

BREAKFAST DORUČAK

CONTINENTAL PLAIN

Croissant plain, bun, jam (apricot or strawberry), honey, butter, coffee or tea (assortment), fresh squeezed orange juice

CONTINENTAL DORUČAK

Kroasan obični, pecivo, džem (marelica ili jagoda), med, maslac, kava ili čaj, svježe cijeđeni sok od naranče

CONTINENTAL WITH OMELETTE

Continental plain, omelette (3 eggs with ham, cheese, mushrooms, bell pepper, bacon, salmon)

CONTINENTAL DORUČAK S OMLETOM

Continental doručak, omlet (3 jaja sa šunkom, sirom, gljivama, paprikom, slaninom, lososom)

CONTINENTAL WITH FRIED EGGS

Continental plain, 3 fried eggs way you like with crispy bacon or grilled ham with grilled tomatoes

CONTINENTAL DORUČAK I PRŽENA JAJA

Continental doručak, 3 pržena jaja kako Vi želite shrskavom slaninom ili šunkom s grila i rajčicom

CONTINENTAL WITH H&C TOAST

Continental plain, toasted bread slices you like (white, multigrain) with ham and cheese

CONTINENTAL DORUČAK SA „ŠUNKA I SIR“ TOSTOM

Continental doručak s tostom (obični ili tamni), šunkom i sirom

FITNESS

Whole, multigrain or fitness bread, diet jam, margarine, coffee or tea (assortment), fresh squeezed orange juice, cereals you like (corn flakes, choco flakes, granola) with yogurt or milk (whole, low fat or skim), fresh cut seasonal fruit platter

FITNESS DORUČAK

Kruh od punog zrna, dijetalni džem, margarin, kava ili čaj, cijeđeni sok od naranče, pahuljice po Vašoj želji (kukuruzne, musli) s jogurtom ili nemasnim mlijekom, plata svježeg sezonskog voća

OMELETTE OMLET

TOAST TOST

BURGER AND SANDWICHES OR TRAMEZZINIS BURGER I SENDVIČI ILI TRAMEZZINIS

BURGER "FESTIVAL"

Artisan made beef burger with sourdough bun, lettuce, tomatoes, pickled cucumber, onions and our signature "Festival" sauce (add cheese to your burger)
Served with potato wedges

BURGER "BESTIVAL"

*Ručno rađeni burger od mljevene govedine na originalnom pecivu, salata, rajčica, krastavac, luk i originalni „Festival“ umak (dodajte sir Vašem burgeru)
Servira se s prženim krumpirićima u ljusci*

BURGER WITH EVERYTHING!

Hand made beef burger, fried egg, crispy bacon, cheese and ham, lettuce, tomato, onion, mayo-ketchup

BURGER SA SVIM!

Ručno radjeni burger od govedine, prženo jaje, slanina, sir i šunka, salata, rajčica, luk, majoneza-kečap

SALMON BURGER

Fresh salmon burger with capers, salad, tomatoes and mustard sauce

LOSOS BURGER

Burger sa lososom i kaparima, salatom, rajčicom i umakom od senfa

VEGGIE BURGER (V)

Quinoa vegetable burger, mozzarella cheese, avocado, cucumber, tomato, purple onion, arugula, mayo-sun dried tomato

VEGGIE BURGER (V)

Vegeterijanski burger s quinoom, sir mozzarella (tvrda), avokado, krastavac, rajčica, luk ljubičasti, rikula, majoneza-sušena rajčica

CLUB SANDWICH

Classic with chicken breast, bacon, lettuce, tomatoes, fried egg

CLUB SENDVIČ

Klasični sendvič s pilećim prsima, slaninom, salatam, rajčicom, prženim jajem

PULLED PORK SANDWICH WITH COLESLAW

Slow roasted pork shoulder in the tangy BBQ sauce with coleslaw

SENDVIČ SA SPORO PEČENOM SVINJETINOM U BBQ UMAKU I SALATOM OD KUPUSA

Sendvič od sporo pečene i ručno trgane svinjske plečke, salata od tanko sjeckanog kupusa u umaku od octa i majoneze

