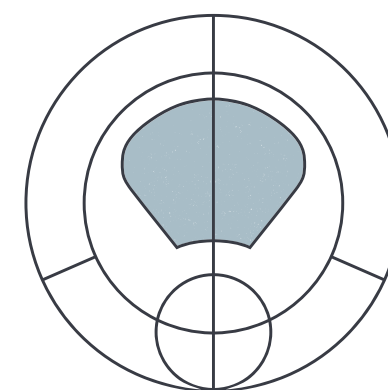




^{LS} Locally Sourced, ^{TI} Tradition Inspired

**Enjoy the classic taste of Kimbo coffee. Consciously crafted and responsibly harvested, these certified organic beans protect global ecosystems from farm to cup.*

*All prices include VAT and are subject to 10% service charge.
Sve cijene uključuju PDV i podložne su naplati od 10% naknade za uslugu.*

PARASOL

WATER
VODA

STILL

Bianca ^{LS}

SPARKLING

Bianca ^{LS}

SOFT DRINKS
GAZIRANA PIĆA

Thomas Henry Indian Tonic
Thomas Henry Pink Grapefruit
Thomas Henry Ginger Ale
Coca-Cola
Coca-Cola Zero
Fanta
Sprite

BEANS & LEAVES
ZRNA & LIŠĆE

BEANS*

Espresso
Espresso Macchiato
Americano
Cappuccino
Latte Macchiato

LEAVES

English Leaf
Peppermint
Red Berries
Sweet Dreams ^{LS}
Mountain Energy ^{LS}
Digestive Harmony ^{LS}
Mediterranean Breeze ^{LS}

VOL.

€

JUICES
SOKOVI

FRESHLY SQUEZZED

Orange
Grapefruit
Apple
Lemonade

IN THE MIX

The Roots
Beetroot, carrot, ginger

Green Garden
Celery, cucumber, green apple

Citrus Tree
Orange, grapefruit, lemon

FEELING CREATIVE?

*Feel free to create your own
combination of fresh
seasonal fruits*

BOTTLED UP

Orange
Apple
Blueberry
Pineapple
Peach
Strawberry

BEER
PIVO

Magistar Akademija Piva ^{LS}
Bavaria 0%

VOL.

€

300ml

8

300ml

9

300ml

6

300ml

6

300ml

11

300ml

11

300ml

11

200ml

7

200ml

7

200ml

7

200ml

7

200ml

7

200ml

7

330ml

8

250ml

7

COCKTAILS
KOKTELI

VOL.

€

VOL.

€

SIGNATURE

Aurora Spritz

campari, lemon, passion fruit,
champagne, soda

200ml

19

CLASSICS

Old Fashioned

Whiskey, bitters, sugar, orange

70ml

18

Whiskey Sour

Whiskey, lemon, sugar

130ml

18

Negroni

Gin, Campari, sweet vermouth

110ml

18

French 75

Gin, lemon, sugar, champagne

170ml

18

Paloma

Tequila, grapefruit, lime

220ml

18

Margarita

Tequila, triple sec, lime

100ml

18

Daiquiri

Rum, lime, sugar

100ml

18

Bella Dona Daiquiri

Rum, passion fruit, lime

135ml

18

Moscow Mule

Vodka, ginger beer, lime

220ml

18

Bloody Mary

Vodka, tomato, lemon, spice

230ml

18

MOCKTAILS

Sun

pineapple juice, peach syrup,
lemon, soda

220ml

9

Bloom

passion fruit puree, black tea,
lemon, soda

220ml

9

Leaf

green tea, rosemary, lemon

220ml

9

RAW BAR

Adriatic Sea Bass Crudo

citrus oil, pickled fennel, toasted almonds, orange segments^{LS, F, N}
100g / 24 €

Tuna Sashimi

adriatic tuna, pickled shallot, dill oil, crunchy salt^F
100g / 26 €

SALADS

From the Coast

octopus, mixed leaves, caramelized peach, heirloom tomatoes,
almonds, basil, pickled shallot, citrus vinaigrette^{LS, F, N}
360g / 39 €

Quinoa Power Bowl

avocado, pickled cucumber, cherry tomatoes,
edamame, pumpkin seeds, citrus vinaigrette^{VG, SO}
350g / 25 €

