

KAVA COFFEE

VRUĆI NAPITCI / HOT DRINKS

Espresso	2.30 €
Kava s mlijekom <i>/ Coffee with milk</i>	2.90 €
Cappuccino	3.30 €
Bijela kava / Caffe Latte	4.10 €
Ledenja kava / Ice Coffee	4.10 €

VODA H₂O

VODA / WATER /// ROMERQUELLE ///

Prirodna mineralna voda 0.33 L <i>/ Natural mineral water</i>	2.90 €
Gazirana / Negazirana 0.33 L <i>/ Sparkling water / without gas</i>	2.90 €
Romerquelle s okusom 0.33 L <i>/ Romerquelle with natural aroma</i>	2.90 €
Limuska trava / Lemongrass	
Prirodna mineralna voda 0.5 L <i>/ Natural mineral water</i>	3.20 €

GAZIRANA PIĆA / CARBONATED DRINKS

Coca Cola 0.25 L	3.50 €
Cola Zero 0.25 L	3.50 €
Cola Cola 0.33 L limenka/canned	3.70 €

GAJBICA

Špajza d.o.o.
Radičeva 23, Zagreb
OIB 20250150167

ZABRANJENO USLUŽIVANJE I KONZUMIRANJE ALKOHOLNIH I DRUGIH PIĆA KOJI SADRŽAVAJU ALKOHOL OSOBAMA MLAĐIM OD 18 GODINA.
Navedena jela mogu sadržavati gluten i alergene. U slučaju alergije na hrano ili drugih zdravstvenih razloga molimo da se prije narudžbe posavjetujete s osobljem. Konzumiranje sirove ili termički nepotpuno obradene hrane može dovesti do alergija i bolesti. *Alergeni su označeni **kosim bold slovima**.

WE DON'T SERVE ALCOHOL AND OTHER BEVERAGES CONTAINING ALCOHOL TO A PERSONS UNDER THE AGE OF 18.
The dishes on the menu may contain gluten and allergens. In case of food allergy or other health problems, please consult our staff prior the ordering.
Consumption of raw or partially processed food can lead to food allergies and other health issues. * Allergens are highlighted with bold italic letters.

U cijenu su uračunati PDV i ostali porezi. Prices include VAT.

SUPERSTARS

***by* GAJBICA

VEGANSKA OPCIJA / VEGAN OPTION

Kava s bilnjim mlijekom <i>/ Coffee with plant based milk</i>	3.50 €
Cappuccino s bilnjim mlijekom <i>/ Cappuccino with plant based milk</i>	3.90 €
Bijela kava s bilnjim mlijekom <i>/ Caffe Latte Vegan</i>	4.70 €
Ledenja kava Vegan / Ice Coffee Vegan	4.70 €

Chicketina don Gajbica

* **Small** 2 kom piletine / Chicken 2 pieces 12.70 €

* **Big** 3 kom piletine / Chicken 3 pieces 13.90 €

Hrskava **piletina**; dinstana kvinoja s mrkvom, karfiolom i brokulom; fina salatica od mrkve, **feta sira**, sezonske, zelene salate uz tostirane **lješnjake i bademe**, cherry rajčice, svježe krastavce, klice, bučine i sunčokretove sjemenke, dimljeni eko tofu (**soja**), sezonsko voće, brusnice, bučino ulje, redukcija acetona balzamica i sweet chili umak
Crunchy chicken; Stewed quinoa with carrot, cauliflower and broccoli; Fine carrot salad with **Feta cheese**, seasonal lettuces, roasted **hazelnuts, almonds**, cherry tomatoes, cucumber, sprouts, smoked eco tofu (**soy**), roasted pumpkin and sunflower seeds, seasonal fruits, cranberries, pumpkin seeds oil, aceto balsamico reduction and sweet chili sauce

