

MENU SE POSLUŽUJE SVAKODNEVNO  
OD 12 – 22 SATA U RESTORANU ZINFANDEL'S I NA  
OLEANDER TERASI

COUVERT IZNOSI 25 KN PO OSOBI

AKO IMATE POSEBNIH ŽELJA,  
S RADOŠĆU ČEMO IH ISPUNITI

PRILIKOM NARUDŽBE, MOLIMO VAS  
NAGLASITE OSOBLJU VAŠE PREHRAMBENE  
NAVIKE, INTOLERANCJE NA POJEDINE  
NAMIRNICE I ALERGIJE

U ESPLANADE ZAGREB HOTELU VODIMO  
POSEBNU BRIGU O PODRIJETLU NAŠIH  
NAMIRNICA I NAČINU PRIPREME HRANE.  
PRIPREMA I POSLUŽIVANJE PROVODI SE PREMA  
STROGIM HACCP STANDARDIMA TE UZ PRECIZNE  
HIGIJENSKE MJERE PREDOSTROŽNOSTI

Prelistajte vinsku kartu  
skeniranjem QR kôda



Foto-jelovnik dostupan  
je u hotelskoj aplikaciji!



À la carte MENU  
Chef Ana GRGIĆ

## Predjela

	Cijena
Panna cotta od tartufa, sušeni cvijet tikvice, sirup od maslačka, meda i citrusa, kreker od tikvica	115 kn
Ledene praline od gušćje jetre punjene s gelom od višnje, brioš s kakaom	235 kn
Carpaccio od škampa, kreker od algi, aioli od kopra, marmelada od krastavaca, ledeni čaj od komorača	165 kn 135 kn
Gusta krema od mladog krumpira, marinirana sipa, korijander, prah od maslina	115 kn
Raviolo s vrganjima, ledena krema od vrganja, consommé od hibiskusa, crumble od vrganja	165 kn
Školjke sv. Jakova, velouté od dimljenih kozica, motar, ulje od divljeg bilja, morske šparoge	110 kn
Dimljene sardine, pesto od kapara, mladi špinat, gazpacho od rajčice i čilija	95 kn
Kremasti rižoto s kozjim sirom, svježe začinsko bilje, gel od cikle	

## Juhe

Juha od mlade mrkve, ulje od lista mrkve, ušećerene mrkve	45 kn
Consommé od povrća, gnudi od kadulje, mladi grašak	55 kn

## Glavna jela

Poširani file brancina u kremi od naranče i šafrana, pire od dimljene cvjetače, svježa cvjetača	205 kn
Poširani file kovača u listu blitve, dimljeni batat, ulje od bosiljka, crumble od batata, žutanjak	195 kn
Janjeći kare s pestom od pistacija, krema od mladog luka, artičoke, umak od timutskog papra	225 kn
Biftek, proljetni tartufi, krema od crne leće i začinskog bilja, umak od tartufa, karamelizirani korijen peršina	220 kn
Kagoshima Wagyu A5, briosh, prah od ljutike, karamelizirana ljutika, shiitake, timijan	465 kn

## Klasici

Brancin pečen u soli, salsa od domaćih maslina i sušene rajčice	330 kn
Tatarski biftek (180 g), pripremljen na klasičan način	220 kn
Istarski fuži u kremastom umaku od tartufa	170 kn
Štrukli Esplanade - lagano zapečeni u slatkom vrhnju – specijalitet hotela	70 kn
Cezar salata s hrskavim pršutom i parmezanom	130 kn

## Deserti

Borovnice, krema od ricotte, crumble od limunske trave, sok od borovnice	55 kn
Maline, brownie s kremom od mente, ušećerani limun, prah od mente	55 kn
Karamelizirane smokve u crnom vinu, sladoled od lavande i badema, amaretto	55 kn

PDV je uključen u cijene.

