

MENU

R E S T A U R A N T



THE CLUB OF GASTRONOMADS

:: Gastronomads, as indicated by their name, are the legitimate successors of the great Indiana Jones, the only difference being that our treasure is potable and edible, although, unfortunately, not long-lasting.

:: Philosophy

We believe that any top-quality bite, product or place may be labeled as Haute Cuisine, be it found in a modest diner close to a produce market or in a 5-star restaurant that attracts celebrities.

:: The Club of Gastronomads

A cozy place in which we wish to transform our ideas into a pleasurable experience for your eyes and palate.

:: Menu

The availability of ingredients depends on the gourmet weather forecast, the Sun and the rain.

Some of our ideas are found on the following pages. We welcome all suggestions, ideas and advice. Creating specialties is our passion.

Introduction	Couvert (mandatory)	18.00 kn
	Summertime refreshment based on fruit preserves and ice.	10.00 kn
	Masuret Prosecco VSAQ sparkling wine, Veneto, 1 dcl	26.00 kn
	Millenium sparkling wine, Tomislav Tomac, Plešivica, 1 dcl	30.00 kn
Appetizers	Banana mousse with fruit, reduced balsamic vinegar and white truffles, chopped almonds and honey.	20.00 kn
	White-flesh fish fillet with grilled lemon on a bed of spring onions, spinach and fennel.	25.00 kn
	The Club's baked scone with blue cheese and pears, diced lard and extra virgin olive oil.	30.00 kn
	The Club's fried luganiga sausage on a bed of spring cabbage and cherry tomatoes.	32.00 kn
Soups	The daily soup selection depends mostly on the fresh ingredients available on the Dolac produce market and on the chef's mood. Organic.	22.00 kn
Side dishes	A bread-basket.	5.00 kn
	A daily selection of mixed salad vegetables with the Club's dressing.	25.00 kn
	Vegetables combined with fish or meat, depending on the chef's inspiration.	45.00 kn

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Pasta, gnocchi, risotto and orzotto*	Spring vegetables with black olives, sun-dried tomatoes and smoke-cured dry curd cottage cheese.	35.00 - 70.00 kn
	Various mushrooms fried with butter on boiled endive with baked tomatoes and extra virgin olive oil.	35.00 - 70.00 kn
	Fried marinated chicken fillet with spring onions, tomatoes, green beans and sesame seeds.	43.00 - 85.00 kn
	Maritime white wine cream with clams, scampi, white-flesh fish and cuttlefish; served with crisp sage tempura.	55.00 - 110.00 kn

* choose the serving size and a side dish to your liking: home-made pasta, gnocchi, rice or barley.

The main story	Baked gilt-head sea bream stuffed with asparagus, celeriac, Ribanac cheese and butter orzotto.	95.00 kn
	Turkey meat dumplings in a vegetable stew with baby potatoes.	70.00 kn
	Pork tenderloin baked under coarse salt with rosemary, baked potato mash and boiled spring onions.	75.00 kn
	Lamb shoulder stuffed with pancetta and sheep's milk dry curd cottage cheese, broad beans, sun-dried tomatoes and home-made spoon dumplings with Parmesan cheese.	98.00 kn
	Istrian Boškari ox rib baked in its own juices, with potato dumplings and boiled vegetables.	180.00 kn

Steaks	Beefsteak filled with truffle and cheese risotto, wrapped and baked in lamb caul, with a baked tomato cluster.	190.00 kn
	Patty filled with sheep's milk cheese and wrapped in cooked bacon with home-made gnocchi and sautéed fennel, cherry tomatoes and green beans.	180.00 kn
	Sautéed beefsteak slices in a tuna fish sauce with home-made pasta and broccoli and carrots sautéed in butter.	130.00 kn
	Baby beef rib-eye steak baked with coarse salt, with sautéed baby spinach, cherry tomatoes and red onions.	160.00 kn

Boškari ox	Not only is this Istrian ox rare to find, but its meat is also aged in special chambers up to 50 days - it is rightfully considered an exclusive treat.	
	Bistecca Alla Fiorentina (T-bone steak) of about 1000 grams	1 g = 1.00 kn
	Rib-eye steak, usually 250 - 400 grams.	1 g = 1.00 kn
	Rump steak, usually 250 - 400 grams.	1 g = 1.00 kn

Boškari ox meat is served with boiled vegetables and potato dumplings.

Desserts	A light cottage cheese cake with strawberries and grated chocolate.	25.00 kn
	Krostata - A baked olive jam filled tart topped with dry curd cottage cheese and vanilla.	35.00 kn
	The Club's chocolate served with raspberry and blueberry jam and whipped cream.	50.00 kn
	Prošek Ambra dessert wine, Alen Bibich, Skradin, 1 dcl	49.00 kn

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RESTAURANT



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Restaurant - The Club of Gastronomads - GastroKlub d.o.o., Jurišićeva 1, 10000 Zagreb
PIN/OIB: 74918628912.

VAT and consumption tax included. The book of complaints is available at the bar.
Feel free to tell us how much you liked your stay with us, or e-mail your complaints to: klub.gastronomada@gmail.com
The sale or provision of alcohol to a minor under 18 years of age is prohibited by law. No smoking.

