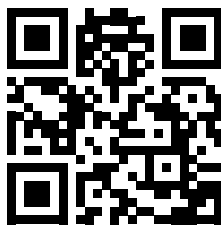




JELOVNIK RESTORAN

 048/628-148

MENU I
REZERVACIJE:



 tanier.hr

Punjač mobitela dostupan kod osoblja

NAŠA DOBRODOŠLICA!

Kao mali znak pažnje, uz obrok vas očekuje **couvert**, a po završetku ručka/večere **digestiv** na račun kuće
Dobar tek!

HLADNI ZALOGAJI

	€	Cijena na 16. 9. 2026.
Beef tartar 🍷 🐟 🌿 🥗 🍴 🍴 🍴 Fino usitenjena junetina vrhunske kvalitete 140 g, začinjena prema tradicionalnoj recepturi, poslužena uz kremasti maslac s tostiranim sourdough domaćim kruhom	15,00	15,00
Beef tartar 🍷 🐟 🌿 🥗 🍴 🍴 🍴 Ručno strugana junetina vrhunske kvalitete 140 g, začinjena prema tradicionalnoj recepturi, poslužena uz kremasti maslac s tostiranim sourdough domaćim kruhom. Uz prethodnu narudžbu 3 dana unaprijed	18,00	18,00
Meditersanska salata od hobotnice 🍷 🍷 🍷 Nježno kuhana jadranska hobotnica s kaparima i slanutom, marinirana u maslinovom ulju s aromatičnim začinima	13,00	13,00
Selekcija vrhunskih sireva za dvije osobe 🍷 🍷 Pažljivo odabrani domaći i internacionalni sirevi posluženi s bademima, orasima i maslinama	10,00	10,00
Selekcija suhomesnatih Hrvatskih delicija za dvije osobe 🍷 Dalmatinski pršut, Kulenova seka crne slavonske svinje, Istarska kobasica, Lička panceta	12,00	12,00
Chefova selekcija sireva i suhomesnatih delicija za dvije osobe 🍷 🍷 Mortadela s maslinom, Kulenova seka crne slavonske svinje, Dalmatinski pršut, domaća dimljena kobasica, Paški sir, gauda, kozji sir, domaća foccaccia i napoletana prutići	14,00	14,00

TOPLI ZALOGAJI

	€	Cijena na 16. 9. 2026.
Puževi na burgundski način 🍷 Francuska delicija u aromatičnom maslacu s češnjakom i svježim peršinom te parmezanom, 6 komada u porciji	12,90	12,00
Duo Bruscetti 🍷 🍷 Bruscetti na domaćem tost, s mozzarellom, pršutom, pečnim rajčicama i bosiljkom, 2 komada u porciji	7,00	7,00
Spring rolls 🍷 🍷 Hrskave pržene domaće rolce punjene začinjnom mljevenom junetinom i svježim povrćem, poslužene slatko kiselim umakom, 2 komada - receptura by Kristina Štriga	7,00	7,00
Fritto misto 🍷 🍷 🍷 🍷 Selekcija morskih plodova prženi u laganoj panadi, tartar umak	8,00	8,00

SVJEŽE DNEVNE JUHE

	€	Cijena na 16. 9. 2026.
Goveđa mesna juha s domaćom kašicom 🍷 🍷 🍷 🍷 Bogata bistra juha s komadićima sporo kuhane govedine, mrkvicom, graškom i svježim peršinom	4,90	4,90
Juha od fazana s domaćim rezancima 🍷 🍷 🍷 🍷 Bistra juha od fazana s domaćim rezancima i mesnim okruglicama od fazanovog mesa	5,50	5,50
Francuska juha 🍷 🍷 🍷 🍷 🍷 Karamelizirani luk u bogatom temelju, poslužen s prepečenim domaćim kruhom i zapečenim topljenim sirom	4,90	4,90
Kremasta juha od vrganja 🍷 🍷 🍷 🍷 🍷 🍷 (+veganska opcija) Aromatična krem juha obogaćena komadićima vrganja, poslužena hrskavim grisinijem	5,50	5,50

VELIKE SALATE

	€	Cijena na 16. 9. 2026.
Salata od grilane piletine 🍴 🥗 🥑 🥒 🥕 🥔	10,00	10,00
Sočna grilana pileтина, poslužena svježim salatama, avokadom, cherry rajčicom te listićima zrelog Grano padana, domaći krutoni.		
Develey dressing po želji: Caesar , Honey Mustard, Balsamic ili Yoghurt		
Salata od grilanog odležanog bifteka 🍴 🥗 🥑 🥒 🥕 🥔	14,00	13,00
Sočni grilani odležani biftek rezan na trakice, poslužen svježim salatama, cherry rajčicom te listićima zrelog Grano padana, domaći krutoni. (odrezak pripremamo rare, medium ili well done)		
Develey dressing po želji: Caesar, Honey Mustard, Balsamic ili Yoghurt		
Proteinska salata od grilane tune 🍴 🥗 🥑 🥒 🥕 🥔	12,00	12,00
Sočno grilani odrezak tune poslužen na trakice sa svježim salatama, cherry rajčicom, avokadom i kukuruzom, maslinovo ulje, domaći krutoni. (odrezak pripremamo rare, medium ili well done)		
Develey dressing po želji: Caesar, Honey Mustard, Balsamic ili Yoghurt		
Salata od zapečene burrate 🍴 🥗 🥑 🥒 🥕 🥔	11,00	10,00
Osvježavajuća lagana salata od vrhunske talijanske burrate poslužena cherry rajčicom, avokadom, rukolom, kukuruzom i svježim pestom od bosiljka, maslinovo ulje, ačeta, domaći krutoni.		
Develey dressing po želji: Caesar, Honey Mustard, Balsamic ili Yoghurt		

IZBOR RIŽOTA I DOMAĆE TJESTENINE

Sve tjestenine i njoke pripremamo ručno, s jajima, prema tradicionalnoj recepturi. Vegansku tjesteninu izrađujemo ručno bez dodatka jaja. Za naša rižota koristimo vrhunsku talijansku Carnaroli rižu, poznatu po kremastoj teksturi, savršenoj čvrstoći zrna i sposobnosti upijanja bogatih okusa.

	€	Cijena na 16. 9. 2026.
Kremasti rižoto od piletine 🍴 🥗 🥑 🥒 🥕 🥔	12,00	12,00
Rižoto od birane sorte Carnaroli riže s piletinom, povrćem i šumskim gljivama, listići zrelog Grano padana		
Kremasti rižoto od odležanog bifteka 🍴 🥗 🥑 🥒 🥕 🥔	15,00	15,00
Rižoto od birane sorte Carnaroli riže s trakicama bifteka, dodatkom karameliziranog luka, parmezana i maslaca		
Dalmatinski crni rižoto od sipe 🍴 🥗 🥑 🥒 🥕 🥔	14,00	14,00
Kremasti rižoto od birane Carnaroli riže s komadićima sipe i mediteranskim aromama, grilana kozica.		
Spaghetti Carbonara 🍴 🥗 🥑 🥒 🥕 🥔	12,00	12,00
Talijanska carbonara od domaćih svježih špageta, Pecorino ovčjeg sira i crnog papra uz twist domaćeg hamburgera		
Spaghetti à la Sophia 🍴 🥗 🥑 🥒 🥕 🥔 (+ veganska opcija)	10,00	10,00
Svježi domaći špageti u profinjenom umaku od zrelih rajčica, češnjaka, maslinovog ulja i svježeg bosiljka, s daškom mediteranske jednostavnosti i filmske elegancije.		
Spaghetti Alfredo Falafel 🍴 🥗 🥑 🥒 🥕 🥔 (+ veganska opcija)	12,00	12,00
Ručno rađeni špageti bez jaja u kremastom Alfredo umaku od cvjetače i Sana hummusa, posluženi s hrskavim falafelom, mladim lukom i Power Mix posipom.		
Tagliatelle s piletinom u kremastom umaku 🍴 🥗 🥑 🥒 🥕 🥔	12,00	12,00
Svježa domaća Tagliatelle tjestenina sa sočnom piletinom u umaku od povrća i parmezana		
Tagliatelle s odležanim biftekom 🍴 🥗 🥑 🥒 🥕 🥔	15,00	15,00
Svježa domaća Tagliatelle tjestenina s odležanim biftekom u umaku od povrća i crnog vina		
Njoki s tartufima i 5 vrsta sira 🍴 🥗 🥑 🥒 🥕 🥔	13,00	13,00
Domaći ručno rađeni njoki u bogatom umaku od 5 vrsta sira zaokruženi blagom notom tartufa.		
Njoki ili tagliatelle sa sručim paprikašem 🍴 🥗 🥑 🥒 🥕 🥔	13,00	13,00
Domaći ručno rađeni njoki ili domaća Tagliatelle tjestenina poslužena uz bogati paprikaš od sručeg mesa, pripremljen polaganim kuhanjem za puni okus i izraženu aromu divljači.		

WOK PONUDA

NA IZBOR PŠENIČNI ILI HELJDINI NUDLI

Wok s jadranskim kozicama 🍷 🍴 🍽️ 🍴 🍽️ 🍴 🍽️

Wok nudli sa sočnim kozicama i hrskavim povrćem, pripremljeni u aromatičnom umaku s azijskim notama i laganim dodirrom spicy začina.

Wok s piletinom 🍷 🍴 🍽️ 🍴 🍽️ 🍴 🍽️

Wok nudli s piletinom i hrskavim povrćem, pripremljeni u aromatičnom umaku s azijskim notama i laganim dodirrom spicy začina.

Wok s odležanim biftekom 🍷 🍴 🍽️ 🍴 🍽️ 🍴 🍽️

Wok nudli s trakicama odležanog bifteka i hrskavim povrćem, pripremljeni u aromatičnom umaku s azijskim notama i laganim dodirrom spicy začina. (odrezak pripremamo rare, medium ili well done)

€ Cijena na
16. 9. 2026.

15,00	15,00
14,00	14,00
16,00	16,00

SPECIJALITETI RIBLJIH JELA

Tuna steak s grilla 🍷 🍴

Pečeno na visokoj temperaturi do savršene srednje sočnosti na maslinovom ulju, poslužen s limunom i umakom po izboru. Steak 250 g Poslužujemo rare, medium ili well done!

Losos u škartocu s povrćem 🍷 🍴

Sočan file lososa pečen u papiru sa sezonskim povrćem, uz očuvane prirodne arome i lagane mediteranske začine.

File jadranske ribe s grilla 🍷 🍴

File orade ili brancina sa žara, pečen na žaru do savršene sočnosti i lagane zlatne korice, poslužen s maslinovim uljem, limunom i umakom po izboru.

Pohane lignje na pariški način 🍷 🍴 🍽️ 🍴 🍽️

Lagano panirani kolčići lignji, prženi do savršene zlatne hrskavosti, uz svježi limun i tartar umak.

€ Cijena na
16. 9. 2026.

15,00	15,00
16,00	16,00
15,00	15,00
12,00	12,00

SPECIJALITETI MESNIH JELA

Umake poslužujemo bez naplate uz vlastiti izbor:

KTC umak, Majoneza (obična, spicy, wasaby, garlic ili veggie), senf, ketchup, ajvar, kiselo vrhnje, cheddar ili tartar umak

Bečki odrezak XL 🍷 🍴 🍽️ 🍴 🍽️

Wiener schnitzel od telećeg mesa 250 g, savršeno tanko istučen, lagano paniran i pržen do zlatne hrskavosti, poslužen s limunom. Umak po izboru.

Bečki odrezak XL s rukolom i cherry rajčicom 🍷 🍴 🍽️ 🍴 🍽️

Wiener schnitzel od telećeg mesa 250 g, savršeno tanko istučen, lagano paniran i pržen do zlatne hrskavosti prekriven svježom rukolom i cherry rajčicom, kriška limuna. Umak po izboru.

Bečki odrezak XL s pancetom i cheddar sirom 🍷 🍴 🍽️ 🍴 🍽️

Wiener schnitzel od telećeg mesa, 250 g savršeno tanko istučen, lagano paniran i pržen do zlatne hrskavosti prekriven pancetom i topljenom zapečenom gorgonzolom. Umak po izboru.

Pohani Panco otkošteni batak-zabatak 🍷 🍴 🍽️ 🍴 🍽️

Sočni pileći batak bez kosti, paniran u pancu mrvicama i pržen do zlatne, hrskave korice, uz mekanu i punu gronu mesa iznutra. Umak po izboru.

Žablji kraci na francuski način 🍷 🍴 🍽️

Žablji kraci, pažljivo pripremljeni i lagano panirani, prženi do savršene zlatne hrskavosti, posluženi uz svježi limun i umak po izboru.

Zagrebački odrezak 🍷 🍴 🍽️ 🍴 🍽️

Hrskavi panirani file od svinjetine punjen topljenim sirom i šunkom, sočan iznutra i zlatno pržen izvana — tradicionalni hrvatski klasik. Umak po izboru.

