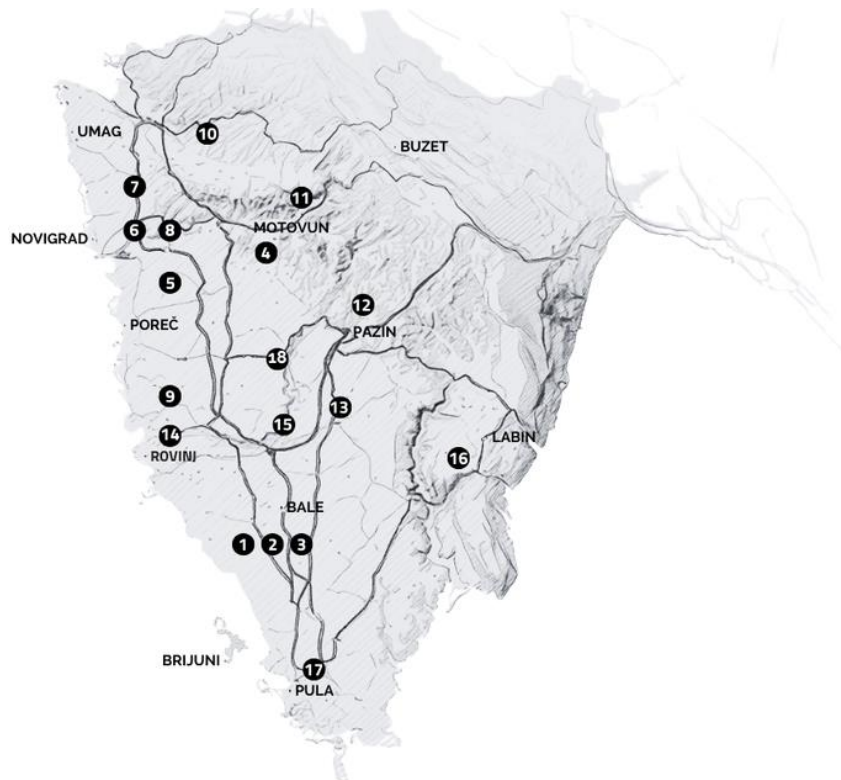


□ MENEGHETTI

# Meneghetti Restaurant & Bar

# Mapa lokalnih proizvoda

## *Map of local products*



### Domaći Meneghetti Proizvodi | Local Meneghetti Produce

- 1 Domaće voće i povrće | Homegrown fruits and vegetables:**  
Meneghetti Bio Garden, Bale
- 2 Meneghetti maslinici | Meneghetti olive groves:**  
Buža, Rosulja. Leccino, Bjelica - Meneghetti Estate, Bale
- 3 Meneghetti vinogradi | Meneghetti vineyards:**  
Merlot, Chardonnay, Pinot Blanc, Cabernet Franc, Cabernet Sauvignon - Meneghetti Estate, Bale
- 4 Meneghetti vinogradi | Meneghetti vineyards:**  
Malvazija, Pinot Blanc and Pinot Noir - Motovun
- 5 Meneghetti vinogradi | Meneghetti vineyards:**  
Chardonnay, Pinot Blanc and Pinot Noir - Bačva
- 6 Meneghetti vinogradi | Meneghetti vineyards:**  
Malvazija - Novigrad
- 7 Meneghetti vinogradi | Meneghetti vineyards:**  
Malvazija - Brtonigla
- 8 Meneghetti vinogradi | Meneghetti vineyards:**  
Malvazija - Kaštelir
- 9 Meneghetti vinogradi | Meneghetti vineyards:**  
Malvazija - Flengi

### Lokalni Istarski Proizvodi | Local Istrian Produce

- 10 Ocat | Vinegar:**  
OPG Nota, Momjan
- 11 Tartufi i proizvodi od tarufa | Truffles and truffle products:**  
OPG Klaudio Ipša, Livade
- 12 Meso boškarina | Local boškarin beef meat:**  
OPG Azzri, Pazin
- 13 Mliječni proizvodi | Dairy products:**  
Mlijekara Latus, Orbanići - Žminj
- 14 Riba i morski plodovi | Fish and seafood:**  
Bruno and Vinko, Lim Fjord
- 15 Lokalni mesar | Local butcher shop:**  
Masen, Kanfanar
- 16 Žitarice, povrće i orašasti plodovi | Grains, vegetables, and nuts:**  
Chiavalon, Raša River Valley
- 17 Jaja iz slobodnog uzgoja | Local free-range eggs:**  
Agrokoka, Pula
- 18 Lokalni istarski pršut | Local Istrian prosciutto:**  
OPG Dujmović, Kringa

