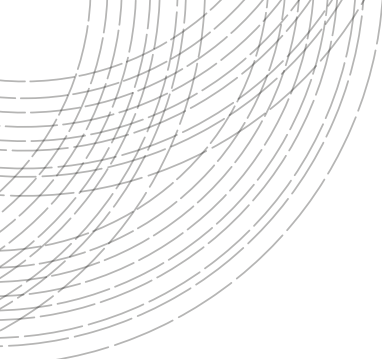




BAVA INNOVATION

NOVOGODIŠNJA BUFFET VEČERA NEW YEAR'S EVE BUFFET DINNER

HLADNA PREDJELA COLD STARTERS

Caprese ražnjići oplemenjeni s pestom genovesese
Caprese skewers with Genovese pesto

Salata od hobotnice na posteljici od rikole s viškim kaparima
Octopus salad on arugula with Vis capers

Savici od šunke nadjeveni sa sirom
Ham rolls filled with cheese

Namaz od tikvica s pršutom i gorgonzolom u slanoj košarici
Zucchini pâté with prosciutto and gorgonzola in a savory basket

Namaz od lososa s pinjolima
Salmon pâté with pine nuts

Kockice kozjeg sira u creskom maslinovom ulju
Goat cheese cubes in Cres olive oil

Mini koktel od jadranskih kozica
Mini Adriatic shrimp cocktail

Bakalar na bijelo s prepečencem na način šefa kuhinje
Chef's cod pâté with toasted bread



Izbor domaćih sireva

(paški sir, miješani ovčji i kozji sir, otočki sir, ovčji sir,
sirevi s raznim začinima)

Selection of local cheeses

(Pag cheese, mixed sheep and goat cheese, island-style cheese,
cheeses with aromatic herbs)

Mesne delicije naše Hrvatske

(baranjski kulen, baranjska kobasica, istarske
kobasice sa tartufima, teranom, slavonski široki kulen,
istarski pršut, dalmatinski pršut, žlomprt, buđola)

Croatian cured meat delicacies

(Baranja kulen, Baranja sausage, Istrian sausages with
truffles and Teran, Slavonia wide-cut kulen, Istrian prosciutto,
Dalmatian prosciutto, žlomprt, buđola)

Rolice junećeg carpaccia

Beef carpaccio rolls

Carpaccio od kozica preleven umakom od parmezana

Shrimp carpaccio with parmesan sauce

Tuna tartar

Tuna tartare

BAR SA SALATAMA

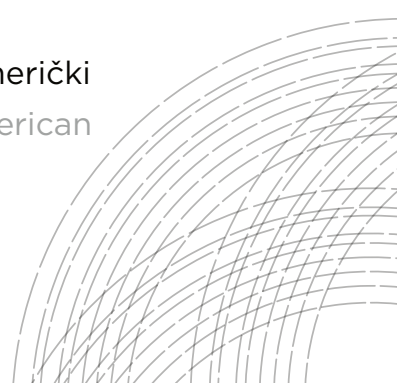
SALAD BAR

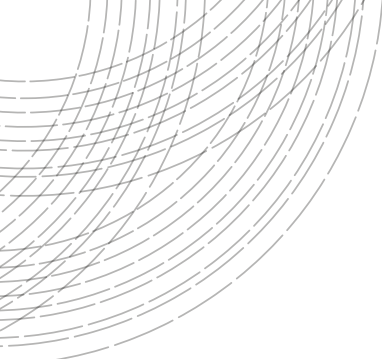
Zelena salata, crveni radič, crveni kupus, bijeli kupus, cikla, rikola,
rajčica, svježi krastavci, kukuruz, zelene mahune, crveni grah,
svježa paprika, matovilac

Lettuce, red radicchio, red cabbage, white cabbage, beetroot, arugula,
tomato, fresh cucumbers, corn, green beans, red kidney beans, fresh bell
pepper, lamb's lettuce

Dresinzi: vinski ocat, jogurt, acceto, aurora, talijanski, američki

Dressings: vinaigrette, yogurt, aceto, Aurora, Italian, American





Selekcija maslinovih ulja

Selection of olive oils

Selekcija vrhunskih ocata

Selection of premium vinegars

Dodaci za salate

Salad toppings

JUHE

SOUPS

Krem juha od cvjetače s bademima i tartufima

Cauliflower cream soup with almonds and truffles

Bistra juha od junećeg repa s domaćim rezancima

Clear oxtail soup with homemade noodles

TOPLA PREDJELA

WARM STARTERS

Krčke šurlice s raguom od sipe i čipsom od Grana Padana

Krk šurlice with cuttlefish ragout and Grana Padano chips

Zeleni ravijoli sa sirom u umaku od miješanih šumskih gljiva

Green cheese ravioli in wild mushroom sauce

Istarski fuži s raguom od divljači

Istrian fuži with game ragout

Rižoto od hobotnice na crveno s biskom od jastoga

Red octopus risotto with lobster bisque

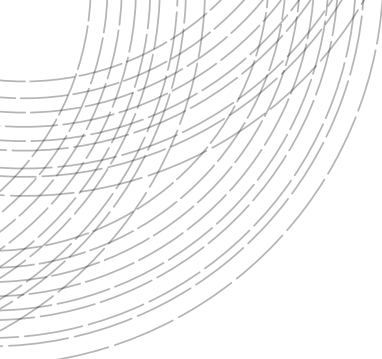
Domaći njoki s umakom od pršuta, vrganja i mladog kozjeg sira

