

Beyond Plant Based

BIOMANIA
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Hvar Bistro
Menu

Breakfast

SERVED UNTIL 12 PM

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| Avocado Toastie
Grilled homemade bread, smashed avocado, olive oil, cherry tomatoes, black sesame seeds and sprouts / GF bread + 10,00 HRK | – 85,00 |
| 'Tuna' Pate Toastie
Grilled homemade bread, chickpea and algae based spread, kalamata olives and tomatoes | – 90,00 |
| Omelette / GF
Mung beans, black salt and turmeric omelette with sauted veggies, fresh tomato salsa and cashew sour cream | – 95,00 |
| Falafel Wrap / GF / ALL DAY
Falafels, hummus, fresh cucumbers and mixed cabbages sour cream salad in homemade buckwheat tortilla | – 90,00 |
| Tofu Wrap / GF / ALL DAY
Homemade buckwheat tortilla filled with traditional relish made from baked, smoked red pepper with spices, smoked tofu, lettuce and coleslaw salad | – 80,00 |
| Smoothie Bowl / GF / RW
Fruits nice cream topped with coconut chips, homemade granola and fresh fruit | – 85,00 |
| Overnight Oats / GF
Oatmeal mixed with almonds, raisins, cinnamon and fresh fruits | – 90,00 |

Starters

Our Garden Soup / GF / CHANGES DAILY – 55,00

Pate Tris – 100,00
Olive tapenade, hummus and Ajvar served with homemade bread and cherry tomatoes / GF bread + 10,00 HRK

Caesar Salad – 95,00
Mixed salad leaves, cherry tomatoes, smoky chickpea popcorn, wholegrain curtons, vegan parmesan and our rich caesar style dressing

Cheese Plate / GF – 170,00
Artisan plant based cheeses and local nuts, veggies, dry fruits, premium virgin olive oil

Main

BioMania Burger

– 150,00

Homemade baconish patty topped with tomatoes, lettuce, cucumber, BioMania sauce and crispy onion in between a delicious bun. Comes with coleslaw salad.

Queen Bean Burger

– 135,00

Homemade bean beetroot chickpea patty dripping in homemade cheese sauce, topped with tomatoes, lettuce, cucumber and crispy onion. Comes with coleslaw salad.

Falafel Bowl / GF

– 130,00

Seasonal greens, quinoa, falafel (3 PCS), shredded carrot and beetroot with walnuts, pomegranate and herb mayo

Bolitto Bowl / GF

– 145,00

Seasonal greens, taco spiced lentils, tricolor quinoa, avocado, cherry tomatoes, pickled onion, fresh tomato salsa and cashew sour cream

Red Curry Bowl / GF

– 125,00

Steamed basmati rice with tomato-coconut curry sauce and sauted zucchinis, red bell peppers, red onion and chard

Truffle Gnocchi / GF

– 195,00

Quinoa gnocchi with cashew based black truffles sauce garnished with slices of fresh truffles and ground black pepper

Spaghetti Bolognese

– 120,00

Spaghetti with slowly cooked local tomatoes and herbs, red pepper, carrot, toasted walnuts and BioMania bolognese mix

Sweet Treats

SERVED ALL DAY

- Indy&Pippa Ice Cream** / GF – 45,00
Refined sugar free ice cream in four different flavours:
CHOCOLATE / CHOCOLATE-HAZELNUT / MANGO / STRAWBERRY
- Chocolate Brownie** / GF – 65,00
Millet flour, raw cacao, premium dark chocolate,
chocolate drops and vanilla
- Avocado Cake** / GF / RW – 70,00
Avocado, coconut butter, agave syrup, premium dark chocolate
- Double Chocolate Cake** / GF / RW – 70,00
Hazelnuts, cashews, raw cacao, dates, maple syrup
- Jaffa Cake** / GF – 65,00
Cashews, oranges, agave syrup, premium dark chocolate
- Berry Crumble Tart** / GF – 70,00
Oats, berries, maple syrup, lemon

Kids Favourites

Mini Burger

Bean beetroot chickpea patty with lettuce, tomato, vegan mayo & ketchup in burger bun. Served with potato fries

– 90,00

Spaghetti Bolognese

Spaghetti with slowly cooked local tomatoes and herbs, red pepper, carrot, toasted walnuts and BioMania bolognese mix

– 90,00

Add On's

Smoked Tofu	– 20,00
Vegan Cheese	– 25,00
Vegan Cheese with Truffles	– 30,00
Vegan Parmesan	– 25,00
Mayo / Ketchup	– 15,00
Ajvar	– 25,00

Side Kicks

Falafel (PCS)	– 15,00
Coleslaw Salad	– 30,00
Bean Beetroot Chickpea Patty	– 35,00
Baconish Patty	– 40,00
French Fries	– 45,00

Soft Drinks

WATER

BioMania Live Water 0,5 / 1 L	– 15 / 20,00
Sparkling Water 0,25 / 0,75 L	– 20 / 30,00

JUICES

Coconut Water 0,25 L	– 30,00
Apple Juice 0,25 L	– 25,00
Tonic 0,23 L	– 40,00
Homemade Ice Tea 0,33 L	– 35,00
Juice of the Day 0,33 L	– 35,00

