

# OXBO

RESTAURANT & BAR

## EUR **STARTERS**

- 23 LOCAL  
Dalmatian prosciutto, Slavonian scones with cracklings, grilled Lika škripavac cheese in pancetta on pumpkin oil, pepperoni
- 8,50 PANZANELLA SALAD (V, H)  
fresh salad, balsamic vinegar and honey dressing, croutons
- 16,50 TUNA TARTAR (H)  
Yellow fin tuna, tuile with sesame, wasabi mayonnaise, nori seaweed powder
- 18 BEEF CARPACCIO (GF, H)  
cream cheese with truffles, arugula, grana padano
- 14 SUPERFOOD WINTER SALAD (GF, V, H)  
broccoli florets, kale, bulgur, quinoa, goji berries, toasted almonds, red cabbage, spinach, Dijon mustard, maple syrup and lemon dressing
- 12 CAESAR SALAD  
romaine salad, caesar dressing, croutons with parmesan, crispy pancetta
- EXTRAS FOR CAESAR SALAD:
- 5,50 grilled chicken fillet, 100g  
8 smoked salmon, 70 g  
6,50 grilled tofu cheese, 70 g

## EUR **SOUP**

- 7 CLEAR BEEF SOUP (H)  
mini meatballs, vegetables, noodles
- 7,50 CREAM OF ROASTED PUMPKIN SOUP (GF, V, H)  
pumpkin seeds, chilli oil
- 7,50 VICHYSOISE SOUP (V, H)  
breaded Camembert with pepper, leeks, potatoes

## EUR **SMALLER**

- 18 BLACK ANGUS BEEF BURGER  
cheese, pancetta, tomato, caramelized onion, homemade pommes frites
- 23 BLACK ANGUS LASAGNA  
Black Angus beef ragout, cheddar, salad
- 18 MARE E MONTI  
pumpkin gnocchi, prosciutto, prawns, goat cheese, sage, porcini mushroom powder
- 19 FLANCHET RISOTTO (H)  
beef tenderloin and flank steak, carnaroli rice, mushroom cream, baked onion cream
- 18 PAN FRIED PIEROGI  
pierogi with fresh cheese and potatoes, butter, sour cream with onion confit, crispy pancetta
- 19 PROSCIUTTO & TRUFFLES PLJUKANCI  
pljukanci pasta, prosciutto, sour cream, truffles
- 20 TORTELLONI NEGRO (H)  
tortelloni with cod mousse, fish jus, chive and garlic oil, nameko mushrooms

## EUR **BIGGER**

- 19 TAMARI CHICKEN (GF, H)  
sous vide boneless chicken leg, potato straw, sushi rice, poached egg, kimchi
- 25,50 SALMON FILLET (H)  
kale ragout, sweet potato and celery, salsa verde, potato rosti
- 26 ROASTED TUNA IN SESAME (GF)  
wasabi mashed potatoes, mushrooms, red wine and grapefruit sauce
- 25 ADRIATIC BASS FILLET (H)  
roasted parsnip and celery cream, prawn and zucchini croquettes, crispy arugula
- 22 CHICKEN CORDON BLEU (H)  
chicken fillet in panko crumbs stuffed with turkey ham and mozzarella, homemade potatoes, homemade tartar sauce
- 26 IBERICO PORK  
grilled pork neck, caramelized Brussels sprouts with pancetta, baked beans, jalapeno peppers, jus



DOUBLETREE  
BY HILTON™  
ZAGREB

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## EUR **WAGYU SELECTION**

- 28 WAGYU TARTAR  
roasted bone marrow spread,  
pani puri, wagyu a5, "kajmak"
- 29 WAGYU FLAT BREAD  
homemade flat bread, wagyu a5,  
salted cheese, arugula
- 85 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

- 16 TOMAHAWK 100 gr
- 26,50 BLACK ANGUS  
FLANK STEAK 250g (GF, H)
- 39 BEEF TENDERLOIN (GF, H)
- 36 BLACK ANGUS RUMPSTEAK (GF, H)
- 40 BLACK ANGUS RIBEYE (GF, H)

## **SIDE DISHES \***

homemade fries | mashed potatoes | roasted root  
vegetables with potatoes

caesar salad | leaf salad | gardener's salad |  
cucumbers with sour cream

sauteed mushrooms | young spinach | caramelized  
Brussels sprouts with pancetta | grilled zucchini with  
cherry tomatoes | grilled vegetables

\*additional side dish price is 3,50 EUR

## **SAUCES \***

Béarnaise | Pommery mustard & honey sauce | green  
pepper sauce | truffle butter | butter with wagyu fat |  
chive and toasted garlic butter | Diana sauce | demi  
glace sauce - Dijon mustard | demi glace sauce - citrus

\*additional sauce price is 3,50 EUR

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## EUR **DESSERTS**

- 8,20 CHOCOLATE SPHERE WITH PISTACHIOS (V, H)  
almond meringue
- 8,50 MUD CAKE  
vanilla ice cream, almonds
- 7,50 BREADED DOUBLETREE COOKIE ICE CREAM (V, H)  
DoubleTree cookie ice cream, panko crumbs,  
bourbon vanilla cream, hazelnut
- 8 VELVET ORANGE CAKE (V, H)  
hazelnut, orange chocolate mousse, white chocolate  
ganache

## EUR **OXBO HOMEMADE ICE-CREAM**

- 3 SCOOP  
chocolate, pistachio, pumpkin, vanilla,  
DoubleTree cookie, crunchy nougat
- EXTRAS:
- CREAMY  
caramel, chocolate ganache, mango coulis
- CRUNCHY  
toasted hazelnuts, almond flakes, biscoff  
cookies

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

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.