Križevački odrezak s gaudom 🍷 🍴 🍽️ 🍴 🍽️

Pureći odrezak, punjen gaudom, kulenom i paprikom, paniran u pancu mrvicama i pržen do zlatne hrskavosti s umakom po želji.

Panco Brie sir 🍷 🍴 🍽️

Brie sir u hrskavoj panadi, zlatno pržen i poslužen s umakom po izboru.

Piletina s grilla 🍷 🍴

Grilani pileći file, sočan i lagano začinjjen, pečen na žaru do savršene zlatne boje, poslužen uz umak po izboru.

Piletina u špeku 🍷 🍴 🍽️

Sočni pileći file omotan aromatičnom pancetom, punjen gaudom, pečen na žaru do savršene ravnoteže između hrskave korice i sočnog mesa, poslužen uz umak po izboru.

€ Cijena na
16. 9. 2026.

17,00	17,00
18,00	18,00
19,00	19,00
12,00	12,00
13,00	13,00
14,00	14,00
15,00	15,00
10,00	10,00
12,00	12,00
14,00	14,00

	€	Cijena na 16. 9. 2026.
Crna slavonska svinja 🍴 🍷 🍷	16,00	16,00
Vratina crne slavonske svinje, pripremljena na tradicionalan način uz Dalmatinski twist s maslinovim uljem i začinskim maslacem.		
Veprovi medaljoni u umaku od vrganja 🍴 🍷 🍷	16,00	16,00
Nježni medaljoni od divljači u bogatom, aromatičnom umaku od vrganja		
Grilani janjeći kotleti 🍴 🍷 🍷	18,00	18,00
Janjeći kotleti, sočni i lagano začinjeni, pečeni na žaru do savršene mekoće i aromatične korice. Serviran na zelenom bobu.		
Domaća pljeskavica u kiselom vrhnju 🍴 🍷 🍷	11,00	11,00
Sočna domaća pljeskavica od mješavine svinjetine i junjetine, obogaćena lukom i poslužena u kiselom vrhnju. Retro klasik!		
Bifteč s aromatiziranim maslacem 🍴	26,00	26,00
Govedi odležani biftek 250 g sa začinskim maslacem, pečen na žaru do savršene sočnosti, poslužen sa začinskim maslacem koji se lagano topi preko mesa. Poslužujemo rare, medium ili well done!		
Bifteč u umaku od vrganja 🍴	27,00	27,00
Govedi odležani biftek 250 g pečen do savršene sočnosti i poslužen u bogatom, aromatičnom umaku od svježih vrganja. Poslužujemo rare, medium ili well done!		
Bifteč u umaku od tartufa 🍴	28,00	28,00
Govedi odležani biftek 250 g s tartufima, pečen do savršene sočnosti i poslužen u bogatom, aromatičnom umaku od tartufa. Poslužujemo rare, medium ili well done!		
Tanier mesna plata - za 2 osobe 🍴 🍷 🍷 🍷 🍷 🍷	39,00	39,00
kombinacija grilanih mesnih specijaliteta za dvoje - janjeći kotlet, vratina crne slavonske svinje, teletći medaljoni, križevački odrezak, ražnjići od batka/zabotka i roštilj kobasica od divljači. Posluženo s domaćim prženim krumpirićima, onion rings, povrće sa žara, kukuruz u batu. Umaci po izboru - 2 vrste.		

BURGERI

	€	Cijena na 16. 9. 2026.
Burger od divljači u brioche pecivu 🍴 🍷 🍷 🍷	13,00	13,00
Sočan grilani burger od divljači, karamelizirani luk, topljeni sir, salata, domaći prženi krumpirići, KTC umak - Receptura by Marko Lušić		
Beef smash burger u topljenom Cheddar siru 🍴 🍷 🍷 🍷 🍷 🍷 🍷	12,00	12,00
100 % juneće mljeveno meso s dvostrukim slojem i izuzetno hrskavim rubovima, poslužujemo u toplom brioche pecivu, topljenom cheddar siru, hrskavom pancetom, svježim salatama te domaćim prženim krumpirićima, KTC umak.		
Veganski Burger 🍴 🍷	11,00	11,00
Veganski burger od povrća i žitarica, bogat teksturom i okusom, poslužen u brioche pecivu s ketchup-om od cikle i veganskom majonezom, te batatom kao prilog. Receptura by Sanal		

MENU ZA NAJMLAĐE

za djecu starosti od 4 do 10 godina

	€	Cijena na 16. 9. 2026.
Pohani pileći grickići 🍴 🍷 🍷 🍷	9,00	9,00
Pohani pileći zalogaji 100 gr, domaći prženi krumpirići, ketchup		
Pileći štapići s roštilja 🍴 🍷 🍷	9,00	9,00
Piletina sa žara 100 gr, domaći prženi krumpirići, majoneza		
Napoleтана kids	9,00	9,00
Mini napoletana šunka i sir, promjera 20 cm		
Mini napoletana sir, promjera 20 cm		

IZBOR VEGETARIJANSKIH JELA

	€	Cijena na 16. 9. 2026.
Kremasta juha od vrganja 🍄 🍄 🍄 🍄 🍄 🍄	5,50	5,50
Aromatična krem juha obogaćena komadićima vrganja, poslužena hrskavim grisinijem		
Selekcija vrhunskih sireva 🧀 🍷	10,00	10,00
Pažljivo odabrani domaći i internacionalni sirevi posluženi s bademima, orasima i maslinama (Plemeniti plavi sir, Paški sir, Kozji sir, Cauda, Caciocavall)		
Uštipci s kajmakom 🍷 🍷	7,00	7,00
Tradicionalni uštipci s domaćim kajmakom		
Velika salata od zapečene buratte 🍷 🍷 🍷 🍷	11,00	11,00
Osvježavajuća lagana salata od vrhunske talijanske buratte poslužena cherry rajčicom, rukolom, kukuruzom i svježim pestom od bosiljka, maslinovo ulje, ačeta, domaći krutoni		
Domaći njoki s tartufima i 5 vrsta sira 🍷 🍷 🍷 🍷	13,00	13,00
Kremasti domaći njoki u bogatom umaku od 5 vrsta sira zaokruženi blagom notom tartufa.		
Panco Brie sir 🍷 🍷 🍷	10,00	10,00
Brie u hrskavoj panadi, zlatno pržen i poslužen s prilogom i umakom po izboru.		
Margherita Napoletana 🍷 🍷	9,00	9,00
Rajčica, burrata, bosiljak na laganom napoletanskom tijestu.		

IZBOR VEGANSKIH JELA

	€	Cijena na 16. 9. 2026.
Kremasta juha od vrganja 🍄 🍄 🍄 🍄 🍄	5,50	5,50
Aromatična krem juha obogaćena komadićima vrganja - bez vrhnja		
Spaghetti alla Sophia 🍷 🍷 🍷 🍷 🍷	10,00	10,00
Svježi domaći špageti u profinjenom umaku od zrelih rajčica, maslinovog ulja i svježeg bosiljka, s daškom mediteranske jednostavnosti i filmske elegancije		
Spaghetti Alfredo Falafel 🍷 🍷 🍷	12,00	12,00
Ručno radeni špageti bez jaja u kremastom Alfredo umaku od cvjetače, delikatesnog kvasca i Sana hummusa, posluženi s hrskavim falafelom, mladim lukom i Power Mix posipom.		
Veganski Burger 🍷 🍷	11,00	11,00
Kremasti veganski burger od povrća i žitarica, bogat teksturom i okusom, poslužen u brioche pecivu sa svježim povrćem i laganim umakom, te domaćim prženim krumpirićima ili batatom s veganskom majonezom.		
Receptura by Sana!		
Napoletana Pizza Veganska 🍷	10,00	10,00
Kremasti hummus, svježa salata i feta sir na laganom napoletanskom tijestu.		

PRILOZI

	€	Cijena na 16. 9. 2026.
Domaći prženi krumpirići	3,50	3,50
Neobični pomfrit	3,50	3,50
Prženi batat	3,50	3,50
Domaći prženi krumpirići s cheddarom, špekrom i hrskavim lukom (KTC umak) 🍷 🍷 🍷	6,00	6,00
Prženi batat s cheddarom, špekrom i hrskavim lukom (KTC umak) 🍷 🍷 🍷	6,00	6,00
Onion ring Tower (KTC umak, cheddar umak) 🍷 🍷 🍷 🍷	6,00	5,50
Krumpir s lukom i špekrom crne slavonske svinje	4,50	4,50
Domaći njoki 🍷 🍷	3,50	3,50
Domaći kroketi 🍷	3,50	3,50
Dalmatinska blitva s češnjakom	4,00	4,00
Povrće sa žara	4,00	4,00
Glijive sotirane na češnjaku i maslacu	4,90	4,50
Pirjana riža 🍷 🍷 🍷	3,00	3,00
Wok povrće	4,00	4,00
Edamame s krupnom soli 🍷	4,00	4,00
Edamame spicy 🍷	4,00	4,00

UMACI

	€	Cijena na 16. 9. 2026.
KTC umak 🍷 🍷 🍷	1,50	1,50
Majoneza 🍷 🍷	1,50	1,50
Majoneza spicy 🍷 🍷	1,50	1,50
Majoneza wasaby 🍷 🍷	1,50	1,50
Majoneza garlic 🍷 🍷	1,50	1,50
Majoneza veganska 🍷	1,50	1,50
Senf 🍷	1,50	1,50
Ketchup 🍷 🍷	1,50	1,50
Ajvar 🍷 🍷	1,50	1,50
Kiselo vrhnje 🍷	1,50	1,50
Cheddar umak 🍷	1,50	1,50
Tartar umak 🍷 🍷	1,50	1,50

SALATE

	€	Cijena na 16. 9. 2026.
Svježa lisnata salata s kolutićima poriluka 📖 🍷 🍴 🍷	3,50	3,50
Sezonska salata s Križevačkog placca 📖 🍷 🍴 🍷	3,90	3,50
Svježa Šopska salata s feta sirom 🍷	4,50	4,50
Hladna krastavac salata	3,50	3,50
Svježi krastavci u vrhnju 📖	4,00	4,00
Rajčica	3,50	3,50
Pečena paprika	4,00	4,00
Zelje salata s bučnim uljem	3,50	3,50

KRUH

Kruh pripremamo svakodnevno u našoj kuhinji - sourdough i focaccia prema recepturi Janje Marić. Ponudu upotpunjujemo garlic napoletanom i tradicionalnim uštipcima, koje također pripremamo sami.

	€	Cijena na 16. 9. 2026.
Selekcija domaćeg kruha 🍷	2,00	2,00
Napoletana garlic 🍷	3,00	3,00

NAPOLETANA PIZZE

Kako bismo našim gostima pružili jedinstveno iskustvo tradicionalne talijanske pizze - onakve kakve se poslužuju u samom Napulju, odlučili smo se upravo za Napoletana pizze - pizze s laganim, dugo fermentiranim tijestom, pečenim na visokoj temperaturi od 600°C, s naglaskom na vrhunsku kvalitetu i jednostavnost sastojaka. Svi sastojci su talijanskog porijekla, a naše Napoletane dolaze u promjeru od 30 cm, imamo ih i slatke i slane!

Buon Appetito!

	€	Cijena na 16. 9. 2026.
Margherita 🍷 📖	9,50	9,50
Rajčica, mozzarella i svježi bosiljak na laganom napoletanskom tijestu.		
Šunka i mozzarella 🍷 📖	10,00	10,00
Rajčica, mozzarella i kuhana šunka na laganom napoletanskom tijestu.		
Capriccioza 🍷 📖	11,00	11,00
Rajčica, mozzarella, šunka, gljive, masline i artičoke na laganom napoletanskom tijestu.		
Pepperoni 🍷 📖	12,00	12,00
Rajčica, mozzarella i pikantna pepperoni salama na laganom napoletanskom tijestu.		
Cinque formaggi 🍷 📖	12,00	12,00
Mozzarella i kombinacija pet vrsta sira na laganom napoletanskom tijestu.		
Mortadella e pistacchio 🍷 📖 🍷	13,00	13,00
Mozzarella, mortadela, pistacija i maslinovo ulje na laganom napoletanskom tijestu.		
Prosciutto 🍷 📖	12,00	12,00
Mozzarella, rajčica i pršut na laganom napoletanskom tijestu.		
Veganska 🍷 📖	10,00	10,00
Kremasti hummus, rikola, rajčica, luk, maslinovo ulje		
Too Hot To Handle 🍷 📖	13,00	13,00
Spicy pizza s bogatim umakom od rajčice, mozzarellom i pikantnom salamom, obogaćena jalapeñom i chilli uljem na laganom napoletanskom tijestu.		
Križevci Go Wild! 🍷 📖	13,00	13,00
Pizza od divljači s bogatim umakom od rajčice, mozzarellom i aromatičnim mesom divljači (kobasica), obogaćena šumskim gljivama i crvenim lukom, te zaokružena jedinstvenim šumskim detaljem - pužem u samom središtu.		

