

Š Vama od 1989.

Dobrodošli!

Naša priča započinje sada već pomalo davne 1989. godine. Gospodin **Josip Kišić – Joža** tada je uložio svoje bogato ugostiteljsko iskustvo, i sa suprugom Ružicom nadomak Ludbrega, u malom mjestu Globočec uz Podravsku magistralu, otvorio jednostavni i lijepi obiteljski restoran pomalo neobičnog, ali dojmljivog imena – **ARABELA**.

Tako je krenulo, a s godinama se puno toga mijenjalo – okolnosti, situacije, mijenjale su se generacije gostiju i njihove gastronomske navike, mijenjao se interijer restorana, ali naša Arabela neprekidno je tu za Vas.

I ta jedna riječ – Arabela – ista kao i prvoga dana, **simbol je vrhunske hrane, ljubazne usluge i kvalitete**, a danas, nakon više desetljeća s ponosom možemo reći – i simbol tradicije ovoga kraja.

Tradiciju koju je 2004. godine s ponosom nastavio Jožin sin Saša, i uz pomoć supruge Vesne nastavio utabanim stazama kvalitete, kojoj je pridodao i vlastitu proizvodnju vina. Time je Arabela dobila još jednu izvornu i jedinstvenu značajku, jer nema boljeg spoja od kvalitetne hrane i vina.

I tako vrijeme prolazi, a mi smo tu – s osmijehom i kvalitetom – za Vas.

To je naša priča – višedesetljetna obiteljska tradicija kvalitetne domaće hrane i pića. Priča koja se nastavlja dalje.

Hvala Vam što ste i Vi dio naše priče!

Opustite se, na sljedećim stranicama pronađite nešto fino i ukusno, te uživajte u našoj priči...

Dobar Vam tek!

Welcome!

The our story began back in 1989. At that time, Mr. Josip Kišić – Joža utilized his rich hospitality experience and opened, together with his wife Ružica, a simple and beautiful family restaurant with a somewhat unusual but impressive name – ARABELA – on the Podravina main road, a little outside of Ludbreg, in the small village of Globočec.

That's how it started, and over the years, many things have changed – circumstances, situations, generations of guests and their gastronomic preferences, the restaurant's interior has changed, but our Arabela is continuously here for you.

And that one word – Arabela – the same as the first day, is a symbol of top-notch food, a symbol of kind service, a symbol of quality. Today, after several decades, we can proudly say it's also a symbol of the tradition of this region.

The tradition that, since 2004, has been proudly carried on by Joža's son Saša with the help of his wife Vesna continuing the well-trodden paths of quality to which he added his own wine production. This gave Arabela another original and unique feature because there is no better combination than quality food and wine.

And so time passes, and we are here – with a smile and quality – for you.

This is our story – a decades-long family tradition of quality homemade food and wine. A story that goes on. Thank you for being a part of our story!

Relax, find something delicious on the following pages, and enjoy our story...

Bon appétit!



Specijaliteti restorana
File soma obložen sa špekom, proso s keljom

Hladna predjela

COLD APPETIZERS

Dimljeni kare <i>Smoked pork loin</i>	Porc.	4,80 €
Trapist <i>Trappist cheese</i>	Porc.	3,00 €
Pršut-šunka <i>Prosciutto-ham</i>	Porc.	6,00 €
Domaća kobasica <i>Home-made sausage</i>	Porc.	3,80 €
Govedi jezik <i>Beef tongue</i>	Porc.	4,80 €
Dimljena vratina <i>Smoked shoulder butt</i>	Porc.	3,80 €
Sir (prgica) <i>"Prgica" cheese</i>	Kom.	3,50 €
Sir s vrhnjem <i>Cottage cheese and cream</i>	Porc.	4,00 €

Juhe

SOUPS

BISTRE JUHE

CLEAR SOUPS

Goveda juha <i>Beef soup</i>	Porc.	3,50 €
Kokošja juha <i>Chicken soup</i>	Porc.	3,50 €

KREM JUHE

CREAM SOUPS

Juha od rajčice <i>Tomato soup</i>	Porc.	3,50 €
Juha od gljiva <i>Mushroom soup</i>	Porc.	3,50 €
Juha od vrganja <i>Porcini Mushroom soup</i>	Porc.	5,00 €



Specijaliteti restorana
odrezak Globočanka

Topla predjela

WARM APPETIZERS

Pohani sir s tartar umakom <i>Grilled cheese with tartar sauce</i>	Porc.	8,00 €
Šunka s jajima <i>Ham and eggs</i>	Porc.	6,00 €
Trganci s vrhnjem i vrganjima <i>“Trganci” with cream and Porcini Mushrooms</i>	Porc.	10,00 €

Dječji izbor

CHILDREN’S CHOICE

Bečki odrezak, pomfrit, kečap <i>Wiener schnitzel, french fries, ketchup</i>	Porc.	7,00 €
Pljeskavica, pomfrit, kečap <i>Grilled meat patty, french fries, ketchup</i>	Porc.	7,00 €

