







DESERTI ~ DESSERTS

Namelaka od tamne čokolade, <i>curd</i> od naranče, kesten, gel od anisa, <i>tuile</i> od kaka Dark chocolate namelaka, orange curd, chestnut, anise gel, cocoa tuile  	8.63 € 65 kn
Čoko <i>truffles</i> , marmelada od kruške i crvenog vina, <i>crumble</i> od oraha, pjena od paškog sira Choco truffles, pear and red wine marmalade, walnut crumble, Pag Island cheese foam  	9.95 € 75 kn
Kokos, bijela čokolada, bademovo mlijeko, kora od mlijeka Coconut, white chocolate, almond milk, milk crust	11.28 € 85 kn
Biskvit od cikle, <i>crumble</i> od badema, krema od kupina i timut papra Red beet cake, almond crumble, blackberry and timut pepper cream  	8.63 € 65 kn

U Esplanade Zagreb hotelu vodimo posebnu brigu o podrijetlu naših namirnica i načinu pripreme hrane. Kako biste bili sigurni da odabirete hranu koja odgovara Vašim prehrambenim navikama, posebno su obilježena jela koja ne bi trebala sadržavati gluten, ona primjerena vegetarijanskoj prehrani te jela pripremana prema Halal standardima. No, radi dodatnog opreza, molimo Vas da prilikom narudžbe naglasite osoblju Vaše potrebe i prehrambene navike, alergene ili posebnu intoleranciju na neku namirnicu, kako biste bezbrižno uživali u svojem jelu.



At the Esplanade Zagreb Hotel we place special care on the origin of our food and food preparation methods. To ensure that you choose food that suits your eating habits, we have labeled specific dishes that should not contain gluten, food intended for vegetarians, and meals prepared according to Halal standards. However, in order to feel completely at ease, we would kindly ask you to emphasize your needs, eating habits, allergies or food intolerance to our staff when ordering, to fully enjoy the meal.

S radošću ćemo ispuniti svaki Vaš zahtjev.

If you have any special requests, just ask - if we've got it, we'll do it.

Osobama mlađim od 18 godina ne serviramo/prodajemo alkoholna pića i duhanske proizvode.
Please note we do not serve/sell any alcoholic beverages or tobacco products to guests aged under 18.

PDV je uključen u cijene.
VAT is included in the prices.

Službeni fiksni tečaj konverzije: 1 € = 7,53450 HRK
The official fixed exchange rate applies for conversion: EUR 1 = HRK 7,53450



ESPLANADE
ZAGREB HOTEL

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Zinfandel's
r e s t a u r a n t

À LA CARTE MENU

Chef Ana Grgić Tomić

Couvert
3,31 € 25 kn

PREDJELA ~ STARTERS

Usoljene crvene kozice, majoneza od kamenica, list kamenice, hladni <i>consommé</i> od ljuske Salted red shrimps, oyster mayonnaise, oyster leaf, cold shell consommé ⓧ	25.55 € 185 kn
Guščja jetra, žele od dunje, biskvit od mrkve i badema Foie gras, quince jelly, carrot and almond sponge cake	32.51 € 245 kn
Lagano zapečeni škamp, <i>velouté</i> od limunske trave, karamelizirani <i>bok choy</i> s maslacem od čilija, <i>crumble</i> od začinskog bilja i smeđeg maslaca Lightly roasted Adriatic scampi, lemon grass velouté, caramelised bok choy with chilli butter, herb and brown butter crumble	37.83 € 285 kn
Školjke sv. Jakova, <i>velouté</i> od pinjola, tartar od čičoka, ulje od borovine Scallops, pine nut velouté, Jerusalem artichoke tartare, pine oil ⓧ	29.20 € 220 kn
Tripice bakalara, umak od šafrana i čilija, pjena od slanutka, svježi bosiljak Cod tripe, saffron and chilli sauce, chickpea foam, fresh basil ⓧ	28.54 € 215 kn
Pržene teleće brizle, <i>demi-glace</i> od telećih kostiju i gljiva, crne trube, poširano jaje s tartufima Fried veal sweetbreads, veal and mushroom demi-glace, black trumpets, poached egg with truffles ⓧ	27.21 € 205 kn
Linguini u kremastom umaku od pečene buče, kardamoma i koštane srži Linguini in creamy sauce of roasted pumpkin, cardamom and bone marrow	19.24 € 145 kn
Kremasti rižoto s ciklom i prženim ružmarinom, ušecerena cikla, krema od plavog sira Creamy risotto with red beet and fried rosemary, candied red beet, blue cheese cream ⓧ	15.26 € 115 kn

JUHE ~ SOUPS

<i>Consommé</i> od kestena, <i>pâté</i> od janjećih iznutrica i klekovih bobica, kreker od zobi Chestnut consommé, lamb offal and juniper berry pâté, oat cracker ⓧ	9.95 € 75 kn
Gusta juha od rakova, trilja, dagnje, krema od češnjaka Thick crab soup, red mullet, mussels, garlic cream ⓧ	12.61 € 95 kn

GLAVNA JELA ~ MAIN COURSES

Romb, riblji <i>demi-glace</i> , krema od pečenog celera, tartufi, pečene <i>shiitake</i> Turbot, fish demi-glace, roasted celery cream, truffles, roasted shiitake ⓧ	37.16 € 280 kn
Dimljena grdobina, raštika, pjena od krumpira i maslinovog ulja, <i>butarga</i> od cipla, karamelizirana ljutika Smoked monkfish, collard greens, potato and olive oil foam, mullet bottarga, caramelised shallots ⓧ	33.34 € 255 kn
Juneći biftek, buča, tartufi, gusti umak od suhe smokve, porta i začinskog bilja Beef steak, pumpkin, truffles, thick sauce of dried figs, port wine and herbs ⓧ	31.85 € 240 kn
File jelena, krema od pastrnjaka, dimljene višnje Venison fillet, parsnip cream, smoked cherries ⓧ	39.15 € 295 kn
Američki <i>striploin</i> odrezak, usoljena cikla, ulje od bora, pinjoli, crni češnjak American striploin steak, salted beetroot, pine oil, pine nuts, black garlic ⓧⓧ	40.48 € 305 kn

KLASICI ~ CLASSICS

Brancin pečen u soli, salsa od domaćih maslina i sušene rajčice Sea bass baked in sea salt, home cured olive and sun-dried tomato salsa ⓧⓧⓧ	48.44 € 365 kn
Tatarski biftek (180 g), pripremljen na klasičan način (gluten free prepečenac po narudžbi!) Beef tartare (180 g), with its classic condiments (Gluten free bread available!)	32.52 € 245 kn
Istarski fuži u kremastom umaku od tartufa Istrian fuži pasta, creamy truffle sauce ⓧⓧ	24.55 € 185 kn

SPECIJALITET HOTELA ~ SIGNATURE DISH

Štrukli Esplanade - lagano zapečeni u slatkom vrhnju Dostupna opcija gluten free štrukli po narudžbi! The classic Štrukli Esplanade with lightly glazed cream Gluten free Štrukli available! ⓧⓧ	12.61 € 95 kn
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