TOPLI NAPITCI

Za sve espresso kave nudimo i bezkofeinsku opciju

		€	Cijena na 16. 9. 2026.
Kava Lavazza	šalica	1,90	1,90
Kava Lavazza s mlijekom ☐	šalica	2,10	2,10
Kava Lavazza produžena s mlijekom ☐	šalica	2,10	2,10
Kava Lavazza s biljnim mlijekom (zobeno barista) ☉ ☞ ☞	šalica	2,20	2,20
Kava Lavazza produžena s biljnim mlijekom (zobeno barista) ☉ ☞ ☞	šalica	2,20	2,20
Kava Lavazza s vrhnjem ☐	šalica	2,10	2,10
Kava Lavazza produžena s vrhnjem ☐	šalica	2,10	2,10
Kava Lavazza sa šlagom ☐	šalica	2,30	2,30
Kava Lavazza produžena sa šlagom ☐	šalica	2,30	2,30
Kava Lavazza s Ledo šlagom ☐	šalica	2,60	2,60
Kava Lavazza produžena s Ledo šlagom ☐	šalica	2,60	2,60
Dupla kava Lavazza	šalica	3,70	3,70
Dupla kava Lavazza s mlijekom ☐	šalica	3,90	3,90
Kava Lavazza Cappuccino s mlijekom ☐	šalica	2,20	2,20
Kava Lavazza Americano s mlijekom ☐	šalica	2,20	2,20
Kava Lavazza Baileys sa šećernim štapićem ☐	šalica	4,00	4,00
Kava Lavazza Pistachio ☐ ☉	šalica	4,00	4,00
Turska kava (poslužena sa smeđom i bijelom kockom šećera i Rahat Lokum-om)	šalica	2,70	2,70
Cappuccino Classic s vodom (vrećica 14 g) ☐	šalica	2,20	2,20
Capuccino Classic s mlijekom (vrećica 14 g) ☐	šalica	2,50	2,50
Capuccino Čokolada (vrećica 18,5 g) ☐	šalica	2,50	2,50
Cappuccino Vanilija (vrećica 18,5 g) ☐	šalica	2,50	2,50
Cappuccino Irish (vrećica 23 g) ☐	šalica	2,50	2,50
Cappuccino Kokos (vrećica 17 g) ☐	šalica	2,50	2,50
Cappuccino Lješnjak (vrećica 17 g) ☐ ☉	šalica	2,50	2,50
Cappuccino Bajadera (vrećica 18,5 g) ☐ ☞	šalica	2,50	2,50
Instant kava s mlijekom (vrećica 2,6 g) ☐	šalica	2,40	2,40
Instant kava s vodom (vrećica 2,6 g)	šalica	2,20	2,20
Instant kava s mlijekom bez kofeina ☐	šalica	2,50	2,50
Instant kava s vodom bez kofeina	šalica	2,30	2,30
MATCHA s biljnim mlijekom (zobeno barista) ☉ ☞ ☞	0,2 l	3,50	3,50
MATCHA Frutty Magic, biljno mlijeko (zobeno barista) ☉ ☞ ☞	0,2 l	3,90	3,90
Bijela kava Lavazza ☐	šalica	2,40	2,40
Bijela kava bez kofeina ☐	šalica	2,50	2,50
Vruća čokolada (cma ili bijela) ☐ ☞ ☐	0,2 l	2,90	2,90
Vruća čokolada (cma ili bijela) sa sljezovim kolačićima ☐ ☞ ☐	0,2 l	3,50	3,50
Vruća čokolada (cma ili bijela) sa šlagom ☐ ☞ ☐	0,2 l	3,20	3,20
Kakao ☐	0,2 l	2,50	2,50
Mlijeko ☐	0,2 l	1,50	1,50
Čaj Franck s imunom, med gratis	šalica	2,50	2,50
Kamilica, Šipak, Menta, Kopriva, Indijski čaj, Zeleni čaj, Jagoda-vanilija,			
Marelica, Šumsko voće, Brusnica, Bazga, Trešnja, Limeta, ACAL-cimet,			
Borovnica, Tropsko voće, Jabuka-cimet			
Kuhano vino bijelo (0,15 l Graševine + 0,05 l vode) ☐	0,2 l	3,00	3,00
Kuhano vino crno (0,15 l Plavac + 0,05 l vode) ☐	0,2 l	3,00	3,00
Med	15 g	0,40	0,40
Vrhnje za kavu ☐	10 ml	0,30	0,30
Šlag za kavu ☐	10 ml	0,40	0,40
Holip ☐ ☐ ☞	5 g	0,30	0,30

Normativ za kavu Lavazza: 1 kg = 133 kave

HLADNI NAPITCI

		€	Cijena na 16. 9. 2026.
Ledena kava s ledom ☒	0,25 l	3,00	3,00
Ledena kava s mlijekom ☒	0,25 l	3,50	3,50
Ledena kava sa sladoledom ☒	0,25 l	3,90	3,90
Ledeni cappuccino s ledom ☒	0,25 l	3,50	3,50
(okusi Classic, Čokolada, Vanilija, Irish, Kokos, Lješnjak, Bajadera)			
Ledeni kakao sa sladoledom ☒	0,25 l	3,90	3,90

COMBO SPECIJAL

		€	Cijena na 16. 9. 2026.
Jamnica 0,33 l + kava (mlijeko, šlag ili vrhnje) ☒		3,90	3,90
Jamnica Narančada ili Limunada 0,33 l + kava (mlijeko, šlag ili vrhnje) ☒		3,90	3,90
Traubisoda 0,33 l + kava (mlijeko, šlag ili vrhnje) - retro edition ☒		3,90	3,90
Križevački klipici 150 g (prazni, šunka-sir ili čvarci) ☞ ☒ ☐ + kava (mlijeko, šlag ili vrhnje) ☒		4,00	4,00
Križevački klipici 150 g (prazni, šunka-sir ili čvarci) ☞ ☒ ☐ + sok od naranče s pulpom 0,2 l		5,00	5,00

BEZALKOHOLNA PIĆA

		€	Cijena na 16. 9. 2026.
Traubisoda - retro klasik	0,33 l	2,70	2,70
Coca Cola	0,25 l	2,80	2,80
Coca Cola Zero	0,25 l	2,80	2,80
Fanta	0,25 l	2,80	2,80
Sprite	0,25 l	2,80	2,80
Schweppes	0,25 l	2,80	2,80
Cockta	0,275 l	2,80	2,80
Cockta Sugar Free	0,275 l	2,80	2,80
Orangina	0,25 l	2,80	2,80
Thomas Henry Mango	0,2 l	3,00	3,00
Thomas Henry Tonic	0,2 l	3,00	3,00
Hidra ☞	0,5 l	3,00	3,00
Red Bull (zabranjeno posluživanje mladima od 18 godina)	0,25 l	3,50	3,50
Cedevita (naranča, limun, limeta, bazga, grejp - većica 19 gr)	0,2 l	2,50	2,50
Jamnica narančada ili limunada	0,33 l	2,80	2,80
Ledeni čaj Jana (breskva ili šumsko voće)	0,33 l	2,80	2,80
Pago (naranča, marelica, jabuka, jagoda, kruška, brusnica, ananas, ACE)	0,2 l	2,90	2,90
Gusti sok sa šlagom - retro klasik ☒	0,26 l	3,30	3,30
Pago marelica 0,2 l + šlag 0,05 ml			
Limunada	0,2 l	3,20	3,20
Sok od naranče s pulpom	0,2 l	3,50	3,50

SMOOTHIE - YUMMY!

		€	Cijena na 16. 9. 2026.
Energize me - Mango & banana	0,2 l	3,50	3,50
Detox me - Kiwi, špinat, krastavac & limeta	0,2 l	3,50	3,50

VODA

		€	Cijena na 16. 9. 2026.
Jamnica	0,33 l	2,70	2,70
Jamnica	0,75 l	4,50	4,50
Jamnica Sensation (bazga limun, tonic water)	0,25 l	2,80	2,80
Jamnica Narančada ili Limunada	0,33 l	2,80	2,80
Romerquelle emotion - limunska trava	0,33 l	2,80	2,80
Jana	0,33 l	2,70	2,70
Jana	0,75 l	4,50	4,50
Jana Vitamin - naranča, limun, menta	0,33 l	2,80	2,80

PIVO

TOČENO

Uz svo točeno pivo poslužujemo čips 30 g gratis!

			€	Cijena na 16. 9. 2026.
Točeni Heineken	0,5 l	snack	3,90	3,90
Točeni Heineken	0,5 l	snack	4,90	4,90
Točeni Guinness	0,25 l	snack	2,50	2,50
Točeni Guinness	0,25 l	snack	3,50	3,50

DOMAĆE PIVO U BOCI-SVIJETLI LAGER

		€	Cijena na 16. 9. 2026.
Ožujsko	0,33 l	2,80	2,80
Ožujsko	0,5 l	2,90	2,90
Ožujsko limun	0,5 l	2,90	2,90
Karlovačko	0,5 l	2,90	2,90
Tuborg	0,5 l	2,90	2,90
Pan	0,35 l	2,80	2,80
Pan	0,5 l	2,90	2,90
Pan radler	0,5 l	2,90	2,90
Zlatni pan	0,5 l	2,90	2,90

STRANO PIVO U BOCI-SVIJETLI LAGER

		€	Cijena na 16. 9. 2026.
Estrella Galicia - GLUTEN FREE - Španjolska	0,33 l	3,50	3,50
Asahi - Japan	0,33 l	3,50	3,50
Corona - Mexico	0,355 l	3,50	3,50
Leffe Blond - Belgija	0,33 l	3,50	3,50
Laško Zlatorog - Slovenija	0,5 l	2,90	2,90
Staropramen - Češka	0,5 l	2,90	2,90
Budweiser - Češka	0,5 l	2,90	2,90
Heineken - Nizozemska	0,33 l	3,00	3,00

TAMNO PIVO

		€	Cijena na 16. 9. 2026.
Leffe Brown - Belgija	0,33 l	3,50	3,50
Budweiser - Češka	0,5 l	2,90	2,90
Tomislav - Hrvatska	0,5 l	3,00	3,00

KRAFT PIVO - MEDVEDGRAD

		€	Cijena na 16. 9. 2026.
Zlatni medvjed - Hrvatska	0,5 l	3,50	3,50
Grička vještica - Hrvatska	0,5 l	3,50	3,50
Baltazar - Hrvatska	0,5 l	3,50	3,50

BEZALKOHOLNO PIVO

		€	Cijena na 16. 9. 2026.
Ožujsko Cool - Hrvatska	0,5 l	2,90	2,90
Pan Free - Hrvatska	0,5 l	2,90	2,90
Heineken 0,0% - Nizozemska	0,33 l	3,00	3,00

CIDERI

		€	Cijena na 16. 9. 2026.
Somersby (kruška, jabuka, malina-limeta)	0,33 l	3,00	3,00
Somersby bezalkoholni (bazga, limeta)	0,33 l	3,00	3,00

VINA I PJENUŠAVA VINA

BIJELA VINA

		€	Cijena na 16. 9. 2026.
OPG Bužić, Graševina - Križevci	0,75 l	26,00	26,00
OPG Bužić, Kleščec (autohtona križevačka sorta) - Križevci	0,75 l	26,00	26,00
Royal Hill, Blanc de Noir, (Cuvée od 3 sorte Pinota) - Slavonija	0,75 l	26,00	26,00
Royal Hill, Chardonnay, (24 mth/french oak) - Slavonija	0,75 l	28,00	28,00
Kutjevo, Graševina - Slavonija	0,75 l	22,00	22,00
Orahovica, Silvanac zeleni - Slavonija	0,75 l	26,00	26,00
Krauthaker, Pinot Sivi - Slavonija	0,75 l	25,00	25,00
Vina Rossi, Malvazija - Istra	0,75 l	26,00	26,00
Kozlović, Malvazija - Istra	0,75 l	35,00	35,00
Saints Hills, Frenchie Sauvignon Blanc - Istra	0,75 l	35,00	35,00
Saints Hills, Mala Nevina (Malvazija/Chardonnay) - Istra	 0,15 l 7,00 0,75 l	32,00	32,00
Cijena na 16. 9. 2026. : 0,15 l 7,00			
Stina, Pošip - Dalmacija	0,75 l	35,00	35,00

