



JELOVNIK

 048/628-148
099/366-9449

RADNO VRIJEME:

PON - ČET: 12:00 - 23:00

PET - SUB: 12:00 - 24:00

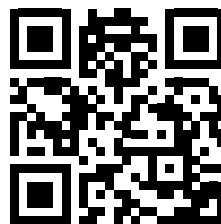
NED: 12:00 - 23:00

REVIEW US ON:



SCAN
HERE

MENU I
REZERVACIJE:



Punjač mobitela i mosquito kit dostupni kod osoblja

NAŠA DOBRODOŠLICA!

Kao mali znak pažnje, uz obrok vas očekuje **couvert**, a po završetku ručka/večere **digestiv** na račun kuće
Dobar tek!

HLADNI ZALOGAJI

Beef tartar

Fino **usitenjena** junetina vrhunske kvalitete, začinjena prema tradicionalnoj recepturi, poslužena uz kremasti maslac s tostiranim sourdough domaćim kruhom

Beef tartar

Ručno **strugana** junetina vrhunske kvalitete, začinjena prema tradicionalnoj recepturi, poslužena uz kremasti maslac s tostiranim sourdough domaćim kruhom. **Uz prethodnu narudžbu 3 dana unaprijed**

Meditranska salata od hobotnice

Nježno kuhana jadranska hobotnica s kaparima i slanutom, marinirana u maslinovom ulju s aromatičnim začinima

Selekcija vrhunskih sireva za dvije osobe

Pažljivo odabrani domaći i internacionalni sirevi posluženi s bademima, orasima i maslinama

Selekcija suhomesnatih Hrvatskih delicija za dvije osobe

Dalmatinski pršut, Kulenova seka crne slavonske svinje, Istarska kobasica, Lička panceta

Chefova selekcija sireva i suhomesnatih delicija za dvije osobe

Mortadela s maslinom, Kulenova seka crne slavonske svinje, Dalmatinski pršut, domaća dimljena kobasica, Paški sir, gauda, kozji sir, domaća foccaccia i napoletana prutići

€

15,00

18,00

13,00

10,00

12,00

14,00

TOPLI ZALOGAJI

Puževi na burgundski način

Francuska delicija u aromatičnom maslacu s češnjakom i svježim peršinom te parmezanom, 6 komada u porciji

Uštipci s kajmakom

Tradicionalni uštipci s domaćim kajmakom - ručna priprema prema starinskoj recepturi

Uštipci s kajmakom i pršutom

Tradicionalni uštipci s domaćim kajmakom i Dalmatinskim pršutom - ručna priprema prema starinskoj recepturi

Spring rolls

Hrskave pržene domaće rollice punjene začinjenom mljevenom junetinom i svježim povrćem, poslužene slatko kiselim umakom - receptura by Kristina Štriga

Prženi plodovi mora

Selekcija morskih plodova prženi u laganoj panadi, tartar umak

€

12,00

7,00

9,00

7,00

8,00

SVJEŽE DNEVNE JUHE

€

Goveđa mesna juha s domaćom kašicom

Bogata bistra juha s komadićima sporo kuhane govedine, mrkvicom, graškom i svježim peršinom

Juha od fazana s domaćim rezancima

Bistra juha od fazana s domaćim rezancima i mesnim okruglicama od fazanovog mesa

Francuska juha

Karamelizirani luk u bogatom temeljcu, poslužen s prepečenim domaćim kruhom i zapečenim topljenim sirom

Kremasta juha od vrganja **(+veganska opcija)**

Aromatična krem juha obogaćena komadićima vrganja, poslužena hrskavim grisinijem

4,90

5,50

4,90

5,50

VELIKE SALATE

	€
Salata od grilane piletine 🍗 🥑 🥒 🥦 🍌 🍷 Sočna grilana pileтина, poslužena svježim salatama, avokadom, cherry rajčicom te listićima zrelog Grano padana, domaći krutoni. <i>Develey dressing po želji: Caesar, Honey Mustard, Balsamic ili Yoghurt</i>	10,00
Salata od grilanog odležanog bifteka 🍗 🥑 🥒 🥦 Sočni grilani odležani biftek rezan na trakice, poslužen svježim salatama, cherry rajčicom te listićima zrelog Grano padana, domaći krutoni. (odrezak pripremamo rare, medium ili well done) <i>Develey dressing po želji: Caesar, Honey Mustard, Balsamic ili Yoghurt</i>	13,00
Proteinska salata od grilane tune 🐟 🥑 🥒 🥦 🍌 Sočno grilani odrezak tune poslužen na trakice sa svježim salatama, cherry rajčicom, avokadom i kukuruzom, maslinovo ulje, domaći krutoni. (odrezak pripremamo rare, medium ili well done) <i>Develey dressing po želji: Caesar, Honey Mustard, Balsamic ili Yoghurt</i>	12,00
Salata od zapečene burrate 🍷 🥑 🥒 🥦 🍌 Osvježavajuća lagana salata od vrhunske talijanske burrate poslužena cherry rajčicom, avokadom, rukolom, kukuruzom i svježim pestom od bosiljka, maslinovo ulje, ačeta, domaći krutoni. <i>Develey dressing po želji: Caesar, Honey Mustard, Balsamic ili Yoghurt</i>	10,00

IZBOR RIŽOTA I DOMAĆE TJESTENINE

Sve tjestenine i njoke pripremamo ručno, s jajima, prema tradicionalnoj recepturi. Vegansku tjesteninu izrađujemo ručno bez dodatka jaja. Za naša rižota koristimo vrhunsku talijansku Carnaroli rižu, poznatu po kremastoj teksturi, savršenoj čvrstoći zrna i sposobnosti upijanja bogatih okusa.

	€
Kremasti rižoto od piletine 🍗 🥑 🥒 🥦 🍌 🍷 Rižoto od birane sorte Carnaroli riže s piletinom, povrćem i šumskim gljivama, listići zrelog Grano padana	12,00
Kremasti rižoto od odležanog bifteka 🍗 🥑 🥒 🥦 🍌 🍷 Rižoto od birane sorte Carnaroli riže s trakicama bifteka, dodatkom karameliziranog luka, parmezana i maslaca	15,00
Dalmatinski crni rižoto od sipe 🐟 🥑 🥒 🥦 🍌 🍷 Kremasti rižoto od birane Carnaroli riže s komadićima sipe i mediteranskim aromama, grilana kozica.	14,00
Spaghetti Carbonara 🍷 🥑 🥒 🥦 Talijanska carbonara od domaćih svježih špageta, Pecorino ovčjeg sira i crnog papra uz twist domaćeg hamburgera	12,00
Spaghetti alla Sophia 🥑 🥒 🥦 🍌 (+ veganska opcija) Svježi domaći špageti u profinjenom umaku od zrelih rajčica, češnjaka, maslinovog ulja i svježeg bosiljka, s daškom mediteranske jednostavnosti i filmske elegancije.	10,00
Spaghetti Alfredo Falafel 🥑 🥒 🥦 🍌 (+ veganska opcija) Ručno rađeni špageti bez jaja u kremastom Alfredo umaku od cvjetače i Sana hummusa, posluženi s hrskavim falafelom, mladim lukom i Power Mix posipom.	12,00
Tagliatelle s piletinom u kremastom umaku 🍗 🥑 🥒 🥦 🍌 🍷 Svježa domaća Tagliatelle tjestenina sa sočnom piletinom u umaku od povrća i parmezana	12,00
Tagliatelle s odležanim biftekom 🍗 🥑 🥒 🥦 Svježa domaća Tagliatelle tjestenina s odležanim biftekom u umaku od povrća i crnog vina	15,00
Njoki s tartufima i 5 vrsta sira 🍷 🥑 🥒 🥦 Domaći ručno rađeni njoki u bogatom umaku od 5 vrsta sira zaokruženi blagom notom tartufa.	13,00
Njoki ili tagliatelle sa sručim paprikašem 🍷 🥑 🥒 🥦 Domaći ručno rađeni njoki ili domaća Tagliatelle tjestenina poslužena uz bogati paprikaš od sručeg mesa, pripremljen polaganim kuhanjem za puni okus i izraženu aromu divljači.	13,00

WOK PONUDA

Na izbor pšenični ili heljđini nudli

Wok s jadranskim kozicama 🍴 🌿 🍷 🍷 🍷 🍷

Wok nudli sa soćnim kozicama i hrskavim povrćem, pripremljeni u aromatićnom umaku s azijskim notama i laganim dodiriom spicy začina.

Wok s piletinom 🍴 🍷 🍷 🍷 🍷 🍷

Wok nudli s piletinom i hrskavim povrćem, pripremljeni u aromatićnom umaku s azijskim notama i laganim dodiriom spicy začina.

Wok s odležanim biftekam 🍴 🍷 🍷 🍷 🍷

Wok nudli s trakicama odležanog bifteka i hrskavim povrćem, pripremljeni u aromatićnom umaku s azijskim notama i laganim dodiriom spicy začina. (odrezak pripremamo rare, medium ili well done)

€
15,00

14,00

16,00

SPECIJALITETI RIBLJIH JELA

Tuna steak s grilla 🍴 🍷

Pećeno na visokoj temperaturi do savršene srednje soćnosti na maslinovom ulju, poslužen s limunom i umakom po izboru.

Poslužujemo rare, medium ili well done!

Losos u škartocu s povrćem 🍴 🍷

Soćan file lososa pećen u papiru sa sezonskim povrćem, uz očuvane prirodne arome i lagane mediteranske začine.

File jadranske ribe s grilla 🍴

File orade ili brancina sa žara, pećen na žaru do savršene soćnosti i lagane zlatne korice, poslužen s maslinovim uljem, limunom i umakom po izboru.

Pohane lignje na pariški naćin 🍴 🍷 🍷 🍷

Lagano panirani kolutići lignji, prženi do savršene zlatne hrskavosti, uz svježi limun i tartar umak.

€
15,00

16,00

15,00

12,00

SPECIJALITETI MESNIH JELA

Umake poslužujemo bez naplate uz vlastiti izbor:

KTC umak, Majoneza (obićna, spicy, wasaby, garlic ili veggie), senf, ketchup, ajvar, kiselo vrhnje, cheddar ili tartar umak

€

Bećki odrezak XL 🍴 🍷 🍷 🍷

Wiener schnitzel od telećeg mesa, savršeno tanko istućen, lagano paniran i pržen do zlatne hrskavosti, poslužen s limunom. Umak po izboru.

Bećki odrezak XL s rukolom i cherry rajćicom 🍴 🍷 🍷 🍷

Wiener schnitzel od telećeg mesa, savršeno tanko istućen, lagano paniran i pržen do zlatne hrskavosti prekriven svježom rukolom i cherry rajćicom, kriška limuna. Umak po izboru.

Bećki odrezak XL s pancetom i cheddar sirom 🍴 🍷 🍷 🍷

Wiener schnitzel od telećeg mesa, savršeno tanko istućen, lagano paniran i pržen do zlatne hrskavosti prekriven pancetom i topljenom zapećenom gorgonzolom. Umak po izboru.

Pohani Panco otkošteni batak-zabatak 🍴 🍷 🍷 🍷

Soćni pileći batak bez kosti, paniran u pancu mrvicama i pržen do zlatne, hrskave korice, uz mekanu i punu gromu mesa iznutra. Umak po izboru.

Žablji kraci na francuski naćin 🍴 🍷 🍷

Žablji kraci, pažljivo pripremljeni i lagano panirani, prženi do savršene zlatne hrskavosti, posluženi uz svježi limun i umak po izboru.

