

— APPETIZERS

Beef bruschetta 12,00 €
Bruschetta on homemade sourdough bread, roasted pepper cream, baby lettuce, pickled garden radish, and roasted ricotta 90,41 kn

Homemade gnudi 12,00 €
Gnudi made out of ricotta cheese on a taleggio cheese cream, lime, hazelnuts, whipped cream with coal and miso 90,41 kn

Prawns 15,00 €
Crispy prawns in Kadaif with coriander and yoghurt mayonnaise 113,02 kn

Black Angus beef Carpaccio 17,00 €
Basil cream, fresh olive oil, aged balsamic vinegar, Grana Padano, baby spinach, sour yellow kohlrabi, pumpkin seed powder 128,09 kn

Beef Tartare 17,00 €
Roughly chopped Black Angus, aromatic smoked butter with herbs, grilled bread 128,09 kn

Marinated sea bass ceviche style 17,00 €
Coconut milk, lime, asparagus salsa and mango, coriander oil, chilli oil, salt flower and fresh herbs 128,09 kn

Aromatic beef salad 18,00 €
Marinated vegetables, baby salad, pickled shiitake mushroom, roasted ricotta 135,62 kn

— SOUPS

Oxtail soup 6,00 €
 45,21 kn

Salmorejo soup 6,00 €
Cold cherry tomato soup, olive oil, basil leaf, bread and wine vinegar 45,21 kn

— ASSORTMENT OF AGED STEAKS

Veal french Rack 100 g
Marinated with lemon and thyme, baked in Kopa oven at 250 °C 11,50 €
 86,65 kn

Black Angus Tomahawk 100 g
Wet ripening, aged for 21 days, baked in oven at 250 °C 11,50 €
 86,65 kn

Black Angus Rib steak 100 g
Bone-in ribeye, dry ripening, aged 30 days in our chamber, roasted in a pit oven at 250 °C 11,50 €
 86,65 kn

Black Angus T-bone 100 g
Dry ripening, aged for 30 days in our chamber, baked in a Kopa oven at 250 °C 13,00 €
 97,95 kn

Black Angus Porterhouse 100 g
Dry ripening, aged for 45 days, baked in a Kopa oven at 250 °C 16,50 €
 124,32 kn

Black Angus T-bone 100 g
Dry ripening, aged for 90 days, baked in a Kopa oven at 250 °C 19,90 €
 149,94 kn

Smoked beef steak 250 g 29,50 €
Aged for 21 days, baked in a Green egg oven at 250 °C 222,27 kn

Black Angus Ribeye 350 g 52,50 €
Wet ripening, aged for 21 days, baked on a "lava grill", glazed in a pan with thyme and butter 395,56 kn

Maredo Steak 500 g 80,00 €
Ribeye, wet ripening, aged 21 days 602,76 kn

Wagyu Steak 100 g 67,00 €
Certified Japanese Wagyu ribeye A5 and grilled white asparagus 504,81 kn

— ADD

Black truffle 5 g 10,00 € / 75,35 kn
White truffle 5 g 13,50 € / 101,72 kn
Prunier osietra caviar 5 g 13,50 € / 101,72 kn

— SAUCES

2,50 € / 18,84 kn
BBQ sauce
Béarnaise sauce
Chimichurry sauce

VAT is included in the price. Fixed conversion rate of the kuna to the euro: 1 euro = 7.53450 kuna.

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.

Best Restaurants d.o.o., Ulica Florijana Andrašeca 14, Zagreb, OIB:73646960228

— MAIN COURSE

Baked eggplant 14,00 €
Halves of baked eggplant coated with unagi sauce, toasted sesame, coriander, greek yogurt with mint 105,48 kn

Chicken roll with young kale, walnuts and lemon 18,00 €
Baked roll, boneless, whole chicken, walnut coating with young kale leaves, dark sauce from chicken bones, baked carrot and coriander cream 135,62 kn

Pork tenderloin and white miso 20,00 €
Filet aged in white miso marinade and yuzu, cream of celery fennel and parsnips, Pag cheese chips and pickled celery 150,69 kn

Sea bass fillet with miso glaze 22,00 €
Lightly roasted sea bass fillet, cream of peas and mint, dark miso coating, sautéed young vegetables, olive oil and lemon zest 165,76 kn

Grilled Adriatic tuna 23,00 €
Baked chicory, chard, lemon and thyme cream 173,29 kn

Aromatic lamb chops 28,00 €
Lamb chops marinated in lemon thyme and olive oil, cream of cauliflower and limes and young pickled vegetables, 'Turšija' style 210,97 kn

Homemade fettuccine with beefsteak ragout 30,00 €
Homemade dough, slow-cooked ragu from beefsteak meat with vegetables, leaves Grana Padana, fresh basil 226,04 kn

Fettuccine with Adriatic shrimps 35,00 €
Homemade pasta, aromatic Bisque sauce, small fresh basil leaves 263,71 kn

Black truffle 5 g 10,00 € / 75,35 kn
White truffle 5 g 13,50 € / 101,72 kn
Prunier osietra caviar 5 g 13,50 € / 101,72 kn

— LARGE COURSES PREPARED ON REQUEST

SPANISH ROAST SUCKLING PIG FOR 6 PERSONS 212,50 €
Pig weighing 5.5–6 kg, vegetables and aromatic potato casserole, chilli, grilled spring onions, green lettuce, Coleslaw salad, homemade focaccia 1601,08 kn

BEEF WELLINGTON FOR 6 PERSONS 226,00 €
Baby beef fillet 1500 g, mushroom Duxelles, smoked Black Angus neck, puff pastry, mixed salad 1702,80 kn

— SIDE DISHES

Mixed salad 5,00 €
 37,67 kn

Vegetables in wok 5,50 €
 41,44 kn

Mashed potatoes 5,50 €
 41,44 kn

Broccoli in wok 5,50 €
 41,44 kn

Crispy homemade French fries 5,50 €
 41,44 kn

Black rice 5,50 €
 41,44 kn

Grilled corn 5,50 €
 41,44 kn

Coleslaw salad 5,50 €
 41,44 kn

Cherry tomatoes 5,50 €
 41,44 kn

Potato with tomatoes 6,00 €
 45,21 kn

Sweet potato French fries 6,00 €
 45,21 kn

— FOOD FOR CHILDREN 7,00 € / 52,74 kn

Taquitos (white sauce)
Mini burger with French fries
Chicken nuggets with French fries

— BREAD BY BREAD CLUB 2,00 € / 15,07 kn

COUVERT 3,50 € / 26,37 kn