CRVENA VINA

		€	Cijena na 16. 9. 2026.
Royal Hill, Left Bank (cuvée Cabernet Franca i Cabernet Sauvignona) - Slavonija	0,75 l	28,00	28,00
Vina Rossi, Cuvée - Istra	0,75 l	28,00	28,00
Benvenuti, Teran - Istra	0,75 l	35,00	35,00
Saints Hills, Black Plavac Mali - Dalmacija	 0,15 l 7,00 0,75 l	35,00	35,00
Cijena na 16. 9. 2026. : 0,15 l 7,00			
Korlat, Merlot - Dalmacija	0,75 l	30,00	30,00
Korlat, Syrah - Dalmacija	0,75 l	32,00	32,00
Korlat, Cabernet Sauvignon - Dalmacija	0,75 l	35,00	35,00
Čoka, Ždrepčeva krv (crno) - Vojvodina	0,75 l	18,00	18,00

ROSÉ VINA

		€	Cijena na 16. 9. 2026.
Kozlović, Violetta Rose - Istra	0,75 l	35,00	35,00
Saints Hills, St.Heels Rosé (Štikla) - Istra	 0,15 l 7,00 0,75 l	29,00	29,00
Cijene na 16. 9. 2026. : 0,15 l 7,00			

DESERTNA VINA

		€	Cijena na 16. 9. 2026.
OPG Bužić, Muškat žuti - Križevci	0,75 l	26,00	26,00
Vina Rossi, Muškat žuti - Istra	 0,15 l 7,00 0,75 l	27,00	27,00
Cijene na 16. 9. 2026. : 0,15 l 7,00			
Kozlović, Muškat Momjanski - Istra	0,5 l	35,00	35,00

PJENUŠAVA VINA

		€	Cijena na 16. 9. 2026.
Šember Brut - Hrvatska	0,75 l	35,00	35,00
Royal Hill, Rose Brut Selection - Pinot - Hrvatska	0,75 l	29,00	29,00
Prosecco Mionetto Brut- Italija	 0,2 l 8,00 0,75 l	30,00	30,00
Cijena na 16. 9. 2026. : 0,15 l 8,00			

ŠAMPANJAC

		€	Cijena na 16. 9. 2026.
Veuve Clicquot Yellow Label Brut - Francuska	0,75 l	89,00	89,00

ŽESTOKA PIĆA

		€	Cijena na 16. 9. 2026.
Amaro	0,03 l	2,40	2,40
Lavov	0,03 l	2,40	2,40
Medica	0,03 l	2,40	2,40
Pelinkovac	0,03 l	2,40	2,40
Pelinkovac orange	0,03 l	2,40	2,40
Mentol	0,03 l	2,40	2,40
Kruškovac	0,03 l	2,40	2,40
Liker od višnje	0,03 l	2,40	2,40
Liker Bajadera ☼	0,03 l	2,40	2,40
Prima brandy	0,03 l	2,40	2,40
Rum Bacardi	0,03 l	2,40	2,40
Rakija Dunja Korlat	0,03 l	2,50	2,50
Rakija Šljiva Korlat	0,03 l	2,50	2,50
Rakija Loza Korlat	0,03 l	2,50	2,50
Rakija Orah Korlat	0,03 l	2,50	2,50
Tequila	0,03 l	2,50	2,50
Stock	0,03 l	2,60	2,60
Viljamovka Roner	0,03 l	2,60	2,60
Rakija Travarica	0,03 l	2,60	2,60
Vodka Finlandia	0,03 l	2,60	2,60
Bombay Sapphire Gin	0,03 l	2,60	2,60
Cherry on top Gin Local	0,03 l	2,60	2,60
Old Pilot's gin	0,03 l	3,50	2,80

PREMIUM ŽESTOKA PIĆA

		€	Cijena na 16. 9. 2026.
Teranino Korlat	0,03 l	2,60	2,60
Pelinkovac Antique	0,03 l	2,60	2,60
Jägermeister	0,03 l	2,60	2,60
Jägermeister orange	0,03 l	2,60	2,60
Baileys	0,03 l	2,60	2,60
Southern Comfort - liker s whiskeyem	0,03 l	2,60	2,60
Chivas Regal whiskey	0,03 l	2,80	2,80
Jameson whiskey	0,03 l	2,80	2,80
Jack Daniels whiskey	0,03 l	2,80	2,80
Viljamovka Roner Black	0,03 l	2,80	2,80
Old Pilot s Barrel aged Gin	0,03 l	3,90	3,00
Courvoisier konjak	0,03 l	3,50	3,50
Hennessy konjak	0,03 l	3,50	3,50
Šljivovica Barrique Korlat (4 godine odležana)	0,05 l	3,90	3,90

JÄGERMEISTER EXPERIENCE!

	€	Cijena na 16. 9. 2026.
Jäger Party set (classic ili orange) - shot epruveta 6 x 0,02 l	14,00	14,00
Jäger Football set (classic ili orange) Boca 0,7 l	49,00	49,00

EXTRA PREMIUM ŽESTOKA PIĆA

Posluženo NEAT ili ON THE ROCKS

		€	Cijena na 16. 9. 2026.
Zacapa XO Rum	Q,03 l	13,00	13,00
XO - extra old mješavina vrhunskih rumova starih između 6-25 godina, sazrijevanog u bačvama francuskog hrasta prethodno korištene za konjak			
Clase Azul Reposado Tequila	Q,03 l	15,00	15,00
Ultra-premium reposado tequila izrađena od organske plave agave Weber, dozrijeva 8 mjeseci u hrastovim bačvama			
Hennessy XO Konjak	Q,03 l	15,00	15,00
XO - extra old mješavina vrhunskih whiskeya starih i do 30 godina. Bogat kompleksan konjak s dugim završetkom			
Johnny Walker Blue Label Whiskey	Q,03 l	17,00	17,00
Blended Label Whiskey, luksuzni blend - kombinacija rijetkih i starijih whiskeyja. Mek, balansiran, lagano dimljen			

ALKOHOLNI MIXEVI

		€	Cijena na 16. 9. 2026.
Gemišt ▢ (Q,13 l Kutjevačka graševina + Q,07 l Jamnica)	Q,2 l	2,50	2,50
Gemišt ▢ (Q,2 l Kutjevačka graševina + Q,1 l Jamnica)	Q,3 l	3,00	3,00
Bambus ▢ (Q,1 l Merlot + Q,25 l Coca-Cola)	Q,35 l	3,50	3,50
Old Pilots Gin tonic	Q,205 l snack 30 g	7,00	7,00
(Q,05 l gin + Q,2 l Thomas Henry tonic + hibiskus + naranča)			
Cherry on top Gin tonic	Q,205 l snack 30 g	7,00	7,00
(Q,05 l gin + Q,2 l Thomas Henry tonic + kandirana višnja) Local			
Aperol spritz Q,18 l ▢	Q,180 l snack 30 g	7,00	7,00
(Q,90 l Prosecco + Q,60 ml Aperol + 30 ml gazirana voda + naranča + led 20 ml)			

KOKTELI

		€	Cijena na 16. 9. 2026.
Yours To Enjoy - Signed Mango Cocktail - tajni sastojci normativ zatražite kod našeg osoblja- recipe by Mario Hudinec	220 ml snack 30 g	10,00	10,00
Gin Gin Mule	220 ml	7,00	7,00
(4 cl gin, 3 cl Yerba Buena sirup, 2,5 cl đumbir mix i 3 cl soda)			
Strawberry Pina Colada	220 ml	7,00	7,00
(3,8 cl vodka, 6,5 cl breskva, naranča i brusnica i limeta mix)			
Cosmopolitan	160 ml	7,00	7,00
(4,2 cl vodka, 4,5 cl brusnica i 1 cl limeta i limun mix)			
Skinny Bitch	220 ml	7,00	7,00
(4 cl vodka, 3 cl limeta i limun mix i 3 cl soda)			
Caipiroska	200 ml	7,00	7,00
(5 cl vodka i 4,5 cl limeta i limun mix)			
London Mule	220 ml	7,00	7,00
(5 cl gin, 2 cl limeta i limun mix, 3,5 cl đumbir mix i 3 cl soda)			
Strawberry Mojito	220 ml	7,00	7,00
(3,5 cl rum, 4,5 cl Yerba Buena sirup, 2 cl pire od jagoda i 3 cl soda)			
Mojito	220 ml	7,00	7,00
(4 cl rum, 4,5 cl Yerba Buena sirup, 0,5 cl limeta i limun mix i 3 cl soda)			
Moscow Mule	220 ml	7,00	7,00
(5 cl vodka, 2 cl limeta i limun mix, 3,5 cl đumbir mix i 3 cl soda)			

KOKTELI

		€	Cijena na 16. 9. 2026.
Sex On The Beach (3,8 cl vodka, 6,5 cl breskva, naranča i brusnica i limeta mix)	220 ml	7,00	7,00
Margarita (5 cl tequila, 3 cl Triple Sec i 3 cl limeta i limun mix)	160 ml	7,00	7,00
Kamikaze (4 cl vodka i 6 cl limeta i limun mix)	160 ml	7,00	7,00
Tequila Sunrise (3,5 cl tequila, 6 cl breskva, naranča i brusnica i limeta mix)	220 ml	7,00	7,00
Cubra Libre (4,5 cl rum, 1,5 cl limeta i limun mix i 6 cl cola)	220 ml	7,00	7,00

MOKTELI (BEZALKOHOLNI KOKTELI)

		€	Cijena na 16. 9. 2026.
Berry Mojito (4 cl Yerba Buena sirup, 1 cl limeta i limun mix, 2 cl pire od jagoda i 5 cl soda)	220 ml	6,50	6,50
Playa Paradiso (5 cl breskva, naranča i brusnica, 3,5 cl đumbir mix i 5 cl soda)	220 ml	6,50	6,50
Berry Mule (1 cl limeta i limun mix, 2,5 cl đumbir mix, 3 cl pire od jagoda i 5 cl soda)	220 ml	6,50	6,50
Shirley Temple (2,5 cl brusnica, 2 cl limeta, 3 cl đumbir mix i 5 cl soda)	220 ml	6,50	6,50
Virgin Mojito (4,5 cl Yerba Buena sirup, 1 cl limeta i limun mix i 5 cl soda)	220 ml	6,50	6,50

CIGARE

cijena za komad

	€	Cijena na 16. 9. 2026.
Vila Zamorano Bouquet Expreso Honduras - srednja do jača - 25-40 min, savršeno odgovara uz Johnnie Walker Blue Label	6,30	6,30
Primeros by Davidoff Dominican Manduro Dominikanska Republika - srednja do jača - 15-25 min, savršeno odgovara uz Zacapa XO	7,35	7,35
Oliva Connecticut Reserve Robusto Nikaragva - blaga do srednje jaka - 45-60 min, savršeno odgovara uz Hennessy XO	9,60	9,60
Cumpay short Robusto Honduras Nikaragva - srednje jaka - 25-40 min, savršeno odgovara uz Johnnie Walker Blue Label	11,90	11,90
Davidoff Signature 2000 Dominikanska Republika - blaga - 25-40 min, savršeno odgovara uz Clase Azul Reposado	18,50	18,50
Davidoff Mini Cigarillos Gold Dominikanska Republika - blaga do srednje jaka - 10-15 min, savršeno odgovara uz Clase Azul Reposado	21,00	21,00
Romeo Y Julieta No.Tubos Kuba - srednje jaka - 35-55 min, savršeno odgovara uz Hennessy XO	22,00	22,00
Davidoff Millenium Robusto Tubos Dominikanska Republika - srednja do srednje jaka - oko 45 min, savršeno odgovara uz Zacapa XO	32,60	32,60

CIGARETE

cijena za kutiju

	€	Cijena na 16. 9. 2026.
Marlboro Gold	5,30	5,30
Marlboro Red	5,30	5,30
Marlboro Red Touch	5,00	5,00
Terea Turquoise	4,50	4,50
Terea Silver	4,50	4,50
Filter 160	4,70	4,70
Rothmans 100s blue	4,50	4,50
Chesterfield tuned aqua slims	4,50	4,50
Walter Wolf white icon	4,90	4,90

PUŠENJE JE ŠTETNO ZA ZDRAVLJE!

OBAVIJEST O ALERGENIMA

Za informacije o prisutnosti tvari ili proizvoda koji uzrokuju alergije ili intolerancije u hrani koju konzumirate, slobodno se obratite našem osoblju koje će vam rado pomoći.

