PANTARUL

Predjela

Rolice od pečene paprike s feta sirom
+ pesto od lješnjaka i bosiiljka

Bruschetta s mariniranom ribom
+ slatko-kiseli komorač
+ krema od pastrnjaka

Dip od bijelog graha i artičoka
+ tost od domaćeg kruha

Parfait od pileće jetrice s konjakom
i džemom od pomadora + tost

Kroketi od pršuta

Soparnik & crème fraîche

Domaće patate + sriracha mayo
+ mrvice od pršuta

Glavna jela

Domaće fettuccine
s ragoutom od hobotnice

Rižoto od bundeve
s pohanim bukovačama

Rižoto od bundeve s mariniranim
sporo pečenim carskim mesom

Deserti

Kolač od mjendula s likerom od nespole
+ krema od vanilije & breskve

Bezglutenski kolač
s bijelom čokoladom

Semifreddo od krokanta
s preljevom od karamela

URADI SAM/A

Predjelo & glavno jelo & desert - 35 eur

*extra predjelo - 9 eur *** domaće patate - 6 eur*
*extra glavno jelo - 19 eur *** extra desert - 7 eur*

Dalmatian Dog pošip - 5 eur / 28 eur
Terra madre plavac mali BQ - 5 eur / 28 eur

PANTARUL

Starters

Roasted Red Pepper Rolls with Feta
hazelnut & basil pesto

Marinated Fish Bruschetta
sweet & sour fennel, parsnip cream

White Bean & Artichoke Dip
toasted homemade bread

Chicken Liver & Cognac Parfait
tomato jam, toast

Prosciutto Croquettes

Soparnik & Crème Fraîche

Homemade Fries with
sriracha mayo, prosciutto crumbs

Mains

Homemade Fettuccine with
octopus ragù

Pumpkin Risotto with
crispy breaded oyster mushrooms

Pumpkin Risotto with
marinated slow-roasted pork belly

Desserts

Almond Cake with Loquat Liqueur
vanilla cream & poached peaches

Gluten-free
white chocolate cake

Almond Brittle Semifreddo
with caramel sauce

DIY

Starter & main & dessert - 35 eur

extra starter - 9 eur *** *potatoes - 6 eur*
extra main - 19 eur *** *extra dessert - 7 eur*

Dalmatian Dog pošip - 5 eur / 28 eur
Terra madre plavac mali BQ - 5 eur / 28 eur

PREDJELA

Tatarski biftek *
Kosani juneći file – maslac – crème fraîche – prepečeni kruh
19 €

Riblji tatar *
Svježa riba – sojin umak – domaća majoneza – kapari – ljubičasti luk – skuta – prepečeni kruh
19 €

Tagliata od bifteka *
Komadići bifteka – rikula – Grana Padano – domaći džem od crvenih paprika
24 €

Dnevna juha **
7 €

Spring rolice *
Vučeno tijesto – mrkva – celer – leća – tikvice – umak od ananasa i čilija
10 €

Zapečena guščja jetra
Guščja jetra – brioche s pancetom i suhim smokvama – karamelizirane jabuke – umak od vanilije
33 €

Piletina u hrskavim panko mrvicama
Piletina – panko krušne mrvice – pire od krumpira s češnjakom – sezonsko povrće
17 €

GLAVNA JELA

Povrtni rižoto s mascarponeom **
Sezonsko povrće – sušene rajčice – mascarpone – parmezan
21 €

Goveđi file *
Odležani goveđi file sa žara – pire od celera i krumpira – umak od porta – tartufata – glazirana mlada mrkva
38 €

Sporo kuhani bikovi obrazi *
Bikovi obrazi u vlastitom umaku – pire od celera i krumpira – mix sezonske salate
34 €

Gurmanski burger
Domaće pecivo – 100% govedina – hrskava panceta – senf – kupus – sir Cheddar – karamelizirani luk
23 €

Orada s povrćem *
Poširana orada – julienne povrće – redukcija umaka od citrusa i maslinova ulja
28 €