Zagrebaćki odrezak 🍴 🍷 🍷 🍷

Hrskavi panirani file od svinjetine punjen topljenim sirom i šunkom, soćan iznutra i zlatno pržen izvana — tradicionalni hrvatski klasik. Umak po izboru.

Križevaćki odrezak s gaudom 🍴 🍷 🍷 🍷 🍷

Pureći odrezak, punjen gaudom, kulenom i paprikom, paniran u pancu mrvicama i pržen do zlatne hrskavosti s umakom po želji.

Panco Brie sir 🍴 🍷 🍷

Brie sir u hrskavoj panadi, zlatno pržen i poslužen s umakom po izboru.

Piletina s grilla 🍴 🍷

Grilani pileći file, soćan i lagano zaćinjen, pećen na žaru do savršene zlatne boje, poslužen uz umak po izboru.

Piletina u špeku 🍴 🍷 🍷

Soćni pileći file omotan aromatićnom pancetom, punjen gaudom, pećen na žaru do savršene ravnoteže između hrskave korice i soćnog mesa, poslužen uz umak po izboru.

Crna slavonska svinja 🍴 🍷 🍷

Vratina crne slavonske svinje, pripremljena na tradicionalan naćin uz Dalmatinski twist s maslinovim uljem i zaćinskim maslacem.

Veprovi medaljoni u umaku od vrganja 🍴 🍷 🍷

Nježni medaljoni od divljaći u bogatom, aromatićnom umaku od vrganja

17,00

18,00

19,00

12,00

13,00

14,00

15,00

10,00

12,00

14,00

16,00

16,00

Grilani janjeći kotleti 🍴 🍴 🍴 🍴	€ 18,00
Janjeći kotleti, sočni i lagano začinjeni, pečeni na žaru do savršene mekoće i aromatične korice. Serviran na zelenom bobu.	
Domaća pljeskavica u kiselom vrhnju 🍴 🍴 🍴 🍴	11,00
Sočna domaća pljeskavica od mješavine svinjetine i junetine, obogaćena lukom i poslužena u kiselom vrhnju. Retro klasik!	
Bifteak s aromatiziranim maslacem 🍴	26,00
Coveđi odležani bifteak sa začinskim maslacem, pečen na žaru do savršene sočnosti, poslužen sa začinskim maslacem koji se lagano topi preko mesa. Poslužujemo rare, medium ili well done!	
Bifteak u umaku od vrganja 🍴	27,00
Coveđi odležani bifteak pečen do savršene sočnosti i poslužen u bogatom, aromatičnom umaku od svježih vrganja. Poslužujemo rare, medium ili well done!	
Bifteak u umaku od tartufa 🍴	28,00
Coveđi odležani bifteak s tartufima, pečen do savršene sočnosti i poslužen u bogatom, aromatičnom umaku od tartufa. Poslužujemo rare, medium ili well done!	
Tanier mesna plata - za 2 osobe 🍴 🍴 🍴 🍴 🍴 🍴	39,00
kombinacija grilanih mesnih specijaliteta za dvoje - janjeći kotlet, vratina crne slavonske svinje, teletći medaljoni, Križevački odrezak, ražnjići od batka/zabatka i roštilj kobasica od divljači. Posluženo s domaćim prženim krumpirićima, onion rings, povrće sa žara, kukuruz u batu. Umaci po izboru - 2 vrste.	

BURGERI

Burger od divljači u brioche pecivu 🍴 🍴 🍴 🍴 🍴	€ 13,00
Sočan grilani burger od divljači, karamelizirani luk, topljeni sir, salata, domaći prženi krumpirići, KTC umak - Receptura by Marko Lušić	
Beef smash burger u topljenom Cheddar siru - Must Try! 🍴 🍴 🍴 🍴 🍴 🍴 🍴 🍴	12,00
100 % juneće mljeveno meso s dvostrukim slojem i izuzetno hrskavim rubovima, poslužujemo u toplom brioche pecivu, topljenom cheddar siru, hrskavom pancetom, svježim salatama te domaćim prženim krumpirićima, KTC umak.	
Slider selections - 3 okusa 🍴 🍴 🍴 🍴	13,00
Sočni mini burgeri od junetine, pilettine i divljači s domaćim prženim krumpirićima i KTC umakom.	
Veganski Burger 🍴 🍴	11,00
Veganski burger od povrća i žitarica, bogat teksturom i okusom, poslužen u brioche pecivu s ketchup-om od cikle i veganskom majonezom, te batatom kao prilog. Receptura by Sanal	

MENU ZA NAJMLAĐE

za djecu starosti od 4 do 10 godina

Pohani pileći grickići 🍴 🍴 🍴 🍴	€ 9,00
Pohani pileći zalogaji 100 gr, domaći prženi krumpirići, ketchup	
Pileći štapići s roštilja 🍴 🍴 🍴	9,00
Piletina sa žara 100 gr, domaći prženi krumpirići, majoneza	
Mini burgeri - slideri 🍴 🍴 🍴 🍴 🍴 🍴	9,00
Pileći burgeri, 2 kom po 50 gr, posluženi s domaćim krumpirićima, ketchup	
Napolešana kids	9,00
Mini napolešana šunka i sir, promjera 20 cm	
Mini napolešana sir, promjera 20 cm	

IZBOR VEGETARIJANSKIH JELA

Kremasta juha od vrganja 🍄 🍄 🍄 🍄 🍄 🍄	€ 5,50
Aromatična krem juha obogaćena komadićima vrganja, poslužena hrskavim grisinijem	
Selekcija vrhunskih sireva 🧀 🍷	10,00
Pažljivo odabrani domaći i internacionalni sirevi posluženi s bademima, orasima i maslinama (Plemeniti plavi sir, Paški sir, Kozji sir, Cauda, Caciocavall)	
Uštipci s kajmakom 🍷 🍷	7,00
Tradicionalni uštipci s domaćim kajmakom	
Velika salata od zapečene buratte 🍷 🍷 🍷 🍷	11,00
Osvježavajuća lagana salata od vrhunske talijanske buratte poslužena cherry rajčicom, rukolom, kukuruzom i svježim pestom od bosiljka, maslinovo ulje, ačeta, domaći krutoni	
Domaći njoki s tartufima i 5 vrsta sira 🍷 🍷 🍷 🍷	13,00
Kremasti domaći njoki u bogatom umaku od 5 vrsta sira zaokruženi blagom notom tartufa.	
Panco Brie sir 🍷 🍷 🍷	10,00
Brie u hrskavoj panadi, zlatno pržen i poslužen s prilogom i umakom po izboru.	
Margherita Napoletana 🍷 🍷	9,00
Rajčica, burrata, bosiljak na laganom napoletanskom tijestu.	

IZBOR VEGANSKIH JELA

Kremasta juha od vrganja 🍄 🍄 🍄 🍄 🍄	€ 5,50
Aromatična krem juha obogaćena komadićima vrganja - bez vrhnja	
Spaghetti alla Sophia 🍷 🍷 🍷 🍷 🍷	10,00
Svježi domaći špageti u profinjenom umaku od zrelih rajčica, maslinovog ulja i svježeg bosiljka, s daškom mediteranske jednostavnosti i filmske elegancije	
Spaghetti Alfredo Falafel 🍷 🍷 🍷	12,00
Ručno rađeni špageti bez jaja u kremastom Alfredo umaku od cvjetače, delikatesnog kvasca i Sana hummusa, posluženi s hrskavim falafelom, mladim lukom i Power Mix posipom.	
Veganski Burger 🍷 🍷	11,00
Kremasti veganski burger od povrća i žitarica, bogat teksturom i okusom, poslužen u brioche pecivu sa svježim povrćem i laganim umakom, te domaćim prženim krumpirićima ili batatom s veganskom majonezom.	
Receptura by Sana!	
Napoletana Pizza Veganska 🍷	10,00
Kremasti hummus, svježa salata i feta sir na laganom napoletanskom tijestu.	

PRILOZI

Domaći prženi krumpirići	€ 3,50
Neobični pomfrit	3,50
Prženi batat	3,50
Domaći prženi krumpirići s cheddarom, špekrom i hrskavim lukom (KTC umak) 🍷 🍷 🍷	6,00
Prženi batat s cheddarom, špekrom i hrskavim lukom (KTC umak) 🍷 🍷 🍷	6,00
Onion ring Tower (KTC umak, cheddar umak) 🍷 🍷 🍷 🍷	5,50
Krumpir s lukom i špekrom crne slavonske svinje	4,50
Domaći njoki 🍷 🍷	3,50
Domaći kroketi 🍷	3,50
Dalmatinska blitva s češnjakom	4,00
Povrće sa žara	4,00
Glijive sotirane na češnjaku i maslacu	4,50
Pirjana riža 🍷 🍷 🍷	3,00
Wok povrće	4,00
Edamame s krupnom soli 🍷	4,00
Edamame spicy 🍷	4,00

UMACI

	€
KTC umak 🍷 🍷 🍷	1,50
Majoneza 🍷 🍷	1,50
Majoneza spicy 🍷 🍷	1,50
Majoneza wasaby 🍷 🍷	1,50
Majoneza garlic 🍷 🍷	1,50
Majoneza veganska 🍷	1,50
Senf 🍷	1,50
Ketchup 🍷 🍷	1,50
Ajvar 🍷 🍷	1,50
Kiselo vrhnje 🍷	1,50
Cheddar umak 🍷	1,50
Tartar umak 🍷 🍷	1,50

SALATE

	€
Svježa lisnata salata s kolutićima poriluka 📖 🕒 🍴 🥗	3,50
Sezonska salata s Križevačkog placa 📖 🕒 🍴 🥗	3,50
Svježa Šopska salata s feta sirom 🕒	4,50
Hladna krastavac salata	3,50
Svježi krastavci u vrhnju 📖	4,00
Rukola i cherry rajčica 📖 🕒 🍴 🥗	3,50
Rajčica	3,50
Pečena paprika	4,00
Zelje salata s bučnim uljem	3,50

KRUH

Kruh pripremamo svakodnevno u našoj kuhinji – sourdough i focaccia prema recepturi Janje Marić. Ponudu upotpunjujemo garlic napoletanom i tradicionalnim ušticipci, koje također pripremamo sami.

	€
Selekcija domaćeg kruha 🌿	2,00
Napolitana garlic 🌿	3,00
Ušticipci 🌿	4,00

NAPOLETANA PIZZE

Kako bismo našim gostima pružili jedinstveno iskustvo tradicionalne talijanske pizze – onakve kakve se poslužuju u samom Napulju, odlučili smo se upravo za Napolitana pizze – pizze s laganim, dugo fermentiranim tijestom, pečenim na visokoj temperaturi od 600°C, s naglaskom na vrhunsku kvalitetu i jednostavnost sastojaka. Svi sastojci su talijanskog porijekla, a naše Napolitane dolaze u promjeru od 30 cm, imamo ih i slatke i slane!

Buon Appetito!