ALERGENI:

1. Žitarice koje sadrže gluten, tipšenica (poput pira i pšenice khorasan), riža, ječam, zob ili njihovi sojevi dobiveni hibridizacijom te proizvodi od tih žitarica 🌾
2. Rakovi i proizvodi od rakova 🦀
3. Jaja i proizvodi od jaja 🥚
4. Riba i riblji proizvodi 🐟
5. Kikiriki i proizvodi od kikirikija 🥜
6. Zrna soje i proizvodi od soje 🌱
7. Mlijeko i mliječni proizvodi (uključujući laktozu) 🥛
8. Orašasto voće, tj. bademi, lješnjaci, orasi, indijski oraščići, pekan orasi, brazilski orasi, pistacije, makadamije ili kvinslandski orasi, te njihovi proizvodi 🌰
9. Celer i njegovi proizvodi 🌿
10. Gorušica i proizvodi od gorušice 🥬
11. Sjeme sezama i proizvodi od sjemena sezama 🌱
12. Sumporni dioksid i sulfiti pri koncentracijama većim od 10mg/kg ili 10mg/L računati kao ukupni SO₂, koji su u proizvodima pripremljenim za konzumaciju ili rekonstituiranim u skladu s uputama proizvođača 🧴
13. Lupina i proizvodi od lupine 🌱
14. Mekušci i proizvodi od mekušaca 🐚

Normative možete dobiti na uvid kod našeg osoblja.

POSUDE ZA VAN

	€	Cijena na 16. 9. 2026.
Cake box za 2 kolača	0,50	0,50
Cake box za 4 kolača	0,60	0,60
Cake box za 8 kolača	0,60	0,60
Cake box za 10 kolača	0,70	0,70
Cake box za 15 kolača	1,20	1,20
Cake box za macaronse	1,20	1,20
Cake box palačinke	0,50	0,50
Kutija za tortu okrugla	3,00	3,00
Kutija za Križevačku tortu	2,70	2,70
Podložak za tortu 28 x 28 cm	0,30	0,30
Kraft okrugla posuda	0,40	0,40
Kraft posuda s poklopcem	0,40	0,40
Kraft posuda za salatu	0,40	0,40
Kraft burger	0,10	0,10
Kraft vrećica	0,20	0,20
Bijela posuda s poklopcem	0,30	0,30
Bio beštek 3/1	0,20	0,20
Kutija za pizzu	0,50	0,50
Lunch box catering	8,00	8,00
Podložak za čaše 2/1	0,20	0,20
Podložak za čaše 4/1	0,30	0,30

**UKOLIKO VAS U LJETNOM PERIODU UZNEMIRUJU KOMARCI
ZATRAŽITE POMOĆ NAŠEG OSOBLJA**

USLUGA, COUVERT I POREZ URAČUNATI SU U CIJENU JELA. SVE CIJENE IZRAŽENE SU U EURIMA. Poštovani gosti, svoje prigovore ili pohvale možete prosljediti na E-mail adresu: prigovori-potrosaca@ktch.hr ili na Poštansku adresu: KTC d.d, Nikole Tesle 18, Križevci ili na Fax: 048/628-609.

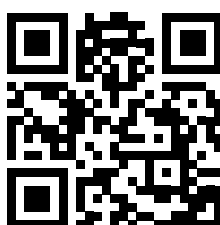
 **048/628-148**



MENU

 048/628-148

MENU &
RESERVATIONS:



 tanier.hr

Phone charger is available at the staff desk.

OUR WELCOME!

As a small gesture of our appreciation, a **couvert** is served with your meal, followed by a complimentary **digestif** at the end of your lunch or dinner.

Enjoy your meal!

COLD APPETIZERS

Beef Tartare

15,00

Price on
16. 9. 2026.

15,00

Finely **minced** premium-quality beef 140 g seasoned according to a traditional recipe, served with creamy butter and toasted homemade sourdough bread.

Beef Tartare

18,00

18,00

Hand-**scraped** premium-quality beef 140 g, seasoned according to a traditional recipe, served with creamy butter and toasted homemade sourdough bread. **With at least 3 days' advance notice.**

Mediterranean Octopus Salad

13,00

13,00

Tenderly cooked Adriatic octopus with capers and chickpeas, marinated in olive oil with aromatic herbs and spices.

Selection of Premium Cheeses for two people

10,00

10,00

Carefully selected local and international cheeses served with almonds, walnuts and olives

Selection of Croatian Cured Meat Delicacies for two people

12,00

12,00

Dalmatian prosciutto, Kulenova Seka made from Black Slavonian pig, Istrian sausage and Lika pancetta.

Chef's Selection of Cheeses & Cured Meats for two people

14,00

14,00

Mortadella with olives, Kulenova Seka made from Black Slavonian pig, Dalmatian prosciutto, homemade smoked sausage, Pag Cheese, Gouda, Goat Cheese, homemade focaccia and Neapolitan sticks.

WARM APPETIZERS

Burgundy-Style Escargots

12,90

Price on
16. 9. 2026.

12,00

A French delicacy prepared in aromatic butter with garlic, fresh parsley and Parmesan, 6 pieces per serving

Duo Bruschetti

7,00

7,00

Bruschetta on homemade toast with mozzarella, prosciutto, roasted tomatoes and basil.

Spring Rolls

7,00

7,00

Crispy fried homemade rolls filled with seasoned minced beef and fresh vegetables, served with sweet and sour sauce, 2 spring rolls – recipe by Kristina Štriga.

Fritto misto

8,00

8,00

A selection of seafood lightly battered and fried, served with tartar sauce.

FRESH DAILY SOUPS

Beef Soup with Homemade Dumplings

4,90

4,90

Rich clear beef broth with pieces of slow-cooked beef, carrots, peas and fresh parsley.

Pheasant Soup with Homemade Noodles

5,50

5,50

Clear pheasant broth with homemade noodles and pheasant meat dumplings.

French Onion Soup

4,90

4,90

Caramelized onions in a rich broth, served with toasted homemade bread and melted baked cheese.

Creamy Porcini Mushroom Soup (vegan option available)

5,50

5,50

Aromatic creamy soup enriched with porcini mushroom pieces, served with crispy grissini.

LARGE SALADS

	€	Price on 16. 9. 2026.
Grilled Chicken Salad 🥗 🍗 🥬 🥒 🥑 Juicy grilled chicken served with fresh salad greens, cherry tomatoes, avocado and shavings of aged Grana Padano, accompanied by homemade croutons. <i>Choice of Develey dressing: Caesar, Honey Mustard, Balsamic or Yoghurt.</i>	10,00	10,00
Grilled Aged Beef Steak Salad 🥗 🥩 🥬 🥒 🥑 Juicy grilled aged beef steak sliced into strips, served with fresh salad greens, cherry tomatoes and shavings of aged Grana Padano, accompanied by homemade croutons. (steak cooked rare, medium, or well done) <i>Choice of Develey dressing: Caesar, Honey Mustard, Balsamic or Yoghurt.</i>	14,00	13,00
Protein Grilled Tuna Salad 🥗 🐟 🥬 🥒 🥑 Juicy grilled tuna steak sliced into strips, served with fresh salad greens, cherry tomatoes, avocado and sweetcorn, dressed with olive oil and served with homemade croutons. (steak cooked rare, medium, or well done) <i>Choice of Develey dressing: Caesar, Honey Mustard, Balsamic or Yoghurt.</i>	12,00	12,00
Baked Burrata Salad 🥗 🍅 🥒 🥑 🌿 Refreshing light salad with premium Italian burrata, cherry tomatoes, rocket, sweetcorn and fresh basil pesto, olive oil and aceto, served with homemade croutons. <i>Choice of Develey dressing: Caesar, Honey Mustard, Balsamic or Yoghurt.</i>	11,00	10,00

RISOTTO & HOMEMADE PASTA SELECTION

All pasta and gnocchi are handmade with eggs according to a traditional recipe. Our vegan pasta is handmade without eggs. For our risottos, we use premium Italian Carnaroli rice, known for its creamy texture, perfect grain firmness and ability to absorb rich flavours.

	€	Price on 16. 9. 2026.
Creamy Chicken Risotto 🍷 🍗 🥬 🥒 🥑 🧀 Risotto made with selected Carnaroli rice, chicken, vegetables and wild mushrooms, finished with shavings of aged Grana Padano.	12,00	12,00
Creamy Aged Beef Steak Risotto 🍷 🥩 🥬 🥒 🥑 🧀 Risotto made with selected Carnaroli rice and strips of aged beef steak, with caramelized onions, Parmesan and butter.	15,00	15,00
Dalmatian Black Cuttlefish Risotto 🍷 🐙 🍷 🥬 🥒 🥑 🧀 Creamy risotto made with selected Carnaroli rice, pieces of cuttlefish and Mediterranean flavours, served with grilled shrimp.	14,00	14,00
Spaghetti Carbonara 🍷 🍝 🥑 Italian-style carbonara made with fresh homemade spaghetti, Pecorino cheese and black pepper, with a homemade burger twist.	12,00	12,00
Spaghetti à la Sophia 🥗 🍷 🍝 🥑 (vegan option available) Fresh homemade spaghetti in a refined sauce of ripe tomatoes, olive oil and fresh basil, with a touch of Mediterranean simplicity and cinematic elegance.	10,00	10,00
Spaghetti Alfredo Falafel 🥗 🍷 🍝 🥑 (vegan option available) Handmade egg-free spaghetti in a creamy Alfredo sauce made with cauliflower and Sana hummus, served with crispy falafel, spring onions and Power Mix topping.	12,00	12,00
Tagliatelle with Chicken in Creamy Sauce 🥗 🍷 🍝 🥑 🧀 Fresh homemade tagliatelle pasta with juicy chicken in a vegetable and Parmesan sauce.	12,00	12,00
Tagliatelle with Aged Beef Steak 🍷 🍝 🥩 🥬 🥒 🥑 Fresh homemade tagliatelle with aged beef steak in a vegetable and red wine sauce.	15,00	15,00
Gnocchi with Truffles & Five Cheeses 🍷 🍝 🥑 Homemade hand-rolled gnocchi in a rich five-cheese sauce, finished with a delicate touch of truffle.	13,00	13,00
Gnocchi with Venison Goulash 🍷 🍝 🥑 Homemade hand-rolled gnocchi served with rich venison goulash, slow-cooked for a full flavour and pronounced game aroma.	13,00	13,00

WOK SPECIALTIES

Choice of wheat or buckwheat noodles.

Wok with Adriatic Prawns 🍤 🌿 🍷 🍴 🍴 🍴 🍴

Wok noodles with juicy prawns prepared in an aromatic sauce with Asian flavours and a subtle spicy kick.

Chicken Wok with 🍗 🌿 🍷 🍴 🍴 🍴 🍴

Wok noodles with chicken prepared in an aromatic sauce with Asian flavours and a subtle spicy kick.

Wok with Aged Beef Steak 🍖 🌿 🍷 🍴 🍴 🍴 🍴

Wok noodles with strips of aged beef steak and crispy vegetables, prepared in an aromatic sauce with Asian flavours and a subtle spicy kick. **(steak cooked rare, medium, or well done)**

€ Price on
16. 9. 2026.

15,00

15,00

14,00

14,00

16,00

16,00

FISH SPECIALTIES

Grilled Tuna Steak 🐟 🌿

Tuna steak cooked over high heat in olive oil to perfect medium doneness, served with lemon and a sauce of your choice. 250 g

Served rare, medium or well done!

Salmon en Papillote with Vegetables 🐟 🌿

Juicy salmon fillet baked in parchment paper with seasonal vegetables, preserving its natural flavors and complemented by light Mediterranean seasoning.

Grilled Adriatic Fish Fillet 🐟

Grilled fillet of sea bream or sea bass, cooked until perfectly juicy with a light golden crust, served with olive oil, lemon and a sauce of your choice.

Parisian-Style Fried Calamari 🍷 🌿 🍴 🍴

Lightly breaded calamari rings, fried until perfectly golden and crispy, served with fresh lemon and tartar sauce.

€ Price on
16. 9. 2026.

15,00

15,00

16,00

16,00

15,00

15,00

12,00

12,00

MEAT SPECIALTIES

Sauces are served complimentary, with your choice of:

Ktc sauce, Mayonnaise (plain, spicy, wasabi, garlic or veggie), mustard, ketchup, ajvar, sour cream, cheddar or tartar sauce

Wiener Schnitzel XL 🍖 🌿 🍴 🍴

Veal Wiener schnitzel 250 g, perfectly thinly pounded, lightly breaded and fried until golden and crispy, served with lemon. Choice of sauce.

Wiener Schnitzel XL with Rocket & Cherry Tomatoes 🍖 🌿 🍴 🍴

Veal Wiener schnitzel 250 g, perfectly thinly pounded, lightly breaded and fried until golden and crispy, topped with fresh rocket and cherry tomatoes and served with a slice of lemon. Choice of sauce.

Wiener Schnitzel XL with Pancetta & Cheddar cheese 🍖 🌿 🍴 🍴

Veal Wiener schnitzel 250 g, perfectly thinly pounded, lightly breaded and fried until golden and crispy, topped with pancetta and melted baked Gorgonzola. Choice of sauce.

Panko-Crusted Boneless Chicken Thigh 🍖 🌿 🍴 🍴

Juicy boneless chicken thigh coated in crispy panko breadcrumbs and fried until golden, with tender and flavourful meat inside. Choice of sauce.