# Summer symphony

Degustacijsko putovanje sezonom u 4 slijeda  
*A 4-course seasonal degustation journey*

130 €

## Amuse Bouche

### Sashimi od bijele ribe, dresing od čilija, začinskog bilja i limete, dinja i lubenica

White fish sashimi, chilli, herbs and lime vinaigrette, melon and watermelon

### Ravioli punjeni bijelom ribom, umak od rajčice i kokosa, prah od crnih maslina

Ravioli with white fish, tomato and coconut sauce, black olive powder

### Biftek, sezonske gljive, krema od češnjaka i hrena, chutney od rajčice i paprike, mesni umak

Filet mignon, seasonal mushrooms, garlic and horseradish puree, tomato and bell pepper chutney, meat jus

### Feuilletine od pistacije, mousse od pistacije, ušćerani bademi, sorbet od limete

Pistachio feuilletine, pistachio mousse, sugar coated almonds, lime sorbet

*by Chef Ante Miletić*

## Wine Pairing

### Origin - 42 €

Čisti izraz Meneghetti vina prožet svježinom i profinjenom elegancijom  
*Pure Meneghetti expression, marked by freshness and poised elegance*

### Estate - 68 €

Odležana Meneghetti vina snažnije strukture i slojevitije dubine  
*Aged Meneghetti wines of firmer structure and deeper complexity*

### Legacy - 98 €

Dijalog svjetski priznatih etiketa i hrvatskih vinskih ikona  
*A dialogue between globally esteemed labels and Croatian icons*

# Predjela | Starters

**Meneghetti organski vrt – selekcija našeg organskog povrća, dresing od rajčice i bosiljka (vegan) – 24 €**  
Meneghetti organic vegetable garden – selection of our organic vegetables, tomato and basil dressing (vegan)

*Alergeni / Alergens: A7*

**Ručno rezani goveđi tartar s burek tijestom i majonezom od mladog luka – 30 €**  
Hand-chopped beef steak tartar with burek dough taco and spring onion mayonnaise

*Alergeni / Alergens: A1, A3, A4, A6*

Chef's recommended add-on: Black Istrian truffle 10g – 15€

**Ljuti tartar od tune, gazpacho od jalapeno čilija, furikake alge - 30 €**

Spicy tuna tartare, jalapeno gazpacho, furikake seaweed

*Alergeni / Alergens: A1, A4, A5, A8*

**Plata suhomesnatih delicija malih proizvođača - 27 €**

Artisanal charcuterie board from small producers

*Alergeni / Alergens: A7, A9*

**Sashimi od bijele ribe, dresing od čilija, začinskog bilja i limete, dinja i lubenica - 23 €**

White fish sashimi, chilli, herbs and lime vinaigrette, melon and watermelon

*Alergeni / Alergens: A1, A4*

**Carpaccio od janjetine s mediteranskim biljem, dehidrirana skuta, crne masline, crni ribiz – 27 €**

Lamb carpaccio with mediterranean herbs, dehydrated skuta cheese, black olives, blackcurrant

*Alergeni / Alergens: A1, A3, A6, A9*

**Svježe kamenice, hladni dresing od ljutike (2 kom) – 12 €**

Freshly shucked oysters, mignonette (2 pcs)

