

Since 1927



Menu

BREAKFAST / DORUČAK

Continental Plain

Croissant plain, bun, jam (apricot or strawberry), honey, butter, coffee or tea (assortment), fresh squeezed orange juice

Continental doručak

Kroasan obični, pecivo, džem (marelica ili jagoda), med, maslac, kava ili čaj, svježe cjeđeni sok od naranče

Continental with Omelette

Continental plain, omelette (3 eggs with ham, cheese, mushrooms, bell pepper, bacon, salmon)

Continental doručak s omletom

Continental doručak, omlet (3 jaja sa šunkom, sirom, gljivama, paprikom, slaninom, lososom)

Continental with Fried Eggs

Continental plain, 3 fried eggs way you like with crispy bacon or grilled ham with grilled tomatoes

Kontinental doručak i pržena jaja

Continental doručak, 3 pržena jaja kako Vi želite s hrskavom slaninom ili šunkom s grila i rajčicom

Continental with HG-C Toast

Continental plain, toasted bread slices you like (white, multigrain) with ham and cheese

Continental doručak sa „šunka i sir“ tostom

Continental doručak s tostom (obični ili tamni), šunkom i sirom

Fitness

Whole, multigrain or fitness bread, diet jam, margarine, coffee or tea (assortment), fresh squeezed orange juice, cereals you like (corn flakes, choco flakes, granola) with yogurt or milk (whole, low fat or skim), fresh cut seasonal fruit platter

Fitness doručak

Kruh od punog zrna, dijetalni džem, margarin, kava ili čaj, cijedeni sok od naranče, pahuljice po Vašoj želji (kukuruzne, musli) s jogurtom ili nemasnim mlijekom, plata svježeg sezonskog voća

Omelette

Omlet

Toast

Tost

BURGER AND SANDWICHES OR TRAMEZZINIS / BURGER I SENVIČI ILI TRAMEZZINIS

* Burger and Sandwiches are served with French fries or seasonal salad
* Burger i sendviči su servirani s prženim krumpirićima ili sezonskom salatom

Burger "Festival"

Artisan made Beef burger with sourdough bun, lettuce, tomatoes, pickled cucumber, onions and our signature "Festival" sauce (add cheese to your burger). Served with potato wedges

Burger "Festival"

Ručno rađeni burger od mljevene govedine na originalnom pecivu, salata, rajčica, krastavac, luk i originalni „Festival“ umak (dodajte sir Vašem burgeru). Servira se s prženim krumpirićima u ljusci

Club Sandwich

Classic with chicken breast, bacon, lettuce, tomatoes, fried egg

Club sendvič

Klasični sendvič s pilećim prsima, slaninom, salatom, rajčicom, prženim jajem

Tramezzini with Proscuitto and Chesse or Herb Bread Sandwich

Tramezzini is Venetian style white bread sandwich with artisan Dalmatian proscuitto and cheese, tomatoes, arugula and olives tapenada

Tramezzini ili sendvič s pršutom i sirom

Pršut i sir na kruhu sa začiskim travama, rajčicom, rikulom i tapenadom od maslina

Herb Bread Sandwich or Tramezzini with Tuna and Beans spread

Seared and seasoned Tuna loin, white beans humus, lettuce and hard boiled egg

Tramezzini ili sendvič s tunom i namazom od bijelog graha

File od tune, namaz od bijelog graha, salata, kuhano jaje

Chicken Tramezzini or Crusty Baquette Sandwich

Seasoned chicken breast, sun dried tomatoes pesto, arugula and cheese

Tramezzini ili sendvič od hrskavog baguette kruha s pilećim prsima

Pileća prsa, pesto od sušene rajčice, rikula i sir

Vegetarian Tramezzini or Multi grain bread Sandwich

Mozzarella and grilled vegetables, arugula, mediterranean herbs and olive oil spread

Vegeterijanski Tramezzini ili sendvič na bagutte kruhu

Mozzarella, povrće s grila, rikula i namaz od maslina

SALADS AND APPETIZERS / SALATE I PREDJELA

Salad Nicoise cafe "Festival" style

Tuna loin, potatoes, green beans, tomatoes, olives, hard boiled egg with signature homemade vinaigrette

Salata Nicoise na način cafe "Festival"

