

# Beyond Plant Based

**BIO**MANIA  
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**Bol Bistro  
Menu**

# Breakfast & Brunch

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|  |         |
|--|---------|
| <b>Avocado Toastie</b>   | – 75,00 |
| Grilled homemade bread, smashed avocado, olive oil, cherry tomatoes, black sesame seeds and sprouts / GF bread + 10,00 HRK |         |
| <b>'Tuna' Pate Toastie</b>   | – 80,00 |
| Grilled homemade bread, chickpea and algae based spread, kalamata olives and tomatoes                                      |         |
| <b>Omelette</b> / GF   | – 85,00 |
| Mung beans, black salt and turmeric omelette with sauted veggies, fresh tomato salsa and cashew sour cream                 |         |
| <b>Chocolate Pancakes</b> / GF   | – 80,00 |
| Millet and coconut based, served with chocolate spread, garnished with toasted hazelnuts                                   |         |
| <b>Maple Fruit Pancakes</b> / GF   | – 80,00 |
| Millet and coconut based, served with maple syrup, fresh fruits and homemade granola                                       |         |
| <b>Smoothie Bowl</b> / GF / RW   | – 75,00 |
| Fruits nice cream topped with coconut chips, homemade granola and fresh fruit  |         |
| <b>Chia Fruit Bowl</b> / GF  | – 65,00 |
| Chia pudding with layers of fig jam, homemade granola, plant based yoghurt and fresh fruits                                |         |
| <b>Overnight Oats</b> / GF   | – 70,00 |
| Oatmeal mixed with almonds, raisins, cinnamon and fresh fruits   |         |
| <b>Banana Bread</b> / GF   | – 60,00 |
| Banana-hazelnut 'bread' with chocolate drops and blueberries   |         |

# Starters

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**Our Garden Soup** / GF / CHANGES DAILY – 45,00

**Pate Tris** – 90,00  
Olive tapenade, hummus and cashew carrot pate served with homemade bread and cherry tomatoes / GF bread + 10,00 HRK

**Caesar Salad** – 85,00  
Mixed salad leaves, cherry tomatoes, smoky chickpea popcorn, wholegrain curtons, vegan parmesan and our rich caesar style dressing

**Cheese Plate** / GF – 160,00  
Artisan plant based cheeses and local nuts, veggies, dry fruits, premium virgin olive oil



# Main

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## **BioMania Burger**

– 135,00

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**

– 120,00

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**

– 120,00

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

## **Bolitto Bowl / GF**

– 130,00

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

## **Red Curry Bowl / GF**

– 115,00

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

## **Pasta Carbonara**

– 95,00

Penne rigate with tofu based sauce, smoked tofu bacon and vegan parmesan

## **Wild Herb Pesto Pasta**

– 115,00

Penne rigate with pesto made of wild locally grown plants

## **Spaghetti Bolognese**

– 105,00

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

## **Truffle Gnocchi / GF**

– 165,00

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

# Sweet Treats

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|  |         |
|--|---------|
| <b>Indy&amp;Pippa Ice Cream</b> / GF   | – 40,00 |
| Refined sugar free ice cream in four different flavours: CHOCOLATE / CHOCOLATE-HAZELNUT / MANGO / STRAWBERRY |         |
| <b>Chocolate Brownie</b> / GF  | – 55,00 |
| Millet flour, raw cacao, premium dark chocolate, chocolate drops and vanilla                                 |         |
| <b>Avocado Cake</b> / GF / RW  | – 60,00 |
| Avocado, coconut butter, agave syrup, premium dark chocolate   |         |
| <b>Double Chocolate Cake</b> / GF / RW   | – 65,00 |
| Hazelnuts, cashews, raw cacao, dates, maple syrup  |         |
| <b>Jaffa Cake</b> / GF   | – 60,00 |
| Cashews, oranges, agave syrup, premium dark chocolate  |         |
| <b>Berry Crumble Tart</b> / GF   | – 60,00 |
| Oats, berries, maple syrup, lemon  |         |
| <b>Energy Ball</b> / GF / RW   | – 15,00 |
| Sesame energy ball or Cacao energy ball made of dates, shredded coconut, sesame seeds, coconut oil (+ cacao) |         |

