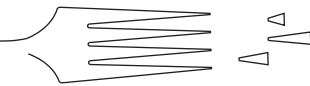


MA:TAPAS OLI TI GA PINCHOS



MA: TAPASI MA: TAPASI	MIX ME BABY ZA DVOJE / MIX ME BABY FOR TWO GF Pršut od crne svinje Riserva Casalba 24 mj, salama od vepra, tapenada, ovčji sir, pikantni sir i voćna mustarda. Prosciutto riserva Casalba 24 mj, wild boar salami, tapenade, sheep's aged cheese, spicy cheese and fruit-mustard.	17,00 ^{EUR}
	MA:BURRATINA/ MA:BURRATINA (50G / 125G) GF Organska burratina (50g / 125g), domaća šalša, tapenada od maslina, inčuni, ulje bosiljka.. — Organic burratina cheese (50g / 125g), homemade tomatoes sauce, olives tapenade, anchovies, basil oil	7,00 ^{EUR} / 14,00 ^{EUR}
	ČIZUS/ CHEESES GF v* Selekcija sireva- ovčji, kozji, pikantni kravlji sa začinima, marinirane masline i voćna mustarda. — Cheeses selection- sheep's, goat, spicy cow cheese with spices, olives and fruit-mustard.	8,00 ^{EUR}
	MALA TUNA DALMATAKI/ TUNA DALMATAKI Kratko popečena tuna, salsa Dalmatina (rajčice, kapari, masline), ponzu, teriyaki, wasabi majoneza i popečeni sezam. — Dalmatian tuna tataki, salsa (tomatoes, capers, olives), ponzu, teriyaki sauce, wasabi mayo and toasted sesame.	9,00 ^{EUR}
	POLPETICE OD SIPICE/ CUTTLEFISH MEATBALLS Polpetice od sipe, aioli majoneza, bučine sjemenke. — Cuttlefish meatballs, aioli mayo, pumpkin seeds	7,00 ^{EUR}
	ARTIČOK MRNJAO / ARTICHOKE BACALAO GF Zapečeni artičok s bakalarom. — Baked artichoke with cod fish.	9,00 ^{EUR}
	BIKOV REP TAPAS / RABO DEL TORO TAPAS Juneći rep u umaku od povrća i cnog vina sa slanutkom. — Oxtail cooked in red wine and root vegetables with chickpeas.	8,00 ^{EUR}



MANISTRE, RIŽOTI, NJOKI PASTAS, RISOTTOS, GNOCCHI	TAGLIATELLE ŠUMSKE / MUSHROOMS TAGLIATELLE Domaća tjestenina, panceta, tvrdi sir, šumske gljive, umak od tartufate. — Homemade tagliatelle pasta with pancetta, truffle sauce, mature cheese and various forest mushrooms	14,50 ^{EUR}
	CRVENA SIPA / RED CUTTLEFISH GF Rižot sa sipom na crveno i dimljenim dagnjama.. — Cuttlefish risotto in tomato sauce with smoked mussels.	15,00 ^{EUR}
	NONININE PAPPARDELLE / NONNA'S BEEF RAGOUT Juneći mišić u ma:šugu s povrćem i crnim vinom sa širokim pappardellama. — Pappardelle pasta with beef shank ma:ragout in red wine and root vegetables sauce.	14,00 ^{EUR}
	NJOKI PESTO BURATINA / GNOCCHI PESTO BURRATINA v* Domaći njoki s pestom od bosiljka s ind oraščićima, zreli sir, m. ulje, organska burratina (50g) — Homemade gnocchi, homemade basil pesto with cashews, matured cheese and olive oil. Organic burratina cheese (50g).	14,00 ^{EUR}
	MA:NUOZZO Domaća pogačica (košarica). —Homemade flat bread (basket). v*	2,00 ^{EUR}

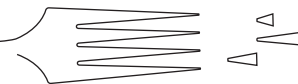
MANJADA D.O.O.
Istarska 24,
21000 Split: OIB-
73356609443

| v | VEGANSKO JELO / VEGAN DISH

| v* | VEGETARIJANSKO JELO / VEGETARIAN DISH

| GF | JELO BEZ GLUTENA / GLUTEN FREE DISH

GLAVNA JELA OLITIGA MAINS



UZ SVA MESNA JELA S GRILLA SLUŽIMO PEČENI KRUMPIR S KAJMAKOM I VRHNJEM, ŠAMPINJONE SA SEZAMOM
WITH MEAT DISHES WE SERVE BAKED POTATOES WITH CREAM AND CHAMPIGNONS MUSHROOMS WITH SESAME