Vegetarijanska jela

VEGETARIAN DISHES

Brokula s umakom od kikiriki maslaca <i>Broccoli with peanut butter sauce</i>	Porc.	8,00 €
Tjestenina s tikvicama u umaku od sira <i>Pasta with zucchini in cheese sauce</i>	Porc.	9,00 €
Tjestenina s vrganjima i školjkama <i>Pasta with mushrooms and clams</i>	Porc.	10,00 €



Specijaliteti restorana
odrezak Gorički

Jela po narudžbi

DISHES TO ORDER

ODRESCI:

STEAKS

*Naravni

Minute steak

Porc. 8,00 €

*Bečki

Wiener schnitzel

Porc. 8,00 €

*Pariški

Batter fried steak

Porc. 8,00 €

*Zagrebački

Cordon bleu

Porc. 8,50 €

*Odrezak sa šampinjonima

Steak with button mushrooms

Porc. 8,50 €

S ROŠTILJA:

GRILLED DISHES

Miješano meso

Mixed grill

Porc. 11,00 €

Pljeskavica

Grilled meat patty

Porc. 8,00 €

Ćevapčići

“Ćevapčići”

Porc. 8,00 €

Puretina obložena špekom

Turkey wrapped in bacon

Porc. 10,00 €

Ražnjići

Skewers

Porc. 8,00 €

Lungić na žaru

Grilled pork filet

Porc. 10,00 €

Cezar salata

Caesar salad

Porc. 10,00 €

Navedene cijene su za jela pripremljena od svinjetine.

Jela označena sa * mogu se pripremiti i s teletinom, puretinom (pri čemu se cijena uvećava za 2,00 eura po porciji) i piletinom (pri čemu se cijena uvećava za 1,50 eura po porciji).

The prices above are for dishes prepared with pork meat.

Dishes marked with * can be prepared with veal, turkey (in which case the price will be increased 2,00 € per serving) and chicken (in which case the price will be increased 1,50 € per serving).



Specijaliteti restorana
odrezak Gurmanski

Specijaliteti restorana

HOUSE SPECIALTIES

File soma obložen sa špekom, proso s keljom <i>Catfish fillet wrapped with bacon, millet with kale</i>	Porc.	12,00 €
Globočanka (odrezak u umaku od vrhnja) s prilogom <i>Steak with cream sauce with side dish</i>	Porc.	11,20 €
Gorički (odrezak u pikantnom umaku od špeka i luka) s prilogom <i>Steak with spicy bacon and onion sauce with side dish</i>	Porc.	11,20 €
Gurmanski (odrezak u temeljnom umaku sa šunkom i sirom) s prilogom <i>Steak in soup stock with ham and cheese with side dish</i>	Porc.	11,20 €

Posebna ponuda

SPECIAL OFFER

Biftek u umaku od zelenog papra s prilogom <i>Beefsteak with green pepper sauce</i>	Porc.	25,00 €
Govedi file u umaku od brusnice i vrganja s prilogom <i>Beef fillet with cranberry and mushroom sauce</i>	Porc.	25,00 €
Pureća prsa s kestenima u bijelom umaku s prilogom <i>Turkey breasts with chestnuts in white sauce</i>	Porc.	13,00 €
Pileći file u tijestu od svijetlog piva s prilogom <i>Chicken fillet in light beer dough</i>	Porc.	12,50 €



Specijaliteti restorana
Biftek u umaku od zelenog papra s prilogom

Plate

PLATTER

Plata „Globočanka“ — za dvije osobe (odrezak u vrhnju — 2 komada, pileći bečki odrezak — 2 komada, ćevapi — 6 komada, krumpir u vrhnju, duveč — riža) <i>Platter “Globočanka” — for two people</i> (<i>Steak in cream sauce — 2 pieces,</i> <i>Wiener schnitzel — 2 pieces, Ćevapčići — 6 pieces,</i> <i>Potatoes in cream, Duveč — rice</i>)	33,00 €
Plata „Arabela“ — za dvije osobe (zagrebački odrezak od piletine - 2 komada, odrezak sa šampinjonima — 2 komada, puretina omotana špek — 4 komada, prženi krumpir, kroketi, povrće na žaru) <i>Platter “Arabela” — for two people</i> (<i>Chicken steak filled with ham and cheese - 2 pieces,</i> <i>Steak with mushrooms — 2 pieces, Turkey wrapped in bacon — 4 pieces,</i> <i>Fried potatoes, Croquettes, Grilled vegetables</i>)	35,00 €
Riblja plata — za dvije osobe (pohane lignje — 1 porcija, pastrva na žaru — 1 komad, file soma obložen špek — 4 komada, pohani file oslića — 2 komada, proso s keljom, krumpir s blitvom, prženi krumpir) <i>Fish Platter — for two people</i> (<i>Fried squid — 1 portion, Grilled trout — 1 piece, Bacon-wrapped catfish fillet — 4 pieces</i> <i>Fried hake fillet — 2 pieces, Millet with kale, Potatoes with chard, Fried potatoes</i>)	38,00 €