	€
Margherita 🌿 📖	9,50
Rajčica, mozzarella i svježi bosiljak na laganom napolitanskom tijestu.	
Šunka i mozzarella 🌿 📖	10,00
Rajčica, mozzarella i kuhana šunka na laganom napolitanskom tijestu.	
Capriccioza 🌿 📖	11,00
Rajčica, mozzarella, šunka, gljive, masline i artičoke na laganom napolitanskom tijestu.	
Pepperoni 🌿 📖	12,00
Rajčica, mozzarella i pikantna pepperoni salama na laganom napolitanskom tijestu.	
Cinque formaggi 🌿 📖	12,00
Mozzarella i kombinacija pet vrsta sira na laganom napolitanskom tijestu.	
Mortadella e pistacchio 🌿 📖 🍷	13,00
Mozzarella, mortadela, pistacija i maslinovo ulje na laganom napolitanskom tijestu.	
Prosciutto 🌿 📖	12,00
Mozzarella, rajčica i pršut na laganom napolitanskom tijestu.	
Veganska 🌿 📖	10,00
Kremasti hummus, rikola, rajčica, luk, maslinovo ulje	
Too Hot To Handle 🌿 📖	13,00
Spicy pizza s bogatim umakom od rajčice, mozzarellom i pikantnom salamom, obogaćena jalapeñom i chilli uljem na laganom napolitanskom tijestu.	
Križevci Go Wild! 🌿 📖	13,00
Pizza od divljači s bogatim umakom od rajčice, mozzarellom i aromatičnim mesom divljači (kobasica), obogaćena šumskim gljivama i crvenim lukom, te zaokružena jedinstvenim šumskim detaljem – pužem u samom središtu.	
Trio Degustazione 🌿 📖	16,00
Trio Degustazione je pažljivo odabrana selekcija triju mini pizza koje spajaju klasične, pikantne i premium okuse . Capriccioza, Too Hot to Handle i Križevci go wild. Pizze dolaze u promjeru od 20 cm	

TOPLI NAPITCI

Za sve espresso kave nudimo i bezkofeinsku opciju

		€
Espresso Lavazza	šalica	1,90
Espresso Lavazza s mlijekom	šalica	2,10
Espresso Lavazza produženi s mlijekom	šalica	2,10
Espresso Lavazza s biljnim mlijekom (zobeno barista)	šalica	2,20
Espresso Lavazza produženi s biljnim mlijekom (zobeno barista)	šalica	2,20
Espresso Lavazza s vrhnjem	šalica	2,10
Espresso Lavazza produženi s vrhnjem	šalica	2,10
Espresso Lavazza sa šlagom	šalica	2,30
Espresso Lavazza produženi sa šlagom	šalica	2,30
Espresso Lavazza s Ledo šlagom	šalica	2,60
Espresso Lavazza produženi s Ledo šlagom	šalica	2,60
Dupli espresso Lavazza	šalica	3,70
Dupli espresso Lavazza s mlijekom	šalica	3,90
Espresso Lavazza Cappuccino s mlijekom	šalica	2,20
Espresso Lavazza Americano s mlijekom	šalica	2,20
Espresso Lavazza Baileys sa šećernim štapićem	šalica	4,00
Espresso Lavazza Pistachio	šalica	4,00
Turska kava (poslužena sa smeđom i bijelom kockom šećera i Rahat Lokum-om)	šalica	2,70
Cappuccino Classic s vodom (vrećica 14 g)	šalica	2,20
Capuccino Classic s mlijekom (vrećica 14 g)	šalica	2,50
Capuccino Čokolada (vrećica 18,5 g)	šalica	2,50
Cappuccino Vanilija (vrećica 18,5 g)	šalica	2,50
Cappuccino Irish (vrećica 23 g)	šalica	2,50
Cappuccino Kokos (vrećica 17 g)	šalica	2,50
Cappuccino Lješnjak (vrećica 17 g)	šalica	2,50
Cappuccino Bajadera (vrećica 18,5 g)	šalica	2,50
Instant kava s mlijekom (vrećica 2,6 g)	šalica	2,40
Instant kava s vodom (vrećica 2,6 g)	šalica	2,20
Instant kava s mlijekom bez kofeina	šalica	2,50
Instant kava s vodom bez kofeina	šalica	2,30
MATCHA s biljnim mlijekom (zobeno barista)	0,2 l	3,50
MATCHA Frutty Magic, biljno mlijeko (zobeno barista)	0,2 l	3,90
Bijela kava Lavazza	šalica	2,40
Bijela kava bez kofeina	šalica	2,50
Vruća čokolada (cma ili bijela)	0,2 l	2,90
Vruća čokolada (cma ili bijela) sa sljezovim kolačićima	0,2 l	3,50
Vruća čokolada (cma ili bijela) sa šlagom	0,2 l	3,20
Kakao	0,2 l	2,50
Mlijeko	0,2 l	1,50
Čaj Franck s medom i limunom:	šalica	2,50
Kamilica, Šipak, Menta, Kopriva, Indijski čaj, Zeleni čaj, Jagoda-vanilija, Marelica, Šumsko voće, Brusnica, Baza, Trešnja, Limeta, ACAI-cimet, Borovnica, Tropsko voće, Jabuka-cimet		
Kuhano vino bijelo (0,15 l Graševine + 0,05 l vode)	0,2 l	3,00
Kuhano vino crno (0,15 l Plavac + 0,05 l vode)	0,2 l	3,00
Med	15 g	0,40
Vrhnje za kavu	10 ml	0,30
Šlag za kavu	10 ml	0,40
Holip	5 g	0,30

Normativ za kavu Lavazza: 1 kg = 133 kave

HLADNI NAPITCI

		€
Ledena kava s ledom ☒	0,25 l	3,00
Ledena kava s mlijekom ☒	0,25 l	3,50
Ledena kava sa sladoledom ☒	0,25 l	3,70
Ledeni cappuccino s ledom ☒	0,25 l	3,50
(okusi Classic, Čokolada, Vanilija, Irish, Kokos, Lješnjak, Bajadera)		
Ledeni kakao sa sladoledom ☒	0,25 l	3,90

COMBO SPECIJAL

		€
Jamnica 0,33 l + kava (mlijeko, šlag ili vrhnje) ☒		3,90
Jamnica Narančada ili Limunada 0,33 l + kava (mlijeko, šlag ili vrhnje) ☒		3,90
Traubisoda 0,33 l + kava (mlijeko, šlag ili vrhnje) - retro edition ☒		3,90
Križevački klipici 150 g (prazni, šunka-sir ili čvarci) ☞ ☒ ☐ + kava (mlijeko, šlag ili vrhnje) ☒		4,00
Križevački klipici 150 g (prazni, šunka-sir ili čvarci) ☞ ☒ ☐ + sok od naranče s pulpom 0,2 l		5,00

BEZALKOHOLNA PIĆA

		€
Traubisoda - retro klasik	0,33 l	2,70
Coca Cola	0,25 l	2,80
Coca Cola Zero	0,25 l	2,80
Fanta	0,25 l	2,80
Sprite	0,25 l	2,80
Schweppes	0,25 l	2,80
Cockta	0,275 l	2,80
Cockta Sugar Free	0,275 l	2,80
Orangina	0,25 l	2,80
Thomas Henry Mango	0,2 l	3,00
Thomas Henry Tonic	0,2 l	3,00
Hidra ☞	0,5 l	3,00
Red Bull (zabranjeno posluživanje mladima od 18 godina)	0,25 l	3,50
Cedevita (naranča, limun, limeta, bazga, grejp - većica 19 gr)	0,2 l	2,50
Jamnica narančada ili limunada	0,33 l	2,80
Ledeni čaj Jana (brezka ili šumsko voće)	0,33 l	2,80
Pago (naranča, marelica, jabuka, jagoda, kruška, brusnica, ananas, ACE)	0,2 l	2,90
Gusti sok sa šlagom - retro klasik ☒		3,30
Pago marelica 0,2 l + šlag 0,05 ml		
Limunada	0,2 l	3,20
Sok od naranče s pulpom	0,2 l	3,50

SMOOTHIE - YUMMY!

		€
Energize me - Mango & banana	0,2 l	3,50
Detox me - Kiwi, špinat, krastavac & limeta	0,2 l	3,50

VODA

		€
Jamnica	0,33 l	2,70
Jamnica	0,75 l	4,50
Jamnica Sensation (bazga limun, tonic water)	0,33 l	2,80
Jamnica Narančada ili Limunada	0,33 l	2,80
Romerquelle emotion - limunska trava	0,33 l	2,80
Jana	0,33 l	2,70
Jana	0,75 l	4,50
Jana Vitamin - naranča, limun, menta	0,33 l	2,80

PIVO

TOČENO

Uz svo točeno pivo poslužujemo čips 30 g gratis!

Točeni Heineken	0,5 l	snack gratis	3,90
Točeni Heineken	0,25 l	snack gratis	2,50
Točeni Guinness	0,5 l	snack gratis	4,90
Točeni Guinness	0,25 l	snack gratis	3,50

DOMAĆE PIVO U BOCI-SVIJETLI LAGER

Ožujsko	0,33 l	2,80
Ožujsko	0,5 l	2,90
Ožujsko limun	0,5 l	2,90
Karlovačko	0,5 l	2,90
Tuborg	0,5 l	2,90
Pan	0,35 l	2,80
Pan	0,5 l	2,90
Pan radler	0,5 l	2,90
Zlatni pan	0,5 l	2,90

STRANO PIVO U BOCI-SVIJETLI LAGER

Estrella Galicia - GLUTEN FREE - Španjolska	0,33 l	3,50
Asahi - Japan	0,33 l	3,50
Corona - Mexico	0,355 l	3,50
Leffe Blond - Belgija	0,33 l	3,50
Laško Zlatorog - Slovenija	0,5 l	2,90
Staropramen - Češka	0,5 l	2,90
Budweiser - Češka	0,5 l	2,90
Heineken - Nizozemska	0,33 l	3,00

TAMNO PIVO

Leffe Brown - Belgija	0,33 l	3,50
Budweiser - Češka	0,5 l	2,90
Tomislav - Hrvatska	0,5 l	3,00

KRAFT PIVO - MEDVEDGRAD

Zlatni medvjed - Hrvatska	0,5 l	3,50
Grička vještica - Hrvatska	0,5 l	3,50
Baltazar - Hrvatska	0,5 l	3,50

BEZALKOHOLNO PIVO

Ožujsko Cool - Hrvatska	0,5 l	2,90
Pan Free - Hrvatska	0,5 l	2,90
Heineken 0,0% - Nizozemska	0,33 l	3,00

CIDERI

Somersby (kruška, jabuka, malina-limeta)	0,33 l	3,00
Somersby bezalkoholni (bazga, limeta)	0,33 l	3,00

VINA I PJENUŠAVA VINA

BIJELA VINA

		€
OPG Bužić, Graševina - Križevci	0,75 l	26,00
OPG Bužić, Klešćec (autohtona križevačka sorta) - Križevci	0,75 l	26,00
Royal Hill, Blanc de Noir, (Cuvée od 3 sorte Pinota) - Slavonija	0,75 l	26,00
Royal Hill, Chardonnay, (24 mth/french oak) - Slavonija	0,75 l	28,00
Kutjevo, Graševina - Slavonija	0,75 l	22,00
Orahovica, Silvanac zeleni - Slavonija	0,75 l	26,00
Krauthaker, Pinot Sivi - Slavonija	0,75 l	25,00
Vina Rossi, Malvazija - Istra	0,75 l	26,00
Kozlović, Malvazija - Istra	0,75 l	35,00
Saints Hills, Frenchie Sauvignon Blanc - Istra	0,75 l	35,00
Saints Hills, Mala Nevina (Malvazija/Chardonnay) - Istra	 0,15 l 7,00	0,75 l 32,00
Stina, Pošip - Dalmacija	0,75 l	35,00
Čoka, Ždrepcjeva krv (bijelo)- Vojvodina	0,75 l	18,00

CRVENA VINA

		€
Royal Hill, Left Bank	0,75 l	28,00
(cuvée Cabernet Franca i Cabernet Sauvignona) - Slavonija		
Vina Rossi, Cuvée - Istra	0,75 l	28,00
Benvenuti, Teran - Istra	0,75 l	35,00
Saints Hills, Black Plavac Mali - Dalmacija	 0,15 l 7,00	0,75 l 35,00
Korlat, Merlot - Dalmacija	0,75 l	30,00
Korlat, Syrah - Dalmacija	0,75 l	32,00
Korlat, Cabernet Sauvignon - Dalmacija	0,75 l	35,00
Čoka, Ždrepcjeva krv (crno) - Vojvodina	0,75 l	18,00

