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# {taj seasonal menu}

INSPIRED BY OUR BUTCHERS

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Meso koje ćete kušati dolazi iz naše vlastite boutique mesnice TAJ BUTCHERAJ, gdje vjerujemo da fino meso i dobri proizvodi s malih farmi slobodnog uzgoja, čine potpuni gastronomski doživljaj.

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The meat you're about to taste comes from our own butcher's shop TAJ BUTCHERAJ, where we believe in fine meat and good stuff sourced from the local free-range farms so you can get the complete tasting experience.

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<b>MUHAMMARA</b>	<b>13 €</b>
<b>NAMAZ OD PATLIDŽANA</b> <b>/ AUBERGINE SPREAD</b>	<b>13 €</b>
<b>MANTIJE S POVRĆEM</b> <b>/ VEGETABLE MANTI</b>	<b>15 €</b>
<b>SALATA S JANJETINOM I BOBOM</b> <b>/ SALAD WITH LAMB</b> <b>AND BROAD BEANS</b> jogurt, menta, đumbir, mladi luk <b>/ yogurt, mint, ginger, spring onion</b>	<b>20 €</b>
<b>MUČKALICA</b> biftek u umaku s povrćem <b>/ spicy beef in vegetable sauce</b>	<b>28 €</b>
<b>TELEĆI MIŠIĆI U KAJMAKU</b> <b>/ VEAL MUSCLES IN THICK</b> <b>CREAM KAYMAK</b>	<b>26 €</b>

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## R - STEAK

juneći ramstek, krumpir u foliji  
sa sirom i kajmakom  
/ beef rumpsteak, potatoes in foil  
with cheese and thick cream kajmak

{200 g} 29 €

{300 g} 33 €

**DRY AGE GOVEĐI RAMSTEK NA  
PEČENOM POVRĆU** 35 €  
/ DRY AGED BEEF RUMPSTEAK  
ON ROASTED VEGETABLES

**LORKO** 30 €

panirani teleći kotlet, pire od  
krumpira s pečenim češnjakom,  
salata od začinskog bilja i ukiseljenog  
povrća / breaded veal cutlet, mashed  
potatoes with roasted garlic, salad  
of herbs and pickled vegetables

**JANJEĆA REBARCA** 33 €  
/ LAMB RIBS

krema od dimljenog patlidžana,  
mladi luk i menta s jogurtom  
/ cream of smoked eggplant,  
spring onion, and mint with yogurt