

KAVA COFFEE

VRUĆI NAPITCI / HOT DRINKS

Espresso	2.30 €
Kava s mlijekom / Coffee with milk	2.90 €
Cappuccino	3.30 €
Bijela kava / Caffè Latte	4.10 €
Ledena kava / Ice Coffee	4.10 €

VEGANSKA OPCIJA / VEGAN OPTION

Kava s biljnim mlijekom / Coffee with plant based milk	3.50 €
Cappuccino s biljnim mlijekom / Cappuccino with plant based milk	3.90 €
Bijela kava s biljnim mlijekom / Caffè Latte Vegan	4.70 €
Ledena kava Vegan/ Ice Coffee Vegan	4.70 €

VODA H₂O

VODA / WATER /// ROMERQUELLE ///

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

PIVO BEER

CRAFT PIVO / CRAFT BEER

/// by Brlog ///	
Plavuša #Blond Ale 0.5 L	5.30 €
Neposlušna #Hoppy Red Ale 0.5 L	5.30 €
/// by Kumska Pivovara ///	
Svjetli Ale #Pale Ale 0.5 L	5.30 €
Crvena lpa #Red lpa 0.5 L	5.30 €
Vanilla Stout 0.5 L	5.30 €

VINO / WINE

Bijelo / White 0.1L	3.30 €
Crno / Red 0.1L	3.30 €

SUPERSTARS ***by* GAJBICA

Chicketina don Gajbica

* Small 2 kom pileline/ Chicken 2 pieces	12.70 €
* Big 3 kom pileline/ Chicken 3 pieces	13.90 €
Hrskava <i>piletina</i> ; dinstana kvinoja s mrkvom, karfiolom i brokulom; fina salatica od mrkve, <i>feta sira</i> , sezonske, zelene salate uz tostirane <i>lješnjake</i> i <i>bademe</i> , cherry rajčice, svježe krastavce, klice, bučine i suncokretove sjemenke, dimljeni eko tofu (<i>soja</i>), sezonsko voće, brusnice, bučino ulje, redukcija aceta balzamica i sweet chili umak <i>Crunchy chicken</i> ; 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 (<i>pšenica</i>), karfiolom i brokulom; fina salatica od mrkve, <i>feta sira</i> , sezonske, sezonska zelena salata uz tostirane <i>lješnjake</i> i <i>bademe</i> , cherry rajčice, svježe krastavce, kisele lučice, klice, bučine i suncokretove sjemenke, dimljeni eko tofu (<i>soja</i>), sezonsko voće, brusnice, bučino ulje, redukcija aceta balzamica i bijeli umak (<i>*gorušica</i>) 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 / Happy Lentil + Salad

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

* 2 kom Veggie Balls-a / 2 kom Hrskave pileline / 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 Vegge Balls / 2 pcs Crunchy Chicken / 2 pcs Fritters / 2 pcs Falafel

Pileći Wrap / Chicken Wrap 11.90 €

Hrskava pilelina, domaća tortilja (*gluten*), *feta sir*, cherry rajčice, svježi 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 12.70 €

Tri ručno rađene vegetarijanske loptice od špinata, gauda *sira*, *češnjaka* (sadrže *pšenicu* (**gluten**) i *jaja*); Sezonska zelena salata s ribanom ciklom, mrkvom, mariniranim i tostiranim sjemenkama buče i suncokreta, sezonsko voće, *bademi*, redukcija aceto balsamica, 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 12.70 €

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, suncokreta 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 12.70 €

Tri ručno rađene falafel loptice od organskog slanutka, domaći “flat bread” ili tapioka pecivo (*jaja*), sezonske klice, ručno rađeni humus (*sezam*) s domaćim tahinijem, marinirane sjemenke suncokreta, cherry rajčice, mrkva, goji bobice, indijski *oraščići*, bučine sjemenke, sezonska zelena salata, sezonsko voće; umak na bazi domaće veganske majoneze (*soja*) sa začинима
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 11.90 €

Domaća tortilja (*gluten*), ručno rađeni falafel, humus (*sezam*), tahini, sweet chili umak, *feta sir*, svježi 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

GAJBICA

Špajza d.o.o.
Radićeva 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 hranu ili drugih zdravstvenih razloga molimo da se prije narudžbe posavjetujete s osobljem. Konzumiranje sirove ili termički nepotpuno obrađene 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.

