

Zinfandel's
r e s t a u r a n t

À LA CARTE MENU

Chef Ana Grgić

Chef Ana Grgić

Ana Grgić je talentirana i šarmantna šefica kuhinje koja u svaki novi jelovnik unosi specifičan potpis, svježinu, kreativnost i diskretnu dozu prepoznatljivog mediteranskog ugođaja, kombinirajući pritom okuse tradicionalne hrvatske kuhinje s inovativnim konceptima pripreme hrane.

Ljubav Esplanade i Ane traje već dugi niz godina. Započevši kulinarsku karijeru 1999. godine volontiranjem upravo u ovom hotelu, Ana je, vođena visokim ambicijama, znanjem i kulinarskim vještinama, usavršavanjem uz vrhunske svjetske chefove, 2012. godine preuzela funkciju chefa i tako postala prva žena na čelu Esplanadine kuhinje.

Ana je primila niz priznanja za osobnost, izvrsnost i stil kuhanja. Prestižne publikacije nominirale su je za Ženu godine i Osobu godine, a njezin je rižoto 2013. i 2016. godine u poznatom vodiču Guida Gallo uvršten među 101 najbolji rižoto u svijetu. Anin stil pripreme jela i njezina osobnost doveli su je do sudjelovanja u poznatoj kulinarskoj televizijskoj emisiji Celebrity MasterChef u ulozi članice žirija. Proslavljeni gastro vodič Michelin Guide 2018. je drugu godinu zaredom uvrstio restoran Zinfandel's na listu svojih gastro preporuka, dok je iste godine prvo hrvatsko izdanje prestižnog Gault&Millau vodiča prepoznao Anin talent i predanost kulinarstvu proglašivši je Velikom šefom sutrašnjice.

Talented and charming are words that perfectly describe Chef Ana Grgić. With her kitchen-wizardry she crafts each new menu with her specific signature, freshness, creativity and discrete dose of Mediterranean taste. Equally she hits the spot by combining the wonderful flavours of traditional Croatian cuisine with innovative concepts of food preparation.

The love affair between the Esplanade and Ana has continued for many years. Her culinary career started way back in 1999 by volunteering at this very hotel. Driven by high ambitions, knowledge and culinary skills, through her invaluable training among the world's top chefs, in 2012 Ana took over as Chef de cuisine to become the first woman to lead the Esplanade.

Ana has received numerous awards for personality, excellence and cooking style. She was nominated for Woman and Person of the Year according to various prestigious publications, and in 2013 and again in 2016 her risotto was featured in the famous guide Guida Gallo - among the 101 best risottos in the world. Ana's unique style of food preparation complemented by her personality has led her to participate in the popular culinary TV show Celebrity MasterChef as a member of the jury. In 2018, famous gastronomic guide, Michelin Guide included Zinfandel's restaurant to their recommendations list for the second year in a row. In the same year, first Croatian edition of the prestigious Gault&Millau guide recognized Ana's talent and dedication to the culinary art by awarding her with a title of the Great Chef of Tomorrow.

PREDJELA ~ APPETIZERS

Blok od paškog sira, čvarci, marmelada od crvenog zelja, perle od aceta

Pag island cheese block, traditional pork scratchings, red cabbage marmalade, aceto pearls

145 kn

19 €*


Svježi škamp, sorbeto od jabuke i začinskog bilja, topla juha od klekovih bobica

Fresh scampi, apple and herb sorbet, warm juniper berry soup

230 kn

31 €*
  

Marinirana crvena kozica, mousse od hrena, cikla, prah od maslinovog ulja i kopra

Marinated red shrimp, horseradish mousse, beetroot, olive oil and dill powder

185 kn

25 €*
 

Guščja jetra i tartufi, sladoled od tartufa, tuile od kakaa, crumble od crnog sezama

Foie gras and truffles, truffle ice cream, cocoa tuile, black sesame crumble

210 kn

28 €*


Rillette od fazana, pjena od lješnjaka, tuile od vrganja, prženi lješnjaci

Pheasant rillette, hazelnut foam, porcini mushroom tuile, roasted hazelnuts

185 kn

25 €*


Otvorene lasagnette, confit od zeca, pjena od slanutka, juha od začinskog bilja

Open lasagnette, rabbit confit, chickpea foam, herbs soup

130 kn

17 €*


Školjke sv. Jakova, juha od bučinih sjemenki, crumble od buče
Scallops, pumpkin seed soup, pumpkin crumble