Don Gajbica Veggie

* **Small** 3 kom / 3 pieces 12.70 €

3 uštipka od tikvica i feta sira s korijanderom
/ Zucchini Feta Cheese Fritters

* **Big** 4 kom / 4 pieces 13.90 €

4 uštipka od tikvica i feta sira s korijanderom
/ Zucchini Feta Cheese Fritters

Dinstana kvinoja s mrkvom (**pšenica**), karfiolom i brokulom; fina salatica od mrkve, **feta sira**, sezonske, zelena salata uz tostirane **lješnjake i bademe**, cherry rajčice, svježe krastavce, kisele lučice, klice, bučine i sunčokretove sjemenke, dimljeni eko tofu (**soja**), sezonsko voće, brusnice, bučino ulje, redukcija acetona balzamica i bijeli umak (***gorušica**)

*Stewed quinoa with carrot (**wheat**), cauliflower and broccoli; Fine carrot salad with **Feta cheese**, seasonal lettuce, roasted **hazelnuts, almonds**, cherry tomatoes, cucumber, pickled onions, sprouts, roasted pumpkin and sunflower seeds, smoked eco Tofu (**soy**), seasonal fruits, cranberries, pumpkin seeds oil, aceto balsamico reduction and white sauce*

Sretna leća + Salatica 13.90 €

/ Happy Lentil + Salad

Kremasta leća s pirjanom s mrkvom, ukusnim začinima uz dodatak Parmigiano Reggiano **sira**. Poslužujemo sa sezonskom zelenom salatom, feta kremom (**mlijeko**), mrkvom, ciklom, tostiranim i mariniranim sjemenkama bundeve i sunčokreta, **badema**, **lješnjaka** i sezonskog mikrozelenja, ukiseljenim lukom, a prilog birate sami !

* 2 kom Veggie Balls-a / 2 kom Hrskave piletine / 2 kom Popečka / 2 kom Falafela

*Creamy lentils stewed with carrots, delicious spices and Parmigiano Reggiano **cheese**. Served with seasonal green salad, feta cream (**milk**), carrots, beets, toasted and marinated pumpkin and sunflower seeds, **almonds, hazelnuts**, pickled onion, seasonal microgreens, and you get to choose the side dish !*

* 2 pcs Veggie Balls / 2 pcs Crunchy Chicken / 2 pcs Fritters / 2 pcs Falafel

Pileći Wrap / Chicken Wrap

10.90 €

Hrskava piletina, domaća tortilja (**gluten**), **feta sir**, cherry rajčice, svježe krastavci, kukuruz, grah, zelena salata, brusnice, kisele lučice, sweet chili umak
*Crunchy chicken, homemade tortilla (**gluten**), Feta cheese, cherry tomatoes, cucumbers, corn, beans, lettuce, dried cranberries, pickled onions*

Veggie Balls

12.50 €

Tri ručno rađene vegetarijanske loptice od špinata, gauda **sira**, **češnjaka** (sadrži **pšenicu** (**gluten**) i **jaja**); Sezonska zelena salata s ribanom ciklom, mrkvom, mariniranim i tostiranim sjemenkama buče i sunčokreta, sezonsko voće, **bademi**, redukcija acetona balsamika, sweet chili umak
*Three handmade Veggie Balls made with spinach, gouda **cheese**, garlic (contains wheat (**gluten**) and eggs); Seasonal lettuce salad with beetroot, carrot, apples, marinated and roasted sunflower and pumpkin seeds, seasonal fruit, **almonds**, aceto balsamico reduction, sweet chili sauce*

Popečki / Fritters

12.50 €

Dva ručno rađena popečka (sadrži **gluten** i **jaja**) od tikvica, mrkve, kukuruza, graška, **feta sir**, datuljama, kokosovim brašnom i **bademima**; Sezonska zelena salata s kus kusom, **feta sirom**, cherry rajčicama, mrkvom, brusnicama, tostiranim sjemenkama buče, sunčokreta i **lješnjaka** te sezonskog voća
*Two handmade zucchini fritters (contains wheat (**gluten**) and eggs) made of carrot, corn, peas, **feta cheese**, dates, coconut flour, **almonds**; Seasonal lettuce salad with couscous with **feta cheese**, cherry tomatoes, carrots, dried cranberries, roasted pumpkin and sunflower seeds, **hazelnuts** and seasonal fruit*