*Burger and sandwiches are served with French fries or seasonal salad

*Burger i sendviči su servirani s prženim krumpirićima ili sezonskom salatam

BURGER AND SANDWICHES OR TRAMEZZINIS BURGER I SENDVIČI ILI TRAMEZZINIS

TRAMEZZINI WITH PROSCIUTTO AND CHEESE

Tramezzini is Venetian style white bread sandwich with artisan Dalmatian prosciutto and cheese, tomatoes, arugula and olives tapenada

TRAMEZZINI S PRŠUTOM I SIROM

Pršut i sir na kruhu sa začinskim travama, rajčicom, rikulom i t apenadom od maslina

ITALIAN STYLE TUNA SANDWICH

Crusty baguette, tuna, salsa verde, lettuce and hard-boiled egg

TALIJANSKI STIL TUNA SENDVIČ

Hrskavi baguette kruh, tuna, umak sa začinskim biljem, salata i kuhano jaje

CHICKEN CRUSTY BAQUETTE SANDWICH

Seasoned chicken breast, sun dried tomatoes pesto, arugula and cheese

SENDVIČ OD HRSKAVOG BAGUETTE

kruha s pilećim prsima
Pileća prsa, pesto od
sušene rajčice, rikula i sir

MULTIGRAIN BREAD SANDWICH (V)

Mozzarella and grilled vegetables, arugula, mediterranean herbs and olive oil spread

SENDVIČ NA KRUHU OD CJELOVITOG BRAŠNA (V)

Mozzarella, povrće s grila,
rikula i namaz od maslina

*Burger and sandwiches are served with French fries or seasonal salad

*Burger i sendviči su servirani s prženim krumpirićima ili sezonskom salatom

SALADS AND APPETIZERS SALATE I PREDJELA

SALAD NICOISE CAFE "FESTIVAL" STYLE

Tuna loin, potatoes, green beans, tomatoes, olives, hard boiled egg with signature homemade vinaigrette

SALATA NIÇOISE NA NAČIN CAFE "FESTIVAL"

File tune, krumpir, mahune, rajčica, masline, kuhano jaje s originalnim umakom

CAPRESE SALAD WITH BOCCONCINI MOZZARELLA AND BASIL PESTO (V)

Tricolored cherry tomatoes with mozzarella, homemade basil and pine nuts pesto, arugula, served with crostini bread

SALATA CAPRESE S BOCCONCINI MOZZARELLOM (V)

Mini rajčica u tri boje s mozzarellom, pestom od bosiljka i pinjola, rikulom i prepečenim kruhom

GRILLED VEGETABLES AND HERBED GOAT CHEESE (V)

Grilled eggplant, zucchini, bell pepper, onions and fennel with mediterranean herbs, olive oil and goat cheese and lentils

SALATA OD POVRĆA S ŽARA I KOZJEG SIRA (V)

Patlidžan, tikvica, paprika, luk, komorač s mediteranskim biljem, maslinovim uljem, kozjim sirom i lećom

TOMATO AND POMEGRANATE SALAD (V)

Cherry tomatoes, bell pepper, feta cheese, pomegranate, fresh basil and mint

RAJČICA I NAR SALATA (V)

Mini rajčice, paprika, feta sir, nar, svježi bosiljak i menta

PROSCIUTTO & PEAR SALAD

Thin sliced prosciutto, spiced walnuts, delicate goat cheese, macerated pear on arugula and endive with arisan olive oil lemon vinaigrette

PRŠUT I KRUŠKA SALATA

Tanko rezani pršut, začinjeni orasi, kozji sir, kruška, rikula i endivija sa preljevom od lokalnog maslinovog ulja i limuna

GRILLED CHICKEN BREAST SALAD WITH LETTUCE MADLEY AND BALSAMIC ORANGE DRESSING

Herbed grilled chicken breast sliced and served with variety of lettuce, tomatoes, cucumber, orange segments, radishes with housemade aged balsamic and orange dressing

GRILANA PILEĆA PRSA S MJEŠANOM ZELENOM SALATOM I BALSAMIC I NARANČA UMAKOM

Grilana pileća prsa, mješana zelena salata, rajčica, krastavac, naranča, rotkvica i umak od balsamica i naranče

SALADS AND APPETIZERS SALATE I PREDJELA

SEASONAL SALAD SEZONSKA SALATA

SHAKSHUKA WITH FETA CHEESE (V) (ZA DVIJE OSOBE)

