

J E L O V N I K

M E N U

DORUČAK

08:00–13:00

LOSOS AVOKADO

poširana jaja | losos gravlax | domaći hljeb | avokado | 250g

14

KROSAN I KAJGANA

krosan | jaja | sir | tartufi | rukola | 220g

9

KROK MADAM

brioš hljeb | jaje na oko | ćuretina | sir | bešamel sos | 260g

9

HRSKAVA JAJA NA LABNEH NAMAZU

hrskava jaja | domaći hljeb | labneh namaz | miks Salata | 300g

9

FRENČ TOST

brioš hljeb | bijela čokolada | pistač | višnje | šlag | 180g

9

JOGURT I GRANOLA

grčki jogurt | domaća granola | sezonsko voće | med | 220g

8

KROSAN 140g

4

čokolada +1

krem od pistač +2

HLADNA PREDJELA

12:00–22:30

CEZAR SALATA 44 P.N.E

hrskava piletina | 6min jaje | inćuni | parmezan | kurkuma dresing | 330g

18

LIBANSKA PARADAJZ SALATA

paradajz | crveni luk | sumak | 240g

12

ORGANSKA MIKS SALATA 130g

8

DODACI

gambori | losos | falafel | hrskava piletina | 100g

svaki 8

FALAFEL SERVIRAN NA LABNEH NAMAZU

cijeđeni grčki jogurt | falafel | maslinovo ulje | 220g

11

SUMAK TUNA TARTAR

tuna | sumak | avokado | jaje od prepelice | 180g

18

KARPAĆO OD BIFTEKA

biftek | rukola | parmezan | dresing od tartufa | 180g

18

TARTAR OD BIFTEKA

biftek | masline | kiseli krastavac | peršun

senf | vlašac | jaje | 180g

22

TOPLA PREDJELA

12:00–22:30

SUPA OD BUNDEVE

bundeve | pečeno sjeme bundeve | ulje bundeve | 250g

11

RIŽOTO OD GAMBORA SA SPALJENOM POMORANDŽOM

gambori | mladi luk | bosiljak | parmezan | spaljena pomorandža | 250g

22

RIŽOTO SA KONFITIRANOM PAČETINOM

pačetina | bundeva | ulje bundeve | crni susam | ulje od susama | 250g

22

RIŽOTO SA PILETINOM I PRAZILUKOM

piletina | tikvica | praziluk | parmezan | ulje od bosiljka | 220g

18

RIGATONI SA GAMBORIMA I PISTAĆIMA

domaći rigatoni | sos od pistaća | gambori | 270g

22

PAPARDELE SA PILETINOM

piletina | papardele | tartufi | pecurke | parmezan | bijeli sos | 260g

18

HRSKAVA JAGNJEĆA BAJADERA

jagnetina | lešnik | kiseli crveni luk | kečap od kupusa

sos od nara | pistaći | 220g

24

GLAVNA JELA

12:00–22:30

TUNA FILE

tuna | pire od karfiola | ukiseljeni krastavci | konkase paradajz
peršun | crveni luk | maslinovo ulje | 250g

28

FILE BRANCINA U TOPLOM TARTAR SOSU

brancin | ukiseljeni komorač | topli tartar sos
prezla od peršuna | 250g

32

BIFTEK NA ŽARU

stimovana šargarepa | stimovani ukiseljeni luk
pire krompir | sos od crnog vina | 350g

38

TELEĆI OBRAZI

sporo kuvani teleći obrazi | pire krompir | demi-glance sos | 300g

32

JAGNJEĆA KOLJENICA

48h sous – vide | kremasta palenta | sos od nara | 450g

42

“BLACK ANGUS RIBEYE”

black angus ribeye | 100g

27

PRILOZI I SOSEVI

POMFRIT

150g | 5

BATAT POMFRIT

150g | 6

PIRE SA TARTUFIMA

100g | 8

POHOVANI LUK

100g | 7

GRILOVANO POVRĆE

300g | 12

PALENTA

150g | 6

BABY KROMPIR

150g | 8

SOS OD CRVENOG VINA

50 ml | 4

KEČAP OD KUPUSA

50ml | 4

TOPLI TARTAR SOS

50ml | 4

BIBER SOS

50ml | 4

DJEČIJI MENI

PILETINA I POMFRIT

hrskavi pileći štapići | pomfrit | kečap | 200g

8

PASTA

penne | pavlaka | parmezan | 230g

8

DJEČIJI BURGER

pileći štapići | salata | sir | 250g

8

KUVERT 2.50 € PO OSOBI
SVE CIJENE SU IZRAŽENE U € I UKLJUČENIM PDV-OM

DESERTI

KOLAC OD URMI

urme | sos od crne čokolade | sladoled od vanile | mrvljeni pistač | 240g

8

BRIOŠ I BIJELA ČOKOLADA

brioš hljeb | preliv od bijele čokolade | sladoled od vanile
lješnik | ulje od pomorandže | 240g

