

— PREDJELA

Beef tartar 115 kn /
Grubo kosani Black Angus, aromatični dimljeni maslac s biljem, kruh sa žara 15,26 €

Ponzu tuna 120 kn /
Tuna u Ponzu umaku, krema od confit mrkve, wasabija i sezama, krastavac sa žara 15,93 €

Kapelunge tartar 90 kn /
Kapelunge s limunovim sokom i maslinovim uljem, cvijet soli, papar 11,95 €

Marinirana bijela riba 110 kn /
„Dry age“ bijela riba u marinadi od agruma i bilja, kisela muškatna bundeva, limunski papar, ulje od mente i korijandra 14,60 €

Domaći gnudi 80 kn /
Gnudi od ricotta sira na kremi od taleggio sira, limeta, lješnjaci, slatko vrhnje s ugljenom i misom 10,62 €

Kozice 100 kn /
Hrskave kozice u kadaifu s majonezom od korijandra i jogurta 13,27 €

Fettuccine sa školjkama 90 kn /
Dimljene dagnje i Jakobove kapice u „Green eggu“, bosiljak, concassé od rajčice i crumble pancete, mlado maslinovo ulje 11,95 €

Beef bruschetta 80 kn /
Bruschetta na domaćem sourdough kruhu, krema od pečene paprike, mlada salata, ukiseljene rotkvice i pečena ricotta 10,62 €

Pečeni patlidžan 70 kn /
Pečen u kopa pećnici na 300 °C, humus od slanutka i mente s domaćim tzatziki umakom 9,29 €

Juha od bikova repa 40 kn /
5,31 €

Povrtna juha 35 kn /
4,65 €

— PONUDA ODLEŽANIH STEAKOVA

Dimljeni Beefsteak 250 g 210 kn /
Mokro zrenje, odležan 20 dana, pečen u peći Green egg na 250 °C 27,87 €

Black Angus Ribeye 350 g 330 kn /
Mokro zrenje, odležan 20 dana, pečen na „lava grill“ žaru, glaziran u tavi timijanom i maslacem 43,80 €

Black Angus Ribeye 80 kn /
Suho zrenje, odležan 45 dana u našoj komori, pečen u kopa pećnici na 250 °C 10,62 €
100 g

Black Angus T-bone 90 kn /
Suho zrenje, odležan 45 dana u našoj komori, pečen u kopa pećnici na 250 °C 11,95 €
100 g

Black Angus Tomahawk 80 kn /
Mokro zrenje, odležan 20 dana, pečen u kopa pećnici na 250 °C 10,62 €
100 g

Teleći „French rack“ 100 g 80 kn /
Mariniran limunom i timijanom, pečen u kopa pećnici na 250 °C 10,62 €
100 g

— GLAVNA JELA

Svinjski file 130 kn /
Punjen mozzarellom i pestom od bosiljka, umotan u list blitve, sporo pečen na roštilju, kremasti bulgur i svježe bilje s crvenom chermoulom 17,25 €

Mirisni janjeći kotleti 150 kn /
Pečeni na „lava grill“ žaru s paljenim ružmarinom, humus od dimljenog patlidžana i slanutka 19,91 €

„Low & slow“ spare ribs 110 kn /
Pečena u peći Green egg, aromatizirani pire krumpir s vlascem, limetom i paprom 14,60 €

Maredo burger 90 kn /
Pečen u peći Green egg, domaće krumpir pecivo, Black Angus „chuck eye roll“, Béarnaise umak, sušena rajčica, endivija sa žara 11,95 €

Salata s „five spices“ mariniranim pilećim fileom 90 kn /
Iceberg salata sa žara, hrskavi kruh, listići parmezana i Dukkah posip od lješnjaka i začina 11,95 €

PDV i usluga su uračunati u cijenu.

Osobama mlađim od 18 godina ne točimo alkohol. Prigovor u pisanom obliku pošaljite poštom ili na e-mail: info@maredogrill.com

Za listu alergena obratite se osoblju restorana.