Hamburgeri

HAMBURGERS

Classic brioche pecivo, umak, zelena salata, krastavci, juneća pljeskavica, cheddar sir, rajčica + pomfrit <i>Classic - brioche bun, sauce, lettuce, pickles,</i> <i>beef patty, cheddar cheese, tomato + pommes</i>	Porc.	10,00 €
Special brioche pecivo, ljuti umak, zelena salata, krastavci, juneća pljeskavica, cheddar sir, rajčica, pečeni špek, pečeni luk + pomfrit <i>Special - brioche bun, spicy sauce, lettuce, pickles,</i> <i>beef patty, cheddar cheese, tomato, grilled bacon,</i> <i>caramelized onions + pommes</i>	Porc.	11,00 €



Posebna ponuda

Govedi file u umaku od brusnice i vrganja s prilogom

Mekušci

MOLLUSKS

Pohane lignje <i>Batter fried squid</i>	Porc.	9,00 €
Pržene lignje <i>Fried squid</i>	Porc.	9,00 €
Lignje na žaru <i>Grilled squid</i>	Porc.	11,00 €
Punjene lignje <i>Filled squid</i>	Porc.	12,00 €

Ribe

(iz smrznutog programa)

FISH - from the frozen selection

Smuđ na žaru <i>Grilled zander</i>	Kg	40,00 €
Pastrva na žaru <i>Grilled trout</i>	Kg	25,00 €
Pohani fileti oslića <i>Batter fried hake fillet</i>	Porc.	8,50 €



Posebna ponuda
Pureća prsa s kestenima u bijelom umaku s prilogom

Gotova jela s kruhom
(prema dnevnoj ponudi)

DAILY MEALS WITH BREAD
(according to daily offer)

Gablec (jušni) 1 <i>Daily soup meal 1</i>	Porc.	6,30 €
Gablec 2 <i>Daily hot meal 2</i>	Porc.	6,80 €
Topli obrok 3 <i>Daily hot meal 3</i>	Porc.	7,80 €

Prilozi
SIDE DISHES

Ploške krumpira <i>Fried potato slices</i>	Porc.	3,50 €
Šampinjoni na žaru <i>Grilled button mushrooms</i>	Porc.	4,90 €
Povrće na žaru <i>Grilled vegetables</i>	Porc.	4,90 €
Prženi krumpir <i>Fried potatoes</i>	Porc.	3,30 €
Njoki <i>Gnocchi</i>	Porc.	3,50 €
Kroketi <i>Croquettes</i>	Porc.	3,50 €
Kuhani krumpir <i>Boiled potatoes</i>	Porc.	3,50 €
Trganci <i>Home made pasta</i>	Porc.	4,90 €
Ludbreški mlinci <i>Ludbreški mlinci</i>	Porc.	3,50 €
Tartar <i>Sauce tartare</i>	Porc.	1,50 €
Dodaci (Ajvar/senf/feferoni/kečap/majoneza) <i>Additions (Ajvar/mustard/pepperoni/ketchup/mayonnaise)</i>	Porc.	1,30 €
Umak od šampinjona <i>Champignon sauce</i>	Porc.	2,00 €



Posebna ponuda
Pileći file u tijestu od svijetlog piva s prilogom

Salate

SALADS

Svježa – složena <i>Fresh</i>	Porc.	3,30 €
Zimnica <i>Winter stores</i>	Porc.	3,30 €
Salata s bučinim/maslinovim uljem <i>Salad with pumpkin seed oil/olive oil</i>	Porc.	4,30 €
Šopska salata <i>“Šopska”</i>	Porc.	5,00 €
Kruh <i>Bread</i>	Porc.	0,50 €

Deserti

DESSERTS

Lava cake sa sladoledom i šumskim voćem <i>Lava cake with ice cream and forest fruits</i>	Porc.	5,30 €
Palačinke s višnjama u umaku od crnog piva <i>Cherry filled pancakes with dark beer sauce</i>	Porc.	5,00 €
Palačinke s orasima prelivene čokoladom <i>Walnut filled pancakes with chocolate coating</i>	Porc.	4,40 €
Palačinke s marmeladom <i>Jam filled pancakes</i>	Porc.	4,40 €
Palačinke s čokoladom/ lino ladom <i>Chocolate filled pancakes</i>	Porc.	4,40 €
Kuhani sirni štrukli sa šumskim voćem <i>Boiled strudels with cottage cheese and forest fruits</i>	Porc.	5,30 €
Sladoled <i>Ice cream</i>	Kuglica	2,00 €