

Something to start with		
Artisanal prosciutto	aged 24 months	Gpš
<i>Extra:</i>		
mozzarella from Campania	L	125 g
Parmesan cheese	L	50 g
Olives		100 g
Assorted “plank”		120 g
selection of dry processed meats, cheese, pickled vegetables		
	A L	
Beef carpaccio		100 g
with pear mostarda and pine nut		
	Gpš L GS	
Assorted salads from the »barrow«		
Garden		serv.
fresh mixed salad, olives, toasted bread cubes, yoghurt dressing with almonds, sliced boiled egg		
	Gpš J L Oma	
Count		serv.
lettuce, rocket, olives, artichoke, tomato, roasted prosciutto, parmesan		
	L	
With calamari		serv.
lettuce, rocket, olives, cherry tomatoes, bell pepper, grilled calamari		
	M	
With chicken		serv.
lettuce, cherry tomatoes, fresh white cabbage, sesame seeds, pumpkin seeds, roasted chicken fillet, house-style remoulade sauce		
	SS L	
Mixed salad		serv.
Pasta and other warm dishes		
Spaghetti with tomato, basil, and mozzarella		serv.
cherry tomatoes, peeled tomatoes, fresh basil, buffalo mozzarella		
	Gpš J L Z	½ serv.
Bavette with prosciutto and leek		serv.
prosciutto, leek, cream, optional parmesan		
	Gpš J L	
Fettucine marinara		serv.
clams, thorny oysters, prawns, squid, olive oil, garlic, wine		
	Gpš J L M R1 R2	
Noodles with pancetta, egg, and truffle cream		serv.
truffle cream, amatriciana guanciale, egg, parmesan		
	Gpš J L	
Penne with fine meat sauce		serv.
fine meat sauce, parmesan optional		
	Gpš J Z	½ serv.
Orecchiette with vegetable ragout		serv.
zucchini, carrot, eggplant, steam celery, peeled tomatoes		
	Gpš Z L	
Saffron risotto with bacon	L	serv.
Prawn and zucchini risotto		serv.
prawns, zucchini, olive oil, garlic, wine, fish base, parmesan		
	L R1 R2	
Potato gnocchi with goulash		serv.
genuine beef goulash		
	Gpš J L Z	
Soups and other dishes prepared by our grandmother		
Daily soups and stews		
beef soup		
	Gpš J L Z	serv.
soup of the day		
	Gpš J L Z	serv.
Stewed pork cheeks with polenta		serv.
pork cheeks with onion, garlic, wine, and herb sauce		
	Gpš L Z	
Burger		
PULLED burger		serv.
bread, 150 g pork ribs, lettuce, tomato, red cabbage, cheddar cheese, pickled cucumbers, house-style BBQ sauce, fried potatoes		
	Gpš L S	
LIPA burger		serv.
bread, 180 g pleskavica of select mixed meat, lettuce, tomato, cheddar cheese, picked cucumber, house-style burger sauce, fried potatoes		
	Gpš L S GS	
PLAC burger		serv.
bread, 180 g tender marinated Angus beef pleskavica, lettuce, tomato, roasted bacon, caramelized onion, cheddar cheese, pickled cucumber, house-style BBQ sauce, fried potatoes		
	Gpš J L S	
ŠEMPETRC Fit burger		serv.
bread, 150 g fried chicken fillet, lettuce, tomato, red and white cabbage, cheddar cheese, house-style curry sauce, fried potatoes		
	Gpš J L	
BORELA vege burger		serv.
bread, 180 g vegetable burger, lettuce, tomato, parmesan cheese, yogurt dressing, vegan dressing, fried potatoes		
	Gpš J L	
Meat dishes		
Steak - Lava Grill		1 kg
tender Angus beef		
	L	
Chicken "ribsi" - Lava Grill		300 g
marinated boneless chicken leg with skin, fried potatoes		
	L S	
Cordon bleu		250 g
Viennese-style filled pork steak stuffed with boiled prosciutto and cheese, fried potatoes		
	Gpš J L	
Delicious pork ribs - Lava Grill		300 g
marinated pork ribs, house-style BBQ sauce, onion chips, fried potatoes		
	Gpš S	
Fish dishes		
Bistro grilled fish platter		for 2 persons
250 g in-season fish fillet, 350 g squid, 150 g clams, 200 g thorny oysters, spinach with potatoes		
	Gpš L M R1 R2	for 1 person
Grilled fish fillet		serv.
250 g grilled fish in-season (gilt-head or sea bass), grilled vegetables with potatoes and olive oil		
	R2	
Sea bream fillet with pistachio and lemon		serv.
	R2 L Op	
»Padellata«		serv.
assorted Buzara-style shellfish, toasted bread		
	Gpš Z R1	
Fried or grilled calamari		serv.
calamari, house-style remoulade, fried potatoes		
	Gpš GS L M	½ serv
Extras and side dishes		
Boiled pasta	Gpš J L	serv.
Grilled vegetables		serv.
Spinach with potatoes	L	serv.
Potatoes fried, country, grilled	Gpš	serv.
Extra house-style sauces – of one’s own choice		serv.
BBQ, remoulade, burger, curry, horseradish, yogurt		
	Gpš J L S GS	
Desserts		
Apple strudel		serv.
puff pastry, apples, raisins, vanilla ice-cream		
	Gpš J L	
Pancakes		serv.
with marmalade or Nutella spread, vanilla ice-cream		
	Gpš J L Ol	
Panna cotta with wild berries		serv.
	L Gpš	
Daily dessert	Gpš J A L Om Oor Ol Op Omk	serv.

Allergens:
G gluten: **Gpš** wheat | **Gr** rye | **Gj** barley | **Go** oats | **Gpi** spelt | **Gk** kamut
R1 crustaceans | **R2** fish | **M** shellfish | **J** eggs | **A** peanuts | **L** lactose | **S** soy
O nuts: **Oma** almonds | **Oor** walnuts | **Ol** hazelnuts | **Oio** cashew nuts
Oao - pecan nuts | **Obo** - Brazil nuts | **Op** - pistachios | **Omk** macadamia nuts
Z celery leaves | **GS** mustard seeds | **SS** sesame seeds | **Ž** sulfur dioxide, sulfites | **V** lupine