*Alergeni / Alergens: A2*

# Rižoto i ručno rađena tjestenina

## *Risotto and hand made pasta*

**Rižoto od cvjetače s crnim motovunskim tartufima, konfitirani žumanjak – 26 €**

Cauliflower risotto with Motovun forest black truffles, confit egg yolk

*Alergeni / Alergens: A6, A9*

**Orzoto od začinskog bilja i limuna sa škampima – 32€**

Orzo pasta with herbs and lemon with langoustines

*Alergeni / Alergens: A3, A4, A6, A9*

**Ravioli punjeni bijelom ribom, umak od rajčice i kokosa, prah od crnih maslina – 22 €**

Ravioli with white fish, tomato and coconut sauce, black olive powder

*Alergeni / Alergens: A1, A4, A6, A9*

**Cavatelli tjestenina sa sporo kuhanom janjetinom i začinskim biljem – 32 €**

Cavatelli pasta with slow cooked lamb and herbs

*Alergeni / Alergens: A4, A5, A9*

# Topla predjela

## *Warm appetizers*

**Riblja juha s čilijem i citrusima, pečene školjke – 20 €**

Fish soup with chilli and citrus, grilled clams

*Alergeni / Alergens: A1, A2, A4*

**Soparnik sa blitvom i Veli jože sirom aromatiziran češnjakom i ružmarinom – 16 €**

Swiss-chard pie with Veli jože cheese aromatized with garlic and rosemary

*Alergeni / Alergens: A4, A6, A9*

# Glavna jela

## *Main courses*

**Filet romba, dimljene dagnje, aqua pazza umak, alge – 40 €**

Turbot fillet, smoked mussels, aqua pazza sauce, seaweed

*Alergeni / Alergens: A1, A4, A6, A9*

**Odležani brancin, krema od tikvica i šafrana, pečene tikvice, beurre blanc od rajčice – 40 €**

Dry aged sea bass, zucchini and saffron puree, grilled zucchini, tomato essence beurre blanc sauce

*Alergeni / Alergens: A1, A4, A9*

**Jadranski ulov dana (dostupno na upit) – 120 € / kg**

Adriatic catch of the day (available on request)

Naš izbor goveđih odrezaka pripremljenih na Kopa roštilju:

*Our choice of beef steaks, cooked over Kopa grill:*

**Biftek, sezonske gljive, krema od češnjaka i hrena, chutney od rajčice i paprike, mesni umak (200g) – 56 €**

Filet mignon, seasonal mushrooms, garlic and horseradish puree, tomato and bell pepper chutney, meat jus (200g)

*Alergeni / Alergens: A4, A9*

**Suho odležani kotlet crne slavonske svinje (400g) – 130 € / kg**

Dry aged Black Slavonian pork chop (400g)

**Pečena pačja prsa, krema od kukuruza, sezonske gljive, mesni umak – 42 €**

Grilled duck breast, corn cream, seasonal mushrooms, meat jus

*Alergeni / Alergens: A4, A6, A9*

**Rib eye Creekstone USA (300g) – 55 €**

Rib eye Creekstone USA (300g)

# Prilozi | *Sides*

**Patliđan a la parmigiana – 10 €**

Eggplant parmigiana

*Alergeni / Alergens: A9*

**Pire od krumpira s maslacom od bijelog tartufa - 14 €**

Potato mousseline with white truffle butter

*Alergeni / Alergens: A9*

**Pečeni kukuruz, mljevena dimljena crvena paprika, limeta – 10 €**

Baked corn ribs, smoked paprika, lime

**Miješana lisnata salata – 6 €**

Mixed leaves salad

# Sirevi | *Cheeses*

**Selekcija sireva malih proizvođača, četiri vrste – 22 €**

Artisanal cheese plate, selection of four

*Alergeni / Alergens: A7, A9*

# Deserti | *Desserts*

**Flan od kokosa i manga, crumble od kokosa, sorbet od manga i marakuje – 12 €**

Coconut and mango flan, coconut crumble, mango and passion fruit sorbet

*Alergeni / Alergens: A6, A7, A9*

**Tart s limunom i sladoledom od bosiljka – 11 €**

Custard tart with lemon and basil ice cream

*Alergeni / Alergens: A6, A7, A9*

**Feuilletine od pistacije, mousse od pistacije, ušećerani bademi, sorbet od limete – 12 €**

Pistachio feuilletine, pistachio mousse, sugar coated almonds, lime sorbet

*Alergeni / Alergens: A6, A7, A9*

**Sorbet od sezonskog voća - tri kuglice – 6 €**

Three scoops of seasonal fruit sorbet

## Alergeni | Alergens:

<b>A1</b>	Riba i riblji proizvodi Fish and fish products	<b>A4</b>	Gluten Gluten	<b>A7</b>	Orašasti plodovi Nuts
<b>A2</b>	Školjkaši Shellfish	<b>A5</b>	Soja Soy	<b>A8</b>	Sezam Sesame
<b>A3</b>	Rakovi Crustaceans	<b>A6</b>	Jaja Eggs	<b>A9</b>	Laktoza Lactose

Couvert 5 €

Cijene uključuju PDV. Naknada za uslugu u iznosu od 5% nije uključena u cijenu. Zabranjeno je usluživanje i konzumiranje alkoholnih pića osobama mlađima od 18 godina. Obavijest o prigovoru potrošača nalazi se na recepciji.

*Prices are inclusive of VAT. A service charge of 5% is not included in the price.  
It is forbidden to serve or allow consumption of alcoholic beverages to persons under the age of 18. Customer complaint notice is at the reception desk.*

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