# Kids Favourites

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## **Mini Burger**

Bean beetroot chickpea patty with lettuce, tomato, vegan mayo and ketchup in burger ban. Served with sweet potato fries

– 80,00

## **Spaghetti Bolognese**

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

– 65,00

## **Mac & Cheese**

Penne rigate in our own special creamy cheese sauce

– 65,00



# Add On's

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|                            |         |
|----------------------------|---------|
| 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

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|                              |         |
|------------------------------|---------|
| Falafel (PCS)                | – 15,00 |
| Coleslaw Salad               | – 25,00 |
| Bean Beetroot Chickpea Patty | – 35,00 |
| Baconish Patty               | – 40,00 |
| Sweet Potato Fries           | – 55,00 |

# Soft Drinks

## WATER

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|                                      |              |
|--------------------------------------|--------------|
| <b>BioMania Live Water</b> 0,5 / 1 L | – 10 / 15,00 |
| <b>Sparkling Water</b> 0,25 / 0,75 L | – 16 / 28,00 |

## JUICES

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|                                |         |
|--------------------------------|---------|
| <b>Coconut Water</b> 0,25 L    | – 28,00 |
| <b>Apple Juice</b> 0,25 L      | – 28,00 |
| <b>Tonic</b> 0,23 L            | – 38,00 |
| <b>Homemade Ice Tea</b> 0,33 L | – 35,00 |
| <b>Juice of the Day</b> 0,33 L | – 35,00 |

## FRESHLY SQUEEZED JUICES

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|   |         |
|---|---------|
| <b>Orange Juice</b> 0,25 L              | – 35,00 |
| <b>Lemonade</b> 0,33 L                  | – 30,00 |
| <b>Mint Lemonade</b> 0,33 L             | – 35,00 |
| <b>Ginger&amp;Honey Lemonade</b> 0,33 L | – 37,00 |

## KOMBUCHA

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|  |         |
|--|---------|
| <b>Pure</b> 0,25 L                           | – 40,00 |
| <b>Confident</b> 0,25 L                      | – 40,00 |
| <b>Kombucha with Cold Brew Coffee</b> 0,25 L | – 45,00 |
| <b>KombuChaga</b> 0,25 L                     | – 48,00 |

## IMMUNE BOOSTING SHOTS

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|                                     |         |
|-------------------------------------|---------|
| <b>Ginger</b> 0,05 L                | – 15,00 |
| <b>Turmeric &amp; Ginger</b> 0,05 L | – 15,00 |
| <b>Aronia &amp; Beetroot</b> 0,05 L | – 15,00 |

## SMOOTHIES

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|   |         |
|---|---------|
| <b>Strawberry Moon</b> 0,33 L<br>Beetroot, strawberries, dates, homemade almond milk        | – 48,00 |
| <b>BioMania Green</b> 0,33 L<br>Leafy greens, banana, apple, lemon, coconut water           | – 45,00 |
| <b>Gorilla Shake</b> 0,33 L<br>Banana, hemp protein powder, raw cacao, homemade almond milk | – 45,00 |
| <b>Smoothie of the day</b> 0,33 L   | – 45,00 |



# Warm Drinks

## COFFEE

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

|                         |         |
|-------------------------|---------|
| <b>Plain Coffee</b>     | – 14,00 |
| <b>Coffee with Milk</b> | – 16,00 |
| <b>Cappuccino</b>       | – 18,00 |
| <b>Ice Coffee</b>       | – 22,00 |

## LATTE

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|                                    |         |
|------------------------------------|---------|
| <b>Matcha Latte</b> 0,25 L         | – 38,00 |
| <b>Golden Latte</b> 0,25 L         | – 38,00 |
| <b>Blue Spirulina Latte</b> 0,25 L | – 45,00 |

## TEA

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|   |         |
|---|---------|
| <b>Green Pan</b> 0,25 L<br>Nettle, mint             | – 22,00 |
| <b>Lemon balm</b> 0,25 L<br>Melissa                 | – 22,00 |
| <b>Fairy Dance</b> 0,25 L<br>Mint, lavender, fennel | – 22,00 |