Falafel Tanjur / Falafel Plate

12.50 €

Tri ručno rađene falafel loptice od organskog slanutka, domaći "flat bread" ili tapioka pecivo (**jaja**), sezonske klice, ručno rađeni humus (**sezam**) s domaćim tahinijem, marinirani sjemeni sunčokreta, cherry rajčice, mrkva, goji bobice, indijski **oraščići**, bučine sjemenke, sezonska zelena salata, sezonsko voće; umak na bazi domaće veganske majoneze (**soja**) sa začinima
*Three handmade falafel balls made with organic chickpeas, homemade flat bread or tapioca (**eggs**) bagel, seasonal sprouts, handmade hummus (**sesame**) with homemade tahini, roasted sunflower seeds, cherry tomatoes, carrot, goji berries, cashews, pumpkin seeds, seasonal lettuces, seasonal fruits Homemade vegan mayo sauce (**soy**) with spices*

Falafel Wrap

10.90 €

Domaća tortilja (**gluten**), ručno rađeni falafel, humus (**sezam**), tahini, sweet chili umak, **feta sir**, svježe krastavci, kukuruz, grah, kisele lučice, cherry rajčice, zelena salata, klice
*Homemade tortilla (**gluten**), Handmade Falafels, Hummus (**sesame**), Tahini, sweet chili sauce, **feta cheese**, cucumbers, corn, beans, pickled onions, cherry tomatoes, seasonal lettuce, sprouts*

SALATE SALADS

SLOŽI SVOJU SALATU / MAKE YOUR OWN SALAD

Odaberite glavnu namirnicu Choose the Main Ingredient

1. Piletina marinirana u naranči i kurkumi
Chicken marinated in orange & turmeric
2. Tunjevinu / Tuna
3. Feta sir / Feta Cheese
4. Dimljeni eko tofu / Smoked Eco Tofu

Odaberite vrstu salate / Choose the Type of Salad

Regular (850 ml) 7.50 €

Sezonska zelena salata, kukuruz, **feta sir**, paprika, mrkva, cikla, slanutak, cherry rajčice, masline, kisele lučice, tostirane i marinirane sjemenke suncokreta i bundeve

Seasonal lettuces, feta **cheese**, corn, paprika, carrot, beetroot, cherry tomatoes, olives, pickled onions, chickpeas, roasted and marinated sunflower and pumpkin seeds

*Opcija - kuhanje jaje / Optional - with boiled egg 8.30 €

Mega (1000 ml) 10.30 €

Sezonska zelena salata, **kuhanje jaje**, **feta sir**, gauda sir, kukuruz, grah, paprika, svježi krastavci, slanutak, mrkva, cikla, cherry rajčice, maslini, kisele lučice, tostirane i marinirane sjemenke suncokreta i bundeve

Seasonal lettuce, hard boiled **egg**, **feta cheese**, gauda **chesse**, corn, beans, paprika, chickpeas, carrot, beetroot, cherry tomatoes, cucumbers, olives, pickled onions, roasted and marinated sunflower and pumpkin seeds

Fensi Posh (1000 ml) 10.30 €

Poširano **jaje**, naribana cikla i mrkva, kukuruz, goji bobice, cherry rajčica, **lješnjaci**, brusnice, **bademi**, **indijski oraščici**, sweet chili umak, masline, sezonsko voće, sezonska zelena salata, tostirane i marinirane sjemenke suncokreta i bundeve, Chimichurri

Poached **egg**, grated beetroot and carrot, corn, goji berries, cherry tomatoes, **hazelnuts**, **cashews**, dried cranberries, **almonds**, sweet chili sauce, olives, seasonal fruits, seasonal lettuces, roasted and marinated sunflower and pumpkin seeds, Chimichurri