Poached eggs in a delicious spicy tomato sauce filled with soft caramelized onions and red pepper

SHAKSHUKA SA FETA SIROM (V) (SERVES TWO)

Poširana jaja u ukusnom pikantnom umaku od rajčice ispunjenim karameliziranim lukom i paprikom

BRUSCHETTE TRIS

Crispy grilled pieces of bread with mozzarella-tomatoes, white beans-anchovies, prosciutto-tapenada

BRUSKETE TRIS

Hrskavi grilani komadi kruha s namazom od mozzarelle-rajčice, bijelog graha-inćuna, pršut-tapenada

ASSORTED CHEESE AND PROSCIUTTO PLATTER

Dalmatian cheeses and prosciutto served with condiments and crostini bread and locally produced olive oil

PLADANJ PRŠUTA I IZBOR SIREVA

Dalmatinski sir i pršut servirani s dodacima, prepečeni kruhom i lokalno proizvedenim maslinovim uljem

SMOKED AND CURED FISH AND SEA FOOD PLATTER

Smoked tuna loin, sea bass filet and octopus served with cured olives, onions, capers, lemon and peppadew peppers stuffed with anchovies

PLATA DIMLJENE RIBE I MORSKIH PLODOVA

Dimljeni file tune, brancina i hobotnica servirani s maslinama, lukom, kaparima, limunom i papričicom nadjevenom inćunima

BEEF TENDERLOIN PROSCIUTTO, PRUNES SKEWERS

Tenderlion wrapped in delicate prosciutto slices and prunes served with red wine balsamic reduction and crusty garlic bread

RAŽNJIC S GOVEDINOM I PRŠUTOM

Pršutom umotani komadi bifteka, suhe šljive, servirani s redukcijom vina i balsamičnog octa i hrskavi kruh s češnjakom

SAFFRON ARANCINI SERVED WITH LEMON AIOLI

Crispy pistachio crust risotto arancini served with lemon tomatoes aioli

PRŽENE POLPETE OD RIŽE SA ŠAFRANOM

Hrskave polpete od riže s pistacijama, servirane s umakom od limuna i rajčice

SALADS AND APPETIZERS SALATE I PREDJELA

CHICKEN WINGS, HONEY
MUSTARD AND CHILLI SAUCE
PIKANTNA PILEĆA KRILCA S
UMAKOM OD MEDA, SENFA I
CHILLI PAPRIČICE

SPINACH ARTIČOKE DIP
ŠPINAT ARTIČOKE DIP
Dip od artičoka, špinata i limuna s
prepečеним kruhom

PASTA AND RISOTTO PASTA I RIŽOTO

TAGLIATELLE WITH
CHICKEN, PESTO ROSSO, PINE
NUTS AND SPINACH

TAGLIATELLE S PILETINOM,
PESTOM OD SUŠENE RAJČICE,
PINJOLA I ŠPINATOM

PENNE ROMANA (V)
Penne with asparagus, green beans,
tomato, and white wine rosemary sauce

PENNE ROMANA (V)
Penne sa šparogama, zelenim mahunama,
rajčicom u umaku od vina i ružmarina

HOMEMADE SPAGHETTI
„CHITARRA“ WITH
PUTTANESCA SAUCE

DOMAĆI ŠPAGETI
„CHITARRA“ S UMAKOM
„PUTTANESCA“ S RAJČICOM,
INČUNIMA, MASLINAMA I
KAPARIMA

PAPPARDELE WITH SLOW
BRAISED GROUND BEEF
RAGU

PAPARDELE TJESTENINA S
JAJIMA S KLASIČNIM
RAGUOM OD GOVEDINE

SUMMER PASTA (V)
Pasta with zucchini in creamy sauce with
ricotta, lemon zest and basil

LJETNA PASTA (V)
Tjestenina s tikvicama u kremastom umaku
od ricotte, limuna i bosiljka

POTATO GNOCCHI WITH
PARSNIP
Gnocchi with roasted parsnip and leeks in
creamy bacon sauce

KRUMPIROVI NJOKI S KOR-
JENOM PASTRNJAKA
Njoki s pečenim pastrnjakom i porilukom u
kremastom umaku od slanine

