

## EUR STARTERS

- 20 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
- 14,50 TUNA TARTAR IN SEAWEED CONE Yellow fin tuna, nori seaweed, ponzu, wasabi
- 17,50 BEEF CARPACCIO on cream cheese with truffles, arugula, grana padano
  - 12 CEZAR CHICKEN lettuce, chicken, crispy pancetta, arugula and anchovy pesto, grana padano

### EUR SOUP

- 6,50 BEEF CONSOMMÉ (H) dumplings
  - 6 CREAM OF LEEK AND POTATO SOUP (V, H) homemade grilled focaccia

### EUR **SMALLER**

- 17 KATSU CHICKEN (H) chicken fillet in panko crumbs, cold chili-peanut sauce, "layer" potatoes
- 17 BLACK ANGUS BEEF BURGER cheese, pancetta, tomato, caramelized onion, homemade pommes frites
- 18 "PLJUKANCI" WITH PROSCIUTTO
  AND TRUFFLES
  Istrian pljukanci, black truffle tartufata

## EUR BIGGER

- 16,50 ALOO GOBI (V, H) chickpeas, potatoes, grilled cauliflower, eggplant, unleavened bread
- 21,50 CHICKEN AND "MLINCI" (H) chicken breast and wings, "Mlinci", baby spinach, mustard sauce
- 24,50 SALMON STEAK ON BUTTER (H) steamed asparagus, chickpea and sesame cream, Hollandaise sauce
  - 26 ROASTED TUNA IN SESAME (GF) wasabi mashed potatoes, mushrooms, red wine and grapefruit sauce

(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.



## EUR WAGYU SELECTION

- 27 WAGYU TARTAR roasted bone marrow spread, pani puri, wagyu a5, "kajmak"
- 25,50 WAGYU FLAT BREAD homemade flat bread, wagyu a5, salted cheese, arugula
  - 82 WAGYU RUMPSTEAK A5
    ponzu, garlic chips, focaccia pan fried with
    steak fat, wasabi

### EUR CLASSIC STEAKS

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

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

# OXBO STEAKS SELECTION TO SHARE

large cuts, experience the joy of sharing with 4 side dishes and a 2 sauces of your choice

TOMAHAWK 100g 14,50 EUR FLANK STEAK 100g 10,50 EUR

### SIDE DISHES\*

"layer" potato | grilled vegetables | homemade fried potatoes | sautéed mushrooms | cezar salad | garden salad | mashed potato

### **SAUCES**\*

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

### EUR **DESSERTS**

- 7,70 CHOCOLATE SPHERE WITH PISTACHIO (V, H) almond meringue
  - 8 MUD CAKE vanilla ice cream, almonds
- 7,50 LEMON TART, MERINGUE (V, H)
- 7,70 AMARENA ECLAIR
  white chocolate mousse, amarena cherries
  and liqueur

## EUR OXBO HOMEMADE ICE-CREAM

3 SCOOP chocolate, pistachio, ginger, DoubleTree cookie, crunchy nougat

**EXTRAS:** 

CREAMY caramel, chocolate ganache

CRUNCHY toasted hazelnuts, almond flakes

<sup>\*</sup>additional side dish price is 3,50 EUR

<sup>\*</sup>additional sauce price is 3,50 EUR