Homemade gnocchi with prosciutto, porcini and young goat cheese

Sorbet od limuna

Lemon sorbet





GLAVNA JELA MAIN COURSES

Juneći turnedo s aromama šumskih plodova
Beef tournedos with forest aromas

Teleći špikani but u tamnom umaku od terana
Veal roast studded with truffle in Teran jus

Obrazi od mlade junetine u tamnom umaku od suhih šljiva
Braised young beef cheeks in dried plum sauce

Svinjski ombolo omotan istarskom pancetom s pinjolima
Pork ombolo wrapped in Istrian pancetta with pine nuts

File orade u umaku od kozica i prženim bademima
Sea bream fillet with shrimp sauce and toasted almonds

Rolice filea brancina u buerre blanc umaku, na kremi od mladog špinata
i sotiranim kockicama od krumpira
Sea bass fillet rolls in beurre blanc on spinach cream with sautéed potatoes

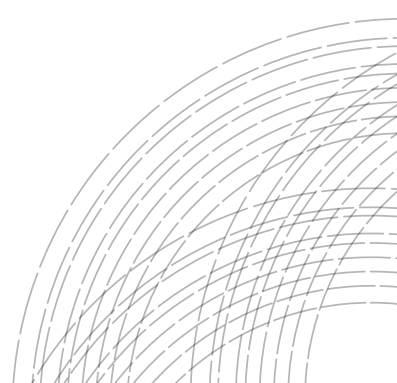
Grdobina u pećnici s mladim krumpirom i povrćem
Baked monkfish with young potatoes and vegetables

Carving stanica: Fiorentina steak rezan pred gostima
Carving: Fiorentina steak

Umaci: cimichuri, umak od zelenog papra, demiglace, umak od hrena,
umak od češnjaka, ljuti umak

Sauces: chimichurri, green pepper sauce, demi-glace, horseradish
sauce, garlic sauce, spicy sauce

Selekcija domaćeg kruha i focaccia
Selection of homemade bread and focaccia



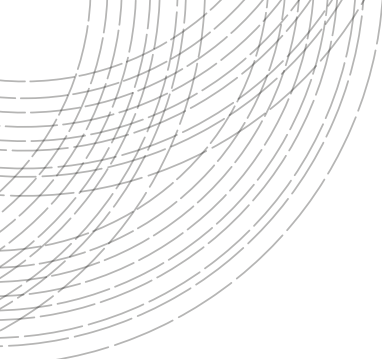
PRILOZI
SIDE DISHES

Hrustavci od krumpira, riža s crvenim radičem, karamelizirana mlada mrkvice, gril lane prokulice, krumpir s koromačem, piramida od povrća na žaru, palenta s povrćem i mladim sirom, mladi pečeni krumpir s povrćem, wok povrće, sotirane tikvice na maslacu

Crispy potatoes, rice with red radicchio, caramelized young carrots, grilled Brussels sprouts, potatoes with fennel, grilled vegetables, polenta with vegetables and young cheese, roasted new potatoes with vegetables, wok vegetables, sautéed zucchini in butter

BOGATI IZBOR NAŠIH KOLAČA IZ
VLASTITE SLASTIČARNICE
SELECTION OF HOMEMADE PASTRIES

SVJEŽE VOĆE
FRESH FRUITS



BAVA INNOVATION

DJEČJI MENI KID'S MENU

GLAVNO JELO MAIN COURSES

Pileći prutići panirani u sezamu s pireom od batata
Chicken strips coated in sesame, served with sweet potato purée

Mini wrap s finim povrćem, zapečenim cheddar sirom
Mini wrap with vegetables, baked with cheddar cheese

Mali juneći burgerići s njam-njam krumpirićima
Mini beef sliders with crispy yum-yum potatoes

Njoki od krumpira u umaku od četiri vrste sira
Potato gnocchi in a four-cheese sauce

Ribljí popečci bez glutena od brancina s pireom od špinata
Gluten-free sea bass cakes served with spinach purée

SLATKE ČAROLIJE SWEET MAGIC

Tart tortice s voćem
Mini fruit tarts

Mali čokoladni zalogaj s voćem (bez glutena)
Small gluten-free chocolate bites with fruit

Razne čarobne kremice
A selection of creamy desserts