8

TOPLA PITA OD JABUKE

lisnato tijesto | jabuke | sladoled od vanile | cimet | med | 220g

8

DESSERT DANA

8

pitajte konobara



SQUARE
PORTONOV I

VAŠE MIŠLJENJE NAM VEOMA ZNAČI



KUVERT 2.50 € PO OSOBI
SVE CIJENE SU IZRAŽENE U € I UKLJUČENIM PDV-OM

J E L O V N I K

M E N U

BREAKFAST

08:00–12:00

SALMON & AVOCADO

poached eggs | salmon gravlax | homemade bread | avocado | 250g

14

CROISSANT & SCRAMBLED EGGS

croissant | eggs | cheese | truffle | rocket salad | 220g

9

CROQUE MADAME

brioche | egg sunny side up | turkey ham

cheese | béchamel sauce | 260g

9

CRISPY EGGS ON LABNEH

crispy eggs | homemade bread | labneh spread | salad mix | 300g

9

FRENCH TOAST

brioche | white chocolate sauce | pistachio

cherries | whipped cream | 180g

9

GRANOLA BOWL

greek yogurt | homemade granola | seasonal fruits | honey | 220g

9

CROISSANT 140g

4

chocolate +1

pistachio cream +2

COLD STARTERS

12:00–22:30

CAESAR 44 B.C.

salad mix | crispy chicken breast | 6min egg
anchovies | parmesan | turmeric dressing | 330g

18

LIBANESE TOMATO SALAD

tomato | red onion | sumac | 240g

12

ORGANIC MIXED SALAD

8

ADD-ON:

prawn | salmon | falafel | crispy chicken | 100g

each 8

FALAFEL SERVED ON LABNEH DIP

strained greek yogurt | falafel | olive oil | 220g

11

SUMAK TUNA TARTARE

tuna | sumak | avocado | quail eggs | 180g

18

BEEF CARPACCIO

beef | rocket salad | parmesan | truffle dressing | 180g

18

BEEF TARTARE

beef | pickled cucumber | egg | chives | olives
mustard | parsley | 180g

22

COVER CHARGE 2.50 € PER PERSON
ALL PRICE ARE IN € WITH TAX INCLUDED

HOT STARTERS

12:00–22:30

PUMPKIN SOUP

pumpkin | roasted pumpkin seeds
pumpkin seed oil | cooking cream | 250g

11

BURNT ORANGE SHRIMP RISOTTO

shrimps | orange segments | spring onion | basil leaves
parmesan | burnt orange | 250g

22

CONFIT DUCK RISOTTO

duck | pumpkin | pumpkin oil | black sesame | sesame oil | 220g

22

RISOTTO WITH CHICKEN & LEEK

chicken | zucchini | leek | parmesan | basil oil | 220g

18

RIGATONI WITH PRAWNS & PISTACHIOS

homemade rigatoni | prawns | pistachios | 270g

22

PAPPARDELLE WITH CHICKEN

chicken | pappardelle | truffle | mushroom
parmesan | cream sauce | 260g

18

CRISPY LAMB BAR

pulled lamb | hazelnut | pickled onions | red cabbage ketchup
pomegranate sauce | pistachios | 120g

24

COVER CHARGE 2.50 € PER PERSON
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MAIN COURSE

12:00–22:30

TUNA STEAK

tuna steak | cauliflower puree | pickled cucumbers | concasse tomato
parsley | red onion | capers | 250g

28

SEA BASS FILLET IN WARM TARTAR SAUCE

sea bass fillet | pickled fennel | warm tatar sauce
parsley crumbs | 250g

32

CHARCOAL GRILLED TENDERLOIN

steamed carrot | pickled onion
mashed potato | red wine sauce | 350g

38

VEAL CHEEKS

braised veal cheeks | potato puree
salad | demi-glace sauce | 300g

32

LAMB SHANK

48h sauce – vide | creamy polenta | pomegranate sauce | 450g

42

“BLACK ANGUS RIBEYE”

Black Angus Ribeye | 100g

27

SIDES & SAUCES

FRENCH FRIES

150g | 5

SWEET POTATO FRIES

150g | 6

TRUFFLE PUREE

100g | 8

ONION RINGS

100g | 7

GRILLED VEGETABLES

300g | 12

POLENTA

150g | 6

BABY POTATO

150g | 8

RED WINE SAUCE

50 ml | 4

RED CABBAGE KETCHUP

50ml | 4

WARM TARTAR SAUCE

50ml | 4

PEPPER SAUCE

50ml | 4

KIDS MENU

CHICKEN & FRIES

crispy chicken filets | french fries | ketchup | 200g

8

PASTA

penne | white cheese sauce | parmesan | 230g

8

MINI BURGER

bun | chicken fingers | salad | cheese | 320g

8

COVER CHARGE 2.50 € PER PERSON
ALL PRICE ARE IN € WITH TAX INCLUDED

DESSERTS

STICKY TOFFEE

dates cake | dark chocolate sauce | vanilla ice cream
crumbled pistachio | 240g

8

BRIOCHE WITH WHITE CHOCOLATE

Brioche bread | white chocolate sauce | vanilla ice cream
hazelnut | orange oil | 240g

8

WARM APPLE PIE

baked apples | vanilla ice cream | cinnamon | honey | 220g

8

DESERT OF THE DAY

8

ask our waiters



SQ**UARE**
PORTONovi

Your feedback means a lot to us



COVER CHARGE 2.50 € PER PERSON
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