French-Style Frog Legs 🍖 🌿 🍴

Frog legs, carefully prepared and lightly breaded, fried until perfectly golden and crispy, served with fresh lemon and a sauce of your choice.

Zagreb Schnitzel 🍖 🌿 🍴 🍴

Crispy breaded pork fillet filled with melted cheese and ham, juicy on the inside and golden-fried on the outside – a traditional Croatian classic. Choice of sauce.

Križevci Schnitzel with Gouda 🍖 🍴 🍴 🍴 🌿 🍴

Turkey steak filled with Gouda, kulen and peppers, coated in panko breadcrumbs and fried until golden and crispy and a sauce of your choice.

Panko-Crusted Brie Cheese 🍴 🌿 🍴

Brie cheese coated in crispy breadcrumbs, fried until golden and served with a sauce of your choice.

Grilled Chicken 🍖 🍴

Grilled chicken fillet, juicy and lightly seasoned, cooked over an open flame until perfectly golden, served with a sauce of your choice.

Grilled Chicken Wrapped in Pancetta 🍖 🍴 🍴

Juicy chicken fillet wrapped in aromatic pancetta, stuffed with Gouda cheese grilled to achieve the perfect balance between a crispy exterior and tender meat, served with a sauce of your choice.

€ Price on
16. 9. 2026.

17,00

17,00

18,00

18,00

19,00

19,00

12,00

12,00

13,00

13,00

14,00

14,00

15,00

15,00

10,00

10,00

12,00

12,00

14,00

14,00

	€	Price on 16. 9. 2026.
Black Slavonian Pork 🍖 🍷 🍴	16,00	16,00
Black Slavonian pork neck prepared in a traditional style with a Dalmatian twist, finished with olive oil and herb butter.		
Wild boar medallions in porcini mushroom sauce 🍖 🍴 🍷 🍄	16,00	16,00
Tender wild game medallions in a rich, aromatic porcini mushroom sauce		
Grilled Lamb Chops 🍖 🍷 🍴	18,00	18,00
Juicy, lightly seasoned lamb chops grilled until perfectly tender with an aromatic crust.		
Homemade Burger in Sour Cream Sauce 🍖 🍷 🍴 🍷	11,00	11,00
Juicy homemade burger made from a blend of pork and beef enriched with onions and served in sour cream		
A Retro classic!		
Beef Steak with Herb Butter 🍴	26,00	26,00
Aged beef steak 250 g grilled to perfect juiciness and served with herb butter that gently melts over the meat.		
Served rare, medium or well done!		
Beef Steak with Porcini mushroom Sauce 🍴	27,00	27,00
Aged beef steak 250 g grilled to perfect juiciness and served in a rich, aromatic sauce made with fresh porcini mushrooms.		
Served rare, medium or well done!		
Beef Steak with Truffle Sauce 🍴	28,00	28,00
Aged beef steak 250 g with truffles, grilled to perfect juiciness and served in a rich, aromatic truffle sauce.		
Served rare, medium or well done!		
Mixed Grilled Meat Platter – for 2 people 🍖 🍷 🍴 🍷 🍴 🍷	39,00	39,00
A combination of grilled meat specialties for two – lamb chop, Black Slavonian pork neck, veal medallions, Križevci schnitzel, chicken thigh skewers and game meat grilled sausage		
Served with homemade fries, onion rings, grilled vegetables, corn on the cob and a choice of two sauces.		

GOURMET BURGERS

	€	Price on 16. 9. 2026.
Wild Game Burger on Brioche 🍖 🍷 🍴 🍷 🍴	13,00	13,00
Juicy grilled game burger with caramelised onions, melted cheese, fresh lettuce and homemade fries, served with KTC signature sauce. Recipe by Marko Lušić		
Beef Smash Burger with Melted Cheddar 🍖 🍷 🍴 🍷 🍴 🍷 🍴	12,00	12,00
100% premium beef smashed into two crispy patties with caramelised edges, served in a warm brioche bun with melted cheddar, crispy pancetta, fresh vegetables, homemade fries and KTC signature sauce		
Vegan Burger 🍴 🍷	11,00	11,00
Plant-based burger made from vegetables and grains, served in a brioche bun with beetroot ketchup, vegan mayonnaise and sweet potato fries. Recipe by Sana		

KID'S MENU

Served with a side dish. For children aged 4–10.

	€	Price on 16. 9. 2026.
Chicken Nuggets 🍖 🍷 🍴 🍷	9,00	9,00
100 g of breaded chicken bites, homemade fries and ketchup.		
Grilled Chicken Sticks 🍖 🍷 🍴	9,00	9,00
100 g of grilled chicken, homemade fries and mayonnaise.		
Napoletana Kids	9,00	9,00
Mini Napoletana ham & cheese pizza, 20 cm in diameter.		
Mini Napoletana cheese pizza, 20 cm in diameter.		

VEGETARIAN SELECTION

	€	Price on 16. 9. 2026.
Creamy Porcini Mushroom Soup 🍄 🍄 🍄 🍄 🍄 🍄	5,50	5,50
Aromatic creamy soup with sautéed wild porcini mushrooms, served with crispy grissini.		
Selection of Premium Cheeses 🧀 🍷	10,00	10,00
Carefully selected local and international cheeses served with almonds, walnuts and olives (Blue Cheese, Pag Cheese, Goat Cheese, Gouda and Caciocavallo).		
Uštipci with Kaymak 🍷 🍷	7,00	7,00
Traditional fried dough bites served with homemade kaymak.		
Large Baked Burrata Salad 🍷 🍷 🍷 🍷	11,00	11,00
Refreshing light salad with premium Italian burrata, cherry tomatoes, rocket, sweetcorn and fresh basil pesto, olive oil, aceto and homemade croutons.		
Homemade Gnocchi with Truffles & Five Cheeses 🍷 🍷 🍷 🍷	13,00	13,00
Creamy homemade gnocchi in a rich five-cheese sauce, finished with a delicate touch of truffle.		
Panko Brie Cheese 🍷 🍷 🍷	10,00	10,00
Brie cheese in crispy breadcrumbs, fried until golden and served with a side dish and sauce of your choice.		
Margherita Napoletana 🍷 🍷	9,00	9,00
Tomato, burrata and basil on light Neapolitan-style dough.		

VEGAN SELECTION

	€	Price on 16. 9. 2026.
Creamy Porcini Mushroom Soup 🍄 🍄 🍄 🍄 🍄	5,50	5,50
Aromatic creamy porcini mushroom soup enriched with pieces of porcini mushrooms – made without cream.		
Spaghetti alla Sophia 🍷 🍷 🍷 🍷	10,00	10,00
Fresh homemade spaghetti in a refined sauce of ripe tomatoes, olive oil and fresh basil, with a touch of Mediterranean simplicity and cinematic elegance.		
Spaghetti Alfredo Falafel 🍷 🍷 🍷	12,00	12,00
Handmade egg-free spaghetti in a creamy Alfredo sauce made with cauliflower, nutritional yeast and Sana hummus, served with crispy falafel, spring onions and Power Mix topping.		
Vegan Burger 🍷 🍷	11,00	11,00
Creamy vegan burger made from vegetables and grains, rich in texture and flavour, served in a brioche bun with fresh vegetables and a light sauce, accompanied by homemade fries or sweet potato fries with vegan mayonnaise. Recipe by Sana!		
Napoletana Vegan Pizza 🍷	10,00	10,00
Creamy hummus, fresh salad and feta cheese on light Neapolitan-style dough.		

SIDE DISHES

	€	Price on 16. 9. 2026.
Homemade French Fries	3,50	3,50
Unusual Fries	3,50	3,50
Sweet Potato Fries	3,50	3,50
Homemade Fries with Melted Cheddar & Pancetta (KTC sauce) 🍷 🍷 🍷	6,00	6,00
Sweet Potato Fries with Melted Cheddar & Pancetta (KTC sauce) 🍷 🍷 🍷	6,00	6,00
Onion Ring Tower (KTC signature sauce & Cheddar) 🍷 🍷 🍷 🍷	5,50	5,50
Potatoes with Onion & Black Slavonian Pork Bacon	4,50	4,50
Homemade Gnocchi 🍷 🍷	3,50	3,50
Homemade Croquettes 🍷	3,50	3,50
Dalmatian Swiss Chard with garlic	4,00	4,00
Grilled Vegetables	4,00	4,00
Garlic & Butter Sautéed Mushrooms	4,90	4,50
Steamed Rice 🍷 🍷 🍷	3,00	3,00
Wok Vegetables	4,00	4,00
Edamame with Sea Salt 🍷	4,00	4,00
Spicy Edamame 🍷	4,00	4,00

SAUCES

	€	Price on 16. 9. 2026.
KTC Sauce 🍷 🍷 🍷	1,50	1,50
Mayonnaise 🍷 🍷	1,50	1,50
Spicy Mayonnaise 🍷 🍷	1,50	1,50
Wasabi Mayonnaise 🍷 🍷	1,50	1,50
Garlic Mayonnaise 🍷 🍷	1,50	1,50
Vegan Mayonnaise 🍷	1,50	1,50
Mustard 🍷	1,50	1,50
Ketchup 🍷 🍷	1,50	1,50
Ajvar 🍷 🍷	1,50	1,50
Sour Cream 🍷	1,50	1,50
Cheddar Sauce 🍷	1,50	1,50
Tartar Sauce 🍷 🍷	1,50	1,50

SALADS

	€	Price on 16. 9. 2026.
Fresh Leaf Salad with leek rings 📖 🕒 🍴 🍷	3,50	3,50
Seasonal Salad from Krizevci Market 📖 🕒 🍴 🍷	3,90	3,50
Fresh Šopska Salad with Feta Cheese 🕒	4,50	4,50
Chilled Cucumber Salad	3,50	3,50
Fresh Cucumbers in Sour Cream 📖	4,00	4,00
Tomato Salad	3,50	3,50
Roasted Peppers	4,00	4,00
Cabbage Salad	3,50	3,50

BREAD

We bake our bread fresh daily in our kitchen — sourdough and focaccia following Janja Marić's recipe.

Our selection also includes Neapolitana garlic and traditional uštipci, all made in-house.

	€	Price on 16. 9. 2026.
Homemade bread selection 🍴	2,00	2,00
Neapolitana Garlic 🍴	3,00	3,00

NAPOLETANA PIZZAS

To offer our guests an authentic taste of Naples, we proudly serve traditional Neapolitan pizzas prepared with lightly fermented dough, baked at temperatures of up to 600°C. Using only premium Italian ingredients, our pizzas feature the signature soft, airy crust that has made Neapolitan pizza famous worldwide. All pizzas are 30 cm in diameter, and we also offer sweet dessert versions.

Buon Appetito!

	€	Price on 16. 9. 2026.
Margherita 🍴 📖	9,50	9,50
Tomato sauce, mozzarella and fresh basil		
Ham & Mozzarella 🍴 📖	10,00	10,00
Tomato sauce, mozzarella and cooked ham		
Capricciosa 🍴 📖	11,00	11,00
Tomato sauce, mozzarella, ham, mushrooms, olives and artichokes		
Pepperoni 🍴 📖	12,00	12,00
Tomato sauce, mozzarella and spicy pepperoni		
Cinque Formaggi 🍴 📖	12,00	12,00
Mozzarella and a blend of five premium cheeses		
Mortadella e Pistacchio 🍴 📖	13,00	13,00
Mozzarella, Italian mortadella, pistachios and extra virgin olive oil		
Prosciutto 🍴 📖	12,00	12,00
Tomato sauce, mozzarella and Dalmatian prosciutto		
Vegan 🍴 📖	10,00	10,00
Creamy hummus, arugula, tomato, onion, olive oil		
Too Hot To Handle 🍴 📖	13,00	13,00
Spicy tomato sauce, mozzarella, spicy salami, jalapeños and chilli oil		
Krizevci Go Wild!	13,00	13,00
Tomato sauce, mozzarella, wild game sausage, forest mushrooms and red onion, finished with a Burgundy-style snail in the centre for a unique woodland experience		

HOT DRINKS

€ Price on
16. 9. 2026.