# Alcoholic Drinks

## BRUNEHAUT BEER

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|                       |         |
|-----------------------|---------|
| <b>Blanche</b> 0,33 L | – 38,00 |
| <b>Blond</b> 0,33 L   | – 40,00 |
| <b>Triple</b> 0,33 L  | – 45,00 |

## MASHTEL SCHNAPPS

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|                                     |               |
|-------------------------------------|---------------|
| <b>Quince/Plum/Grapa</b> 0,03 / 1 L | – 18 / 350,00 |
| <b>Cherry/Carob/Fig</b> 0,03 / 1 L  | – 18 / 350,00 |

## SPIRITS

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|   |                 |
|---|-----------------|
| <b>Old Pilot's London Dry Gin</b> 0,03 / 0,7 L  | – 45 / 850,00   |
| <b>Old Pilot's Barrel Aged Gin</b> 0,03 / 0,7 L | – 60 / 1.200,00 |
| <b>Old Pilot's Vodka</b> 0,03 / 0,7 L           | – 38 / 790,00   |
| <b>Whisky</b> 0,03 / 0,7 L                      | – 28 / 550,00   |
| <b>Bourbon</b> 0,03 / 0,7 L                     | – 38 / 790,00   |
| <b>Dalwhinnie Single Malt</b> 0,03 / 0,7 L      | – 56 / 1.100,00 |

# Wine

## BOLFAN WINE

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|--|---------------|
| <b>Sauvignon Blanc</b> 0,1 / 0,75 L              | – 35 / 230,00 |
| <b>Pinot Grigio</b> 0,1 / 0,75 L                 | – 35 / 230,00 |
| <b>Chardonnay</b> 0,1 / 0,75 L                   | – 35 / 230,00 |
| <b>Rose</b> 0,1 / 0,75 L                         | – 32 / 210,00 |
| <b>Pinot Grigio Primus</b> (orange) 0,1 / 0,75 L | – 38 / 250,00 |
| <b>Natura Primus</b> (orange) 0,75 L             | – 340,00      |
| <b>Pinot Noir Primus</b> 0,1 / 0,75 L            | – 38 / 250,00 |
| <b>Cabernet Sauvignon Primus</b> 0,1 / 0,75 L    | – 45 / 290,00 |
| <b>Centurion Gold</b> (sparkling) 0,1 / 0,75 L   | – 38 / 250,00 |

## LOCAL DALMATIAN WINE

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|                                     |               |
|-------------------------------------|---------------|
| <b>Testament Pošip</b> 0,1 / 0,75 L | – 38 / 250,00 |
| <b>Tomić Illyricum</b> 0,1 / 0,75 L | – 45 / 290,00 |
| <b>Pavino Ager</b> 0,1 / 0,75 L     | – 45 / 290,00 |
| <b>Pavino Futura</b> 0,1 / 0,75 L   | – 45 / 290,00 |

## DESERT WINE

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|  |               |
|--|---------------|
| <b>Bolfan Riesling Primus</b> 0,1 / 0,75 L | – 45 / 290,00 |
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# Cocktails

**Tolstoy's Fuel** – 95,00  
Vodka, fresh orange juice, carob and honey

**Nevera** – 95,00  
Maraschino, fresh lemon juice, cherry juice, orange peel  
grated, arancini

**Hamilton's Choice** – 95,00  
Maraschino, fresh lemon juice, cherry juice, mint leaves

**Game Changer** – 95,00  
Maraschino, fresh lemon juice, cherry juice, basil, dry fig

**Hayemaker Mojito** – 105,00  
Bourbon, honey, fresh lime juice, sparkling water, mint leaves

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## NON ALCOHOLIC

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**Not Too Bad** – 75,00  
Homemade ice tea, fresh orange juice, grounded carob, honey

**Brenson's Virgin** – 75,00  
Maraska cherry juice, fresh lemon juice, basil, dry fig

**Virigin Mojito** – 85,00  
Sparkling water, fresh lime juice, honey syrup, mint leaves,  
dry carob

# Info

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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.