Riblji odrezak s povrćem na dalmatinski *
Odrezak svježe ribe sa žara – kuhani krumpir – špinat –cherry rajčice – sušene rajčice – limeta
34 €

DESERTI

Bezglutenski kolač od bijele čokolade i badema s kremom od vanilije *
7 €

Semifreddo od krokanta s karamelom *
7 €

Dnevni desert
7 €

Izbor priloga
7 €

Izbor salata
7 €

Izbor domaćeg kruha i lokalno maslinovo ulje
4 €

Izbor domaćih sireva
22 €

Kruh bez glutena
4 €

STARTERS

Steak tartare *
Minced beef – butter – crème fraîche – toasted bread
19 €

Fish tartare *
Fresh fish – soy sauce – homemade mayonnaise – capers – red onion – cottage cheese – toasted bread
19 €

Beef tagliata *
Beef fillet – rocket – Grana Padano – homemade red bell pepper jam
24 €

Daily soup **
7 €

Spring rolls *
Phyllo dough – carrot – celery – lentils – zucchini – pineapple and chilli sauce
10 €

Pan-seared foie gras
Foie gras – bacon and dried figs brioche – caramelized apples – vanilla sauce
33 €

Crispy panko-coated chicken
Chicken – panko breadcrumbs – potato and garlic purée – sautéed seasonal vegetables
17 €

MAIN DISHES

Vegetable risotto with mascarpone **
Seasonal vegetables – dried tomatoes – mascarpone –Parmesan
21 €

Beef fillet *
Grilled beef fillet – cream of celery and potato – Port wine sauce – truffle paste – glazed baby carrots
38 €

Slowly braised ox cheeks *
Ox cheeks in sauce – celery and potato purée – seasonal salad mix
34 €

Gourmet burger
Home made bun – 100% beef – crispy bacon – mustard – cabbage – Cheddar – caramelized onions
23 €

Sea bream with vegetables *
Poached sea bream – julienne vegetables – citrus and olive oil sauce reduction
28 €

Fresh fish steak with Dalmatian-style vegetables *
Grilled fish steak – potatoes – spinach – cherry tomatoes – sun-dried tomatoes – lime
34 €

DESSERTS

Gluten-free white chocolate and almond cake with vanilla cream *
7 €

Almond brittle semifreddo with caramel sauce *
7 €

Daily dessert
7 €

Side dishes
7 €

Salads
7 €

Assortment of homemade bread and local olive oil
4 €

Cheese platter - a selection of Croatian cheeses
22 €

Gluten-free bread
4 €

* Bez glutena | * Vegetarijanski

CIJENE SU IZRAŽENE U EURIMA. PDV JE UKLJUČEN U CIJENU.
NEKA OD NAŠIH JELA (ONA KOJA SADRŽE GLUTEN, JAJA, SOJU, CELER, GORUŠICU, SEZAM, RIBU, RAKOVE, ŠKOLJKE, MESO I MLIJEKO, TE PROIZVODE OD NJIH) MOGU IZAZVATI ALERGIJSKE REAKCIJE STOGA VAS MOLIMO DA NAS NA VRIJEME OBAVIJESTITE AKO IMATE ALERGIJU NA NEKI OD OVIH SASTOJAKA.

PANTARUL D.O.O.
Put bana Josipa Jelačića 2a 20207 Mlini
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PANTARUL

* Gluten-free | * Vegetarian

PRICES ARE IN EUROS. VAT (PDV) IS INCLUDED IN THE PRICE.
SOME OF OUR DISHES (THE ONES CONTAINING GLUTEN, EGGS, SOY, CELERY, MUSTARD, SESAME, FISH, SHELLFISH, MEAT AND MILK AS WELL AS PRODUCTS BASED ON THEM) MAY CAUSE ALLERGIC REACTIONS. THEREFORE WE KINDLY AKS YOU TO INFORM US IF YOU ARE ALLERGIC TO ANY OF THOSE INGREDIENTS.

When we know you're happy, we're happy too. Leave a Google review here.