All espresso-based coffees are also available decaf

Coffee Lavazza	cup	1,90	1,90
Coffee Lavazza with Milk ☼	cup	2,10	2,10
Long Coffee Lavazza with Milk ☼	cup	2,10	2,10
Coffee Lavazza with Plant-Based Milk (Barista Oat Milk) ☼ ☼ ☼	cup	2,20	2,20
Long Coffee Lavazza with Plant-Based Milk (Barista Oat Milk) ☼ ☼ ☼	cup	2,20	2,20
Coffee Lavazza with Cream ☼	cup	2,10	2,10
Long Coffee Lavazza with Cream ☼	cup	2,10	2,10
Coffee Lavazza with Whipped Cream ☼	cup	2,30	2,30
Long Coffee Lavazza with Whipped Cream ☼	cup	2,30	2,30
Coffee Lavazza with LEDO Whipped Cream ☼	cup	2,60	2,60
Long Coffee Lavazza with LEDO Whipped Cream ☼	cup	2,60	2,60
Double Espresso Lavazza	cup	3,70	3,70
Double Espresso Lavazza with Milk ☼	cup	3,90	3,90
Espresso Lavazza Cappuccino with Milk ☼	cup	2,20	2,20
Espresso Lavazza Americano with Milk ☼	cup	2,20	2,20
Espresso Lavazza Baileys with sugar cane ☼	cup	4,00	4,00
Espresso Lavazza Pistachio ☼ ☼	cup	4,00	4,00
Turkish Coffee	cup	2,70	2,70
(Served with brown and white sugar cubes and Turkish delight)			
Cappuccino Classic with Water (14 g sachet) ☼	cup	2,20	2,20
Cappuccino Classic with Milk (14 g sachet) ☼	cup	2,50	2,50
Chocolate Cappuccino (18,5 g sachet) ☼	cup	2,50	2,50
Vanilla Cappuccino (18,5 g sachet) ☼	cup	2,50	2,50
Irish Cappuccino (23 g sachet) ☼	cup	2,50	2,50
Coconut Cappuccino (17 g sachet) ☼	cup	2,50	2,50
Hazelnut Cappuccino (17 g sachet) ☼ ☼	cup	2,50	2,50
Bajadera Cappuccino (18,5 g sachet) ☼ ☼	cup	2,50	2,50
Instant Coffee with Milk (2,6 g sachet) ☼	cup	2,40	2,40
Instant Coffee with Water (2,6 g sachet)	cup	2,20	2,20
Decaffeinated Instant Coffee with Milk ☼	cup	2,50	2,50
Decaffeinated Instant Coffee with Water	cup	2,30	2,30
Matcha with Plant-Based Milk (Barista Oat Milk) ☼ ☼ ☼	0,2 l	3,50	3,50
Matcha Fruity Magic with Barista Oat Milk ☼ ☼ ☼	0,2 l	3,90	3,90
White Coffee Lavazza ☼	cup	2,40	2,40
Decaffeinated White Coffee ☼	cup	2,50	2,50
Hot Chocolate – Dark or White ☼ ☼ ☼	0,2 l	2,90	2,90
Hot Chocolate – Dark or White with Marshmallows ☼ ☼ ☼	0,2 l	3,50	3,50
Hot Chocolate – Dark or White with Whipped Cream ☼ ☼ ☼	0,2 l	3,20	3,20
Cocoa ☼	0,2 l	2,50	2,50
Milk ☼	0,2 l	1,50	1,50
Franck Tea with Lemon + free honey	cup	2,50	2,50
Available flavours: Chamomile, Rosehip, Mint, Nettle, Indian Tea, Green Tea, Strawberry-Vanilla, Apricot, Forest Fruits, Cranberry, Elderflower, Cherry, Lime, ACAI-Cinnamon, Blueberry, Tropical Fruits, Apple-Cinnamon			
Mulled White Wine (0,15 l Graševina wine + 0,05 l water) ☼	0,2 l	3,00	3,00
Mulled Red Wine (0,15 l Plavac wine + 0,05 l water) ☼	0,2 l	3,00	3,00
Honey	15 g	0,40	0,40
Coffee Cream ☼	10 ml	0,30	0,30
Whipped Cream for Coffee ☼	10 ml	0,40	0,40
Holip ☼ ☼ ☼	5 g	0,30	0,30

Lavazza Coffee Standard: 1 kg = 133 coffees

COLD DRINKS

		€	Price on 16. 9. 2026.
Iced Coffee with Ice ☒	0,25 l	3,00	3,00
Iced Coffee with Milk ☒	0,25 l	3,50	3,50
Iced Coffee with Ice Cream ☒	0,25 l	3,90	3,90
Iced Cappuccino with Ice ☒	0,25 l	3,50	3,50
(Flavours: Classic, Chocolate, Vanilla, Irish, Coconut, Hazelnut, Bajadera)			
Iced Cocoa with Ice Cream ☒	0,25 l	3,90	3,90

COMBO SPECIALS

		€	Price on 16. 9. 2026.
Jamnica 0,33 l + Coffee (with milk, whipped cream or cream) ☒		3,90	3,90
Jamnica Orangeade or Lemonade 0,33 l + Coffee (with milk, whipped cream or cream) ☒		3,90	3,90
Traubisoda 0,33 l + Coffee – Retro Edition (with milk, whipped cream or cream) ☒		3,90	3,90
Križevci Breadsticks 150 g (plain, ham & cheese or pork cracklings) ☒ ☒ ☒		4,00	4,00
+ Coffee (with milk, whipped cream or cream) ☒			
Križevci Breadsticks 150 g (plain, ham & cheese or pork cracklings) ☒ ☒ ☒		5,00	5,00
+ Fresh Orange Juice with Pulp 0,2 l ☒			

SOFT DRINKS

		€	Price on 16. 9. 2026.
Traubisoda – Retro Classic	0,33 l	2,70	2,70
Coca-Cola	0,25 l	2,80	2,80
Coca-Cola Zero	0,25 l	2,80	2,80
Fanta	0,25 l	2,80	2,80
Sprite	0,25 l	2,80	2,80
Schweppes	0,25 l	2,80	2,80
Cockta	0,275 l	2,80	2,80
Cockta Free	0,275 l	2,80	2,80
Orangina	0,25 l	2,80	2,80
Thomas Henry Mango	0,2 l	3,00	3,00
Thomas Henry Tonic	0,2 l	3,00	3,00
Hidra Energy Drink ☒	0,5 l	3,00	3,00
Red Bull (Not available for guests under 18 years of age)	0,25 l	3,50	3,50
Cedevita (Flavours: orange, lemon, lime, elderflower, grapefruit) (19 g sachet)	0,2 l	2,50	2,50
Jamnica Orangeade or Lemonade	0,33 l	2,80	2,80
Jana Iced Tea (Peach or forest fruits)	0,33 l	2,80	2,80
Pago Juice (Flavours: orange, apricot, apple, strawberry, pear, cranberry, pineapple, ACE)	0,2 l	2,90	2,90
Thick Juice with Whipped Cream – Retro Classic ☒	0,26 l	3,30	3,30
(Pago apricot juice 0,2 l + whipped cream 0,05 l)			
Lemonade	0,2 l	3,20	3,20
Fresh Orange Juice with Pulp	0,2 l	3,50	3,50

SMOOTHIES - YUMMY!

		€	Price on 16. 9. 2026.
Energize Me – Mango & Banana	0,2 l	3,50	3,50
Detox Me – Kiwi, spinach, cucumber & lime	0,2 l	3,50	3,50

WATER

		€	Price on 16. 9. 2026.
Jamnica Mineral Water	0,33 l	2,70	2,70
Jamnica Mineral Water	0,75 l	4,50	4,50
Jamnica Sensation (Elderflower & lemon / tonic water)	0,25 l	2,80	2,80
Jamnica Orange & Lemon	0,33 l	2,80	2,80
Römerquelle motion – Lemongrass	0,33 l	2,80	2,80
Jana Still Water	0,33 l	2,70	2,70
Jana Still Water	0,75 l	4,50	4,50
Jana Vitamin (Orange, lemon & mint)	0,33 l	2,80	2,80

BEER

DRAUGHT

Enjoy a complimentary 30 g bag of chips with every draft beer!

		€	Price on 16. 9. 2026.
Heineken Draught	0,5 l	3,90	3,90
Heineken Draught	0,25 l	2,50	2,50
Guinness Draught	0,5 l	4,90	4,90
Guinness Draught	0,25 l	3,50	3,50

LOCAL BOTTLED BEER - PALE LAGER

		€	Price on 16. 9. 2026.
Ožujsko	0,33 l	2,80	2,80
2,80 Ožujsko	0,5 l	2,90	2,90
Ožujsko Lemon	0,5 l	2,90	2,90
Karlovačko	0,5 l	2,90	2,90
Tuborg	0,5 l	2,90	2,90
Pan	0,35 l	2,80	2,80
Pan	0,5 l	2,90	2,90
Pan Radler	0,5 l	2,90	2,90
Zlatni Pan	0,5 l	2,90	2,90

INTERNATIONAL BOTTLED BEER - PALE LAGER

		€	Price on 16. 9. 2026.
Estrella Galicia - GLUTEN FREE - Spain	0,33 l	3,50	3,50
Asahi - Japan	0,33 l	3,50	3,50
Corona - Mexico	0,355 l	3,50	3,50
Leffe Blond - Belgium	0,33 l	3,50	3,50
Laško Zlatorog - Slovenia	0,5 l	2,90	2,90
Staropramen - Czech Republic	0,5 l	2,90	2,90
Budweiser - Czech Republic	0,5 l	2,90	2,90
Heineken - Netherlands	0,33 l	3,00	3,00

DARK BEER

		€	Price on 16. 9. 2026.
Leffe Brown - Belgium	0,33 l	3,50	3,50
Budweiser Dark - Czech Republic	0,5 l	2,90	2,90
Tomislav - Croatia	0,5 l	3,00	3,00

CRAFT BEER - MEDVEDGRAD

		€	Price on 16. 9. 2026.
Zlatni Medvjed - Croatia	0,5 l	3,50	3,50
Grička Vještica - Croatia	0,5 l	3,50	3,50
Baltazar - Croatia	0,5 l	3,50	3,50

NON-ALCOHOLIC BEER

		€	Price on 16. 9. 2026.
Ožujsko Cool - Croatia	0,5 l	2,90	2,90
Pan Free - Croatia	0,5 l	2,90	2,90
Heineken 0,0% - Netherlands	0,33 l	3,00	3,00

CIDERS

		€	Price on 16. 9. 2026.
Somersby (Flavours: pear, apple, raspberry-lime)	0,33 l	3,00	3,00
Somersby Alcohol-Free (Elderflower & lime)	0,33 l	3,00	3,00

WINES & SPARKLING WINES

WHITE WINES

		€	Price on 16. 9. 2026.
OPG Bužić – Graševina – Križevci	0,75 l	26,00	26,00
OPG Bužić – Klešček			
(An indigenous Križevci grape variety) – Križevci	0,75 l	26,00	26,00
Royal Hill – Blanc de Noir			
(White cuvée made from three Pinot Noir varieties) – Slavonia	0,75 l	26,00	26,00
Royal Hill – Chardonnay			
(Aged for 24 months in French oak barrels) – Slavonia	0,75 l	28,00	28,00
Kutjevo – Graševina – Slavonia	0,75 l	22,00	22,00
Orahovica, Silvanac green	0,75 l	26,00	26,00
Krauthaker – Pinot Gris – Slavonia	0,75 l	25,00	25,00
Rossi Wines – Malvazija – Istria	0,75 l	26,00	26,00
Kozlović – Malvazija – Istria	0,75 l	35,00	35,00
Saint Hills – Frenchie Sauvignon Blanc – Istria	0,75 l	35,00	35,00
Saint Hills – Mala Nevina (Malvazija / Chardonnay) – Istria	 0,15 l 7,00 0,75 l	32,00	32,00
	Cijena na 16. 9. 2026.: 0,15 l 7,00		
Stina – Pošip – Dalmatia	0,75 l	35,00	35,00

RED WINES

		€	Price on 16. 9. 2026.
Royal Hill – Left Bank – Slavonia	0,75 l	28,00	28,00
(Cuvée of Cabernet Franc and Cabernet Sauvignon)			
Rossi Wines – Cuvée – Istria	0,75 l	28,00	28,00
Benvenuti – Teran – Istria	0,75 l	35,00	35,00
Saint Hills – Black Plavac Mali – Dalmatia	Cijena na 16. 9. 2026.: 0,15 l 7,00  0,15 l 7,00 0,75 l	35,00	35,00
Korlat – Merlot – Dalmatia	0,75 l	30,00	30,00
Korlat – Syrah – Dalmatia	0,75 l	32,00	32,00
Korlat – Cabernet Sauvignon – Dalmatia	0,75 l	35,00	35,00
Čoka – Ždrepcjeva Krv – Vojvodina	0,75 l	18,00	18,00

ROSÉ WINES

		€	Price on 16. 9. 2026.
Kozlović – Violetta Rosé – Istria	0,75 l	35,00	35,00
Saint Hills – St. Heels – Istria	 0,15 l 7,00 0,75 l	29,00	29,00
	Cijena na 16. 9. 2026.: 0,15 l 7,00		

DESSERT WINES

		€	Price on 16. 9. 2026.
OPG Bužić – Yellow Muscat – Križevci	0,75 l	26,00	26,00
Rossi Wines – Yellow Muscat – Istria	 0,15 l 7,00 0,75 l	27,00	27,00
Kozlović – Muškati Momjanski – Istria	0,5 l	35,00	35,00
	Cijena na 16. 9. 2026.: 0,15 l 7,00		