SALATE

SALADS

SLOŽI SVOJU SALATU / MAKE YOUR OWN SALAD

Odaberi glavnu namirnicu Choose the Main Ingredient

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

Odaberi 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

Odaberi vrstu salate / Choose the Type of Salad

Regular (850 ml)	8.10 €
Sezonska zelena salata, kukuruz, <i>feta sir</i> , paprika, mrkva, cikla, slanutak, cherry račice, masline, kisele lučice, tostirane i marinirane sjemenke suncokreta i bundeve <i>Seasonal lettuces, feta cheese, corn, paprika, carrot, beetroot, cherry tomatoes, olives, pickled onions, chickpeas, roasted and marinated sunflower and pumpkin seeds</i>	
*Opcija - kuhano jaje / <i>Optional - with boild egg</i>	8.90 €
Mega (1000 ml)	10.30 €
Sezonska zelena salata, <i>kuhano jaje</i> , <i>feta sir</i> , gauda <i>sir</i> , kukuruz, grah, paprika, sviježi krastavci, slanutak, mrkva, cikla cherry rajčice, maslina, kisele lučice, tostirane i marinirane sjemenke suncokreta i bundeve <i>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</i>	
Fensi Posh (1000 ml)	10.30 €
Poširano <i>jaje</i> , naribana cikla i mrkva, kukuruz, goji bobice, cherry rajčica, <i>lješnjaci</i> , brusnice, <i>bademi</i> , <i>indijski orašćići</i> , sweet chili umak, masline, sezonsko voće, sezonska zelena salata, tostirane i marinirane sjemenke suncokreta i bundeve, Chimichurri <i>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</i>	

Divlja / The Wild One (1000 ml)	9.90 €
Sezonska zelena salata, datulje, brusnice, goji bobice, mrkva, cikla, cherry rajčice, kukuruz, paprika, <i>bademi</i> , <i>lješnjaci</i> , <i>indijski orašćići</i> , sweet chili umak, sezonsko voće, bučine sjemenke, suncokret <i>Seasonal lettuces, dates, dried cranberries, goji berries, carrota, beetroot, cherry tomatoes, corn, paprika, almonds, hazelnuts, cashews, sweet chili sauce, seasonal fruits, pumpkin seeds</i>	
Ljetna / Summer (1000 ml)	9.90 €
Sezonska zelena salata, <i>feta sir</i> , cherry rajčice, svježi krastavci, <i>indijski orašćići</i> , <i>bademi</i> , <i>lješnjaci</i> , kisele lučice, kukuruz, mrkva, cikla, slanutak, dehidrirane marelice, tostirane i marinirane sjemenke suncokreta i bundeve, sezonsko voće i klice <i>Seasonal lettuces, feta cheese, cherry tomatoes, cucumbers, cashews, almonds, hazelnuts, pickled onions, corn, carrot, beetroot chickpeas, dried apricots, pumpkin seeds, seasonal fruits and sprouts</i>	
*Opcija - kuhano jaje / <i>Optional - with boild egg</i>	10.70 €
Zimska / Winter (1000 ml)	9.90 €
Sezonska zelena salata, <i>feta sir</i> , pečeni komadići bundeve, <i>bademi</i> , <i>indijski orašćići</i> , <i>lješnjaci</i> , goji bobice, brusnice, grah, mrkva, cherry rajčice, paprika, slanutak, masline, kisele lučice, tostirane i marinirane sjemenke suncokreta i bundeve, sezonsko voće i klice <i>Seasonal lettuces, feta cheese, roasted pumpkin slices, almonds, cashews, hazelnuts, goji berries, dried cranberries, beans, carrot, cherry tomatoes, paprika, chickpeas, olives, pickled onions, roasted and marinated sunflower and pumpkin seeds, seasonal fruits and sprouts</i>	
*Opcija- kuhano jaje / <i>Optional - with boild egg</i>	10.70 €

SUPERSTAR

SALADS

***by* GAJBICA

Crunchy Chicken Salad	12.90 €
Hrskava piletina, <i>feta sir</i> , sezonska zelena salata, cherry rajčice, sjemenke suncokreta i bučine sjemenke, brusnice, sezonske klice i mikrozelenje, voće, mrkva, balzamična redukcija, sweet chili, tostirani <i>lješnjaci</i> i <i>bademi</i> <i>Crunchy chicken, feta cheese, seasonal green lettuce, cherry tomatoes, sunflower and pumpkin seeds, cranberries, seasonal sprouts, fruits, sunflower, carrot, balsamic reduction, sweet chilli, rosted hazelnuts and almonds</i>	
Fensi Crunchy Chicken	14.30 €
Hrskava piletina, kuhano <i>jaje</i> , Parmigiano Regiano (<i>sir</i>), kus kus, cherry rajčica, ukiseljeni domaći luk, dressing, svježi krastavci, sezonsko mikrozelenje i zelena salata, mrkva, tostirani <i>bademi</i> i <i>lješnjaci</i> , <i>indijski orašćići</i> , dehidrirane marelice, tostirane i marinirane sjemenke suncokreta i bundeve, sezonsko voće <i>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</i>	

Falafel Salad	12.90 €
Domaći, ručno rađeni falafel, sezonska zelena salata, tahini, <i>feta sir</i> , cherry rajčice, sjemenke suncokreta i bučine sjemenke, brusnice, sezonske klice i mikrozelenje, voće, mrkva, balzamična redukcija, <i>bademi</i> , tostirani <i>lješnjaci</i> <i>Homemade falafels, seasonal green lettuce, tahini, feta cheese, cherry tomatoes, sunflower and pumpkin seeds, cranberries, roasted hazelnuts and almonds</i>	
Fensi Falafel Salad	14.30 €
Domaći falafel, humus, Parmigiano Regiano (<i>sir</i>), kus kus, cherry rajčica, ukiseljeni domaći luk, dressing, svježi krastavci, sezonsko mikrozelenje i zelena salata, mrkva, tostirani <i>bademi</i> i <i>lješnjaci</i> , <i>indijski orašćići</i> , dehidrirane marelice, tostirane i marinirane sjemenke suncokreta i bundeve, sezonsko voće <i>Homemade falafel, hummus, 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</i>	