Carmen ugostiteljstvo d.o.o. • Florijana Andrašeca 14, 10000 Zagreb • OIB: 73646960228

Glazirani bakalar sa žara	160 kn /	—	UMACI	18 kn / 3,39 €
<i>Dimljeni file bakalara sa žara s timijanom, glaziran dimljenim maslacem, mlado povrće iz woka, salsa criolla</i>	21,24 €		BBQ umak	
			Béarnaise umak	
			Chimichurry umak	
Salata od dry age dimljene sabljarke	110 kn /	—	HRANA ZA NAJMLAĐE	50 kn / 6,64 €
<i>Marinirano povrće, mladi špinat, šarena rotkvica, preljev (dressing) od agruma i bilja s domaćim baharatom</i>	14,60 €		Taquitosi (bijeli umak)	
			Mini burger s pomfritom	
			Pileći medaljoni (nuggets) s pomfritom	
Sous vide odrezak od celera	80 kn /	—	KRUH BY BREAD CLUB	12 kn / 1,60 €
<i>Pečen u kopa pećnici, krema od pečenih rajčica, mlada salata, hrskave bučine golice</i>	10,62 €		(PORCIJA)	
— VELIKA JELA PO NARUDŽBI				
BEEF WELLINGTON	1600 kn /			
ZA 6 OSOBA	212,36 €			
<i>Juneći file 1500 g, Duxelles od gljiva, dimljeni Black Angus vrat, lisnato tijesto, miješana salata</i>				
ŠPANJOLSKA MLIJEČNA SVINJA	1600 kn /			
ZA 6 OSOBA	212,36 €			
<i>5,5 – 6 kg svinja, zapečeno povrće s aromatičnim krumpirom, čili, mladi luk sa žara, lisnata salata, Coleslaw salata, domaća focaccia</i>				
— PRILOZI				
Povrće iz woka	35 kn /			
	4,65 €			
Pire krumpir	30 kn /			
	3,98 €			
Brokula iz woka	35 kn /			
	4,64 €			
Krumpir s rajčicom	35 kn /			
	4,65 €			
Domaći hrskavi prženi krumpirići	30 kn /			
	3,98 €			
Crna riža	35 kn /			
	4,65 €			
Kukuruz sa žara	30 kn /			
	3,98 €			
Prženi krumpirići od batata	35 kn /			
	4,65 €			
Miješana salata	33 kn /			
	4,38 €			
Coleslaw salata	35 kn /			
	4,65 €			
Cherry rajčica	35 kn /			
	4,65 €			

— APPETIZERS

Beef tartare 115 kn /
Roughly chopped Black Angus, aromatic
smoked butter with herbs, grilled bread 15,26 €

Ponzu tuna 120 kn /
Tuna in Ponzu sauce, confit carrot, wasabi,
and sesame cream, grilled cucumbers 15,93 €

Razor clam (cappelunghe) tartare 90 kn /
Razor clams (cappelunghe) with
lemon juice and olive oil, fleur de sel
(flower of salt), pepper 11,95 €

Marinated whitefish 110 kn /
Dry aged whitefish in a marinade from
citrus fruits and herbs, pickled butternut
squash, lemon pepper, mint, and
coriander oil 14,60 €

Homemade gnudi 80 kn /
Gnudi made out of ricotta cheese on a
taleggio cheese cream, lime, hazelnuts,
whipped cream with coal and miso 10,62 €

Prawns 100 kn /
Crispy prawns in Kadaif with coriander
and yoghurt mayonnaise 13,27 €

Fettuccine with shellfish 90 kn /
Smoked mussels and scallops in Green
Egg, basil, tomato concassé and pancetta
crumble, fresh olive oil 11,95 €

Beef bruschetta 80 kn /
Bruschetta on homemade sourdough
bread, roasted pepper cream, baby
lettuce, pickled garden radish, and
roasted ricotta 10,62 €

Roasted eggplant 70 kn /
Roasted in the Kopa oven at 300 °C,
hummus made out of chickpeas and
mint with homemade tzatziki sauce 9,29 €

Oxtail soup 40 kn /
5,31 €

Vegetable soup 35 kn /
4,65 €

— ASSORTMENT OF AGED STEAKS

Smoked beef steak 250 g 210 kn /
Wet age, aged for 20 days,
baked in Green Egg at 250 °C 27,87 €