FRESHLY SQUEEZED JUICES

Orange Juice 0,25 L	– 40,00
Lemonade 0,33 L	– 30,00
Mint Lemonade 0,33 L	– 35,00
Ginger&Honey Lemonade 0,33 L	– 40,00

KOMBUCHA

Pure 0,25 L	– 40,00
Confident 0,25 L	– 40,00
Kombucha with Cold Brew Coffee 0,25 L	– 45,00
KombuChaga 0,25 L	– 50,00

IMMUNE BOOSTING SHOTS

Ginger 0,05 L	– 15,00
Turmeric & Ginger 0,05 L	– 15,00
Aronia & Beetroot 0,05 L	– 15,00

SMOOTHIES

Strawberry Moon 0,33 L Beetroot, strawberries, dates, homemade almond milk	– 55,00
BioMania Green 0,33 L Leafy greens, banana, apple, lemon, coconut water	– 50,00
Gorilla Shake 0,33 L Banana, hemp protein powder, raw cacao, homemade almond milk	– 50,00
Smoothie of the day 0,33 L	– 50,00

Warm Drinks

COFFEE

Espresso Fortissimo / Lungo Cafe Crema / Cafe Vanilla / Mexican Maya Gold Decaf

Plain Coffee	– 18,00
Coffee with Milk	– 22,00
Cappuccino	– 25,00
Ice Coffee	– 30,00

LATTE

Matcha Latte 0,25 L	– 45,00
Golden Latte 0,25 L	– 45,00
Blue Spirulina Latte 0,25 L	– 48,00

TEA

Green Pan 0,25 L Nettle, mint	– 22,00
Lemon balm 0,25 L Melissa	– 22,00
Fairy Dance 0,25 L Mint, lavender, fennel	– 22,00

Alcoholic Drinks

BRUNEHAUT BEER

Blanche 0,33 L	– 40,00
Blond 0,33 L	– 42,00
Triple 0,33 L	– 48,00

MASHTEL SCHNAPPS

Quince/Plum/Grapa 0,03 / 1 L	– 25 / 400,00
Cherry/Carob/Fig 0,03 / 1 L	– 25 / 400,00

SPIRITS

Old Pilot's London Dry Gin 0,03 / 0,7 L	– 50 / 950,00
Old Pilot's Barrel Aged Gin 0,03 / 0,7 L	– 70 / 1.350,00
Old Pilot's Vodka 0,03 / 0,7 L	– 45 / 900,00
Whisky 0,03 / 0,7 L	– 35 / 650,00
Bourbon 0,03 / 0,7 L	– 45 / 890,00
Dalwhinnie Single Malt 0,03 / 0,7 L	– 65 / 1.300,00

Wine

BOLFAN WINE

Sauvignon Blanc 0,1 / 0,75 L	– 40 / 270,00
Pinot Grigio 0,1 / 0,75 L	– 40 / 270,00
Chardonnay 0,1 / 0,75 L	– 40 / 270,00
Rose 0,1 / 0,75 L	– 38 / 250,00
Pinot Grigio Primus (orange) 0,1 / 0,75 L	– 45 / 280,00
Natura Primus (orange) 0,75 L	– 380,00
Pinot Noir Primus 0,1 / 0,75 L	– 45 / 290,00
Cabernet Sauvignon Primus 0,1 / 0,75 L	– 50 / 330,00
Centurion Gold (sparkling) 0,1 / 0,75 L	– 45 / 330,00

LOCAL DALMATIAN WINE

Testament Pošip 0,1 / 0,75 L	– 45 / 290,00
Tomić Illyricum 0,1 / 0,75 L	– 50 / 330,00
Pavino Ager 0,1 / 0,75 L	– 45 / 290,00
Pavino Futura 0,1 / 0,75 L	– 35 / 290,00

DESERT WINE

Bolfan Riesling Primus 0,1 / 0,75 L	– 50 / 330,00
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Cocktails

Tolstoy's Fuel – 110,00
Vodka, fresh orange juice, carob and honey

Nevera – 110,00
Maraschino, fresh lemon juice, cherry juice, orange peel
grated, arancini

Hamilton's Choice – 110,00
Maraschino, fresh lemon juice, cherry juice, mint leaves

Game Changer – 110,00
Maraschino, fresh lemon juice, cherry juice, basil, dry fig

Hayemaker Mojito – 125,00
Bourbon, honey, fresh lime juice, sparkling water, mint leaves

NON ALCOHOLIC

Not Too Bad – 80,00
Homemade ice tea, fresh orange juice, grounded carob, honey

Brenson's Virgin – 80,00
Maraska cherry juice, fresh lemon juice, basil, dry fig

Virigin Mojito – 90,00
Sparkling water, fresh lime juice, honey syrup, mint leaves,
dry carob

Info

The food we serve at BioMania
is Organic & Plant Based.

Although all due care is taken with your order, your
meal may contain traces of gluten.

Menu items may contain or come into contact with
common allergens such as peanuts, tree
nuts, soybean and sesame.

Ingredients in individual dishes can sometimes
slightly vary depending on the availability
of organic foods.