ROSÉ VINA

		€
Kozlović, Violetta Rose - Istra	0,75 l	35,00
Saints Hills, St.Heels Rosé (Štikla) - Istra	 0,15 l 7,00	0,75 l 29,00

DESERTNA VINA

		€
OPG Bužić, Muškat žuti - Križevci	0,75 l	26,00
Vina Rossi, Muškat žuti - Istra	 0,15 l 7,00	0,75 l 27,00
Kozlović, Muškat Momjanski - Istra	0,5 l	35,00

PJENUŠAVA VINA

		€
Šember Brut - Hrvatska	0,75 l	35,00
Royal Hill, Rose Brut Selection - Pinot - Hrvatska	0,75 l	29,00
Prosecco Mionetto Brut- Italija	 0,2 l 8,00	0,75 l 30,00

ŠAMPANJAC

		€
Veuve Clicquot Yellow Label Brut - Francuska	0,75 l	89,00

ŽESTOKA PIĆA

		€
Amaro	0,03 l	2,40
Lavov	0,03 l	2,40
Medica	0,03 l	2,40
Pelinkovac	0,03 l	2,40
Pelinkovac orange	0,03 l	2,40
Mentol	0,03 l	2,40
Kruškovac	0,03 l	2,40
Liker od višnje	0,03 l	2,40
Liker Bajadera ☼	0,03 l	2,40
Prima brandy	0,03 l	2,40
Rum Bacardi	0,03 l	2,40
Rakija Dunja Korlat	0,03 l	2,50
Rakija Šljiva Korlat	0,03 l	2,50
Rakija Loza Korlat	0,03 l	2,50
Rakija Orah Korlat	0,03 l	2,50
Tequila	0,03 l	2,50
Stock	0,03 l	2,60
Viljamovka Roner	0,03 l	2,60
Rakija Travarica	0,03 l	2,60
Vodka Finlandia	0,03 l	2,60
Bombay Sapphire Gin	0,03 l	2,60
Cherry on top Gin Local	0,03 l	2,60
Old Pilot's gin	0,03 l	2,80

PREMIUM ŽESTOKA PIĆA

		€
Teranino Korlat	0,03 l	2,60
Pelinkovac Antique	0,03 l	2,60
Jägermeister	0,03 l	2,60
Jägermeister orange	0,03 l	2,60
Baileys	0,03 l	2,60
Southern Comfort - liker s whiskeyem	0,03 l	2,60
Chivas Regal whiskey	0,03 l	2,80
Jameson whiskey	0,03 l	2,80
Jack Daniels whiskey	0,03 l	2,80
Viljamovka Roner Black	0,03 l	2,80
Old Pilot s Barrel aged Gin	0,03 l	3,00
Courvoisier konjak	0,03 l	3,50
Hennessy konjak	0,03 l	3,50
Šljivovica Barrique Korlat (4 godine odležana)	0,05 l	3,90

JÄGERMEISTER EXPERIENCE!

	€
Jäger Party set (classic ili orange) - shot epruveta 6 x 0,02 l	14,00
Jäger Football set (classic ili orange) Boca 0,7 l	49,00

EXTRA PREMIUM ŽESTOKA PIĆA

Posluženo NEAT ili ON THE ROCKS

€

Zacapa XO Rum

XO - extra old mješavina vrhunskih rumova starih između 6-25 godina, sazrijevanog u bačvama francuskog hrasta prethodno korištene za konjak

Clase Azul Reposado Tequila

Ultra-premium reposado tequila izrađena od organske plave agave Weber, dozrijeva 8 mjeseci u hrastovim bačvama

Hennessy XO Konjak

XO - extra old mješavina vrhunskih whiskeya starih i do 30 godina. Bogat kompleksan konjak s dugim završetkom

Johnny Walker Blue Label Whiskey

Blended Label Whiskey, luksuzni blend - kombinacija rijetkih i starijih whiskeyja. Mek, balansiran, lagano dimljen

0,03 l

13,00

0,03 l

15,00

0,03 l

15,00

0,03 l

17,00

ALKOHOLNI MIXEVI

€

Gemišt ▴ (0,13 l Kutjevačka graševina + 0,07 l Jamnica)

0,2 l

2,50

Gemišt ▴ (0,2 l Kutjevačka graševina + 0,1 l Jamnica)

0,3 l

3,00

Bambus ▴ (0,1 l Merlot + 0,25 l Coca-Cola)

0,35 l

3,50

Old Pilots Gin tonic

(0,05 l gin + 0,2 l Thomas Henry tonic + hibiskus + naranča)

0,205 l

+ snack gratis 30 g

7,00

Cherry on top Gin tonic

(0,05 l gin + 0,2 l Thomas Henry tonic + kandirana višnja) **Local**

0,205 l

+ snack gratis 30 g

7,00

Aperol spritz 0,18 l ▴

(0,90 l Prosecco + 0,60 ml Aperol + 30 ml gazirana voda + naranča + led 20 ml)

0,180 l

+ snack gratis 30 g

7,00

KOKTELI

€

Yours To Enjoy - Signed Mango Cocktail - tajni sastojci

normative možete zatražiti kod našeg osoblja- recipe by Mario Hudinec

220 ml

+ snack gratis 30 g

10,00

Aperol spritz 180 ml + snack gratis 30 g

(0,90 l Prosecco, 0,60 ml Aperol, 30 ml gazirana voda i led 20 ml)

180 ml

+ snack gratis 30 g

7,00

Martini Bond style: Shaken not stirred!

(6 cl votka, 1 cl Martini Extra dry, zelena maslina)

70 ml

+ snack gratis 30 g

7,50

Gin Gin Mule

(4 cl gin, 3 cl Yerba Buena sirup, 2,5 cl đumbir mix i 3 cl soda)

220 ml

7,00

Strawberry Pina Colada

(3,8 cl vodka, 6,5 cl breskva, naranča i brusnica i limeta mix)

220 ml

7,00

Cosmopolitan

(4,2 cl vodka, 4,5 cl brusnica i 1 cl limeta i limun mix)

160 ml

7,00

Skinny Bitch

(4 cl vodka, 3 cl limeta i limun mix i 3 cl soda)

220 ml

7,00

Caipiroska

(5 cl vodka i 4,5 cl limeta i limun mix)

200 ml

7,00

London Mule

(5 cl gin, 2 cl limeta i limun mix, 3,5 cl, đumbir mix i 3 cl soda)

220 ml

7,00

Strawberry Mojito

(3,5 cl rum, 4,5 cl Yerba Buena sirup, 2 cl pire od jagoda i 3 cl soda)

220 ml

7,00

Mojito

(4 cl rum, 4,5 cl Yerba Buena sirup, 0,5 cl limeta i limun mix i 3 cl soda)

220 ml

7,00

Moscow Mule

(5 cl vodka, 2 cl limeta i limun mix, 3,5 cl đumbir mix i 3 cl soda)

220 ml

7,00

KOKTELI

		€
Sex On The Beach	220 ml	7,00
(3,8 cl vodka, 6,5 cl breskva, naranča i brusnica i limeta mix)		
Margarita	160 ml	7,00
(5 cl tequila, 3 cl Triple Sec i 3 cl limeta i limun mix)		
Kamikaze	160 ml	7,00
(4 cl vodka i 6 cl limeta i limun mix)		
Tequila Sunrise	220 ml	7,00
(3,5 cl tequila, 6 cl breskva, naranča i brusnica i limeta mix)		
Cubra Libre	220 ml	7,00
(4,5 cl rum, 1,5 cl limeta i limun mix i 6 cl cola)		

MOKTELI (BEZALKOHOLNI KOKTELI)

		€
Berry Mojito	220 ml	6,50
(4 cl Yerba Buena sirup, 1 cl limeta i limun mix, 2 cl pire od jagoda i 5 cl soda)		
Playa Paradiso	220 ml	6,50
(5 cl breskva, naranča i brusnica, 3,5 cl đumbir mix i 5 cl soda)		
Berry Mule	220 ml	6,50
(1 cl limeta i limun mix, 2,5 cl đumbir mix, 3 cl pire od jagoda i 5 cl soda)		
Shirley Temple	220 ml	6,50
(2,5 cl brusnica, 2 cl limeta, 3 cl đumbir mix i 5 cl soda)		
Virgin Mojito	220 ml	6,50
(4,5 cl Yerba Buena sirup, 1 cl limeta i limun mix i 5 cl soda)		

CIGARE

cijena za komad

	€
Villa Zamorano Bouquet Espresso	6,20
Honduras - srednja do jača - 25-40 min, savršeno odgovara uz Johnnie Walker Blue Label	
Primeros by Davidoff Dominican Manduro	7,35
Dominikanska Republika - srednja do jača - 15-25 min, savršeno odgovara uz Zacapa XO	
Oliva Connecticut Reserve Robusto	9,60
Nikaragva - blaga do srednje jaka - 45-60 min, savršeno odgovara uz Hennessy XO	
Cumpay short Robusto	11,90
Honduras Nikaragva - srednje jaka - 25-40 min, savršeno odgovara uz Johnnie Walker Blue Label	
Davidoff Signature 2000	18,50
Dominikanska Republika - blaga - 25-40 min, savršeno odgovara uz Clase Azul Reposado	
Davidoff Mini Cigarillos Gold	21,00
Dominikanska Republika - blaga do srednje jaka - 10-15 min, savršeno odgovara uz Clase Azul Reposado	
Romeo Y Julieta No.Tubos	22,00
Kuba - srednje jaka - 35-55 min, savršeno odgovara uz Hennessy XO	
Davidoff Millenium Robusto Tubos	32,60
Dominikanska Republika - srednja do srednje jaka - oko 45 min, savršeno odgovara uz Zacapa XO	

CIGARETE

cijena za kutiju

	€
Marlboro Gold	5,30
Marlboro Red	5,30
Marlboro Red Touch	5,30
Terea Turquoise	5,00
Terea Silver	4,50
Filter 160	4,70
Rothmans 100s blue	4,50
Chesterfield tuned aqua slims	4,50
Walter Wolf white icon	4,90

PUŠENJE JE ŠTETNO ZA ZDRAVLJE!

OBAVIJEST O ALERGENIMA

Za informacije o prisutnosti tvari ili proizvoda koji uzrokuju alergije ili intolerancije u hrani koju konzumirate, slobodno se obratite našem osoblju koje će vam rado pomoći.