Black Angus Ribeye 350 g 330 kn /
Wet age, aged for 20 days, grilled
on lava grill, glazed in a pan
with thyme and butter 43,80 €

Black Angus Ribeye 80 kn /
Dry age, aged for 45 days in our
chamber, baked in Kopa oven at 250 °C 10,62 €
100 g

Black Angus T-bone 90 kn /
Dry age, aged for 45 days in our chamber,
baked in Kopa oven at 250 °C 11,95 €
100 g

Black Angus Tomahawk 80 kn /
Wet age, aged for 20 days,
baked in Kopa oven at 250 °C 10,62 €
100 g

Beef French rack 80 kn /
Marinated with lemon and thyme,
baked in Kopa oven at 250 °C 10,62 €
100 g

— MAIN COURSE

Pork fillet 130 kn /
Stuffed with mozzarella and basil pesto,
wrapped in a Swiss chard leaf, slowly
roasted on the grill, cream bulgur and
fresh herbs with red chermoula 17,25 €

Aromatic lamb chops 150 kn /
Roasted on the lava grill with burnt
rosemary, hummus made out of smoked
eggplant and chickpeas 19,91 €

„Slow & low“ spare ribs 110 kn /
Aromatic mashed potatoes with chives,
lime, and pepper 14,60 €

Maredo burger 90 kn /
Baked in Green Egg, homemade potato
bun, Black Angus chuck eye roll, Béarnaise
sauce, dried tomato, grilled endive 11,95 €

Marinated five spices chicken fillet salad 90 kn /
Grilled iceberg lettuce, crispy bread, sliced
parmesan, and Dukkah sprinkle made out
of hazelnuts and spices 11,95 €

VAT and service are included in the price.

We do not serve alcohol to persons under the age of 18. If you have any complaints in respect of our services, you may contact us by mail or email: info@maredogrill.com
For a list of allergens, contact the restaurant staff.

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Glazed grilled cod	160 kn /	— SAUCES	18 kn / 3,39 €
<i>Smoked cod fillet grilled with thyme and smoked butter, glazed with smoked butter, baby vegetables in wok, salsa criolla</i>	21,24 €	BBQ sauce	
		Béarnaise sauce	
		Chimichurry sauce	
Dry aged smoked swordfish salad	110 kn /	— FOOD FOR CHILDREN	50 kn / 6,64 €
<i>Marinated vegetables, baby spinach, rainbow radish, dressing made out of citrus fruits and herbs with homemade Baharat</i>	14,60 €	Taquitos (white sauce)	
		Mini burger with French fries	
		Chicken nuggets with French fries	
Sous vide celery steak	80 kn /	— BREAD BY BREAD CLUB	12 kn / 1,60 €
<i>Roasted in Kopa oven, roasted tomato cream, baby lettuce, crispy hullless pumpkin seeds</i>	10,62 €		
— LARGE COURSES PREPARED ON REQUEST			
BEEF WELLINGTON FOR 6 PERSONS	1600 kn /		
<i>Baby beef fillet 1500 g, mushroom Duxelles, smoked Black Angus neck, puff pastry, mixed salad</i>	212,36 €		
SPANISH ROAST SUCKLING PIG FOR 6 PERSONS	1600 kn /		
<i>Pig weighing 5.5 – 6 kg, vegetables and aromatic potato casserole, chilli, grilled spring onions, green lettuce, Coleslaw salad, homemade focaccia</i>	212,36 €		
— SIDE DISHES			
Vegetables in wok	35 kn /		
	4,65 €		
Mashed potatoes	30 kn /		
	3,98 €		
Broccoli in wok	35 kn /		
	4,64 €		
Potato with tomatoes	35 kn /		
	4,65 €		
Crispy homemade French fries	30 kn /		
	3,98 €		
Black rice	35 kn /		
	4,65 €		
Grilled corn	30 kn /		
	3,98 €		
Sweet potato French fries	35 kn /		
	4,65 €		
Mixes salad	33 kn /		
	4,38 €		
Coleslaw salad	35 kn /		
	4,65 €		
Cherry tomatoes	35 kn /		
	4,65 €		