SIGNATURE

DRINKS

COLDPRESSED

DRINKS

HLADNOPREŠANI NEKTARI / COLD PRESSED NECTARS

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

100% refreshing cold - pressed fruit & vegetables
nectars. 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 <i>apple, pear, carrot, lemon</i>	

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

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

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

LIMUNADE

LEMONADE

LIMUNADE I NAPITCI / LEMONADES & BEVERAGES

Vulgaris Limunada (300 ml)	3.30 €
/ Vulgaris Lemonade hladnoprešani limun, sezonsko voće, voda (opcija agava) <i>Cold-pressed lemon, seasonal fruits, water (optional agave)</i>	
Spicy Lemonade (300 ml)	3.70 €
đumbir, hladnoprešani limun, sezonsko voće, voda (opcija agava) <i>Ginger, cold-pressed lemon, seasonal fruits, water (optional agave)</i>	

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

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

ČAJ

TEA

ČAJEVI / TEAS /// by Farma ///

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

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

Winter Melody	3.50 €
maslina list, kamilica, malina, menta, vanilija <i>olive leaves, chamomile, raspberry, mint, vanilla</i>	
Arabic Snow	3.50 €
groždice, bazga, đumbir, hibiskus, piskavica <i>raisins, elderflower, ginger, hibiscus, fenugreek</i>	
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)	
<i>organic mint, lemon, lime, oranges, homemade elderflower syrup</i>	
5.30 €	

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

JAJA EGGS

FRITAJA FRITTATA

U fritaju možete dodati što god vam se jede ili odabrati Fritaju Mix (sadrži kukuruz, slanutak, cherry rajčice, feta sir, gauda 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 raspolazemo *(kukuruz, slanutak, cherry rajčice, feta sir, gauda 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 suncokretove 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 feta / Extra Feta Cheese	2.50 €
Extra hrskava piletina / Extra Crunchy Chicken	3 €	Extra tofu / Extra Tofu	3 €
Extra tunjevina / Extra Tuna	2.50 €	* sadrži <i>soju</i> / contains soy	

PRILOZI SIDEDISH

*Cijena je izražena po komadu / *Price per piece

Tapioka pecivo / Tapioca Bagel	0.90 €	Kuhano jaje / Hard boiled egg	2.00 €
Kruh šnita / Piece of bread	0.40 €	Poširano jaje / Poached egg	2.50 €
Foccacia by Bread Club	1.50 €		
Falafel / Falafel	3.30 €	Bučine sjemenke / Pumpkin seeds	0.90 €
Popečak / Fritter * sadrži <i>gluten i jaja</i> / *contains <i>gluten and eggs</i>	3.50 €	Suncokretove sjemenke / Sunflower seeds	0.90 €
Veggie Ball / Veggie Ball * sadrži <i>gluten i jaja</i> / *contains <i>gluten and eggs</i>	3.50 €		
Humus namaz / Hummus * porcija/ portion	3.30 €	Mini Salata / Mini Salad (400 ml)	4.70 €
Sweet Chilli umak * porcija/ portio	1.50 €	Sezonska zelena salata, cherry rajčice, slanutak, kukuruz, mrkva, masline Seasonal lettuces, cherry tomatoes, chickpeas, corn, carrot, olives	
Domaći (homemade) dressing * porcija/ portionn	2.30 €	Salata za van / Salat 2-GO*	5.30 €
		Mini salatica za van / Mini Salad 2-Go	

SIROVI VEGANSKI DESERT

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 agavin 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 brašn, lješnjaci, kokos mlijeko, **indijski oraščići,** 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, agavin 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 kakako, 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 JELA

HOT MEALS

* Topli i uskusni čušpajzi od se senszskog povrća

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

TOPLI POVRTNI NAPITAK

WARM VEGGIE*DRINK

Topli povrtni napitak

5.90 €

/ 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.

* Obogatite topli obrok nekim od dodataka po želji!

* *Enhance your warm meal with your favorite extras!*

ČUŠPAJZ

STeWS

Povrtni veganski čušpajz

6.70 €

/ Vegetable Vegan Stew (450 ml)

Ukusna kombinacija sezonskog povrća, leće i ostalih pomno odabranih 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

6.90 €

/ Vegetable Meat Stew (450 ml)

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

*Sezonska ponuda *Jesen + Zima

**Seasonal Dish* **Autumn+Winter*

Grah s kobasicom i špekom

8.30 €

/ Bean Stew with Sausage & Bacon (450 ml)

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

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