ALERGENI:

1. Žitarice koje sadrže gluten, tipšenica (poput pira i pšenice khorasan), riža, ječam, zob ili njihovi sojevi dobiveni hibridizacijom te proizvodi od tih žitarica 🌾
2. Rakovi i proizvodi od rakova 🦀
3. Jaja i proizvodi od jaja 🥚
4. Riba i riblji proizvodi 🐟
5. Kikiriki i proizvodi od kikirikija 🥜
6. Zrna soje i proizvodi od soje 🌱
7. Mlijeko i mliječni proizvodi (uključujući laktozu) 🥛
8. Orašasto voće, tj. bademi, lješnjaci, orasi, indijski oraščići, pekan orasi, brazilski orasi, pistacije, makadamije ili kvinslandski orasi, te njihovi proizvodi 🌰
9. Celer i njegovi proizvodi 🌿
10. Gorušica i proizvodi od gorušice 🥬
11. Sjeme sezama i proizvodi od sjemena sezama 🌱
12. Sumporni dioksid i sulfiti pri koncentracijama većim od 10mg/kg ili 10mg/L računati kao ukupni SO₂, koji su u proizvodima pripremljenim za konzumaciju ili rekonstituiranim u skladu s uputama proizvođača 🧴
13. Lupina i proizvodi od lupine 🌱
14. Mekušci i proizvodi od mekušaca 🐌

POSUDE ZA VAN

	€
Cake box za 2 kolača	0,50
Cake box za 4 kolača	0,60
Cake box za 8 kolača	0,60
Cake box za 10 kolača	0,70
Cake box za 15 kolača	1,20
Cake box za macaronse	1,20
Cake box palačinke	0,50
Kutija za tortu okrugla	3,00
Kutija za križevačku tortu	2,70
Podložak za tortu 28 x 28 cm	0,30
Kraft okrugla posuda	0,40
Kraft posuda s poklopcem	0,40
Kraft posuda za salatu	0,40
Kraft burger	0,10
Kraft vrećica	0,20
Bijela posuda s poklopcem	0,30
Bio beštek 3/1	0,20
Kutija za pizzu	0,50
Lunch box catering	8,00
Podložak za čaše 2/1	0,20
Podložak za čaše 4/1	0,30

UKOLIKO VAS U LJETNOM PERIODU UZNEMIRUJU KOMARCI
ZATRAŽITE POMOĆ NAŠEG OSOBLJA

USLUGA, COUVERT I POREZ URAČUNATI SU U CIJENU JELA. SVE CIJENE IZRAŽENE SU U EURIMA. Poštovani gosti, svoje prigovore ili pohvale možete prosljediti na E-mail adresu: prigovori-potrosaca@ktchr ili na Poštansku adresu: KTC d.d, Nikole Tesle 18, Križevci ili na Fax: 048/628-609.

☎ 048/628-148
099/366-9449



MENU



048/628-148
099/366-9449

OPENING HOURS:

MON - THU: 12:00 - 23:00

FRI - SAT: 12:00 - 24:00

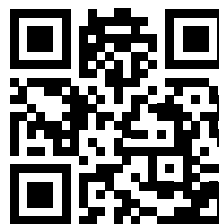
SUN: 12:00 - 23:00

LEAVE US
A REVIEW:



SCAN
HERE

MENU &
RESERVATIONS:



Phone charger and mosquito kits are available at the staff desk.

OUR WELCOME!

As a small gesture of our appreciation, a **couvert** is served with your meal, followed by a complimentary **digestif** at the end of your lunch or dinner.

Enjoy your meal!

COLD APPETIZERS

Beef Tartare

Finely **minced** premium-quality beef, seasoned according to a traditional recipe, served with creamy butter and toasted homemade sourdough bread.

Beef Tartare

Hand-**scraped** premium-quality beef, seasoned according to a traditional recipe, served with creamy butter and toasted homemade sourdough bread. **With at least 3 days' advance notice.**

Mediterranean Octopus Salad

Tenderly cooked Adriatic octopus with capers and chickpeas, marinated in olive oil with aromatic herbs and spices.

Selection of Premium Cheeses for two people

Carefully selected local and international cheeses served with almonds, walnuts and olives

Selection of Croatian Cured Meat Delicacies for two people

Dalmatian prosciutto, Kulenova Seka made from Black Slavonian pig, Istrian sausage and Lika pancetta.

Chef's Selection of Cheeses & Cured Meats for two people

Mortadella with olives, Kulenova Seka made from Black Slavonian pig, Dalmatian prosciutto, homemade smoked sausage, Pag Cheese, Gouda, Goat Cheese, homemade focaccia and Neapolitana sticks.

WARM APPETIZERS

Burgundy-Style Escargots

A French delicacy prepared in aromatic butter with garlic, fresh parsley and Parmesan, 6 pieces per serving

Uštipci with Kaymak

Traditional fried dough bites served with homemade kaymak – handmade according to an old traditional recipe.

Uštipci with Kaymak & Prosciutto

Traditional fried dough bites served with homemade kaymak and Dalmatian prosciutto – handmade according to an old traditional recipe.

Spring Rolls

Crispy fried homemade rolls filled with seasoned minced beef and fresh vegetables, served with sweet and sour sauce – recipe by Kristina Štriga.

Fried Seafood

A selection of seafood lightly battered and fried, served with tartar sauce.

FRESH DAILY SOUPS

Beef Soup with Homemade Dumplings

Rich clear beef broth with pieces of slow-cooked beef, carrots, peas and fresh parsley.

Pheasant Soup with Homemade Noodles

Clear pheasant broth with homemade noodles and pheasant meat dumplings.

French Onion Soup

Caramelized onions in a rich broth, served with toasted homemade bread and melted baked cheese.

Creamy Porcini Mushroom Soup (vegan option available)

Aromatic creamy soup enriched with porcini mushroom pieces, served with crispy grissini.

LARGE SALADS

€

Grilled Chicken Salad 🍗 🥗 🥑 🍅 🌿 🥒

10,00

Juicy grilled chicken served with fresh salad greens, cherry tomatoes, avocado and shavings of aged Grana Padano, accompanied by homemade croutons.

Choice of Develey dressing: **Caesar**, Honey Mustard, Balsamic or Yoghurt.

Grilled Aged Beef Steak Salad 🥩 🥗 🥑 🍅 🌿

13,00

Juicy grilled aged beef steak sliced into strips, served with fresh salad greens, cherry tomatoes and shavings of aged Grana Padano, accompanied by homemade croutons. **(steak cooked rare, medium, or well done)**

Choice of Develey dressing: Caesar, Honey Mustard, **Balsamic** or Yoghurt.

Protein Grilled Tuna Salad 🐟 🥗 🥑 🍅 🌿

12,00

Juicy grilled tuna steak sliced into strips, served with fresh salad greens, cherry tomatoes, avocado and sweetcorn, dressed with olive oil and served with homemade croutons. **(steak cooked rare, medium, or well done)**

Choice of Develey dressing: Caesar, Honey Mustard, Balsamic or **Yoghurt**.

Baked Burrata Salad 🍅 🥗 🥑 🌿 🥒

10,00

Refreshing light salad with premium Italian burrata, cherry tomatoes, rocket, sweetcorn and fresh basil pesto, olive oil and aceto, served with homemade croutons.

Choice of Develey dressing: Caesar, Honey Mustard, **Balsamic** or Yoghurt.

RISOTTO & HOMEMADE PASTA SELECTION

All pasta and gnocchi are handmade with eggs according to a traditional recipe. Our vegan pasta is handmade without eggs. For our risottos, we use premium Italian Carnaroli rice, known for its creamy texture, perfect grain firmness and ability to absorb rich flavours.

€

Creamy Chicken Risotto 🍗 🥗 🥑 🍅 🌿 🥒

12,00

Risotto made with selected Carnaroli rice, chicken, vegetables and wild mushrooms, finished with shavings of aged Grana Padano.

Creamy Aged Beef Steak Risotto 🥩 🥗 🥑 🍅 🌿 🥒

15,00

Risotto made with selected Carnaroli rice and strips of aged beef steak, with caramelized onions, Parmesan and butter.

Dalmatian Black Cuttlefish Risotto 🐙 🥗 🥑 🍅 🌿 🥒

14,00

Creamy risotto made with selected Carnaroli rice, pieces of cuttlefish and Mediterranean flavours, served with grilled shrimp.

Spaghetti Carbonara 🍝 🥗 🌿

12,00

Italian-style carbonara made with fresh homemade spaghetti, Pecorino cheese and black pepper, with a homemade burger twist.

Spaghetti alla Sophia 🍝 🥗 🌿 🥒 **(vegan option available)**

10,00

Fresh homemade spaghetti in a refined sauce of ripe tomatoes, olive oil and fresh basil, with a touch of Mediterranean simplicity and cinematic elegance.

Spaghetti Alfredo Falafel 🍝 🥗 🌿 🥒 **(vegan option available)**

12,00

Handmade egg-free spaghetti in a creamy Alfredo sauce made with cauliflower and Sana hummus, served with crispy falafel, spring onions and Power Mix topping.

Tagliatelle with Chicken in Creamy Sauce 🍝 🥗 🌿 🥒 🥑

12,00

Fresh homemade tagliatelle pasta with juicy chicken in a vegetable and Parmesan sauce.

Tagliatelle with Aged Beef Steak 🍝 🥗 🌿 🥒 🥑

15,00

Fresh homemade tagliatelle with aged beef steak in a vegetable and red wine sauce.

Gnocchi with Truffles & Five Cheeses 🍝 🥗 🌿 🥒

13,00

Homemade hand-rolled gnocchi in a rich five-cheese sauce, finished with a delicate touch of truffle.

Gnocchi with Venison Goulash 🍝 🥗 🌿 🥒

13,00

Homemade hand-rolled gnocchi served with rich venison goulash, slow-cooked for a full flavour and pronounced game aroma.

WOK SPECIALTIES

Choice of wheat or buckwheat noodles.

Wok with Adriatic Prawns 🍤 🌿 🍷 🍴 🍴 🍴 🍴

Wok noodles with juicy prawns prepared in an aromatic sauce with Asian flavours and a subtle spicy kick.

Chicken Wok with 🍗 🌿 🍷 🍴 🍴 🍴 🍴

Wok noodles with chicken prepared in an aromatic sauce with Asian flavours and a subtle spicy kick.

Wok with Aged Beef Steak 🍖 🌿 🍷 🍴 🍴 🍴 🍴

Wok noodles with strips of aged beef steak and crispy vegetables, prepared in an aromatic sauce with Asian flavours and a subtle spicy kick. (steak cooked rare, medium, or well done)

€

15,00

14,00

16,00

FISH SPECIALTIES

€

Grilled Tuna Steak 🐟 🍴

Tuna steak cooked over high heat in olive oil to perfect medium doneness, served with lemon and a sauce of your choice.

Served rare, medium or well done!

Salmon en Papillote with Vegetables 🐟 🍴

Juicy salmon fillet baked in parchment paper with seasonal vegetables, preserving its natural flavors and complemented by light Mediterranean seasoning.

Grilled Adriatic Fish Fillet 🐟

Grilled fillet of sea bream or sea bass, cooked until perfectly juicy with a light golden crust, served with olive oil, lemon and a sauce of your choice.

Parisian-Style Fried Calamari 🍷 🍴 🍴 🍴

Lightly breaded calamari rings, fried until perfectly golden and crispy, served with fresh lemon and tartar sauce.

15,00

16,00

15,00

12,00

MEAT SPECIALTIES

Sauces are served complimentary, with your choice of:

Ktc sauce, Mayonnaise (plain, spicy, wasabi, garlic or veggie), mustard, ketchup, ajvar, sour cream, cheddar or tartar sauce

€

Wiener Schnitzel XL 🍖 🌿 🍷 🍴

Veal Wiener schnitzel, perfectly thinly pounded, lightly breaded and fried until golden and crispy, served with lemon. Choice of sauce.

Wiener Schnitzel XL with Rocket & Cherry Tomatoes 🍖 🌿 🍷 🍴

Veal Wiener schnitzel, perfectly thinly pounded, lightly breaded and fried until golden and crispy, topped with fresh rocket and cherry tomatoes and served with a slice of lemon. Choice of sauce.

Wiener Schnitzel XL with Pancetta & Cheddar cheese 🍖 🌿 🍷 🍴

Veal Wiener schnitzel, perfectly thinly pounded, lightly breaded and fried until golden and crispy, topped with pancetta and melted baked Gorgonzola. Choice of sauce.