165 kn

22 €*
 

Rezanci od sipe, čičoke, prah od sipinog crnila, list kapara
Cuttlefish, Jerusalem artichoke, cuttlefish ink powder, capers leaf

175 kn

23 €*
  

Poširana palamida, maslinovo ulje, začinsko bilje, grejp
Poached Atlantic bonito, olive oil, herbs, grapefruit

145 kn

19 €*
  

Marinirani inćuni, karamelizirani kimchi, sok od jogurta i kadulje
Marinated anchovies, caramelised kimchi, yoghurt and sage juice

125 kn

17 €*
  

Kremasti rižoto sa sokom od mrkve, krema od domaćeg kajmaka, crumble od krvavica
Creamy carrot risotto, traditional handmade kajmak cream, black pudding crumble

85 kn

11 €*


JUHE ~ SOUPS

Krem juha od leće, hrskava svinjska koža
Creamy lentil soup, crispy pork skin

65 kn
9 €*

Bistra juha od rakova, marinirane školjke, marmelada od limuna
Clear crab soup, marinated shellfish, lemon marmalade

55 kn
7 €*



GLAVNA JELA ~ MAIN COURSES

Marinirani kovač u algama, krema od dimljenog krumpira, poširani žutanjak, maslinovo ulje
Marinated John Dory in seaweed, smoked potato cream, poached egg yolk, olive oil

240 kn

32 €*
  

Romb pečen u maslacu, gel od kestena, heljda s lisičarkama
Turbot baked in butter, chestnut gel, buckwheat with chanterelles

245 kn

33 €*
 

Poširani bakalar, grašak s planktonom, juha od šafrana, pečeni kukuruz
Poached cod, peas with plankton, saffron soup, roasted corn

255 kn

34 €*
  

Confit od janjeće plećke, poriluk, tamni consommé, trube
Lamb shoulder confit, leek, brown consommé, trumpet mushrooms

220 kn

29 €*
 

Svinjski file, gorušica, rotkvice, béarnaise od smeđeg maslaca
Pork fillet, mustard seeds, radish, brown butter béarnaise

195 kn

26 €*


File jelena, sok od rabarbare, svježa cikla, pečena rabarbara, timijan
Venison fillet, rhubarb juice, fresh beetroot, roasted rhubarb, thyme

235 kn

31 €*


Kagoshima Wagyu (A5 marbling) 100 g, consommé od ljutike, hijiki alge, shiitake
Kagoshima Wagyu (A5 marbling) 100 g, shallot consommé, hijiki algae, shiitake

495 kn

66 €*
 

KLASICI ~ THE CLASSICS

Juneći file, krema od lisičarki, gel od luka, ukiseljene lučice
Beef fillet, chanterelles mushroom cream, onion gel, pickled shallots

210 kn

29 €*
 

Brancin pečen u soli, salsa od domaćih maslina i sušene rajčice
Sea bass baked in sea salt, home cured olive and sun dried tomato salsa

330 kn

44 €*
 

Tatarski biftek pripremljen na klasičan način za Vašim stolom
Beef tartare with its classic condiments, prepared at your table

220 kn

29 €*
 

Istarski fuži u kremastom umaku od tartufa
Istrian fuži pasta, creamy truffle sauce

170 kn

23 €*
 

Štrukli Esplanade - lagano zapečeni u slatkom vrhnju
The classic Strukli Esplanade - our signature dish with lightly glazed cream

70 kn

9 €*
 

Cezar salata s hrskavim pršutom i parmezanom
Caesar salad with crispy prosciutto and Parmesan cheese

130 kn

17 €*


Beluga kavijar, 10 g
Topli blini, vrhnje, začinsko bilje, limun

Beluga caviar, 10 g
Warm blinis, sour cream, herbs, lemon

1380 kn

184 €*


DEGUSTACIJSKI JELOVNICI

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TASTING MENUS

MENU OD ČETIRI SLIJEDA ~ FOUR-COURSE MENU

Svježi škamp, sorbeto od jabuke i začinskog bilja, topla juha od klekovich bobica
Fresh scampi, apple and herb sorbet, warm juniper berry soup

