

— DAILY CHEF'S CHOICE

Salmon salad

Black rice, young spinach, pickled shallots, Aceto bianco, fresh parsley, radish, spring onion, lion's mane mushroom

Beef salad

Roasted tomato jam, mix baby salad, capers, Grana Padano, toasted pine nuts, apple cider vinegar with 'samoborska muštarda', Focaccia chips


Risotto with Adriatic shrimps

Carnaroli rice, bisque sauce, pumpkin cream, toasted pumpkin seeds, cold pressed pumpkin oil, Pag cheese, shrimp shell powder

Risotto with smoked Tenderloin

Smoked beefsteak, pecorino romano, Carnaroli, gravy, flavored butter, bone marrow

Ghivetch salad with millet

 Millet, roasted pepper, spring onion, baby spinach, dehydrated egg yolk, toasted pumpkin seeds, seasonal vegetables

— COLD APPETIZERS

Sea bass carpaccio

Hand-cut sea bass carpaccio, ponzu sauce, fresh chives, ikura

Hamachi tartare

Greater amberjack, fresh cucumber, togarashi, soy, black tobiko, tapioca cracker

Tuna tartare

Granny Smith apple, avocado, smoked olive oil, flower of salt, tapioca cracker, ikura, chives

Hand cut beef tartare

Sourdough bread, powder from burnt herbs, tarragon, whipped butter

Aged Carpaccio

Arugula, foxglove, porcini mayo, smoked olive oil, aceto bianco, flower of salt

— WARM APPETIZERS

Shrimps in kadaif

Kadaif, yuzu, coriander, lime

Beef bruschetta

Paprika, sourdough bread, spring onion, young cream

Homemade gnudi

Ricotta cheese gnudi on taleggio cream cheese, lime, hazelnuts, sweet cream with coal and miso

Mini gnocchi with almond and basil pesto

Tomato, basil, tomato coulis, chips from grana padana, cream made from wild herbs with nuts

— SOUPS

Ox tail soup

Carrot, zucchini, grits, bull's tail

Cream of roasted carrot soup

Toasted hazelnuts, hazelnut oil, brunoise carrot, orange

— LARGE DISHES FOR ORDER

Spanish suckling pig for 6 persons

Potatoes, seasonal vegetables, young leaf lettuce, lime, cabbage

Beef Wellington for 6 persons

Beef tenderloin, forest mushrooms, San Danielle, puff pastry, young leafy salads

— KIDS MENU

Taquitos (white sauce)

Mini burger with fries

Chicken nuggets with French fries

— SUSHI CHEF'S CHOICE

AGE EBI ROLL 4 bites

Breaded black tiger shrimp, fresh cucumber, yuzu mayonnaise

CALIFORNIA 4 bites

Boiled prawn, avocado, sesame, tobiko

PHILADELPHIA ROLL 4 bites

Salmon, avocado, Philadelphia cream cheese

SPICY EBI 4 bites

Boiled shrimp tartar, cucumber, sesame

URAMAKI SPICY SHRIMP ROMESCO 4 bites

Cucumber, avocado, spicy shrimp tartar, lime, fresh chives, romesco sauce

URAMAKI SALMON CRISPY SKIN 4 bites

Avocado, cream cheese, crispy salmon skin, flambéed salmon, ikura, fresh dill

***For the entire sushi offer, contact the staff.**

COUVERT 3,50 €

 Vege

 Gluten free

— STEAKES

Maredo Steak 500 g

Wet aged, Black Angus, Uruguay, 120+ days grain fed

Rib-Eye 350 g

Wet aged, Black Angus, Uruguay, 120+ days grain fed

Smoked Beef Tenderloin 250 g

Aged for 21 days, baked in the Green egg oven at 250 °C

Striploin 250 g

Wet aged, baked in a Pira oven at 250 °C

Flap Steak 250 g

Bavette, Uruguay, 120+ days grain fed

Wagyu Striploin (K-3)

Uruguay, 350+ days grains fed

100 g

Wagyu Rump (K-3)

Uruguay, 350+ days grains fed

100 g

Wagyu Rib-Eye (K-3)

Uruguay, 350+ days grains fed

100 g

Dry Aged Tomahawk (B)

30 days, Baked in a Pira oven at 250 °C

100 g

Dry Aged T-Bone

30 days, on bone, baked in Pira oven at 250 °C

100 g

Dry Aged Rib-Eye

30 days, baked in a Pira oven at 250 °C

100 g

— MAIN COURSES

Butterfly Sea Bass

From Pira oven, crispy skin, coated with homemade chimichurri

Tuna Steak

Baked in Pira oven.

Chicken Supreme

Free-range chicken, sous vide method, baked in a Green egg oven

Lamb French Rack 350 g

Wet aged, baked in a Pira oven at 250 °C

Veal French Rack

Marinated with lemon thyme, baked in a Kopa oven at 250 °C

100 g

— VEGE section

Chickpeas

Sun-dried tomatoes, baby spinach, garlic, hummus and oil from draguljib (flower)

Carrot

Hummus, sumac, lemon, coriander, rosehip molasses, seasoned vegetables and powder from burnt herbs

Padron pepper

Flower of salt, lime, aioli with preserved lemon, toasted pumpkin seeds, pickled shallots, crispy onions

Grilled bok choy with creamy potatoes

Grilled bok choy, za'atar labneh, hazelnut crumble

— SAUCES

Ketchup

BBQ

Chimichurri

Yuzu - Coriander Mayo

Za'atar Labneh

Gravy

Chilly Mayo

Remulade

Béarnaise with brown butter

— SIDE DISHES

Carrot

Hummus, sumac, lemon, coriander, rosehip molasses

Half of potato

Kajmak, smoked paprika

Padron pepper

Flower of salt, lime

Broccoli puree

Homemade za'atar, labneh, coriander oil

Chickpeas

Dried tomato, baby spinach, garlic

Crispy vegetables

Ginger, garlic, chilly, coriander

Corn

Corn on the cob, chimichurri

Fried sweet potato

Maredo fries

Black rice

Mashed potato

Edamame with bacon

Grilled bok choy with creamy potatoes

— SALADS

Coleslaw

Mixed salad

Cabbage salad

Leaf salad

Arugula, cherry, Grana Padano

— BREAD BY BREAD CLUB (PORTION)

VAT is included in the price.

We do not serve alcohol to persons under the age of 18. Send the objection in writing by mail or e-mail: info@maredogrill.com

For a list of allergens, contact the restaurant staff.

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