SUPERSTAR SALADS *** by GAJBICA

Crunchy Chicken Salad 12.50 €

Hrskava piletina, **feta sir**, sezonska zelena salata, cherry rajčice, sjemenke suncokreta i bućine sjemenke, brusnice, sezonske klice i mikrozelenje, voće, mrkva, balzamična redukcija, sweet chili, tostirani **lješnjaci** i **bademi**
Crunchy chicken, **feta cheese**, seasonal green lettuce, cherry tomatoes, sunflower and pumpkin seeds, cranberries, seasonal sprouts, fruits, sunflower, carrot, balsamic reduction, sweet chili, roasted **hazelnuts** and **almonds**

Fensi Crunchy Chicken 14.30 €

Hrskava piletina, **kuhanje jaje**, Parmigiano Regiano (**sir**), kus kus, cherry rajčica, ukiseljeni domaći luk, dressing, svježi krastavci, sezonsko mikrozelenje i zelena salata, mrkva, tostirani **bademi** i **lješnjaci**, **indijski oraščici**, dehidrirane marelice, tostirane i marinirane sjemenke suncokreta i bundeve, sezonsko voće
Crunchy chicken, boiled egg, Parmigiano Regiano (**cheese**), couscous, cherry tomatoes, homemade pickled onions, dressing, fresh cucumbers, seasonal microgreens and lettuce, carrot, roasted **almonds** and **hazelnuts**, **cashews**, dehydrated apricots, toasted and marinated sunflower and pumpkin seeds, seasonal fruits

Odaberite bazu Choose the Base

1. Bez baze / No base
2. Smeđa riža / Brown rice
3. Tjestenina marinirana u vege majonezi
Pasta marinated in vegan mayo
4. Quinoa / Quinoa

SIGNATURE DRINKS

COLD PRESSED DRINKS

HLADNOPREŠANI NEKTARI / COLD PRESSED NECTARS

100% osvježavajući hladno prešani nektari od svježeg sezonskog voća i povrća. Bez dodanog šećera i zasladičivača.

100% refreshing cold - pressed fruit & vegetables. Made with local seasonal fruits and vegetables. No added sugar, no sweeteners.

Multi 200 ml - 3.70 € / 300 ml - 4.70 €
jabuka, kruška, mrkva, limun
apple, pear, carrot, lemon

Ciklica 200 ml - 3.70 € / 300 ml - 4.70 €
cikla, mrkva, jabuka, kruška/breskva
beetroot, carrot, apples, pears/peaches

Đumbir / Ginger 200 ml - 3.70 € / 300 ml - 4.70 €
bio đumbir, naranča, jabuka, grejp, cimet, papar
bio ginger, orange, apple, grapefruit, cinnamon, pepper

Mrkva / Carrot 200 ml - 3.57 € / 300 ml - 4.70 €
mrkva, jabuka
carrot, apple

LIMUNADE LEMONADE

LIMUNADE I NAPITCI / LEMONADES & BEVERAGES

Vulgaris Limunada (300 ml) 3.30 €
/ Vulgaris Lemonade
hladnoprešani limun, sezonsko voće, voda (opcija agava)
Cold-pressed lemon, seasonal fruits, water (optional agave)

Spicy Lemonade (300 ml) 3.70 €
đumbir, hladnoprešani limun, sezonsko voće, voda (opcija agava)
Ginger, cold-pressed lemon, seasonal fruits, water (optional agave)

Ljetna Lubenica (300 ml)
/ Summer Watermelon 4.50 €
lubenica, domaći sirup od bazge, chia sjemenke
Watermelon, homemade elderflower syrup, chia seeds

Zelembach (300 ml) 3.90 €
spirulina, đumbir, hladnoprešani limun, sezonsko voće, voda (opcija agava)
Spirulina, ginger, cold-pressed lemon, seasonal fruits, water (optional agave)

ČAJ TEA

ČAJEV / TEAS /// by Farma ///

Ovo nije instant čaj. Potrebno je pričekati minimalno 5 minuta da bi čaj bio spremан za konzumaciju.

