

## — DAILY CHEF'S CHOICE

### **Salad with young spinach, gorgonzola, prosciutto and pears**

*Hazelnuts, honey-mustard dressing*

### **Pumpkin risotto with shrimps**

*Prawns, Carnaroli rice, pumpkin, bisque, pumpkin oil, pumpkin seeds, sheep's cheese*

### **Chicken breast**

*'Mlinci' tart, mushroom cream, marinated baked oysters, poultry jus*

### **Beef risotto**

*Smoked beefsteak, noble cheese sauce, beefsteak, Carnaroli rice, jus, bone marrow*

## — COLD APPETIZERS

### **Sea bass tartar and carpaccio**

*Adriatic sea bass, ikura, avocado cream, lime, chamomile tea, chilly, honey*

### **Hamachi tartare**

*Japanese amberjack, amberjack soy, black tapioca cracker, tobiko, lime, chives*

### **Tuna tartare**

*Tuna sushi grade, granny smith apple, mint, lemon, white tapioca crackers, flower of salt*

### **Hand cut beef tartare**

*Smoked butter with chives, toasted foccacia, dehydrated egg yolk, slightly pickled radish*

### **Dry-Aged rolled Carpaccio**

*Arugula, grana padano, cherry tomatoes, flavored olive oil, flower salt, mayonnaise with salted anchovies*

## — TOPLA PREDJELA

### **Kozice**

*Jadranska kozica, kadaif tijesto, yuzu-korijander majoneza*

### **Moderna mazalica**

*Sjeckani rib-eye, sourdough focaccia, mladi luk, tučeni kajmak, crvena paprika*

### **Maredo signature Gnudi**

*Ricotta, taleggio, reduced cream, basil oil, hazelnuts, miso*

## — JUHA

### **Ox tail soup**

*Homemade 'noklice', julienne vegetables, parsley, meat*

## — LARGE DISHES TO ORDER

### **Spanish suckling pig for 6 persons**

*Potatoes, sea sonal 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 8 bites**

*Breaded black tiger shrimp, fresh cucumber, yuzu mayonnaise*

### **CALIFORNIA 8 bites**

*Boiled prawn, avocado, sesame, tobiko*

### **PHILADELPHIA ROLL 8 bites**

*Salmon, avocado, Philadelphia cream cheese*

### **SOFT SHELL CRAB ROLL 6 bites**

*Crab meat, avocado, eel sauce with truffles, salad*

### **HOSOMAKI NEGITORO 8 bites**

*Otoro (tuna belly), scallions*

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

COUVERT



## — 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 Porterhouse**

*Aged for 90 days*

**100 g**

## — MAIN COURSES

### **Butterfly Sea bass**

*Whole boneless sea bass baked in a Pira oven, coated with homemade chimichurri, grilled bok choy with potato cream*

### **BBQ Octopus**

*Guanciale, edamame, chives, hummus, Beurre Blanc*

### **Duck breast**

*'Mlinci' tart, mushroom cream, marinated baked oysters, poultry jus*

### **Beef cheek**

*Potato cream with chives, slow-cooked beef cheeks, thick beef sauce, caramelized carrot with hazelnuts, pomegranate, crispy onion*

## — VEGE section

### **Cream of mushroom soup**

*Duxelles of brown mushrooms, "leaf" with porcini mushrooms, honeydew, chives*

### **Pumpkin gnocchi**

*Potatoes, baked pumpkin, fritters, brown butter, pumpkin seeds, thick pumpkin sauce, soy sauce*

### **Arancini "Tartufo"**

*Carnaroli rice, panko crumbs, homemade truffle, oyster cream, porcini mushroom powder, black cuttlefish, fallen branch*

### **Baked cabbage**

*Cabbage, hazelnut, lemon and sage gremolata, thick vegetable sauce, pickled shallots from honeysuckle*

## — SAUCES

**Beef sauce**

**Ketchup**

**Mayo**

**Chimichurri**

**Béarnaise**

**BBQ**

**Yuzu-Coriander mayo**

**Jus**

**Aurora sauce**

**Spicy mayo**

## — SIDE DISHES

**Half potatoes, cream, crushed pepper, lardo**

**Wok vegetables with garlic and ginger**

**Grilled corn with Chimichurri sauce**

**Fried sweet potato**

**Homemade fries**

**Black rice with spring onions**

**Mashed potatoes with herbs**

**Edamame with bacon**

**Grilled bok choy with creamy potatoes**

## — SALADS

**Šopska No'2**

**Mix salad**

**Coleslaw**

**Leaf salad**

**Cabbage salad**

**Arugula, cherry, Grana Padano**

**Salad with peas, spring onions and pumpkin oil**

## — 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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