
per person

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ADVENT

ZONAR ZAGREB

OTVORENI BAR / OPEN BAR

ADVENT I

Prirodna i mineralna voda
Natural and mineral water

Gazirani sokovi / *Carbonated juices:*
Coca Cola Zero, Fanta, Sprite, Tonic Water

Negazirani sokovi: naranča, jabuka, ananas, brusnica
Still juices: orange, apple, pineapple, cranberry

Kvalitetno hrvatsko bijelo vino
Quality Croatian white wine

Kvalitetno hrvatsko crveno vino
Quality Croatian red wine

Pivo / *Beer:*
Ožujsko, Zmajsko

Izbor domaćih žestokih pića: Aura Divlja jabuka, Aura Divlja kruška, Viljamovka, Medica, Pelinkovac Antique
A selection of domestic spirits: Aura Wild Apple, Aura Wild Pear, Pear brandy, Honey brandy, Pelinkovac Antique

1 SAT / HOUR:
32,00 €
po osobi /
per person

3 SATA / HOURS:
45,00 €
po osobi /
per person

DODATNI SAT / ADDITIONAL HOUR:
10,00 €
po osobi /
per person

ADVENT II

Prirodna i mineralna voda
Natural and mineral water

Gazirani sokovi / *Carbonated juices:*
Coca Cola Zero, Fanta, Sprite, Tonic Water

Negazirani sokovi: naranča, jabuka, ananas, brusnica
Still juices: orange, apple, pineapple, cranberry

Vrhunsko hrvatsko bijelo vino
Top quality Croatian white wine

Vrhunsko hrvatsko crveno vino
Top quality Croatian red wine

Pivo / *Beer:*
Ožujsko, Zmajsko

Izbor inozemnih žestokih pića:
A selection of foreign spirits:
Bombay Gin, Aperol, Absolut Vodka, Johnnie Walker Red Label

1 SAT / HOUR:
39,00 €
po osobi /
per person

3 SATA / HOURS:
50,00 €
po osobi /
per person

DODATNI SAT / ADDITIONAL HOUR:
10,00 €
po osobi /
per person