Panko-Crusted Boneless Chicken Thigh 🍖 🌿 🍷 🍴

Juicy boneless chicken thigh coated in crispy panko breadcrumbs and fried until golden, with tender and flavourful meat inside. Choice of sauce.

French-Style Frog Legs 🍖 🌿 🍷

Frog legs, carefully prepared and lightly breaded, fried until perfectly golden and crispy, served with fresh lemon and a sauce of your choice.

Zagreb Schnitzel 🍖 🌿 🍷 🍴 🍴

Crispy breaded pork fillet filled with melted cheese and ham, juicy on the inside and golden-fried on the outside – a traditional Croatian classic. Choice of sauce.

Križevci Schnitzel with Gouda 🍖 🍴 🍴 🍴 🍴 🍴

Turkey steak filled with Gouda, kulen and peppers, coated in panko breadcrumbs and fried until golden and crispy and a sauce of your choice.

Panko-Crusted Brie Cheese 🍖 🍴 🍴

Brie cheese coated in crispy breadcrumbs, fried until golden and served with a sauce of your choice.

Grilled Chicken 🍖 🍴

Grilled chicken fillet, juicy and lightly seasoned, cooked over an open flame until perfectly golden, served with a sauce of your choice.

Grilled Chicken Wrapped in Pancetta 🍖 🍴 🍴

Juicy chicken fillet wrapped in aromatic pancetta, stuffed with Gouda cheese grilled to achieve the perfect balance between a crispy exterior and tender meat, served with a sauce of your choice.

Black Slavonian Pork 🍖 🍴 🍴

Black Slavonian pork neck prepared in a traditional style with a Dalmatian twist, finished with olive oil and herb butter.

Wild boar medallions in porcini mushroom sauce 🍖 🍴 🍴 🍴

Tender wild game medallions in a rich, aromatic porcini mushroom sauce

17,00

18,00

19,00

12,00

13,00

14,00

15,00

10,00

12,00

14,00

16,00

16,00

	€
Grilled Lamb Chops 🍴 🍷 📖	18,00
Juicy, lightly seasoned lamb chops grilled until perfectly tender with an aromatic crust.	
Homemade Burger in Sour Cream Sauce 🍴 🍷 📖	11,00
Juicy homemade burger made from a blend of pork and beef enriched with onions and served in sour cream	
A Retro classic!	
Beef Steak with Herb Butter 📖	26,00
Aged beef steak grilled to perfect juiciness and served with herb butter that gently melts over the meat.	
Served rare, medium or well done!	
Beef Steak with Porcini mushroom Sauce 📖	27,00
Aged beef steak grilled to perfect juiciness and served in a rich, aromatic sauce made with fresh porcini mushrooms.	
Served rare, medium or well done!	
Beef Steak with Truffle Sauce 📖	28,00
Aged beef steak with truffles, grilled to perfect juiciness and served in a rich, aromatic truffle sauce.	
Served rare, medium or well done!	
Mixed Grilled Meat Platter – for 2 people 🍴 🍷 🍴 🍷 📖 🕒	39,00
A combination of grilled meat specialties for two – lamb chop, Black Slavonian pork neck, veal medallions, Križevci schnitzel, chicken thigh skewers and game meat grilled sausage	
Served with homemade fries, onion rings, grilled vegetables, corn on the cob and a choice of two sauces.	

GOURMET BURGERS

	€
Wild Game Burger on Brioche 🍴 🕒 📖 🍴 🍷	13,00
Juicy grilled game burger with caramelised onions, melted cheese, fresh lettuce and homemade fries, served with KTC signature sauce. Recipe by Marko Lušić	
Beef Smash Burger with Melted Cheddar Must Try! 🍴 🍷 🍴 🕒 📖 🍴 🍷 🍴	12,00
100% premium beef smashed into two crispy patties with caramelised edges, served in a warm brioche bun with melted cheddar, crispy pancetta, fresh vegetables, homemade fries and KTC signature sauce	
Slider Selection Three Flavours 🍴 🍷 🍴 📖 🕒	13,00
Three juicy mini burgers with beef, chicken and game meat, served with homemade fries and KTC signature sauce	
Vegan Burger 🍴 🍷	11,00
Plant-based burger made from vegetables and grains, served in a brioche bun with beetroot ketchup, vegan mayonnaise and sweet potato fries. Recipe by Sana	

KID'S MENU

Served with a side dish. For children aged 4–10.

	€
Chicken Nuggets 🍴 🍷 🍴 🕒	9,00
100 g of breaded chicken bites, homemade fries and ketchup.	
Grilled Chicken Sticks 🍴 🍷 🕒	9,00
100 g of grilled chicken, homemade fries and mayonnaise.	
Mini Burgers – Sliders 🕒 🍴 📖 🍴 🍷 🍴 🍷	9,00
Two chicken burgers, 50 g each, served with homemade fries and ketchup.	
Napoletana Kids	9,00
Mini Napoletana ham & cheese pizza, 20 cm in diameter.	
Mini Napoletana cheese pizza, 20 cm in diameter.	

VEGETARIAN SELECTION

	€
Creamy Porcini Mushroom Soup 🍄 🍄 🍄 🍄 🍄 🍄 🍄	5,50
Aromatic creamy soup with sautéed wild porcini mushrooms, served with crispy grissini.	
Selection of Premium Cheeses 🧀 🍷	10,00
Carefully selected local and international cheeses served with almonds, walnuts and olives (Blue Cheese, Pag Cheese, Goat Cheese, Gouda and Caciocavallo).	
Uštipci with Kaymak 🍷 🍷	7,00
Traditional fried dough bites served with homemade kaymak.	
Large Baked Burrata Salad 🍷 🍷 🍷 🍷	11,00
Refreshing light salad with premium Italian burrata, cherry tomatoes, rocket, sweetcorn and fresh basil pesto, olive oil, aceto and homemade croutons.	
Homemade Gnocchi with Truffles & Five Cheeses 🍷 🍷 🍷 🍷	13,00
Creamy homemade gnocchi in a rich five-cheese sauce, finished with a delicate touch of truffle.	
Panko Brie Cheese 🍷 🍷 🍷	10,00
Brie cheese in crispy breadcrumbs, fried until golden and served with a side dish and sauce of your choice.	
Margherita Napoletana 🍷 🍷	9,00
Tomato, burrata and basil on light Neapolitan-style dough.	

VEGAN SELECTION

	€
Creamy Porcini Mushroom Soup 🍄 🍄 🍄 🍄 🍄	5,50
Aromatic creamy porcini mushroom soup enriched with pieces of porcini mushrooms – made without cream.	
Spaghetti alla Sophia 🍷 🍷 🍷 🍷 🍷	10,00
Fresh homemade spaghetti in a refined sauce of ripe tomatoes, olive oil and fresh basil, with a touch of Mediterranean simplicity and cinematic elegance.	
Spaghetti Alfredo Falafel 🍷 🍷 🍷	12,00
Handmade egg-free spaghetti in a creamy Alfredo sauce made with cauliflower, nutritional yeast and Sana hummus, served with crispy falafel, spring onions and Power Mix topping.	
Vegan Burger 🍷 🍷	11,00
Creamy vegan burger made from vegetables and grains, rich in texture and flavour, served in a brioche bun with fresh vegetables and a light sauce, accompanied by homemade fries or sweet potato fries with vegan mayonnaise. Recipe by Sana!	
Napoletana Vegan Pizza 🍷	11,00
Creamy hummus, fresh salad and feta cheese on light Neapolitan-style dough.	

SIDE DISHES

	€
Homemade French Fries	3,50
Unusual Fries	3,50
Sweet Potato Fries	3,50
Homemade Fries with Melted Cheddar & Pancetta (KTC sauce) 🍷 🍷 🍷	6,00
Sweet Potato Fries with Melted Cheddar & Pancetta (KTC sauce) 🍷 🍷 🍷	6,00
Onion Ring Tower (KTC signature sauce & Cheddar) 🍷 🍷 🍷 🍷	5,50
Potatoes with Onion & Black Slavonian Pork Bacon	4,50
Homemade Gnocchi 🍷 🍷	3,50
Homemade Croquettes 🍷	3,50
Dalmatian Swiss Chard with garlic	4,00
Grilled Vegetables	4,00
Garlic & Butter Sautéed Mushrooms	4,50
Steamed Rice 🍷 🍷 🍷	3,00
Wok Vegetables	4,00
Edamame with Sea Salt 🍷	4,00
Spicy Edamame 🍷	4,00

SAUCES

	€
KTC Sauce 🍷 🍷 🍷	1,50
Mayonnaise 🍷 🍷	1,50
Spicy Mayonnaise 🍷 🍷	1,50
Wasabi Mayonnaise 🍷 🍷	1,50
Garlic Mayonnaise 🍷 🍷	1,50
Vegan Mayonnaise 🍷	1,50
Mustard 🍷	1,50
Ketchup 🍷 🍷	1,50
Ajvar 🍷 🍷	1,50
Sour Cream 🍷	1,50
Cheddar Sauce 🍷	1,50
Tartar Sauce 🍷 🍷	1,50

SALADS

	€
Fresh Leaf Salad with leek rings 📖 🕒 🍴 🍷	3,50
Seasonal Salad from Krizevci Market 📖 🕒 🍴 🍷	3,50
Fresh Šopska Salad with Feta Cheese 🕒	4,50
Chilled Cucumber Salad	3,50
Fresh Cucumbers in Sour Cream 📖	4,00
Rocket & Cherry Tomatoes 📖 🕒 🍴 🍴	3,50
Tomato Salad	3,50
Roasted Peppers	4,00
Cabbage Salad	3,50

BREAD

We bake our bread fresh daily in our kitchen — sourdough and focaccia following Janja Marić's recipe.
Our selection also includes Neapolitana garlic and traditional uštipci, all made in-house.

	€
Homemade bread selection 🍴	2,00
Neapolitana Garlic 🍴	3,00
Uštipci 🍴	4,00

NAPOLETANA PIZZAS

To offer our guests an authentic taste of Naples, we proudly serve traditional Neapolitan pizzas prepared with lightly fermented dough, baked at temperatures of up to 600°C. Using only premium Italian ingredients, our pizzas feature the signature soft, airy crust that has made Neapolitan pizza famous worldwide. All pizzas are 30 cm in diameter, and we also offer sweet dessert versions.

Buon Appetito!