\*Cijena u eurima (€) je samo informativna, a stvarna ovisi o tečaju na dan plaćanja/odlaska iz hotela.  
Osobama mlađim od 18 godina ne poslužujemo alkoholna pića i duhanske proizvode.

ESPLANADE ZAGREB HOTEL

Zinfandel's Restaurant  
Mihanovićeva 1 · 10000 Zagreb · Hrvatska  
T. 00 385 1 45 666 44 · F. 00 385 1 45 66 050  
zinfandels@esplanade.hr  
www.zinfandels.hr · www.esplanade.hr



ESPLANADE  
ZAGREB HOTEL

MENU IS SERVED DAILY BETWEEN  
12 NOON AND 10 PM AT  
ZINFANDEL'S RESTAURANT  
AND OLEANDER TERRACE

COUVERT IS 3 €\* PER PERSON

IF YOU HAVE ANY SPECIAL REQUESTS, JUST  
ASK - IF WE'VE GOT IT, WE'LL DO IT.

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.

AT THE ESPLANADE ZAGREB HOTEL WE PLACE  
SPECIAL CARE ON THE ORIGIN OF OUR FOOD AND  
FOOD PREPARATION METHODS. ALL PROCESSES ARE  
DONE ACCORDING TO STRICT HACCP STANDARDS  
AND WITH THE PRECISE HYGIENE PRECAUTIONS.

Scan QR Code to browse  
the Wine list



Scan me

Find our photo-menu in Hotel App



Scan me

À la carte MENU  
Chef AnaGRGIĆ

## Appetizers

	Price
Truffle panna cotta, dried zucchini flower, dandelion, honey and citrus syrup, zucchini cracker	15 €*
Icy foie gras pralines stuffed with cherry gel, brioche with cocoa	31 €*
Carpaccio of Adriatic scampi, seaweed cracker, dill aioli, cucumber marmalade, fennel iced tea	22 €*
Thick cream of baby potatoes, marinated cuttlefish, coriander, olive powder	18 €*
Porcini mushroom raviolo, porcini mushroom ice cream, hibiscus consommé, porcini mushroom crumble	15 €*
Scallops, smoked shrimp velouté, rock samphire, wild herb oil, sea asparagus	22 €*
Smoked sardines, caper pesto, baby spinach, tomato and chilli gazpacho	15 €*
Creamy risotto with goat cheese, fresh herbs, beetroot gel	13 €*

## Soup

Baby carrot soup, carrot leaf oil, candied carrots	6 €*
Vegetable consommé, sage gnudi, baby peas	7 €*

## Main Courses

Poached sea bass fillet in orange and saffron cream, smoked cauliflower purée, fresh cauliflower	27 €*
Poached John Dory fillet in Swiss chard leaf, smoked sweet potato, basil oil, sweet potato crumble, egg yolk	26 €*
Rack of lamb with pistachio pesto, young onion cream, artichoke, thyme pepper sauce	30 €*
Beefsteak, spring truffles, black lentil and herbs cream, truffle sauce, caramelized parsley root	29 €*
Kagoshima Wagyu A5, briosh, shallots powder, caramelized shallots, shiitake, thyme	62 €*

## Classics

Sea bass baked in sea salt, home cured olive and sun-dried tomato salsa	44 €*
Beef tartare (180 g), with its classic condiments	29 €*
Istrian fuži pasta, creamy truffle sauce	23 €*
The classic Štrukli Esplanade - our signature dish with lightly glazed cream	9 €*
Caesar salad with crispy prosciutto and Parmesan cheese	17 €*

## Desserts

Blueberries, ricotta cream, lemongrass crumble, blueberry juice	7 €*
Raspberries, brownie with mint cream, candied lemon, mint powder	7 €*
Caramelized figs in red wine, lavender and almond ice cream, amaretto	7 €*

V.A.T. is included in the prices.

\*Prices in Euros (€) are informative only and actual price in Euros depends on foreign exchange rate at check-out date.  
Please note we do not serve any alcoholic beverages or tobacco products to guests aged under 18.

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