

OXBO

RESTAURANT & BAR

EUR **STARTERS**

- 22 SOPARNIK, PROSCIUTTO, CHEESE SHAVINGS
homemade soparnik, cream cheese with garlic confit, kalamata olives, Pag cheese shavings
- 8 PANZANELLA SALAD (V, H)
fresh salad, balsamic vinegar and honey dressing, croutons
- 15,50 TUNA TARTAR
Yellow fin tuna, guacamole, sesame tuile, wasabi foam
- 17,50 BEEF CARPACCIO
on cream cheese with truffles, arugula, grana padano
- 14 CEZAR CHICKEN
lettuce, chicken, crispy pancetta, arugula and anchovy pesto, grana padano

EUR **SOUP**

- 6,50 CLEAR CHICKEN SOUP (H)
vegetable and meat quenelle, peas
- 7 CREAM OF ASPARAGUS SOUP (V, H)
unleavened bread stick with cumin
- 7 CREAM OF ROASTED CHERRY TOMATO SOUP (V, H)
basil cream with mascarpone cheese

(GF) - GLUTEN FREE (V) - VEGE (H) - HALAL



EUR **SMALLER**

- 17 BLACK ANGUS BEEF BURGER
cheese, pancetta, tomato, caramelized onion, homemade pommes frites
- 22 BLACK ANGUS LASAGNE
Black Angus beef ragout, cheddar sauce, salad
- 15 TAGLIATELLE POMODORO (H,V)
pomodoro sauce, roasted cherry tomatoes, grana padano leaves, basil
- 18 CUTTLEFISH RISOTTO
cuttlefish ragout, carnaroli rice, butter
- 18 TORTIGLIONI PISTACHIO (H,V)
pistachio and pine nut pesto, sun-dried tomatoes
- 19 "PLJUKANCI" WITH PROSCIUTTO AND TRUFFLES
pasta pljukanci, prosciutto, cream, tartufata

EUR **BIGGER**

- 18,50 ALOO GOBI (V, H)
chickpeas, potatoes, grilled cauliflower, eggplant, unleavened bread
- 21,50 CHICKEN AND "SATARAŠ" TART (H)
chicken breast with wings, savory tart filled with "sataraš", chicken jus
- 24,50 SALMON FILLET (H, GF)
fermented cauliflower in beetroot juice on a sushi rice cake, butter and caper sauce, coriander and mint coulis
- 26 ROASTED TUNA IN SESAME (GF)
wasabi mashed potatoes, mushrooms, red wine and grapefruit sauce
- 25 ADRIATIC SEA BASS FILLET (H, GF)
roasted tomato cream, potato and Swiss chard millefoglie
- 21 CHICKEN CORDON BLEU (H)
chicken fillet in panko crumbs stuffed with turkey ham and mozzarella, homemade potatoes, homemade tartar sauce

For vegan, vegetarian or gluten-free options please contact our service staff. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a staff member. Some menu items may contain traces of alcohol. Fish dishes may contain small bones. Products are subject to change and availability. VAT is included in price.

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EUR **WAGYU SELECTION**

- 28 WAGYU TARTAR
roasted bone marrow spread,
pani puri, wagyu a5, "kajmak"
- 27,50 WAGYU FLAT BREAD
homemade flat bread, wagyu a5,
salted cheese, arugula
- 82 WAGYU RUMPSTEAK A5
ponzu, garlic chips, focaccia
fried with steak fat, wasabi

EUR **CLASIC STEAKS**

steaks are served with two side dishes
and a sauce of your choice

- 14,50 TOMAHAWK 100 gr
- 24 BLACK ANGUS
FLANK STEAK 250g (GF, H)
- 39 BEEF TENDERLOIN (GF, H)
- 35,50 BLACK ANGUS RUMPSTEAK (GF)
- 40 BLACK ANGUS RIBEYE (GF)

SIDE DISHES *

potato au gratin | grilled vegetables | homemade fried
potatoes | young spinach | sautéed mushrooms | cezar
salad | garden salad | mashed potato | grilled asparagus

*additional side dish price is 3,50 EUR

SAUCES *

Béarnaise | Pommery mustard&honey sauce | Moyo verde
| green pepper sauce | truffle butter | butter with wagyu fat
| chive and toasted garlic butter | Diana steak mushroom
sauce (mushrooms, butter, onions, Worcestershire, cream)

*additional sauce price is 3,50 EUR

EUR **DESSERTS**

- 7,70 CHOCOLATE SPHERE WITH PISTACHIOS (V, H)
almond meringue
- 8 MUD CAKE
vanilla ice cream, almonds
- 7,50 TART TATIN (V, H)
sweet tart filled with baked apples,
elderberry ice cream
- 9,70 TRIS ICE CREAM
Three mini cones, three flavors of ice cream,
whiskey caramel sauce, toasted hazelnut

EUR **OXBO HOMEMADE ICE-CREAM**

- 3 SCOOP
chocolate, pistachio, lemon, DoubleTree
cookie, crunchy nougat
- EXTRAS:
- CREAMY
caramel, chocolate ganache
- CRUNCHY
toasted hazelnuts, almond flakes, biscotti
cookies