	€
Margherita 🍴 📖	9,50
Tomato sauce, mozzarella and fresh basil	
Ham & Mozzarella 🍴 📖	10,00
Tomato sauce, mozzarella and cooked ham	
Capricciosa 🍴 📖	11,00
Tomato sauce, mozzarella, ham, mushrooms, olives and artichokes	
Pepperoni 🍴 📖	12,00
Tomato sauce, mozzarella and spicy pepperoni	
Cinque Formaggi 🍴 📖	12,00
Mozzarella and a blend of five premium cheeses	
Mortadella e Pistacchio 🍴 📖	13,00
Mozzarella, Italian mortadella, pistachios and extra virgin olive oil	
Prosciutto 🍴 📖	12,00
Tomato sauce, mozzarella and Dalmatian prosciutto	
Vegan 🍴 📖	10,00
Creamy hummus, arugula, tomato, onion, olive oil	
Too Hot To Handle 🍴 📖	13,00
Spicy tomato sauce, mozzarella, spicy salami, jalapeños and chilli oil	
Krizevci Go Wild!	13,00
Tomato sauce, mozzarella, wild game sausage, forest mushrooms and red onion, finished with a Burgundy-style snail in the centre for a unique woodland experience	
Pizza Trio Degustazione	16,00
A tasting selection of three 20 cm Neapolitan pizzas: Capricciosa, Too Hot To Handle and Krizevci Go Wild	

HOT DRINKS

All espresso-based coffees are also available decaf

€

Espresso Lavazza	cup	1,90
Espresso Lavazza with Milk ☼	cup	2,10
Long Espresso Lavazza with Milk ☼	cup	2,10
Espresso Lavazza with Plant-Based Milk	cup	2,20
(Barista Oat Milk) ☼ ☼ ☼		
Long Espresso Lavazza with Plant-Based Milk	cup	2,20
(Barista Oat Milk) ☼ ☼ ☼		
Espresso Lavazza with Cream ☼	cup	2,10
Long Espresso Lavazza with Cream ☼	cup	2,10
Espresso Lavazza with Whipped Cream ☼	cup	2,30
Long Espresso Lavazza with Whipped Cream ☼	cup	2,30
Espresso Lavazza with LEDO Whipped Cream ☼	cup	2,60
Long Espresso Lavazza with LEDO Whipped Cream ☼	cup	2,60
Double Espresso Lavazza	cup	3,70
Double Espresso Lavazza with Milk ☼	cup	3,90
Espresso Lavazza Cappuccino with Milk ☼	cup	2,20
Espresso Lavazza Americano with Milk ☼	cup	2,20
Espresso Lavazza Baileys with sugar cane ☼	cup	4,00
Espresso Lavazza Pistachio ☼ ☼	cup	4,00
Turkish Coffee	cup	2,70
(Served with brown and white sugar cubes and Turkish delight)		
Cappuccino Classic with Water (14 g sachet) ☼	cup	2,20
Cappuccino Classic with Milk (14 g sachet) ☼	cup	2,50
Chocolate Cappuccino (18,5 g sachet) ☼	cup	2,50
Vanilla Cappuccino (18,5 g sachet) ☼	cup	2,50
Irish Cappuccino (23 g sachet) ☼	cup	2,50
Coconut Cappuccino (17 g sachet) ☼	cup	2,50
Hazelnut Cappuccino (17 g sachet) ☼ ☼	cup	2,50
Bajadera Cappuccino (18,5 g sachet) ☼ ☼	cup	2,50
Instant Coffee with Milk (26 g sachet) ☼	cup	2,40
Instant Coffee with Water (26 g sachet)	cup	2,20
Decaffeinated Instant Coffee with Milk ☼	cup	2,50
Decaffeinated Instant Coffee with Water	cup	2,30
Matcha with Plant-Based Milk (Barista Oat Milk) ☼ ☼ ☼	0,2 l	3,50
Matcha Fruity Magic with Barista Oat Milk ☼ ☼ ☼	0,2 l	3,90
White Coffee Lavazza ☼	cup	2,40
Decaffeinated White Coffee ☼	cup	2,50
Hot Chocolate – Dark or White ☼ ☼ ☼	0,2 l	2,90
Hot Chocolate – Dark or White with Marshmallows ☼ ☼ ☼	0,2 l	3,50
Hot Chocolate – Dark or White with Whipped Cream ☼ ☼ ☼	0,2 l	3,20
Cocoa ☼	0,2 l	2,50
Milk ☼	0,2 l	1,50
Franck Tea with Honey & Lemon	cup	2,50
Available flavours: Chamomile, Rosehip, Mint, Nettle, Indian Tea, Green Tea, Strawberry-Vanilla, Apricot, Forest Fruits, Cranberry, Elderflower, Cherry, Lime, ACAI-Cinnamon, Blueberry, Tropical Fruits, Apple-Cinnamon		
Mulled White Wine (0,15 l Graševina wine + 0,05 l water) ☼	0,2 l	3,00
Mulled Red Wine (0,15 l Plavac wine + 0,05 l water) ☼	0,2 l	3,00
Honey	15 g	0,40
Coffee Cream ☼	10 ml	0,30
Whipped Cream for Coffee ☼	10 ml	0,40
Holip ☼ ☼ ☼	5 g	0,30

Lavazza Coffee Standard: 1 kg = 133 coffees

COLD DRINKS

		€
Iced Coffee with Ice ☒	0,25 l	3,00
Iced Coffee with Milk ☒	0,25 l	3,50
Iced Coffee with Ice Cream ☒	0,25 l	3,90
Iced Cappuccino with Ice ☒	0,25 l	3,50
(Flavours: Classic, Chocolate, Vanilla, Irish, Coconut, Hazelnut, Bajadera)		
Iced Cocoa with Ice Cream ☒	0,25 l	3,90

COMBO SPECIALS

		€
Jamnica 0,33 l + Coffee (with milk, whipped cream or cream) ☒		3,90
Jamnica Orangeade or Lemonade 0,33 l + Coffee (with milk, whipped cream or cream) ☒		3,90
Traubisoda 0,33 l + Coffee – Retro Edition (with milk, whipped cream or cream) ☒		3,90
Križevci Breadsticks 150 g (plain, ham & cheese or pork cracklings) ☞ ☒ ☑		4,00
+ Coffee (with milk, whipped cream or cream) ☒		
Križevci Breadsticks 150 g (plain, ham & cheese or pork cracklings) ☞ ☒ ☑		5,00
+ Fresh Orange Juice with Pulp 0,2 l ☒		

SOFT DRINKS

		€
Traubisoda – Retro Classic	0,33 l	2,70
Coca-Cola	0,25 l	2,80
Coca-Cola Zero	0,25 l	2,80
Fanta	0,25 l	2,80
Sprite	0,25 l	2,80
Schweppes	0,25 l	2,80
Cockta	0,275 l	2,80
Cockta Free	0,275 l	2,80
Orangina	0,25 l	2,80
Thomas Henry Mango	0,2 l	3,00
Thomas Henry Tonic	0,2 l	3,00
Hidra Energy Drink ☞	0,5 l	3,00
Red Bull (Not available for guests under 18 years of age)	0,25 l	3,50
Cedevita (Flavours: orange, lemon, lime, elderflower, grapefruit) (19 g sachet)	0,2 l	2,50
Jamnica Orangeade or Lemonade	0,33 l	2,80
Jana Iced Tea (Peach or forest fruits)	0,33 l	2,80
Pago Juice (Flavours: orange, apricot, apple, strawberry, pear, cranberry, pineapple, ACE)	0,2 l	2,90
Thick Juice with Whipped Cream – Retro Classic ☒		3,30
(Pago apricot juice 0,2 l + whipped cream 0,05 l)		
Lemonade	0,2 l	3,20
Fresh Orange Juice with Pulp	0,2 l	3,50

SMOOTHIES - YUMMY!

		€
Energize Me – Mango & Banana	0,2 l	3,50
Detox Me – Kiwi, spinach, cucumber & lime	0,2 l	3,50

WATER

		€
Jamnica Mineral Water	0,33 l	2,70
Jamnica Mineral Water	0,75 l	4,50
Jamnica Sensation (elderflower & lemon / tonic water)	0,33 l	2,80
Jamnica Orange & Lemon	0,33 l	2,80
Römerquelle motion – Lemongrass	0,33 l	2,80
Jana Still Water	0,33 l	2,70
Jana Still Water	0,75 l	4,50
Jana Vitamin (Orange, lemon & mint)	0,33 l	2,80

BEER DRAUGHT

Enjoy a complimentary 30 g bag of chips with every draft beer!

		€
Heineken Draught	0,5 l	3,90
Heineken Draught	0,25 l	2,50
Guinness Draught	0,5 l	4,90
Guinness Draught	0,25 l	3,50

LOCAL BOTTLED BEER - PALE LAGER

		€
Ožujsko	0,33 l	2,80
Ožujsko	0,5 l	2,90
Ožujsko Lemon	0,5 l	2,90
Karlovačko	0,5 l	2,90
Tuborg	0,5 l	2,90
Pan	0,35 l	2,80
Pan	0,5 l	2,90
Pan Radler	0,5 l	2,90
Zlatni Pan	0,5 l	2,90

INTERNATIONAL BOTTLED BEER - PALE LAGER

		€
Estrella Galicia - GLUTEN FREE - Spain	0,33 l	3,50
Asahi - Japan	0,33 l	3,50
Corona - Mexico	0,355 l	3,50
Leffe Blond - Belgium	0,33 l	3,50
Laško Zlatorog - Slovenia	0,5 l	2,90
Staropramen - Czech Republic	0,5 l	2,90
Budweiser - Czech Republic	0,5 l	2,90
Heineken - Netherlands	0,33 l	3,00

DARK BEER

		€
Leffe Brown - Belgium	0,33 l	3,50
Budweiser Dark - Czech Republic	0,5 l	2,90
Tomislav - Croatia	0,5 l	3,00

CRAFT BEER - MEDVEDGRAD

		€
Zlatni Medvjed - Croatia	0,5 l	3,50
Grička Vještica - Croatia	0,5 l	3,50
Baltazar - Croatia	0,5 l	3,50

NON-ALCOHOLIC BEER

		€
Ožujsko Cool - Croatia	0,5 l	2,90
Pan Free - Croatia	0,5 l	2,90
Heineken 0,0% - Netherlands	0,33 l	3,00

CIDERS

		€
Somersby (Flavours: pear, apple, raspberry-lime.)	0,33 l	3,00
Somersby Alcohol-Free (Elderflower & lime.)	0,33 l	3,00

WINES & SPARKLING WINES

WHITE WINES

		€
OPG Bužić – Graševina – Križevci	0,75 l	26,00
OPG Bužić – Klešček		
(An indigenous Križevci grape variety) – Križevci	0,75 l	26,00
Royal Hill – Blanc de Noir		
(White cuvée made from three Pinot Noir varieties) – Slavonia	0,75 l	26,00
Royal Hill – Chardonnay		
(Aged for 24 months in French oak barrels) – Slavonia	0,75 l	28,00
Kutjevo – Graševina – Slavonia	0,75 l	22,00
Orahovica, Silvanac green	0,75 l	26,00
Krauthaker – Pinot Gris – Slavonia	0,75 l	25,00
Rossi Wines – Malvazija – Istria	0,75 l	26,00
Kozlović – Malvazija – Istria	0,75 l	35,00
Saint Hills – Frenchie Sauvignon Blanc – Istria	0,75 l	35,00
Saint Hills – Mala Nevina (Malvazija / Chardonnay) – Istria	 0,15 l 7,00	0,75 l 32,00
Ština – Pošip – Dalmatia	0,75 l	35,00
Čoka – Ždrepcjeva Krv – Vojvodina	0,75 l	18,00

RED WINES

		€
Royal Hill – Left Bank – Slavonia	0,75 l	28,00
(Cuvée of Cabernet Franc and Cabernet Sauvignon)		
Rossi Wines – Cuvée – Istria	0,75 l	28,00
Benvenuti – Teran – Istria	0,75 l	35,00
Saint Hills – Black Plavac Mali – Dalmatia	 0,15 l 7,00	0,75 l 35,00
Korlat – Merlot – Dalmatia	0,75 l	30,00
Korlat – Syrah – Dalmatia	0,75 l	32,00
Korlat – Cabernet Sauvignon – Dalmatia	0,75 l	35,00
Čoka – Ždrepcjeva Krv – Vojvodina	0,75 l	18,00

ROSÉ WINES

		€
Kozlović – Violetta Rosé – Istria	0,75 l	35,00
Saint Hills – St. Heels – Istria	 0,15 l 7,00	0,75 l 29,00

DESSERT WINES

		€
OPG Bužić – Yellow Muscat – Križevci	0,75 l	26,00
Rossi Wines – Yellow Muscat – Istria	 0,15 l 7,00	0,75 l 27,00
Kozlović – Muškat Momjanski – Istria	0,5 l	35,00