File tune, krumpir, mahune, rajčica, masline, kuhano jaje s originalnim umakom

Caprese salad with Bocconcini Mozzarella and Basil Pesto

Tricolored cherry tomatoes with mozzarella, homemade basil and pine nuts pesto, arugula, served with crostini bread

Salata Caprese s Bocconcini Mozzarellom

Mini rajčica u tri boje s mozzarellom, pestom od bosiljka i pinjola, rikulom i prepečenim kruhom

Grilled Chicken breast salad with lettuce madley and balsamic orange dressing

Herbed grilled chicken breast sliced and served with variety of lettuce, tomatoes, cucumber, orange segments, radishes with housemade aged balsamic and orange dressing

Grilana pileća prsa s mješanom zelenom salatom i balsamic i naranča umakom

Grilana pileća prsa, mješana zelena salata, rajčica, krastavac, naranča, rotkvica i umak od balsamica i naranče

Seasonal salad

Sezonska sala

Proscuitto & Pear salad

Thin sliced Proscuitto, spiced walnuts, delicate goat cheese, macerated pear on arugula and endive with arisan olive oil lemon vinaigrette

Pršut i kruška salata

Tanko rezani pršut, začinjani orasi, kozji sir, kruška, rikula i endivija sa preljevom od lokalnog maslinovog ulja i limuna

Grilled vegetables and herbed goat cheese

Grilled eggplant, zucchini, bell pepper, onions and fennel with mediterranean herbs, olive oil and goat cheese

Salata od povrća s žara i kozjeg sira

Patlidžan, tikvica, paprika, luk, komorač s mediteranskim biljem, maslinovim uljem i kozjim sirom

Assorted Cheese and Proscuitto platter

Dalmatian cheeses and Proscuitto served with condiments and crostini bread and locally produced olive oil

Pladanj pršuta i izbor sireva

Dalmatinski sir i pršut servirani s dodacima, prepečenim kruhom i lokalno proizvedenim maslinovim uljem

Smoked and cured fish and sea food platter

Smoked tuna loin, sea bass filet and octopus served with cured olives, onions, capers, lemon and peppadew peppers stuffed with anchovies

Plata dimljene ribe i morskih plodova

Dimljeni file tune, brancina i hobotnica servirani s maslinama, lukom, kaparima, limunom i papričicom nadjevenom inčunima

Beef tenderloin Proscuitto, prunes skewers

Tenderlion wrapped in delicate proscuitto slices and prunes served with red wine balsamic reduction and crusty garlic bread

Ražnjić s govedinom i pršutom

Pršutom umotani komadi bifteka, suhe šljive, servirani s redukcijom vina i balsamičnog octa i hrskavi kruh s češnjakom