Bistra juha od rakova, marinirane školjke, marmelada od limuna
Clear crab soup, marinated shellfish, lemon marmalade

Marinirani kovač u algama, krema od dimljenog krumpira, poširani žutanjak, maslinovo ulje
Marinated John Dory in seaweed, smoked potato cream, poached egg yolk, olive oil

Mrkva, kiselo vrhnje, žele od ananasa, ušćerene mrkve
Carrot, sour cream, pineapple jelly, candied carrots

570 kn

76 €*

DEGUSTACIJSKI JELOVNICI

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TASTING MENUS

MENU OD PET SLJEDOVA ~ FIVE-COURSE MENU

Guščja jetra i tartufi, sladoled od tartufa, tuile od kaka, crumble od crnog sezama
Foie gras and truffles, truffle ice cream, cocoa tuile, black sesame crumble

Otvorene lasagnette, confit od zeca, pjena od slanutka, juha od začinskog bilja
Open lasagnette, rabbit confit, chickpea foam, herbs soup

Krem juha od leće, hrskava svinjska koža
Creamy lentil soup, crispy pork skin

Confit od janjeće plećke, poriluk, tamni consommé, trube
Lamb shoulder confit, leek, brown consommé, trumpet mushrooms

Marinirana kruška, biskvit od limuna, sladoled od cimeta
Marinated pear, lemon sponge, cinnamon ice cream

640 kn
85 €*

DEGUSTACIJSKI JELOVNICI

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TASTING MENUS

MENU OD ŠEST SLJEDOVA ~ SIX-COURSE MENU

Poširana palamida, maslinovo ulje, začinsko bilje, grejp
Poached Atlantic bonito, olive oil, herbs, grapefruit

Školjke sv. Jakova, juha od bučinih sjemenki, crumble od buče
Scallops, pumpkin seed soup, pumpkin crumble

Rillette od fazana, pjena od lješnjaka, tuile od vrganja, prženi lješnjaci
Pheasant rillette, hazelnut foam, porcini mushroom tuile, roasted hazelnuts

Romb pečen u maslacu, gel od kestena, heljda s lisičarkama
Turbot baked in butter, chestnut gel, buckwheat with chanterelles

Kagoshima Wagyu (A5 marbling) 60 g, consommé od ljutike, hijiki alge, shiitake
Kagoshima Wagyu (A5 marbling) 60 g, shallot consommé, hijiki algae, shiitake

Grissini s makom, krema od mliječne čokolade, flambirani kumkvat
Poppy seed grissini, milk chocolate cream, flambéed kumquat

980 kn
131 €*

FLAMBÉ JELOVNIK

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FLAMBÉ MENU

Zapalite atmosferu za stolom!

**Preпустite se kombinaciji prvoklasnih namirnica i aromama najfinijih likera
i konjaka u jedinstvenim flambé okusima!**

**Naše osoblje pretvorit će se u prave gastro mađioničare i samo za vas, uz omamljujuće
mirise u sjeni jarkih plamena izvest će atraktivni scenski performans.**

Uživajte u predstavi!

Ignite the atmosphere at the table!

Give in to the wonderful combination of first-class ingredients and flavours with the finest liqueurs and cognac flambé embracing a unique taste! Just for you, our staff transform into true culinary magicians, as they present an attractive stage performance within the alluring aromas in the shadow of the bright flame.

Sit back and enjoy the show!

Guščja jetra u umaku od naranče i konjaka, chutney od jabuke, brioš
Foie gras in orange and Cognac sauce, apple chutney, brioche

256 kn
34 €*


Teleći file, ukiseljena gorušica, krema od mlade mrkve, porto
Veal fillet, pickled mustard, baby carrot cream, Port wine

275 kn
37 €*


Flambirani repovi crvenih kozica, sušene rajčice, Pernod Ricard
Flambéed red shrimps, sun-dried tomatoes, Pernod Ricard

210 kn
28 €*



Palačinke Suzette u umaku od naranče, sladoled od vanilije
Crêpes Suzette in orange sauce, vanilla ice cream

110 kn
15 €*


BEZGLUTENSKI DEGUSTACIJSKI JELOVNIK



GLUTEN-FREE TASTING MENU



Hotel Esplanade ponosni je nositelj prvog BOSK gluten free certifikata u Hrvatskoj, koji se temelji na principima HACCP sustava.

