

*Zinfandel's*  
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**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

**Marinirana skuša, prepeličje jaje, juha od korijena kurkume, chorizo**  
Marinated mackerel, quail egg, turmeric root soup, chorizo

**120 kn**

16 €\*  


**Ljubičasti batat, kremasta burrata, med i limun**  
Purple sweet potato, creamy burrata, honey and lemon

**110 kn**

15 €\*  
  

**Sladoled od tartufa, tartufi od gušče jetre, crumble od kaka**  
Truffle ice cream, foie gras truffles, cocoa crumble

**210 kn**

28 €\*  
  

**Patka, gel od mrkve, gel od badema, kardamom, rižin papir**  
Duck, carrot gel, almond gel, cardamom, rice paper

**145 kn**

19 €\*  


**Oscietra kavijar, sok od peršina, spužva od heljde, dimljeni jogurt**  
Oscietra caviar, parsley juice, buckwheat sponge, smoked yoghurt

**325 kn**

43 €\*  
 

**Školjke sv. Jakova, morske šparoge, krema od kokosa, kreker od tapioke i sipinog crnila**  
Scallops, sea asparagus, coconut cream, tapioca and cuttlefish ink cracker

**165 kn**

22 €\*  
 

**Otvorene lasagnette, confit od zeca, juha od divljeg bilja, pjena od slanutka**  
Open lasagnette, rabbit confit, wild herb soup, chickpea foam

**130 kn**  
17 €\*  


**Hladna krema od rakova, meso rakovice, marinirana kruška, verbena**  
Cold crab cream, crab meat, marinated pear, verbena

**120 kn**  
16 €\*  


**Kremasti rižoto s koprivom, pečena skuta, maslinovo ulje**  
Creamy risotto with nettle, baked curd, olive oil

**95 kn**  
13 €\*  


**Tuna tartar, daikon, dehidrirani krastavac, ljupčac**  
Tuna tartare, daikon, dehydrated cucumber, lovage

**155 kn**  
21 €\*  


# JUHE ~ SOUPS

**Juha od kukuruza, pečeni kukuruz, jadranske kozice, prah od kukuruza**  
Corn soup, roasted corn, Adriatic shrimps, corn powder

**65 kn**

9 €\*  
  



**Velouté od celera, tuile s muškarnim oraščićem**  
Celery velouté, nutmeg tuile

**55 kn**

7 €\*  
 



## GLAVNA JELA ~ MAIN COURSES

**Janjeći kotlet, krumpir, prah od kumina, divlji češnjak**  
Lamb chop, potato, cumin powder, wild garlic

**220 kn**

29 €\*  
 

**Biserka, crumble od vrganja, celer, tartufi**  
Guinea fowl, porcini mushroom crumble, celery, truffles

**160 kn**

21 €\*  
 

**Wagyu Striploin Marbeling A5 (100 g), consommé od ljutike, shiitake, hijiki alge**  
Wagyu Striploin Marbeling A5 (100 g), shallot consommé, shiitake, hijiki algae

**410 kn**

55 €\*  
 

**Lagano pečeni kovač u lišću curryja, hrskava mrkva, curry umak**  
John Dory lightly roasted in curry leaves, crispy carrots, curry sauce

**240 kn**

32 €\*  
  

**Dimljeni file lista, marmelada od šparoga i tartufa, krema od bijelih šparoga**  
Smoked sole fillet, asparagus and truffle marmalade, white asparagus cream

**235 kn**

31 €\*  
  

**Pečena krila raže, krema od pastrnjaka, pistacije**  
Roasted skate wings, parsnip cream, pistachios

**155 kn**

21 €\*  
  

## 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**  
The 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 gr**  
**Topli blini, vrhnje, začinsko bilje, limun**  
Beluga caviar, 10 gr  
Warm blinis, sour cream, herbs, lemon

**1380 kn**  
184 €\*  




# DEGUSTACIJSKI JELOVNICI

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## TASTING MENUS

### MENU OD ČETIRI SLIJEDA ~ FOUR-COURSE MENU

**Sladoled od tartufa, tatrtufi od gušćje jetre, kakao crumble**

Truffle ice cream, foie gras truffles, cocoa crumble

**Kremasti rižoto s koprivom, pečena skuta, maslinovo ulje**

Creamy risotto with nettle, baked curd, olive oil

**Lagano pečeni kovač u lišću curryja, hrskava mrkva, curry umak**

John Dory lightly roasted in curry leaves, crispy carrots, curry sauce

**Crème brûlée od šampanjca, krema od limete, sok od lubenice**

Champagne crème brûlée, lime cream, watermelon juice

**560 kn**

75 €\*  

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# DEGUSTACIJSKI JELOVNICI

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## TASTING MENUS

### MENU OD PET SLJEDOVA ~ FIVE-COURSE MENU

**Marinirana skuša, prepeličje jaje, juha od korijena kurkume, chorizo**  
Marinated mackerel, quail egg, turmeric root soup, chorizo

**Školjke sv. Jakova, morske šparoge, krema od kokosa, kreker od tapioke i sipinog crnila**  
Scallops, sea asparagus, coconut aioli, tapioca and cuttlefish ink cracker

**Otvorene lasagnette, confit od zeca, juha od divljeg bilja, pjena od slanutka**  
Open lasagnette, rabbit confit, wild herb soup, chickpea foam

**Wagyu Striploin Marbeling A5 (60 g), consommé od ljutike, shiitake, hijiki alge**  
Wagyu Striploin Marbeling A5 (60 g), shallot consommé, shiitake, hijiki algae

**Čokolada, sladoled od kupine, spužva od konoplje**  
Chocolate, raspberry ice cream, hemp sponge

790 kn  
105 €\*

# DEGUSTACIJSKI JELOVNICI

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## TASTING MENUS

### MENU OD ŠEST SLJEDOVA ~ SIX-COURSE MENU

**Oscietra kavijar, sok od peršina, spužva od heljde, dimljeni jogurt**  
Oscietra caviar, parsley juice, buckwheat sponge, smoked yoghurt

**Patka, gel od mrkve, gel od badema, kardamom, rižin papir**  
Duck, carrot gel, almond gel, cardamom, rice paper

**Juha od kukuruza, pečeni kukuruz, jadranske kozice, prah od kukuruza**  
Corn soup, roasted corn, Adriatic shrimps, corn powder

**Dimljeni file lista, marmelada od šparoga i tartufa, krema od bijelih šparoga**  
Smoked sole fillet, asparagus and truffle marmalade, white asparagus cream

**Janjeći kotlet, krumpir, prah od kumina, divlji češnjak**  
Lamb chop, potato, cumin powder, wild garlic

**Breskvica, mohito granita, žele od ružine vodice**  
Peach mousse, mohito granita, rosewater jelly

**880 kn**  
117 €\*

# 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, young 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**  
Crepes 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

**Tuna tartar, daikon, dehidrirani krastavac, ljupčac**

Tuna tartare, daikon, dehydrated cucumber, lovage

**Punjeni cvijet tikvice s tartufima i kozjom skutom, sok od tikvice, maslinovo ulje**

Zucchini flower stuffed with truffles and goat curd, zucchini juice, olive oil

**Janjeći kotlet, krumpir, prah od kumina, divlji češnjak**

Lamb chop, potato, cumin powder, wild garlic

**Breskvica, mohito granita, žele od ružine vodice**

Peach mousse, mohito granita, rosewater jelly

**550 kn**

73 €\*  
\* uključujući PDV

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

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



**ESPLANADE ZAGREB**  
LUXURY HOTEL

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