Halloumi Harvest Salad

chickpeas, mixed organic salad, beet-pickled fennel,
toasted pistachios, coriander, honey balsamic dressing^{V, N, D, P}
350g / 26 €

Smoked Trout

iceberg lettuce, green apple, pickled cucumber, radish,
dill, crème fraiche, citrus vinaigrette^{LS, F, D}
300g / 24 €

Poke Bowl

sushi rice, salmon, avocado, edamame, cucumber, pickled radish mango,
toasted sesame, yuzu soy dressing^{F, SO, SE}
360g / 28 €

SIGNATURE ROLLS & NIGIRI	
Tuna Urakami	
<i>bluefin tuna, english cucumber, black sesame</i> ^{F, SO, SE, G}	
8pc / 26 €	
Aburi Salmon Roll	
<i>salmon, avocado, yuzu glaze</i> ^{F, SO, SE, G}	
8pc / 24 €	
Unagi Noir Roll	
<i>eel asparagus, tuna</i> ^{F, SO, SE, G}	
8pc / 35 €	
Sea Bass	
^{LS, F, SO, SE, G}	
7 €	
Cured Salmon	
^{F, SO, SE, G}	
8 €	
Otoro Tuna	
^{F, SO, SE, G}	
7 €	
Unagi Nigiri	
^{F, SO, SE, G}	
9 €	
FROM THE SEA	
Sea Bass Provençal	
<i>pan roasted sea bass fillet, confit cherry tomatoes,</i>	
<i>grilled baby courgette, local olives, crispy capers, sauce vierge</i> ^{LS, F}	
340g / 29 €	
Crispy Salmon Milanese	
<i>panko crusted salmon, rocket salad, parmesan, lemon aioli, charred lemon</i> ^{F, G, D}	
350g / 40 €	

SPIRITS					
ŽESTOKA PIĆA	VOL.	€		VOL.	€
BRANDY			VERMOUTH		
Manastir Kovilj Dunja	30ml	9	Cocchi Vermouth Extra Dry	30ml	8
Manastir Kovilj Kajsija	30ml	9	Cocchi Storico Vermouth	30ml	8
Samar	30ml	9	Cocchi Rosa	30ml	8
Zlatni Tok 15Y	30ml	41	Cocchi Americano	30ml	4
Gorda Sljiva	30ml	11			
Institut Loza ^{LS}	30ml	9	VODKA		
Baraba Kajsija	30ml	11			
Grappa Gaja di Barolo	30ml	15			
Naša Vasojevka Šljiva ^{LS}	30ml	9	Beluga Noble	30ml	13
Naša Vasojevka Dunja ^{LS}	30ml	9	Beluga Transatlantic Racing	30ml	14
			Beluga Gold Line	30ml	44
			Beluga Pear and Linden	30ml	13
LIQUEURS			Beluga Rose and Lime	30ml	13
			Beluga Cucumber and Mint	30ml	13
Jagermeister	30ml	8	Titos Handmade	30ml	13
Amaro Ramazzotti	30ml	6	Belvedere	30ml	13
Patron XO Café	30ml	25	Grey Goose	30ml	10
Giffard Creme de Peaches	30ml	6	Ciroc	30ml	16
Giffard Creme de Cassis	30ml	6	Stolichnaya Elit	30ml	14
Giffard Marasquino	30ml	7	Belvedere Smogory Forest	30ml	16
Giffard Sour Apple	30ml	6	Belvedere Noble Night	30ml	16
Giffard Menthe Pastille	30ml	6			
Petrus Blood Bitter	30ml	8	TEQUILA		
Campari	30ml	8			
Aperol	30ml	7	Don Julio Reposado	30ml	36
Disaronno Amaretto	30ml	9	Herradura Silver	30ml	15
Sambuca	30ml	6	Herradura Reposado	30ml	15
Frangelico	30ml	9	Fortaleza Blanco	30ml	20
Fernet-Branca	30ml	9	Fortaleza Reposado	30ml	19
Jagermeister Manifest	30ml	12	Fortaleza Anejo	30ml	33
Vecchio Amaro del Capo	30ml	8	Don Julio Blanco	30ml	33
Amaro Nonino	30ml	8	Don Julio Anejo	30ml	29
Mamma Mia Limoncello	30ml	7	Don Julio 1942	30ml	77
Archers	30ml	7	Mezcal	30ml	21
Absinth	30ml	14			
Parfait Triple Sec	30ml	7			
Amaro Montenegro	30ml	7			
Kahlua	30ml	9			

