

# MINT

CLUB & MORE

## MENU

### Couvert

35 kn po osobi • 4,65 € per person

### PREDJELA • STARTERS

*A little slice of heaven.*

#### Da Villaggi platter (za dvoje/for two)

drniški pršut, kulenova seka, selekcija sireva,  
marmelada od luka, cherry, orašasti plodovi  
*Drnis prosciutto, kulen sausage, cheese selection,  
onion marmalade, cherry, nuts*

250 kn • 33,18 €

#### Bao buns

parena peciva punjena mesom rakovice začinjena srirachom i soya umakom  
*steamed buns filled with crab meat seasoned with sriracha and soy sauce*

135 kn • 17,92 €

#### Crispy Calamari

duboko pržene lignje poslužene sa slatkim čili umakom i furikakeom  
*seasoned deep fried squid served with sweet chili sauce and furikake*

160 kn • 21,24 €

#### Rock Shrimp

škampi u tempuri preliveni katsu umakom  
i majonezom s palamidom i mladim lukom  
*shrimp deep fried in tempura, covered with katsu sauce  
and mayo with bonito and spring onion on top*

130 kn • 17,25 €

#### Spring Roll

začinjena govedina sa sirom uvaljana u rižin papir obložen panko mrvicama  
*seasoned beef with cheese rolled in rice paper  
coated with panko breadcrumbs*

120 kn • 15,93 €

#### Beef tartar

kosani biftek s 14 začina, tostirani kruh i maslac  
*sliced steak with 14 spices, toasted bread and butter*

140 kn • 18,58 €

### PRILOZI • SIDE DISHES

*Oh, did you say exercise? I thought you said extra fries!*

**Dimljeni pire krumpir** • Smoked mashed potatoes

45 kn • 5,97 €

**Povrće grill** • Grilled vegetables

45 kn • 5,97 €

**Kremasta palenta** • Creamy polenta

45 kn • 5,97 €

**Prženi krumpiri** • Fried potatoes

45 kn • 5,97 €



## GLAVNA JELA • MAIN COURSE

*Calories don't count on the weekend.*

### **Biftek na tagliatu s rikolom, listićima grana padano sira i kremom od aceta**

*Tagliata steak with arugula, slices of grana padano and balsamic cream*

275 kn • 36,50 €

### **Biftek alla Siciliana**

*kockice bifteka sa sotiranim povrćem, chilli papričicama i taleggio umakom*

*steak cubes with sauteed vegetables, chili peppers and taleggio sauce*

240 kn • 31,85 €

### **Janjeći kotleti na kremi od špinat s pečenom 'pimiento de padron' paprikom i jus od crvenog vina, ružmarina i češnjaka**

*Lamb chops on spinach cream with roasted 'pimiento de padron' pepper and red wine, rosemary and garlic jus*

260 kn • 34,51 €

### **Pileća rolada s kozjim sirom i pistacijom, kroketi od krumpira, umak od cikle, pjenica od konfitiranog luka**

*Chicken roulade with goat cheese and pistachio, potato croquettes, beetroot sauce, confit onion mousse*

175 kn • 23,23 €

### **File lososa, millefoglie od krumpira, krema od crvene paprike, velute od komorača i jabuke**

*Salmon fillet, potato millefoglie, red pepper cream, fennel & apple velouté*

210 kn • 27,87 €

### **Black Cod**

*file crnog bakalara mariniranog u shiro miso pasti*

*fillet of black cod marinated in shiro miso paste*

290 kn • 39,49 €

### **Domaći pljukanci s biftekom, pinjolima, sušenom rajčicom i rukolom**

*Homemade pasta with beefsteak, pine nuts, dried tomatoes and arugula*

170 kn • 22,57 €

### **Domaći pljukanci s piletinom u salsi od svježe rajčice posuti mozzarellom**

*Homemade pasta with chicken in fresh tomato salsa with mozzarella*

140 kn • 18,58 €

### **Rižoto s repovima kraljevskih kozica, musom od graška, kuhano u temeljcu od mente**

*Risotto with king prawn tails, pea mousse, cooked in mint stock*

160 kn • 21,24 €

## DESERTI • DESSERTS

*When life hands you lemons, give them back. You deserve cake.*

### **Čokoladna sfera**

*3 vrste Valrhona čokolade • 3 types of Valrhona chocolate*

55 kn • 7,30 €

### **Hazelnut King**

*lješnjak krema i hrskava podloga • hazelnut cream and crispy base*

55 kn • 7,30 €

### **Mint tris**

*3 mini slastice po izboru šefa kuhinje • chef selection of 3 mini desserts*

55 kn • 7,30 €



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## SUSHI MENU

### Sunkiss roll

Rice with sesame seeds

**Top** - mango, spicy tuna, mayo, teriyaki sauce and chopped chives

**In** - sliced tuna, spicy kani stick, cucumber and mango

97 kn • 12,87 €

### Green dragon

Rice with sesame seeds

**Top** - avocado, spicy kani stick, teriyaki sauce, spicy mayo and chopped chives

**In** - ebi tempura and cucumber

100 kn • 13,27 €

### Spicy salmon roll

Rice with togarashi powder

**Top** - salmon, spicy mayo, wasabi mayo, crispy tobiko, togarashi powder and chives

94 kn • 12,48 €

### Fried cheese maki

**Top** - crispy with grated cheese and mayo, teriyaki sauce, mayo, black sesame seeds and chopped chives

**In** - cheddar cheese, philadelphia cheese, kani stick, cucumber and orange tobiko

88 kn • 11,68 €

### Samurai roll

prawn, avocado, cucumber, salmon mix with tuna, spicy mayo, teriyaki sauce

92 kn • 12,21 €

### Dakari roll

cream cheese, green bell pepper, unagi, bonito, katsu sauce and mayonnaise

105 kn • 13,94 €

## NIGIRI

### Tuna

55 kn • 7,30 €

### Salmon

50 kn • 6,64 €

## SASHIMI

### Tuna

240 kn • 31,85 €

### Salmon

220 kn • 29,20 €



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## SUSHI MENU

### Sunkiss roll

Riža sa sezamom

**Top** - mango, začinjena tuna, majoneza, teriyaki umak, vlasac

**In** - narezana tuna, pikantni kani štapić, krastavac i mango

97 kn • 12,87 €

### Green dragon

Riža sa sezamom

**Top** - avokado, ljuti kani štapić, teriyaki umak, pikantna majoneza i nasjeckani vlasac

**In** - ebi tempura i krastavac

100 kn • 13,27 €

### Spicy salmon roll

Riža s togarashi prahom

**Top** - losos, pikantna majoneza, wasabi majoneza, hrskavi tobiko, togarashi prah i vlasac

94 kn • 12,48 €

### Fried cheese maki

**Top** - hrskavi s ribanim sirom i majonezom, teriyaki umak, majoneza, sjemenke crnog sezama i vlasac

**In** - sir cheddar, sir philadelphia, kani stick, krastavac i naranča tobiko

88 kn • 11,68 €

### Samurai roll

kozice, avokado, krastavac, mix lososa s tunom, pikantna majoneza, teriyaki umak

92 kn • 12,21 €

### Dakari roll

krem sir, zelena paprika, unagi, palamida, katsu umak, majoneza

105 kn • 13,94 €

## NIGIRI

### Tuna

55 kn • 7,30 €

### Losos

50 kn • 6,64 €

## SASHIMI

### Tuna

240 kn • 31,85 €

### Losos

220 kn • 29,20 €