MA:TONI DRY AGED STEAK MATONI DRY AGED STEAKS

- * DRY AGED "NATURE S MEADOW" GRASS FED RIBEYE | GF | 100g 9,00 ^{EUR}
(35 dana) odležan steak Irskog goveda (800g-1300g) s kosti srednje pečen na živoj vatri. Umak od senfa s medom i ma:šalša.
— (35 days) Dry aged Irish beef (800g-1200g).bone-in steak medium grilled on wood fire. Mustard honey sauce, ma:šalša
- * DRY AGED "NATURE S MEADOW" GRASS FED T-BONE | GF | 100g 10,00 ^{EUR}
(35 dana) odležan steak irskog goveda (800g-1300g) s kosti srednje pečen na živoj vatri. Umak od senfa s medom i ma:šalša.
— (35 days) Dry aged Irish beef (800g-1200g).bone-in steak medium on wood fire (800g-1200g). Mustard honey sauce, ma:šalša.
- * DRY AGED RUBIA GALLEGA "LYO" RIB EYE / STRIP LOIN | GF | 100g 13,00 ^{EUR}
(35 dana) odležan steak galicijskog goveda (900g-1400g) s kosti srednje pečen na živoj vatri. Umak od senfa s medom i ma:šalša.
— (35 days) dry aged Galician beef (900g-1400g) bone-in steak medium grilled on wood fire. Mustard honey sauce, ma:šalša
- * THE M BROTHERS "CROATIAN BLACK ANGUS" CLUB STEAK | GF | 100g 10,00 ^{EUR}
(45 dana) odležan steak sa kosti, hrvatsko govedo (600g-700g), srednje pečen na živoj vatri. Umak od senfa s medom i ma:šalša.
— (45 days) Dry aged Croatian beef (600g-700g),bone-in steak medium grilled on wood fire. Mustard honey sauce, ma:šalša.
- * THE M BROTHERS "CROATIAN BLACK ANGUS" RIBEYE STEAK | GF | 100g 20,00 ^{EUR}
(45 dana) odležan steak bez kosti, hrvatsko govedo (300g-400g), srednje pečen na živoj vatri. Umak od senfa s medom i ma:šalša.
— (45 days) Dry aged Croatian beef (300g-400g),boneless steak, medium grilled on wood fire. Mustard honey sauce, ma:šalša.

GLAVNA JELA MAINS

- MESNE PIKANTERIJE ZA DVOJE / MEAT PLATE FOR TWO | GF | 38,00 ^{EUR}
Teleća bržola, juneći Ribeye steak, pileći zabatak, roštiljka od divljači. Umak od senfa sa medom
— Veal chop, beef Ribeye steak, chicken thigh, venison sausage bbq. Mustard honey sauce.
- PICANHA STEAK | GF | 24,00 ^{EUR}
Picanha steak, goveđi rez od buta (220g) bez kosti srednje pečen na živoj vatri, Umak od senfa sa medom.
— Picanha boneless, steak (220g) medium grilled on wood fire. Mustard honey sauce.
- JANJEĆI KOTLET / LAMB CHOP | GF | 26,00 ^{EUR}
Janjeći kotlet s kosti (200g). srednje pečen na živoj vatri. Umak od dalmatinske šalše.
— Lamb chop (200g) medium grilled on wood fire. Dalmatian šalša sauce.
- HOBOTNICA / OCTOPUS | GF | 20,00 ^{EUR}
Krakovi hobotnice pečeni na živoj vatri pečeni krumpiri, sezam šampinjoni. Umak od dalmatinske šalše.
— Adriatic octopus tentacles grilled on wood fire baked potatoes, sesame champignons. Dalmatian šalša sauce.
- TUNA PAŠTICADA/ TUNA PAŠTICADA 20,00 ^{EUR}
Paštica od tune s njokima.
— Dalmatian paštica of tuna fish cooked in red wine sauce with gnocchi

DESERTI DESSERTS

- FUDGE | v* | 5,00 ^{EUR}
Zapečena tamna čokolava na kremi od bijele čokolade. Sladoled vanilije s popečenim lješnjacima.
— Fudge made of dark chocolate. White chocolate sauce. Vanilla ice cream with toasted hazelnuts.
- ČIZZY / CHEESY | v* | 5,50 ^{EUR}
Slatki tart punjen marmeladom od jabuke, smokve i naranče, mascarpone i ricotta sir, listići badema, med.
— Sweet tart stuffed with apple, fig and orange jam, mascarpone and ricotta cheese, almonds, honey.
- MA:ZDRAVKA | GF || v* || v | 6,00 ^{EUR}
Sirova torta od badema, marelice, kakao, s kremom od indijskih oraha, naranče, lješnjak.
— Raw cake made of almonds, dried apricots and cocoa, with cream made of cashews, orange, hazelnuts.

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