SPIRITS
ŽESTOKA PIĆA

WHISKY

USA

Jack Daniels	30ml	7
Hudson Whiskey Manhattan Rye	30ml	29
Jack Daniels Sinatra	30ml	68
Woodford Reserve	30ml	15
Bullet Rye Frontier	30ml	18
Makers Mark	30ml	15

Scotland

Johnnie Walker Blue Label	30ml	65
Chivas 12Y	30ml	13
Highland Park 12Y	30ml	21
Macallan 15Y	30ml	36
Oban 14Y	30ml	24
Aberfeldy 16Y	30ml	37
Glenmorangie The Nectar	30ml	19
Chivas Regal Gold 18Y	30ml	27
Auchentoshan 12Y	30ml	19
Laphroig 10Y	30ml	25
Caol Ila 12Y	30ml	26
Scapa 16Y	30ml	24
Glenfiddich 12Y	30ml	16
Glenfiddich 26Y	30ml	132
Balvenie Double Wood 12Y	30ml	26
Dalmore 12Y	30ml	11
Lagavulin 16Y	30ml	27
Johnnie Walker Black Label	30ml	11.5

Ireland

Jamesons	30ml	9
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Japan

The Chita	30ml	31
Yamazaki 10Y	30ml	70

ARMAGNAC

Castarede Armagnac VSOP	30ml	18
Bas Armagnac Delord VSOP	30ml	20
Vieil Armagnac Delord 1983	30ml	80

COGNAC

Skenderbeg	30ml	8
Lustau de Jerez Solera Gran Reserva	30ml	9
Remy Martin Louis XIII	30ml	570
Remy Martin VSOP	30ml	18
Remy Martin XO	30ml	62
Delamain Pleiade 1988	30ml	101
Hennessy VSOP	30ml	22
Hennessy Paradis	30ml	260
Hennessy XO	30ml	77

GIN

Hajduk Spirit	30ml	16.5
Citadelle Jardin d'Ete	30ml	8
Mombasa Strawberry Gin	30ml	13
Tanqueray No 10	30ml	15
Suntory Roku	30ml	16
Old Pilots Gin	30ml	15
Hanami Gin	30ml	15
Botanist	30ml	17
Gin Mare	30ml	17
Hendricks	30ml	14
Monkey 47	30ml	14

RUM

Maraska Rum	30ml	5
Dictador 20Y	30ml	19
El Dorado 15	30ml	26
Diplomatico Ambassador	30ml	80
Plantation 3 Star	30ml	7
Plantation Isle of Fiji	30ml	9
Plantation XO 20y	30ml	19
Diplomatico Reserva Exclusiva	30ml	18
Matusalem Gran Reserva 15y	30ml	19
Zacapa Centenario XO	30ml	53
Zacapa Solera 23	30ml	33
Cachasa	30ml	8

GOURMET SANDWICHES

Stracciatella Focaccia
with green salad or french fries

heirloom tomatoes, basil pesto, olive tapenade,
pickled fennel, wild rocket, grilled focaccia ^{F, G, D}
350g / 28 €

Prime Steak Focaccia
with green salad or french fries

prime beef cut, parmesan, caramelized onions, tomato confit,
wild rocket, truffle aioli, grilled focaccia ^{LS, F, G, D}
380g / 35 €

SIDES

French Fries
150g / 6 €

Roasted Truffle & Parmesan Baby Potatoes ^D
150g / 10 €

Grilled Veggies
150g / 8 €

NATURE'S SWEETS

Fruit Plate
choice of seasonal local fruits ^{VG}
14 €

^{LS} Locally Sourced, ^{TI} Tradition Inspired

^D Dairy, ^E Egg, ^N Nuts, ^G Gluten, ^C Celery, ^F Fish, ^S Seafood, ^{SU} Sulphites, ^{SO} Soy, ^{SE} Sesame, ^P Pork, ^V Vegetarian, ^{VG} Vegan

We cannot guarantee that products are allergen-free or have been produced in an allergen-free environment.
If you have any concerns regarding food allergies, please alert your server before ordering.

All prices include VAT and are subject to 10% service charge.

Select dishes feature raw or lightly processed ingredients - please enjoy at your own discretion.