SPARKLING WINES

		€	Price on 16. 9. 2026.
Šember Brut – Croatia	0,75 l	35,00	35,00
Royal Hill Rosé Brut Selection – Pinot – Croatia	0,75 l	29,00	29,00
Mionetto Prosecco Brut – Italy	 0,2 l 8,00 0,75 l	30,00	30,00
	Cijena na 16. 9. 2026.: 0,15 l 8,00		

CHAMPAGNE

		€	Price on 16. 9. 2026.
Veuve Clicquot Yellow Label Brut – France	0,75 l	89,00	89,00

SPIRITS

		€	Price on 16. 9. 2026.
Amaro	0,03 l	2,40	2,40
Lavov	0,03 l	2,40	2,40
Medica (Honey Brandy)	0,03 l	2,40	2,40
Pelinkovac	0,03 l	2,40	2,40
Pelinkovac Orange	0,03 l	2,40	2,40
Mentol	0,03 l	2,40	2,40
Kruškovac (Pear Liqueur)	0,03 l	2,40	2,40
Sour Cherry Liqueur	0,03 l	2,40	2,40
Bajadera Liqueur 🍷	0,03 l	2,40	2,40
Prima Brandy	0,03 l	2,40	2,40
Bacardi Rum	0,03 l	2,40	2,40
Quince Brandy Korlat	0,03 l	2,50	2,50
Plum Brandy Korlat	0,03 l	2,50	2,50
Loza Grape Brandy Korlat	0,03 l	2,50	2,50
Walnut Brandy Korlat	0,03 l	2,50	2,50
Tequila	0,03 l	2,50	2,50
Travarica Herbal Brandy	0,03 l	2,60	2,60
Finlandia Vodka	0,03 l	2,60	2,60
Bombay Sapphire Gin	0,03 l	2,60	2,60
Cherry on Top Gin - Local	0,03 l	2,60	2,60
Stock	0,03 l	2,60	2,60
Roner Williams Pear Brandy	0,03 l	2,60	2,60
Old Pilot's Gin	0,03 l	3,50	2,80

PREMIUM SPIRITS

		€	Price on 16. 9. 2026.
Korlat Teranino	0,03 l	2,60	2,60
Pelinkovac Antique	0,03 l	2,60	2,60
Jägermeister	0,03 l	2,60	2,60
Jägermeister Orange	0,03 l	2,60	2,60
Baileys	0,03 l	2,60	2,60
Southern Comfort Whiskey Liqueur	0,03 l	2,60	2,60
Chivas Regal Whiskey	0,03 l	2,80	2,80
Jameson Irish Whiskey	0,03 l	2,80	2,80
Jack Daniel's Whiskey	0,03 l	2,80	2,80
Roner Williams Pear Brandy Black	0,03 l	2,80	2,80
Old Pilot's Barrel aged Gin	0,03 l	3,90	3,00
Courvoisier Cognac	0,03 l	3,50	3,50
Hennessy Cognac	0,03 l	3,50	3,50
Korlat Barrique Plum Brandy (Aged 4 Years)	0,05 l	3,90	3,90

JÄGERMEISTER EXPERIENCE!

	€	Price on 16. 9. 2026.
Jäger Party set (classic or orange) - shot tube 6 x 0,02 l	14,00	14,00
Jäger Football set (classic or orange) Bottle 0,7 l	49,00	49,00

EXTRA PREMIUM SPIRITS

Served NEAT or ON THE ROCKS

		€	Price on 16. 9. 2026.
Zacapa XO Rum	0,03 l	13,00	13,00
XO – Extra Old blend of premium rums aged between 6 and 25 years, matured in French oak barrels previously used for cognac			
Clase Azul Reposado Tequila	0,03 l	15,00	15,00
Ultra-premium reposado tequila made from organic Weber blue agave, aged for 8 months in oak barrels			
Hennessy XO Cognac	0,03 l	15,00	15,00
XO – Extra Old blend of premium cognacs aged up to 30 years. A rich and complex cognac with a long, elegant finish			
Johnnie Walker Blue Label Whisky	0,03 l	17,00	17,00
Luxury blended Scotch whisky combining rare and aged whiskies. Smooth, balanced and gently smoky			

ALCOHOLIC MIXES

		€	Price on 16. 9. 2026.
Gemišt 	0,2 l	2,50	2,50
(0,13 l Kutjevo Graševina white wine + 0,07 l Jamnica mineral water)			
Gemišt 	0,3 l	3,00	3,00
(0,2 l Kutjevo Graševina white wine + 0,1 l Jamnica mineral water)			
Bambus 	0,35 l	3,50	3,50
(0,1 l Merlot wine + 0,25 l Coca-Cola)			
Old Pilot's Gin & Tonic	0,205 l	7,00	7,00
(0,05 l gin + 0,2 l Thomas Henry tonic water + hibiscus + orange)			
Cherry on Top Gin & Tonic – Local	0,205 l	7,00	7,00
(0,05 l gin + 0,2 l Thomas Henry tonic water + hibiscus + orange)			
Aperol Spritz 	0,180 l	7,00	7,00
(Prosecco, Aperol, sparkling water, orange and ice)			

COCKTAILS

		€	Price on 16. 9. 2026.
Yours To Enjoy - Signed Mango Cocktail - secret ingredients	220 ml	10,00	10,00
ingredient list available from our staff upon request			
- recipe by Mario Hudinec			
Gin Gin Mule	220 ml	7,00	7,00
(4 cl gin, 3 cl Yerba Buena syrup, 2,5 cl ginger mix and 3 cl soda)			
Strawberry Pina Colada	220 ml	7,00	7,00
(3,8 cl vodka, 6,5 cl peach, orange and cranberry & lime mix)			
Cosmopolitan	160 ml	7,00	7,00
(4,2 cl vodka, 4,5 cl cranberry and 1 cl lime & lemon mix)			
Skinny Bitch	220 ml	7,00	7,00
(4 cl vodka, 3 cl lime & lemon mix and 3 cl soda)			
Caipiroska	220 ml	7,00	7,00
(5 cl vodka and 4,5 cl lime & lemon mix)			
London Mule	220 ml	7,00	7,00
(5 cl gin, 2 cl lime & lemon mix, 3,5 cl ginger mix and 3 cl soda)			
Strawberry Mojito	220 ml	7,00	7,00
(3,5 cl rum, 4,5 cl Yerba Buena syrup, 2 cl strawberry puree and 3 cl soda)			
Mojito	220 ml	7,00	7,00
(4 cl rum, 4,5 cl Yerba Buena syrup, 0,5 cl lime & lemon mix and 3 cl soda)			
Moscow Mule	220 ml	7,00	7,00
(5 cl vodka, 2 cl lime & lemon mix, 3,5 cl ginger mix and 3 cl soda)			

COCKTAILS

		€	Price on 16. 9. 2026.
Sex On The Beach (3,8 cl vodka, 6,5 cl peach, orange & cranberry and lime mix)	220 ml	7,00	7,00
Margarita (5 cl tequila, 3 cl Triple Sec and 3 cl lime & lemon mix)	160 ml	7,00	7,00
Kamikaze (4 cl vodka and 6 cl lime & lemon mix)	160 ml	7,00	7,00
Tequila Sunrise (3,5 cl tequila, 6 cl peach, orange and cranberry & lime mix)	220 ml	7,00	7,00
Cubra Libre (4,5 cl rum, 1,5 cl lime & lemon mix and 6 cl cola)	220 ml	7,00	7,00

MOCKTAILS (NON-ALCOHOLIC COCKTAILS)

		€	Price on 16. 9. 2026.
Berry Mojito (4 cl Yerba Buena syrup, 1 cl lime & lemon mix, 2 cl strawberry puree and 5 cl soda)	220 ml	6,50	6,50
Playa Paradiso (5 cl peach, orange & cranberry, 3,5 cl ginger mix and 5 cl soda)	220 ml	6,50	6,50
Berry Mule (1 cl lime & lemon mix, 2,5 cl ginger mix, 3 cl strawberry puree and 5 cl soda)	220 ml	6,50	6,50
Shirley Temple (2,5 cl cranberry, 2 cl lime, 3 cl ginger mix and 5 cl soda)	220 ml	6,50	6,50
Virgin Mojito (4,5 cl Yerba Buena syrup, 1 cl lime & lemon mix and 5 cl soda)	220 ml	6,50	6,50

CIGARE

price per cigar

	€	Price on 16. 9. 2026.
Villa Zamorano Bouquet Expreso Honduras - medium to full-bodied - 25-40 min, pairs perfectly with Johnnie Walker Blue Label	6,30	6,30
Primeros by Davidoff Dominican Manduro Dominikanska Republika - medium to full-bodied - 15-25 min, pairs perfectly with Zacapa XO	7,35	7,35
Oliva Connecticut Reserve Robusto Nikaragva - mild to medium-bodied - 45-60 min, pairs perfectly with Hennessy XO	9,60	9,60
Cumpay short Robusto Honduras Nikaragva - medium-bodied - 25-40 min, pairs perfectly with Johnnie Walker Blue Label	11,90	11,90
Davidoff Signature 2000 Dominikanska Republika - mild - 25-40 min, pairs perfectly with Clase Azul Reposado	18,50	18,50
Davidoff Mini Cigarillos Gold Dominikanska Republika - mild to medium-bodied - 10-15 min, pairs perfectly with Clase Azul Reposado	21,00	21,00
Romeo Y Julieta No.Tubos Kuba -medium-bodied - 35-55 min, pairs perfectly with Hennessy XO	22,00	22,00
Davidoff Millenium Robusto Tubos Dominikanska Republika - mild to medium-bodied - oko 45 min, pairs perfectly with Zacapa XO	32,60	32,60

CIGARETTES

price per pack

	€	Price on 16. 9. 2026.
Marlboro Gold	5,30	5,30
Marlboro Red	5,30	5,30
Marlboro Red Touch	5,00	5,00
Terea Turquoise	4,50	4,50
Terea Silver	4,50	4,50
Filter 160	4,70	4,70
Rothmans 100s blue	4,50	4,50
Chesterfield tuned aqua slims	4,50	4,50
Walter Wolf white icon	4,90	4,90

SMOKING IS HARMFUL TO HEALTH

ALLERGEN INFORMATION

For information on the presence of substances or products which cause allergies or intolerances in the food you consume, feel free to contact our staff who will be glad to help you.

ALLERGENS:

1. Cereals containing gluten, i.e. wheat (such as spelt and khorasan wheat), rice, barley, oats and their compounds obtained by hybridization and products from these cereals l
2. Crustaceans and crustacean products 🦞
3. Eggs and egg products 🥚
4. Fish and fish products 🐟
5. Peanuts and peanut products 🥜
6. Soy beans and soy products 🥛
7. Milk and milk products (including lactose) 🥛
8. Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamias or Queensland nuts, and their products 🌰
9. Celery and its products 🌿
10. Mustard and mustard products 🌿
11. Sesame seeds and sesame seed products 🌱
12. Sulfur dioxide and sulfites at concentrations higher than 10mg/kg or 10mg/L should be counted as total SO₂, which are in products prepared for consumption or reconstituted in accordance with the manufacturer's instructions 🧪
13. Lupine and lupine products 🌱
14. Molluscs and mollusc products 🐚

TAKEAWAY PACKAGING

	€	Price on 16. 9. 2026.
Cake box for 2 cakes	0,50	0,50
Cake box for 4 cakes	0,60	0,60
Cake box for 8 cakes	0,60	0,60
Cake box for 10 cakes	0,70	0,70
Cake box for 15 cakes	1,20	1,20
Cake box for macarons	1,20	1,20
Cake box for crêpes	0,50	0,50
Round cake box	3,00	3,00
Križevci Cake box	2,70	2,70
Cake board 28 × 28 cm	0,30	0,30
Round kraft container	0,40	0,40
Kraft container with lid	0,40	0,40
Kraft salad container	0,40	0,40
Kraft burger box	0,10	0,10
Kraft paper bag	0,20	0,20
White container with lid	0,30	0,30
Bio cutlery set 3 pcs	0,20	0,20
Pizza box	0,50	0,50
Lunch box catering	8,00	8,00
Cup holder 2 pcs	0,20	0,20
Cup holder 4 pcs	0,30	0,30

IF MOSQUITOES ARE BOTHERING YOU DURING THE SUMMER
SEASON, PLEASE ASK OUR STAFF FOR ASSISTANCE

THE TAXES AND SERVICE COUVERT ARE INCLUDED IN THE PRICE. ALL PRICES ARE IN EUROS. Dear guests, you can send your complaints or compliments regarding our service to the following e-mail address: prigovori-potrosaca@ktchr or by regular mail using the address: KTC d.d., Nikole Tesle 18, Križevci or by Fax: 048/628-609.

📞 048/628-148