Not an instant tea! Before consumption, wait at least 5 minutes for tea to be ready!

Winter Melody 3.50 €
maslina list, kamilica, malina, menta, vanilija
olive leaves, chamomile, raspberry, mint, vanilla

Arabic Snow 3.50 €
grožđice, bazga, đumbir, hibiskus, piskavica
raisins, elderflower, ginger, hibiscus, fenugreek

Menta / Mint 3.50 €
Zeleni čaj / Green Tea 3.50 €

Hibiskus / Hibiscus 3.50 €
Crni čaj s goji bobicama
/ Black Tea with Goji Berries 3.50 €

HOMEMADE TEA

DOMAĆI LEDENI ČAJ / HOMEMADE ICE TEA

Pripremimo organski čaj / mješavinu čajeva (by @Farma), ohladimo i obogatimo voćem i domaćim sirupom bazge.

BEZ aditiva i BEZ konzervansa.

Organic Herbal Tea Mixture (by @Farma); cooked, chilled and infused with fruits and homemade elderflower syrup. NO additives NO preservatives.

Menta čaj / Mint Tea (300 ml) 4.10 €
organska metvica, limun, limeta, naranča,
domaći sok od bazge (500 ml)
organic mint, lemon, lime, oranges,
homemade elderflower syrup

Zimski čaj / Winter Tea (300 ml) 4.10 €
Zimska mješavina čajeva (500 ml) 5.30 €
Winter Herbal Tea Mixture

JAJA EGGS

FRITAJA FRITTATA

U fritaju možete dodati što god vam se jede ili odabrati Fritaju Mix (sadrži kukuruz, slanutak, cherry rajčice, feta sir, gouda sir, gljive,...)

Make your own frittata with whatever we have on hand or simply choose a Frittata Mix (comes with corn, chickpeas, cherry tomatoes, feta cheese, gouda cheese, mushrooms...)

STANDARD FRITATTA

* Regular 3 jaja / 3 eggs	9.90 €
* Large 4 jaja / 4 eggs	10.50 €

FENSI FRITATTA

Sadrži sve kao i regularna fritaja + domaći prženi špek
Regular Frittata + homemade fried bacon

* Fensi 3 jaja / 3 eggs	10.50 €
* Large 4 jaja / 4 eggs	10.90 €

JAJA NA OKO SUNNY SIDE UP

Vratite se u djetinjstvo i sjetite koliko ste voljeli jaja na oko! Uz jaja na oko možete dodati što god vam se jede ili odabrati mix dodatak nekih od namirnica kojima raspoložemo *(kukuruz, slanutak, cherry rajčice, feta sir, gouda sir, gljive,...)

*Go back to your childhood and remember how you loved sunny-side-up eggs! Add whatever you wish or simply choose any or all the ingredients we have *(corn, chickpeas, cherry tomatoes, feta cheese, gouda cheese, mushrooms...)*

STANDARD

* Regular 3 jaja / 3 eggs	9.90 €
* Large 4 jaja / 4 eggs	10.50 €

FENSI WAY

Sadrži sve kao i regularna jaja na oko + domaći prženi špek
Regular sunny-side-up eggs + homemade fried bacon

* Regular 3 jaja / 3 eggs	10.50 €
* Large 4 jaja / 4 eggs	10.90 €

FRITAJA U TORTILJI FRITTATA IN TORTILLA

Ukusno jelo koje ćete obožavati! Jaja zamotana u tortilju sa savršenim spojem kombinacija namirnica, uz sezonsku salaticu na tanjuru.

FENSI Frittata in Tortilla 11.90 €

Špek, luk, šampinjoni, cherry, kukuruz i feta sir.
Bacon, onion, mushrooms, cherry tomatoes, corn and feta cheese.