SPARKLING WINES

		€
Šember Brut – Croatia	0,75 l	35,00
Royal Hill Rosé Brut Selection – Pinot – Croatia	0,75 l	29,00
Mionetto Prosecco Brut – Italy	 0,2 l 8,00	0,75 l 30,00

CHAMPAGNE

		€
Veuve Clicquot Yellow Label Brut – France	0,75 l	89,00

SPIRITS

		€
Amaro	0,03 l	2,40
Lavov	0,03 l	2,40
Medica (Honey Brandy)	0,03 l	2,40
Pelinkovac	0,03 l	2,40
Pelinkovac Orange	0,03 l	2,40
Mentol	0,03 l	2,40
Kruškovac (Pear Liqueur)	0,03 l	2,40
Sour Cherry Liqueur	0,03 l	2,40
Bajadera Liqueur ☼	0,03 l	2,40
Prima Brandy	0,03 l	2,40
Bacardi Rum	0,03 l	2,40
Quince Brandy Korlat	0,03 l	2,50
Plum Brandy Korlat	0,03 l	2,50
Loza Grape Brandy Korlat	0,03 l	2,50
Walnut Brandy Korlat	0,03 l	2,50
Tequila	0,03 l	2,50
Travarica Herbal Brandy	0,03 l	2,60
Finlandia Vodka	0,03 l	2,60
Bombay Sapphire Gin	0,03 l	2,60
Cherry on Top Gin - Local	0,03 l	2,60
Stock	0,03 l	2,60
Roner Williams Pear Brandy	0,03 l	2,60
Old Pilot's Gin	0,03 l	2,80

PREMIUM SPIRITS

		€
Korlat Teranino	0,03 l	2,60
Pelinkovac Antique	0,03 l	2,60
Jägermeister	0,03 l	2,60
Jägermeister Orange	0,03 l	2,60
Baileys	0,03 l	2,60
Southern Comfort Whiskey Liqueur	0,03 l	2,60
Chivas Regal Whiskey	0,03 l	2,80
Jameson Irish Whiskey	0,03 l	2,80
Jack Daniel's Whiskey	0,03 l	2,80
Roner Williams Pear Brandy Black	0,03 l	2,80
Old Pilot s Barrel aged Gin	0,03 l	3,00
Courvoisier Cognac	0,03 l	3,50
Hennessy Cognac	0,03 l	3,50
Korlat Barrique Plum Brandy (Aged 4 Years)	0,05 l	3,90

JÄGERMEISTER EXPERIENCE!

	€
Jäger Party set (classic or orange) - shot tube 6 x 0,02 l	14,00
Jäger Football set (classic or orange) Bottle 0,7 l	49,00

EXTRA PREMIUM SPIRITS

Served NEAT or ON THE ROCKS

		€
Zacapa XO Rum	0,03 l	13,00
XO – Extra Old blend of premium rums aged between 6 and 25 years, matured in French oak barrels previously used for cognac		
Clase Azul Reposado Tequila	0,03 l	15,00
Ultra-premium reposado tequila made from organic Weber blue agave, aged for 8 months in oak barrels		
Hennessy XO Cognac	0,03 l	15,00
XO – Extra Old blend of premium cognacs aged up to 30 years. A rich and complex cognac with a long, elegant finish		
Johnnie Walker Blue Label Whisky	0,03 l	17,00
Luxury blended Scotch whisky combining rare and aged whiskies. Smooth, balanced and gently smoky		

ALCOHOLIC MIXES

		€
Gemišt 	0,2 l	2,50
(0,13 l Kutjevo Graševina white wine + 0,07 l Jamnica mineral water)		
Gemišt 	0,3 l	3,00
(0,2 l Kutjevo Graševina white wine + 0,1 l Jamnica mineral water)		
Bambus  (0,1 l Merlot wine + 0,25 l Coca-Cola)	0,35 l	3,50
Old Pilot's Gin & Tonic	0,205 l + free snack 30 g	7,00
(0,05 l gin + 0,2 l Thomas Henry tonic water + hibiscus + orange)		
Cherry on Top Gin & Tonic – Local	0,205 l + free snack 30 g	7,00
(0,05 l gin + 0,2 l Thomas Henry tonic water + hibiscus + orange)		
Aperol Spritz 0,18 l 	0,180 l + free snack 30 g	7,00
(Prosecco, Aperol, sparkling water, orange and ice)		

COCKTAILS

			€
Yours To Enjoy - Signed Mango Cocktail - secret ingredients	220 ml	+ free snack 30 g	10,00
ingredient list available from our staff upon request			
- recipe by Mario Hudinec			
Aperol spritz	180 ml	+ free snack 30 g	7,00
(0,90 l Prosecco, 0,60 ml Aperol, 30 ml carbonated water and ice 20 ml)			
Martini Bond style: Shaken not stirred!	70 ml	+ free snack 30 g	7,50
(6 cl vodka, 1 cl Martini Extra dry, green olive)			
Gin Gin Mule	220 ml		7,00
(4 cl gin, 3 cl Yerba Buena syrup, 2,5 cl ginger mix and 3 cl soda)			
Strawberry Pina Colada	220 ml		7,00
(3,8 cl vodka, 6,5 cl peach, orange and cranberry & lime mix)			
Cosmopolitan	160 ml		7,00
(4,2 cl vodka, 4,5 cl cranberry and 1 cl lime & lemon mix)			
Skinny Bitch	220 ml		7,00
(4 cl vodka, 3 cl lime & lemon mix and 3 cl soda)			
Caipiroska	200 ml		7,00
(5 cl vodka and 4,5 cl lime & lemon mix)			
London Mule	220 ml		7,00
(5 cl gin, 2 cl lime & lemon mix, 3,5 cl ginger mix and 3 cl soda)			
Strawberry Mojito	220 ml		7,00
(3,5 cl rum, 4,5 cl Yerba Buena syrup, 2 cl strawberry puree and 3 cl soda)			
Mojito	220 ml		7,00
(4 cl rum, 4,5 cl Yerba Buena syrup, 0,5 cl lime & lemon mix and 3 cl soda)			
Moscow Mule	220 ml		7,00
(5 cl vodka, 2 cl lime & lemon mix, 3,5 cl ginger mix and 3 cl soda)			

COCKTAILS

		€
Sex On The Beach	220 ml	7,00
(3,8 cl vodka, 6,5 cl peach, orange & cranberry and lime mix)		
Margarita	160 ml	7,00
(5 cl tequila, 3 cl Triple Sec and 3 cl lime & lemon mix)		
Kamikaze	160 ml	7,00
(4 cl vodka and 6 cl lime & lemon mix)		
Tequila Sunrise	220 ml	7,00
(3,5 cl tequila, 6 cl peach, orange and cranberry & lime mix)		
Cubra Libre	220 ml	7,00
(4,5 cl rum, 1,5 cl lime & lemon mix and 6 cl cola)		

MOCKTAILS (NON-ALCOHOLIC COCKTAILS)

		€
Berry Mojito	220 ml	6,50
(4 cl Yerba Buena syrup, 1 cl lime & lemon mix, 2 cl strawberry puree and 5 cl soda)		
Playa Paradiso	220 ml	6,50
(5 cl peach, orange & cranberry, 3,5 cl ginger mix and 5 cl soda)		
Berry Mule	220 ml	6,50
(1 cl lime & lemon mix, 2,5 cl ginger mix, 3 cl strawberry puree and 5 cl soda)		
Shirley Temple	220 ml	6,50
(2,5 cl cranberry, 2 cl lime, 3 cl ginger mix and 5 cl soda)		
Virgin Mojito	220 ml	6,50
(4,5 cl Yerba Buena syrup, 1 cl lime & lemon mix and 5 cl soda)		

CIGARE

price per cigar

	€
Villa Zamorano Bouquet Espresso	6,20
Honduras - medium to full-bodied - 25-40 min, pairs perfectly with Johnnie Walker Blue Label	
Primeros by Davidoff Dominican Manduro	7,35
Dominikanska Republika - medium to full-bodied - 15-25 min, pairs perfectly with Zacapa XO	
Oliva Connecticut Reserve Robusto	9,60
Nikaragva - mild to medium-bodied - 45-60 min, pairs perfectly with Hennessy XO	
Cumpay short Robusto	11,90
Honduras Nikaragva - medium-bodied - 25-40 min, pairs perfectly with Johnnie Walker Blue Label	
Davidoff Signature 2000	18,50
Dominikanska Republika - mild - 25-40 min, pairs perfectly with Clase Azul Reposado	
Davidoff Mini Cigarillos Gold	21,00
Dominikanska Republika - mild to medium-bodied - 10-15 min, pairs perfectly with Clase Azul Reposado	
Romeo Y Julieta No.Tubos	22,00
Kuba -medium-bodied - 35-55 min, pairs perfectly with Hennessy XO	
Davidoff Millenium Robusto Tubos	32,60
Dominikanska Republika - mild to medium-bodied - oko 45 min, pairs perfectly with Zacapa XO	

CIGARETTES

price per pack

	€
Marlboro Gold	5,30
Marlboro Red	5,30
Marlboro Red Touch	5,30
Terea Turquoise	5,00
Terea Silver	4,50
Filter 160	4,70
Rothmans 100s blue	4,50
Chesterfield tuned aqua slims	4,50
Walter Wolf white icon	4,90

SMOKING IS HARMFUL TO HEALTH

ALLERGEN INFORMATION

For information on the presence of substances or products which cause allergies or intolerances in the food you consume, feel free to contact our staff who will be glad to help you.

ALLERGENS:

1. Cereals containing gluten, i.e. wheat (such as spelt and khorasan wheat), rice, barley, oats and their compounds obtained by hybridization and products from these cereals 
2. Crustaceans and crustacean products 
3. Eggs and egg products 
4. Fish and fish products 
5. Peanuts and peanut products 
6. Soy beans and soy products 
7. Milk and milk products (including lactose) 
8. Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamias or Queensland nuts, and their products 
9. Celery and its products 
10. Mustard and mustard products 
11. Sesame seeds and sesame seed products 
12. Sulfur dioxide and sulfites at concentrations higher than 10mg/kg or 10mg/L should be counted as total SO₂, which are in products prepared for consumption or reconstituted in accordance with the manufacturer's instructions 
13. Lupine and lupine products 
14. Molluscs and mollusc products 

TAKEAWAY PACKAGING

	€
Cake box for 2 cakes	0,50
Cake box for 4 cakes	0,60
Cake box for 8 cakes	0,60
Cake box for 10 cakes	0,70
Cake box for 15 cakes	1,20
Cake box for macarons	1,20
Cake box for crêpes	0,50
Round cake box	3,00
Križevci Cake box	2,70
Cake board 28 × 28 cm	0,30
Round kraft container	0,40
Kraft container with lid	0,40
Kraft salad container	0,40
Kraft burger box	0,10
Kraft paper bag	0,20
White container with lid	0,30
Bio cutlery set 3 pcs	0,20
Pizza box	0,50
Lunch box catering	8,00
Cup holder 2 pcs	0,20
Cup holder 4 pcs	0,30

IF MOSQUITOES ARE BOTHERING YOU DURING THE SUMMER
SEASON, PLEASE ASK OUR STAFF FOR ASSISTANCE

THE TAXES AND SERVICE COUVERT ARE INCLUDED IN THE PRICE. ALL PRICES ARE IN EUROS. Dear guests, you can send your complaints or compliments regarding our service to the following e-mail address: prigovori-potrosaca@ktchr or by regular mail using the address: KTC d.d., Nikole Tesle 18, Križevci or by Fax: 048/628-609.

 048/628-148
099/366-9449