

□ MENEGHETTI

RESTAURANT & LOUNGE BAR LUNCH MENU

STARTERS

PREDJELA

Crudo selection for 2 people | Selekcija crudo ribe za 2 osobe – 48 €



Seabass, tuna, shrimp, cuttlefish |

Brancin, tuna, kozice, sipa

Vitello Tonnato | Vitello Tonnato – 22 €

Capers, sea fennel, pumpkin seeds | Kapari, motar, bučine sjemenke

Chickpea hummus | Hummus od slanutka – 14 €



Toasted sourdough bread, seeds, crunchy chickpea |

Prepečeni sourdough kruh, sjemenke, hrskavi slanutak

Burrata with roasted beetroot and caramelized walnuts | Burrata s pečenom



ciklom i karameliziranim orahom – 22 €

Aged aceto balsamico | Odležani aceto balsamico

Local charcuterie selection | Lokalni suhomesnati proizvodi – 22 €

Istrian prosciutto, salami Kosnica, lardo, pickled vegetables |

Istarski pršut, salama Kosnica, lardo, ukiseljeno povrće

Pizza a la Romana | Pizza a la Romana – 24 €



Bresaola, Stracchino cheese, grilled tomatoes, arugula, pine nuts |

Bresaola, Stracchino sir, pečena rajčica, rukola, pinjoli

Chef recommended add-on: Black Istrian truffle 20g – 30€

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APPETIZERS

PREDJELA

Creamy chestnut and porcini soup | Kremasta juha od kestena i vrganja – 15 € 

Chef recommended add-on: Black Istrian truffle 20g – 30€

Fuži pasta with black truffle | Fuži s crnim tartufom – 24 €  

Mezze maniche pasta | Mezze maniche tjestenina – 18 €    

Basil pesto, stracciatella, guanciale | Pesto od bosiljka, stracciatella, guanciale

Pumpkin and dark chocolate risotto | Rižoto s bundevom i tamnom čokoladom – 16 € 

MAIN COURSES | FROM „PIRA” CHARCOAL OVEN

GLAVNA JELA | IZ „PIRA” PEĆI NA UGLJEN

Grilled shrimp and squid | Grilane kozice i lignje – 28 € 

Bean salsa | Salsa od graha

Swordfish filet | Filet sabljjarke – 35 € 

Celery cream, fennel salad | Krema od celera, salatica od komorača

Grilled sirloin steak | Grilani ramstek – 48 € 

Black Angus, young potatoes, dark sauce | Black Angus, mladi krumpir, tamni umak

Chef recommended add-on: Black Istrian truffle 20g – 30€

Iberian Pluma | Pluma Iberica – 38 €  

Autumn root vegetables, jus | Jesensko korijenasto povrće, jus

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SIDES

PRILOZI

Roasted young potatoes with truffles | Pečeni mladi krumpir s tartufima – 14 €  
Black truffle sauce | Umak od crnog tartufa

Marinated vegetables | Marinirano povrće – 10 €

Mixed leaves salad | Miješane lisnate salate – 6 €

DESSERTS

DESERTI

Chocolate cake with passion fruit | Čokoladni kolač s marakujom – 11€   

Cheesecake basquaise | Cheesecake na baskijski način – 12€   
Basque style, yuzu gel | Na baskijski način, yuzu gel

Caprese Cake with almonds | Caprese kolač s bademima – 10€   
Lemon, Chantilly cream | Limun, Chantilly krema



fish



shellfish



crustacean



gluten



soy



nuts



egg



sesame



lactose

We recommend that guests with food allergies or special dietary needs consult with their server.

Svim našim gostima s alergijama ili posebnim prehrambenim potrebama preporučamo da se posavjetuju s konobarom.