

MENU SE POSLUŽUJE SVAKODNEVNO
OD 12 – 23 SATA U RESTORANU ZINFANDEL'S I NA
OLEANDER TERASI

COUVERT IZNOSI 25 KN PO OSOBI

AKO IMATE POSEBNIH ŽELJA,
S RADOŠĆU ĆEMO IH ISPUNITI

PRILIKOM NARUDŽBE, MOLIMO VAS
NAGLASITE OSOBLJU VAŠE PREHRAMBENE
NAVIKE, INTOLERANCIJE 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 Code-a



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À la carte MENU
Chef Ana GRGIĆ

Predjela

	Cijena
Tikvica, tartuf, custard od kozje skute, jaje	110 kn
Carpaccio od škampa, kreker od algi, aioli od kopra, marmelada od krastavaca	165 kn
Terina od gušče jetre, smokve kuhane u crvenom vinu, klasični brioš	195 kn
Raviolo s vrganjima, ledena krema od vrganja, consommé od hibiskusa, crumble od vrganja	105 kn
Losos gravlax, sirup od klementina, potočarka, ikra lososa, jabuke marinirane u octu	125 kn
Školjke sv. Jakova, pjena od pinjola, pečene bijele šparoge	165 kn
Dimljene sardine, pesto od kapara, mladi špinat, gazpacho od rajčice i čilija	105 kn
Kremasti rižoto sa šparogama i hrskavim komoračem	95 kn

Juhe

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

Glavna jela

Poširani brancin mariniran u soku od naranče i šafrana, consommé od brancina i cvijeta naranče, raštika	195 kn
List, ulje od limunskog timijana, prah od citrusa, pečene šparoge, gel od ježinca	185 kn
Teleći file, krema od kardamoma i mrkve, umak od timutskog papra, confit od mlade mrkve	175 kn
Svinjski obrazi, pečeni korijen peršina, mousse od peršina, umak od porta	155 kn
Janjeći kare, pesto od pistacija, artičoke, demi glace od janječih kostiju, ulje od medvjedeg luka	210 kn
Juneći biftek, mille feuille od krumpira, zeleni papar	205 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

Marinirane jagode u soku od limete i bazge, krema od rikote, crumble od pistacija	55 kn
Sorbeto od citrusa, blok od marcipana i tamne čokolade, lemon caviar	65 kn
Maline, brownie s kremom od mente, ušecereni limun, prah od mente	55 kn
Biskvit od ružmarina i maslinovog ulja, sladoled od badema, ušecereni bademi, sirup od lavande	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
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www.zinfandels.hr · www.esplanade.hr



ESPLANADE
ZAGREB HOTEL

Zinfandel's

restaurant

MENU IS SERVED DAILY BETWEEN
12 NOON AND 11 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
through the Wine list



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À la carte MENU
Chef Ana GRGIĆ

Appetizers

	Price
Zucchini, truffle, goat curd custard, egg	15 €*
Carpaccio of Adriatic scampi, seaweed cracker, dill aioli, cucumber marmalade	22 €*
Foie gras terrine, figs cooked in red wine, classic brioche	26 €*
Porcini mushroom raviolo, porcini mushroom ice cream, hibiscus consommé, porcini mushroom crumble	14 €*
Gravlax salmon, clementine syrup, watercress, salmon caviar, apples marinated in vinegar	17 €*
Scallops, pine nut foam, roasted white asparagus	22 €*
Smoked sardines, caper pesto, baby spinach, tomato and chilli gazpacho	14 €*
Creamy risotto with asparagus and crispy fennel	13 €*

Soups

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

Main Courses

Poached sea bass marinated in orange and saffron juice, sea bass and orange blossom consommé, collard	26 €*
Sole, lemon thyme oil, citrus powder, roasted asparagus, sea urchin gel	25 €*
Veal tenderloin, cardamom and carrot cream, timut pepper sauce, baby carrot confit	23 €*
Pork cheeks, roasted parsley root, parsley mousse, Port wine sauce	21 €*
Lamb chops, pistachio pesto, artichokes, lamb bone demi glace, wild garlic oil	28 €*
Beef steak, potato mille feuille, green pepper	27 €*

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

Strawberries marinated in lime and elderberry juice, ricotta cream, pistachio crumble	7 €*
Citrus fruit sorbet, marzipan and dark chocolate terrine, lemon caviar	9 €*
Raspberries, brownie with mint cream, candied lemon, mint powder	7 €*
Rosemary and olive oil sponge cake, almond ice cream, candied almonds, lavender syrup	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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