Namirnice i sirovine koje se koriste u pripremi jela certificirane su od provjerenih dobavljača, velika se pažnja pridaje pravilnom skladištenju i pripremi prilikom koje ne dolazi do kontaminacije s ostalim sirovinama koje sadrže gluten.

Vaše jelo će biti diskretno obilježeno, a našem osoblju možete uputiti dodatna pitanja vezana uz jela koja poslužujemo. Iako u našem restoranu provodimo sve gore navedene mjere, osobama s celijakijom preporučamo dodatan oprez.

Uživajte i uvjerite se da jela bez glutena mogu biti ukusna i slasna.

Dobar tek!

The Esplanade Hotel is proud to have been awarded Croatia's first BOSK gluten-free certificate, as founded on HACCP standards.

All the ingredients and raw materials in our dishes are certified by verified suppliers, and much care is dedicated to proper storage as well as preparation, so as to eliminate contamination by other ingredients containing gluten.

Your dish will be discretely marked for recognition, and you may feel free to pose any additional questions to our staff members. Although we make sure to implement all the above-mentioned measures in our restaurant, individuals with Celiac disease should nonetheless take extra care.

We invite you to come and taste for yourself that gluten-free dishes can be truly delicious.

Bon appetit!

MENU OD ČETIRI SLIJEDA ~ FOUR-COURSE MENU

Svježi škamp, sorbeto od jabuke i začinskog bilja, topla juha od klekovich bobica
Fresh scampi, apple and herb sorbet, warm juniper berry soup

Bistra juha od rakova, marinirane školjke, marmelada od limuna
Clear crab soup, marinated shellfish, lemon marmalade

Poširani bakalar, grašak s planktonom, juha od šafrana, pečeni kukuruz
Poached cod, peas with plankton, saffron soup, roasted corn

Grissini s makom, krema od mliječne čokolade, flambirani kumkvat
Poppy seed grissini, milk chocolate cream, flambéed kumquat

580 kn
77 €*
*including 10% service charge

U Esplanade Zagreb hotelu vodimo posebnu brigu o podrijetlu naših namirnica i načinu pripreme hrane. Kako biste bili sigurni da odabirete hranu koja odgovara Vašim prehrambenim navikama, posebno su obilježena jela koja ne bi trebala sadržavati gluten, ona primjerena vegetarijanskoj prehrani te jela pripremana prema Halal standardima. No, radi dodatnog opreza, molimo Vas da prilikom narudžbe naglasite osoblju Vaše potrebe i prehrambene navike, alergene ili posebnu intoleranciju na neku namirnicu, kako biste bezbrižno uživali u svojem jelu.

At the Esplanade Zagreb Hotel we place special care on the origin of our food and food preparation methods. To ensure that you choose food that suits your eating habits, we have labeled specific dishes that should not contain gluten, food intended for vegetarians, and meals prepared according to Halal standards. However, in order to feel completely at ease, we would kindly ask you to emphasize your needs, eating habits, allergies or food intolerance to our staff when ordering, to fully enjoy the meal.



S radošću ćemo ispuniti svaki Vaš zahtjev.

If You have any special requests, just ask - if we've got it, we'll do it.

Osobama mlađim od 18 godina ne serviramo/prodajemo alkoholna pića i duhanske proizvode.
Please note we do not serve/sell any alcoholic beverages or tobacco products to guests aged under 18.

PDV je uključen u cijene.
VAT is included in the prices.

*** Cijena u eurima (€*) je samo informativna, a stvarna ovisi o tečaju na dan odlaska iz hotela.**
* Prices in euro (€*) are informative only and actual price in euros depends on foreign currency exchange rate at check out date.

À la carte menu 2018

Jesen/Zima
Autumn/Winter



ESPLANADE ZAGREB
LUXURY HOTEL

Mihanovićeve 1, 10000 Zagreb, Croatia
T. +385.1.4566.666 F. +385.1.4566.050 E. info@esplanade.hr
www.esplanade.hr