A unique & delicious dish that you will love!
Eggs wrapped in a tortilla with a unique selection of healthy ingredients, served with a seasonal salad.

VEGGIE Frittata in Tortilla 11.30 €

Luk, šampinjoni, cherry, kukuruz, paprika i feta sir.
Onion, mushrooms, cherry tomatoes, corn, bell peppers and feta cheese.

JELO PO ŽELJI DISH AS YOU WISH

Kreiraj svoje jelo po želji!!!
/ Create your own dish... as you wish!!!

Izaberite omiljeni topli napitak i dodajate mu suncokretovе sjemenke! Uz glavno jelo možete naručiti dodatni falafel, tapioca pecivo i dodati mu humus ili pak namaz od tune a na juhu dodati prženi špek. Veselimo se vašim kombinacijama.

Budite kreativni :)

Choose a warm drink and add some sunflower seeds! To complement your main dish, order extra falafel, tapioca bagel or add hummus or tuna spread... or some fried bacon to your soup. We are looking forward to your combinations. Be creative :)

*namirnice u svim jelima mogu varirati ovisno o sezoni i dostupnosti
*ingredients in all dishes may vary depending the season and their availability

DODACI EXTRAS

Extra piletina / Extra Chicken	2.50 €
Extra hrskava piletina / Extra Crunchy Chicken	3 €
Extra tunjevina / Extra Tuna	2.50 €

Extra feta / Extra Feta Cheese	2.50 €
Extra tofu / Extra Tofu	3 €

* sadrži soju / contains soy

PRILOZI SIDEDISH

*Cijena je izražena po komadu / *Price per piece

Tapioka pecivo / Tapioca Bagel	0.90 €
Kruh šnita / Piece of bread	0.40 €
Foccacia by Bread Club	1.50 €
Falafel / Falafel	2.90 €
Popečak / Fritter	3.10 €
<small>* sadrži gluten i jaja / *contains gluten and eggs</small>	
Veggie Ball / Veggie Ball	3.10 €
<small>* sadrži gluten i jaja / *contains gluten and eggs</small>	
Humus namaz / Hummus	2.80 €
<small>* porcija/ portion</small>	
Sweet Chilli umak	1.50 €
<small>* porcija/ portion</small>	
Domaći (homemade) dressing	2.30 €
<small>* porcija/ portion</small>	
Kuhano jaje / Hard boiled egg	2.00 €
Poširano jaje / Poached egg	2.50 €
Prženi špek / Fried bacon	2.50 €
Bućine sjemenke / Pumpkin seeds	0.90 €
Suncokretovе sjemenke / Sunflower seeds	0.90 €
Mini Salata / Mini Salad (400 ml)	4.70 €
<small>Sezonska zelena salata, cherry rajčice, slanutak, kukuruz, mrkva, masline</small>	
Seasonal lettuces, cherry tomatoes, chickpeas, corn, carrot, olives	
Salata za van / Salat 2-GO*	5.30 €
<small>Mini salatica za van / Mini Salad 2-Go</small>	

SIRoVI VeGaNski RaW VeGaN DeS SeRT

Sirovi veganski deserti odlična su poslastica za uživanje bez ikakve grižnje savjesti.

Izvor su vitamina, poželjnih i blagotvornih masnoća, a ne sadrže rafinirane šećere.

U pripremi koristimo sušeno voće, bio agavini ili datuljin sirup ili slad.

*deserti su dostupni ovisno o sezoni i dostupnosti namirnica

Raw vegan desserts and a great treat to enjoy without any guilt.

They are a great source of vitamins, good fats and they don't contain refined sugars. We use dried fruits, agave or date syrup. Enjoy!