PASTA AND RISOTTO PASTA I RIŽOTO

LASAGNA BOLOGNESE

Homemade lasagna with beef ragu a la Bolognese

LAZANJA BOLOGNESE

Lasanja s goveđim umakom Bolognese

LASAGNA BROCCOLI (V) LAZANJA BROKULE (V)

VEGETABLE LASAGNA (V) VEGETERIJANSKA LAZANJA (V)

SMOKED MOZZARELLA AND ARUGULA RISOTTO (V) RIŽOTO S DIMLJENOM MOZZARELLOM I RIKULOM (V)

SEAFOOD RISOTTO Fresh and smoked sea food and asparagus

RIŽOTO MORSKI PLODOVI *Rižoto sa svježim morskim plodovima i šparogama*

MAIN DISHES GLAVNA JELA

BEEF TENDERLOIN WITH POTATO TOSTONES

Roasted garlicky beef tenderloin served with potato tostones and orange horseradish sauce

GOVEĐI FILE S DROBLJENIM KRUMPIROM

Pečeni goveđi file serviran s drobljenim krumpirom i umakom od naranče i hrena

"VEAL PICCATA"

Delicate veal scallopini in capers, lemon, parsley sauce with parmesan gnocchi and sauteed spinach

"TELETINA PICCATA"

Sotirani teleći odrezak u umaku od kapara, limuna i peršina s njokima od parmezana i sotiranim špinatom

MAIN DISHES GLAVNA JELA

BEEF TENDERLOIN „FESTIVAL“

Beef tenderloin with arugula, parmesan cheese and aged aceto balsamico

GOVEĐI BIFTEK „FESTIVAL“

Goveđi biftek s grila s rikulom, parmezanom i aceto balsamicom

SALMON WITH GARLIC BUTTER AND TABBOULEH SALAD

Salmon file with bulgudur wheat, arugula, lemon, garlic, fresh mint and parsley leafs (micro greens or sprouts and olive oil lemon emulsion)

LOSOS Š MASLACEM I ČEŠNJAKOM I TABBOULEH SALATA

File lososa sa salatom od bulgura, rikule, limuna, česnjaka, mente, peršina i extra djevičanskog maslinovog ulja

TUNA WITH WHITE BEAN SALAD WITH TOMATOES AND CRISPY PANCETTA

*FILE TUNE S GRILA S TOPLOM
SALATOM OD BIJELOG GRAHA,
RAJČICE I PANCETE*

OVEN ROASTED CHICKEN BREAST

Roasted chicken and potatoes,

ARUGULA AND GARLIC SAUCE PEČENA PILEĆA PRSA

Pečena piletina sprženim krumpirom, rikulom i umakom od češnjaka

CHICKEN BREAST WITH TOMATOES AND CAPERS

Chicken breast with tomatoes and capers, mediterranean vegetable stew and portobello mushrooms jus

PILEĆA PRSA S RAJČICAMA I KAPARAMA

Pileća prsa s rajčicama i kaparama s pirjanim mediteranskim povrćem i umakom od portabello gljiva

SLOW BRAISED LAMB

Lamb braised in a flavorful mixture of prunes, red wine and spices with side of your choice

SPORO PIRJANA JANJETINA

janjetina pirjana u ukusnoj mješavini suhih šljiva, crnog vina i začina i prilog po izboru

INVOLTINI (V)

Eggplant rolls filled with feta cheese and herbs stuffing baked in tomato sauce

INVOLTINI (V)

Patlidžan rollice punjene feta sirom i začinskim biljem i pečene u umaku od rajčice

Cijenjeni gosti, neka od naših jela (školjke, rakovi, ribe i jela koja sadrže gluten i jaja) mogu izazvati alergije, stoga vas molimo da nas pravovremeno obavijestite o tome. Porijeklo namirnica je iz Republike Hrvatske i država Europske unije.

Some of our dishes (shellfish, fish and ingredients containing gluten and eggs) may trigger allergies so please inform us of any potential issues on time. The origin of ingredients: Republic of Croatia and the eu.

Cijene su izražene u kunama. PDV je uključen u cijene.

Prices are listed in croatian kuna (kn). v.a.t. (pdv) is included in the listed prices.

Zabranjeno usluživanje i konzumiranje alkohola osobama mladima od 18 godina.

It is not permitted to sell alcoholic drinks or tobacco products to minors (those under the age of 18).

Argosy servis d.o.o.

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