



„Svako jelo ima priču, ljubav prema hrani posvetili smo Vama.“
“Every dish has a story, love of food we have dedicated to you.“

predjela/appetizers

APERTIVO

Juneći file u panko mrvicama

Braised beef in panco crumbs

Kruton od kruha sa pečenom tikvicom, ceviche od brancina i džemom od luka
Sea bass canapé, onion jam and grilled zucchini

Mozzarella sa slanim srdelama i svježim bosiljkom u french tostu
Mozzarella, anchovies and fresh basilica in french toast

Hrskave artičoke sa pancetom
Crunchy artichokes with pancetta

40 kn

MEZZE

Dalmatinski pršut, lokalni sir, slavonski kulen, dalmatinska pancet, domaća kobasica,
marinirane masline, svježi sir sa suhim rajčicama
Selection of Croatian cold cuts, olives and cream cheese with dried tomatoes

70 Kn

MEZZE SCALA

Tri vrste domaćeg sira, incuni, kapari
Three types of homemade cheese, anchovies, capers

70 Kn

BURATTA

Buratta sa puderom dimljene paprike i crnim perlama, salata od komorača i celera sa medom
Buratta cheese with smoked sweet peppers powder, fennel and celery salad, aceto pearls

55 Kn

BRUSCHETTA

Kruh sa skutom od kozijeg sira i rikulom, mini rajčicom i mozzarellom
Bruschetta with goat cheese and arugula, cherry tomatoes and mozzarella

38 kn

CAESAR

Zelena salata, pileći file, mini rajčica, krutoni, panceta, caesar umak
Mixed green salad, chicken fillet, cherry tomato, croutons, crispy pancetta, caesar dressing

48 kn

SEE SALAT

Kozice, lignje, rikola, radic, kapari
Prawns, squid, rucola, radicchio, capers

55 kn

...na žlicu/with spoon

VEGETABLE SOUP

Juha od sezonskog povrća
Seasonal vegetable soup

25 Kn

POMME

Juha od rajčice sa ricotta sirom i pestom od bosiljka
Tomato soup with ricotta cheese and basil pesto

28 kn

PILEĆA

Gratinirana pileća juha sa lukom i šafranom
Au gratin chicken onion soup with saffron

25 kn

risotto & pasta

SHRIMP RISOTTO

Rižot od kozica na bijelom vinu
Shrimp risotto with white wine

68 kn

LINGUINE

Linguine sa lososom
linguine with salmon

65 kn

VEGI PASTA

Farfale sa sezonskim povrćem u umaku od rajčice
seasonal vegetables in tomato sauce

48 kn

Glavna jela/main dish

Našu junetinu odležavamo u kontroliranim uvjetima na 2 stupnja Celzijeva, minimalno 14 dana, kako bi dobili mekši i izraženiji okus. We are preparing (aging) our beef in controlled conditions, on 2 degrees Celsius minimum of 14 days, to intensify the flavor and improve the tenderness.

GRDOBINA

File grdobine u umaku od koromaca
Fillet of fennel in fennel sauce

80 kn

BRANCIN

File brancina na sotiranom koromaču, bisque od kozica
Sea bass fillet, sautéed fennel, shrimp bisque sauce

75 kn

REZANCI OD SIPE

Sipa na rezance, pesto, incuni

Pour into noodles, pesto, anchovies

70 kn

WOK

Marinirani pileći zabatci sa povrćem i rezancima, slatko ljuti umak
Chicken and vegetable stir-fry with noodles and sweet chilli sauce

52 kn

PORK FILE

Svinjski lungić u umaku od wiskya i rogaca, rosti krumpir
Pork loin in whiskey and horn sauce, roast potatoes

80 kn

TAGLIATA

Juneći file, parmezan, rikola, aceto balsamico
Beef file, parmesan, rucola, balsamic vinegar

140 kn

LAMB CHOPS

Janjeći kotlet, mahune, kuhani krumpir
Lamb chops, legumes, boiled potatoes

145 kn

BEEFSTEAK

Juneći file ili rib-eye steak sa aromatiziranim pireom od krumpira i baby špinatom, jus
Beefsteak or rib-eye steak with potato puree and baby spinach, jus

135 kn

SUPREME

Pileća prsa, mišancija slanotka, tikvice i rajčice, umak od mediteranskog bilja
Chicken supreme fillet, sautéed seasonal vegetables, fine herbs sauce

55 kn

TEXAS BURGER

Svinjsko meso pečeno min.6h, chili, bbq umak, džem od luka, salata, krumpir

Pork roast min.6h, chilli, bbq sauce, onion jam, salad, potatoes

55 kn

CHICKEN BURGER

Pileci file, cheddar, karamelizirani luk, hrskava panceta, bbq umak, krumpir,
Chicken fillet, cheddar, caramelised onions, crispy bacon, bbq sauce, potatoes

50 kn

BURGER

Juneće meso, cheddar, džem od luka, hrskava panceta, salata, bbq umak, krumpir
Beef, cheddar, onion jam, crispy pancetta, lettuce, bbq sauce, wedges

52 Kn

BURGER „SCALA“

Juneće meso, crno pecivo, cheddar, karamelizirani luk, jaje, hrskava panceta, salata, guacamole umak, krumpir
Beef, black bun, cheddar, caramelised onion, egg, crispy pancetta, lettuce, guacamole sauce, wedges

55 kn

...daj još/add to meal

Sezonska salata / *Seasonal salad* / 20 kn

Krumpir wedges / *Wedges potato* / 15 kn

Onions rings. / 15 kn

Sriracha dip / 5 kn

BBQ sauce / 5 kn

Dessert

CHOCOLATE MOUSSE

Crna čokolada u pjenu od jaja i vrhnja, orah

Black chocolate in egg and cream foam, walnut

25 kn

CHEESECAKE

Petit keks, svježi sir, bijela čokolada, preljev od crnog vina i šumskog voća

Petit biscuits, fresh cheese, white chocolate, red wine and forest fruit topping

28 kn

PUDING OD LIMUNA

Hrskavi keks, krema od limuna, karamelizirane jabuke, meringue

Biscuit crumbles, lemon custard, caramelised apples, meringue

22 kn

Neka naša jela mogu sadržavati alergene, molimo Vas obavijestite nas ukoliko imate alergije. Naše osoblje Vam je na raspolaganju. Ne služimo alkohol maloljetnicima. PDV je uključen u cijenu. Some of our food may contain allergens, please inform us should you have specific allergies. Our staff is at your disposal. We do not serve alcohol to minors. VAT is included in the price.