Saffron Arancini served with lemon aioli

Crispy pistachio crust risotto arancini served with lemon tomatoes aioli

Pržene polpete od riže sa šafranom

Hrskave polpete od riže s pistacijama, servirane s umakom od limuna i rajčice

Chicken wings, honey mustard and chilli sauce

Pikantna pileća krilca s umakom od meda, senfa i chilli papričice

Cured salmon, orange, fennel, onion and capers

Dimljeni losos s narančom, komoračem, lukom i kaparima

Shrimps with orange sauce and fennel orange salad

Repovi kozica s grila u umaku od naranče i salata od komorača i naranče

Spinach artichoke dip

Špinat artičoke dip

Dip od artičoka, špinata i limuna s prepečenim kruhom

Octopus, fingerling potatoes, celery and lemon

Hobotnica s grila s krumpirom, celerom i limunom

PASTA AND RISOTTO / PASTA I RIŽOTO

Tagliatelle with chicken, pesto rosso, pine nuts and spinach

Tagliatelle s piletinom, pestom od sušene rajčice, pinjola i špinatom

Spaghetti „Chitarra“ with Arrabiata sauce

Špageti „Chitarra“ s umakom „Arrabiata“ s rajčicom i pikantnom papričicom

Pappardelle with butternut squash and fresh sage

Pappardelle u umaku od muškatne buče i kadulje

Cheese ravioli with fresh vegetables

Cheese ravioli, roasted bell peppers, zucchini and olives

Ravioli nadjeveni sirom sa sotiranim svježim povrćem

Ravioli od sira, pečena paprika, tikvica i masline

Penne Romana

Penne with asparagus, green beans, tomato, and white wine rosemary sauce

Penne Romana

Penne sa šparogama, zelenim mahunama, rajčicom u umaku od vina i ružmarina

Ground beef Bolognese

Gnocchi with ground beef ragu Bolognese

Bolognese

Njoki s klasičnim Bolognese umakom od govedine

Orecchiette with chicken Alfredo sauce

Orecchiette pasta with chicken breast, spinach, scuta garlic sauce

Orecchiette s piletinom u Alfredo umaku

Orecchiette s pilećim prsima u Alfredo umaku sa špinatom i skutom

Lasagna Bolognese

Homemade lasagna with beef ragu a la Bolognese

Lazanja Bolognese

Lazanja s goveđim umakom Bolognese

Lasagna Broccoli

Lazanja Brokule

Vegetable Lasagna

Homemade lasagna with stewed mediterranean vegetables

Vegeterijanska lazanja

Vegeterijanska lazanja s mediteranskim povrćem

Proscuitto, saffron and green peas risotto

Rižoto s pršutom, graškom i šafranom

See food risotto

Fresh and smoked see food and asparagus

Rižoto morski plodovi

Rižoto sa svježim morskim plodovima i šparogama

MAIN DISHES / GLAVNA JELA

Steak Boscaiola a la Festival

Beef tenderloin with fingerling potatoes puree, mixed wild mushrooms – truffle jus and asparagus

Odrezak Boscaiola na način cafe „Festival“

Govedi biftek, pire od mladog krumpira s umakom od mješanih gljiva, tartufa i šparoge

Braised short ribs with parmesan gnocchi and sauteed spinach

Pirjana goveđa rebra s njokima od parmezana i sotiranim špinatom

Beef tenderloin „Festival“

Beef tenderloin with arugula, parmesan cheese and aged aceto balsamico

Govedi biftek „Festival“

Govedi biftek s grila s rikulom, parmezanom i aceto balsamicom

Salmon with Tabbouleh salad and sprouts

Salmon file with bulgudur wheat, arugula, lemon, garlic, fresh mint and parsley leaves (micro greens or sprouts and olive oil lemon emulsion)

File lososa s Tabbouleh salatom

File lososa sa salatom od bulgura, rikule, limuna, česnjaka, mente, peršina i extra djevičanskog maslinovog ulja

Tuna with white bean salad with tomatoes and crispy pancetta

File tune s grila s toplom salatom od bijelog graha, rajčice i pancete

Chicken with ratatouille and trumpet mushrooms

Lemon and herb chicken breast with mediterranean vegetable stew and trumpet mushrooms jus

Pileća prsa s mediteranskim povrćem

Pileća prsa začinjena limunom i paprom s pirjanim mediteranskim povrćem i umakom od gljiva trubača

ICE CREAM – CAKES / SLADOLED – KOLAČI

Ice cream 2 balls/3 balls

Sladoled 2 kugle/3 kugle

Ice cream Cup

Kup

Strawberries with cream / desserts

Jagode sa šlagom (sezonski)

Pancakes

Palačinke

Affogato al caffe (vanilla ice cream and coffee)

Kava sa sladoledom

Cake of a day (pite-torte)

Domaće torte (pite-torte)

Cijene su izražene u kunama, svi su porezi uključeni. Knjiga žalbi nalazi se na blagajni. Ukoliko niste dobili račun za korištene usluge, iste niste dužni platiti. Zabranjeno usluživanje i konzumiranje alkoholnih pića osobama mlađim od 18 godina. Couvert se ne naplaćuje. Cijenjeni gosti, neka od naših jela (riba, školjke kao i jela koja sadrže gluten i jaje) mogu izazivati alergiju. Molimo Vas da nam isto prijavite u što kraćem roku.

The above prices are expressed in Croatian Kuna, with all taxes included. The complaints book is available at the cash register. In case You don't get a bill for services rendered, You are not bound to pay for them. We do not serve alcoholic drinks to minors. Couvert is included. Dear guests, some of our dishes (fish, shells and foods that contain gluten and egg) can cause allergies so please tell us before you order the food.