*desserts are available depending on the season and availability of the ingredients

VEGANSKE TORTE / Vegan Cakes

4,90 €

*Cijena je izražena po komadu / *Price per one piece

Borovnica Vanilija (Raw) / BlueberryVanilla (Raw)

borovnica, brusnica, organska vanilija, *indijski oraščići, bademi, suncokret, kokosovo mlijeko, bio agava*
Blueberries, cranberries, organic vanilla, *cashews, almonds, sunflower seeds, coconut milk, bio agave*

Kokosna s voćem (Almost Raw)

/ Fruity Coconut (Almost Raw)
marelica, kokos brašnici, lješnjaci, kokos mlijeko, *indijski oraščići, bademi, bio agava, coulie od sezonskog voća sa sirupom od bazge*
Apricot, coconut flour, *hazelnuts, coconut milk, cashews, bio agave, seasonal fruit coulis with elderflower syrup*

Limunka (Raw)

/ Lemony (Raw)
bio limun, organska vanilija, datulje, *indijski oraščići, bademi, suncokret, kokosovo mlijeko, bio agava*
Bio lemon, organic vanilla, dates, *cashews, almonds, sunflower seeds, coconut milk, bio agave*

Jaffa / Jaffa (Raw)

sirova karamela, sirovi kakao na bio naranči / *indijski oraščići, suncokret, kokosovo mlijeko i maslac, bademi, datulje, agavini i datuljin slad*
Raw caramel and raw cocoa on bio orange / *cashews, sunflower seeds, coconut milk, coconut oil, almonds, dates, agave and date syrup*

Orašar (Raw)

/ Nutcracker (Raw)
bio plavi mak, orasi, lješnjaci, datulje, *indijski oraščići, bademi, suncokret, kokosovo mlijeko, bio agava*
Blue poppy seeds, walnuts, hazelnuts, dates, *cashews, almonds, sunflower seeds, coconut milk, bio agave*

ČokoHipnoza (Almost Raw)

/ ChocoHypnosis (Almost Raw)
sirovi kakao, lješnjaci, datuljin slada, kokos mlijeko, *badem, datulje, agava, suncokret, bio agava*
Raw cacao, hazelnuts, date syrup, coconut milk, *almonds, dates, agave, sunflower seeds, bio agave*

ToPLA HOT JeLA MEALS

*Topli i uskusni čušpajzi od se senszkog povrća

* A warm, delicious meal for those who love stews !

ToPLI PoVRTNI NaPiTaK

WaRM VeGgIE*DrINK

*Obogatite topli obrok nekim od dodataka po želji!

*Enhance your warm meal with your favorite extras!

Topli povrtni napitak / Warm Vegetable Drink (300 ml)

Napitak na žlicu, u narodu znan kao "krem juha", pripremljen je od sezonskog povrća, bez dodanog brašna, masnoća, vrhnja ili drugih namirnica životinjskog podrijetla. Poslužujemo uz tostirane bučine i suncokretove sjemenke. A warm drink you eat with a spoon, known as a cream soup. Made with season vegetables and without added flour, fats, cream or any other animal based ingredients. Served with roasted pumpkin and sunflower seeds.

Povrtni veganski čušpajz / Vegetable Vegan Stew (450 ml)

Ukusna kombinacija sezonskog povrća, leće i ostalih pomno odabralih namirnica za ljubitelje toplih, veganskih i vegetarijanskih obroka "na žlicu". A tasty combination of season vegetables, lentil and other carefully chosen ingredients for all those who love warm, vegan meals eaten with a spoon.

Povrtni mesni čušpajz / Vegetable Meat Stew (450 ml)

Piletina, špek, sezonsko povrće, leća, maslac
Chicken, bacon, season vegetables, lentil, butter

ČUŠPAJZ STeWS

*Sezonska ponuda *Jesen + Zima

*Seasonal Dish *Autumn+Winter

Grah s kobasicom i špekom / Bean Stew with Sausage & Bacon (450 ml)

Domaći grah s Dolac pripremljen s kobasicama i špekom, mrkvom i bundevom

Beans from Dolac farmers' market made with sausages and bacon, carrot and pumpkin