

# OXBO

RESTAURANT & BAR

## EUR **STARTERS**

- 23 STEAK FOCACCIA TAPAS  
dry-aged steak, cream cheese, mustard,  
grilled focaccia (1, 3, 13)
- 9 PANZANELLA SALAD  
fresh salad, balsamic vinegar and  
honey dressing, croutons (1, 2)
- 18,70 TUNA TARTAR (H)  
Yellow fin tuna, tapioca crisp, guacamole,  
lemon & ginger caviar, mango gel (2, 3)
- 19 BEEF CARPACCIO  
cream cheese with truffles, arugula,  
grana padano (3, 4)
- 20 SALMON GRAVLAX  
beetroot, radish, apple, mixed greens (7)
- 18 ROASTED PEPPER CARPACCIO  
garlic, arugula, eggplant, goat cheese
- 14 CAESAR SALAD  
romaine salad, caesar dressing, croutons  
with parmesan, crispy pancetta (1, 2, 3)

### EXTRAS FOR CAESAR SALAD:

- 5,50 grilled chicken fillet, 100g (3)
- 8 smoked salmon, 70g (7)

## EUR **SOUP**

- 7,50 CLEAR CHICKEN SOUP  
dumplings (3,10)
- 7,50 ZAGORJE SOUP  
mushrooms, potatoes, carrot, celery, pancetta  
(1, 3, 10, 11, 12, 14)
- 7,50 CREAM OF CAULIFLOWER SOUP  
cauliflower caramel, cocoa (3,10)

## EUR **SMALLER**

- 19 BLACK ANGUS BEEF BURGER  
cheese, pancetta, tomato, caramelized onion,  
homemade pommes frites, lettuce  
(1, 2, 3, 4, 5, 12, 13, 14)
- 23 BLACK ANGUS LASAGNA  
Black Angus beef ragout, cheddar, salad  
(1, 2, 3, 10)
- 19 PROSCIUTTO & TRUFFLES PLJUKANCI  
pljukanci pasta, prosciutto, cream,  
truffle sauce (1, 2, 3)
- 17 LEEK ORZOTTO  
creamy barley with leeks, chili  
(1, 2, 3, 4, 10)
- 22 PACCHERI WITH BEEF TENDERLOIN  
RAGOUT  
tenderloin, Grana Padano, chives, shallots  
(1, 2, 3, 10, 14)

## EUR **BIGGER**

- 25,50 BEEF CHEEKS  
celeriac purée, pickled mustard seeds, pickled  
carrots, parsley salad, plums  
(1, 2, 3, 10, 11, 12, 13, 14)
- 24 SALMON FILLET  
sweet potato cream, fennel, brussels sprouts, pecan  
(2, 3, 4, 7, 10)
- 27 ROASTED TUNA IN SESAME  
wasabi mashed potatoes, mushrooms, red wine  
and grapefruit reduction (3, 6, 12, 7)
- 23,50 SEA BREAM WITH POTATOES  
gratinated potatoes, white wine and caper  
velouté, cauliflower (1, 2, 3, 7)
- 26,50 CHICKEN CORDON BLEU  
chicken fillet in panko crumbs stuffed with turkey  
ham and mozzarella, homemade potatoes,  
homemade tartar sauce (1, 2, 3, 13)
- 19 DUCK WITH CABBAGE AND 'MLINCI'  
Mlinci pasta, red wine braised cabbage, apple  
(1, 2, 3, 4, 10, 11, 14)
- 27 RED HERITAGE PORK NECK  
bean and thyme salad, shiitake

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## EUR **WAGYU SELECTION**

- 30 WAGYU TARTAR  
roasted bone marrow spread,  
pani puri, wagyu a5 (3, 6)
- 31 WAGYU FLAT BREAD  
homemade flat bread, wagyu a5,  
salted cheese, arugula (1, 3, 4)
- 88 WAGYU RUMPSTEAK A5  
ponzu, garlic chips, focaccia  
fried with steak fat, wasabi (1, 3, 6)

## EUR **CLASIC STEAKS**

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

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

## **SIDE DISHES \***

homemade fries | mashed potatoes (3) | roasted potatoes with  
pancetta

caesar salad (1, 2, 3) | leafy greens salad | garden salad (1, 2)

sautéed champignons | baby spinach | sautéed brussels  
sprouts | grilled vegetables

\*additional side dish price is 3,50 EUR

## **SAUCES \***

Béarnaise (2, 3) | Pommery mustard & honey sauce (13) |  
green peppercorn sauce (10) | truffle butter (3) | wagyu fat  
butter | chive & roasted garlic butter (3) | Diana sauce (3, 6,  
10) | demi-glace with dijon mustard (10, 13) | demi-glace  
with citrus (10)

\*additional sauce price is 3,50 EUR

## EUR **DESSERTS**

- 8,20 CHOCOLATE SPHERE WITH PISTACHIO  
almond meringue (1, 2, 3, 4)
- 8,50 MUD CAKE  
vanilla ice cream, almonds (1, 2, 3, 4)
- 7,50 BASQUE CHEESECAKE  
pear sorbet
- 11 MEDOVİK\* WITH RED CURRANT SORBET  
\*traditional honey layer cake (1, 2, 3)
- 8 ORANGE VELVET CAKE  
hazelnut, chocolate and orange mousse,  
white chocolate ganache (1, 2, 3, 4)

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

- 3 SCOOP (2, 3, 4, 6, 14)  
chocolate, pistachio, pumpkin, vanilla,  
DoubleTree cookie, crunchy nougat
- EXTRAS:
- CREAMY  
caramel, chocolate ganache, mango coulis
- CRUNCHY  
toasted hazelnuts, almond flakes, biscotti  
cookies

Allergens: 1-gluten, 2-eggs, 3-milk and dairy products, 4-nuts, 5-peanuts, 6-soy, 7-fish, 8-crustaceans, 9-molluscs, 10-celery,  
11-lupin, 12-sesame, 13-mustard, 14-sulphites

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.