



MENU

Plant Based
& MUCH MORE

BIOMANIA
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Breakfast

SERVED FROM 11 – 15 H

Avocado Toastie

Grilled homemade bread (3 pcs), smashed avocado, olive oil, cherry tomatoes, black sesame seeds and sprouts
/ GF bread + 2 €

12 €
90,41 kn

'Tuna' Pate Toastie

Grilled homemade bread (3 pcs), chickpea and algae based spread, kalamata olives and tomatoes / GF bread + 2 €

13 €
97,95 kn

Omelette / GF

Mung beans, black salt and turmeric omelette with sauted veggies, fresh tomato salsa and cashew sour cream

14 €
105,48 kn

Starters

Our Garden Soup / GF

Changes daily

7 €
52,74 kn

Pate Tris

Olive tapenade, hummus and cashew carrot pate served with gluten free crackers and cherry tomatoes

14 €
105,48 kn

Caesar Salad

Mixed salad leaves, cherry tomatoes, marinated crispy rice paper, wholegrain croutons, vegan parmesan and our rich Caesar style dressing

14 €
105,48 kn

Cheese Plate / GF

Artisan plant based cheeses and local nuts, veggies, dry fruits, gluten free crackers and premium virgin olive oil

24 €
180,83 kn

Main

BioMania Burger

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

22 €

165,76 kn

Queen Bean Burger

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

20 €

150,69 kn

Falafel Bowl / GF

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

19 €

143,16 kn

Red Curry Bowl / GF

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

18 €

135,62 kn

Spaghetti Bolognese

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

17 €

128,09 kn

Truffle Gnocchi / GF

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

25 €

188,36 kn

Kids Favourites

Mini Burger

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

13 €

97,95 kn

Spaghetti Bolognese

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

12 €

90,41 kn

Mac & Cheese

Penne rigate in our own special creamy cheese sauce

11 €

82,88 kn

Sweet Treats

Indy&Pippa Ice Cream / GF

Refined sugar free ice cream in four different flavours: chocolate / chocolate-hazelnut / mango / strawberry

5,9 €

44,45 kn

Chocolate Brownie / GF

Millet flour, raw cacao, premium dark chocolate, chocolate drops and vanilla

9 €

67,81 kn

Avocado Cake / GF / RW

Avocado, coconut butter, dates syrup, premium dark chocolate

10 €

75,35 kn

Double Chocolate Cake / GF / RW

Hazelnuts, cashews, raw cacao, dates, maple syrup

10 €

75,35 kn

Jaffa Cake / GF

Cashews, oranges, dates syrup, premium dark chocolate

9 €

67,81 kn

Add On's

Smoked Tofu	3 € / 22,60 kn
Vegan Cheese	4 € / 30,14 kn
Vegan Cheese with Truffles	4,5 € / 33,91 kn
Vegan Parmesan	4 € / 30,14 kn
Mayo / Ketchup	2 € / 15,07 kn
Ajvar	3 € / 22,60 kn

Side Kicks

Falafel (per piece)	2 € / 15,07 kn
Coleslaw Salad	3 € / 22,60 kn
Bean Beetroot Chickpea Patty	6 € / 45,21 kn
Baconish Patty	6,5 € / 48,97 kn
Sweet Potato Fries	8 € / 60,28 kn

Soft Drinks

WATER

BioMania Live Water 0,5 L	1,5 € / 11,30 kn
BioMania Live Water 1 L	2,5 € / 18,84 kn
Sparkling Water 0,25 L	2,7 € / 20,34 kn
Sparkling Water 0,75 L	4,7 € / 35,41 kn

JUICES

Coconut Water 0,25 L	4,5 € / 33,91 kn
Apple Juice 0,25 L	4,5 € / 33,91 kn
Homemade Ice Tea 0,33 L	5,5 € / 41,44 kn
Juice of the Day 0,33 L	5,9 € / 44,45kn
Tonic 0,23 L	5,9 € / 44,45kn

FRESHLY SQUEEZED JUICES

Orange Juice 0,25 L	5,6 € / 42,19 kn
Lemonade 0,33 L	4,4 € / 33,15 kn
Mint Lemonade 0,33 L	4,9 € / 36,92 kn
Ginger&Maple Lemonade 0,33 L	5,2 € / 39,18 kn
Blue Lemonade 0,33 L	5,6 € / 42,19 kn

KOMBUCHA

Pure 0,25 L	5,9 € / 44,45 kn
Confident 0,25 L	5,9 € / 44,45 kn
Kombucha with Cold Brew Coffee 0,25 L	6,9 € / 51,99 kn
KombuChaga 0,25 L	7,4 € / 55,76 kn

IMMUNE BOOSTING SHOTS

Ginger 0,05 L	2,4 € / 18,08 kn
Blueberry & Beetroot 0,05 L	2,4 € / 18,08 kn

SMOOTHIES

- Strawberry Moon** 0,33 L **7,8 € / 58,77 kn**
Banana, beetroot, strawberries, dates, homemade almond milk
- BioMania Green** 0,33 L **7,5 € / 56,51 kn**
Leafy greens, banana, apple, lemon, coconut water
- Gorilla Shake** 0,33 L **7,5 € / 56,51 kn**
Banana, hemp protein powder, raw cacao, homemade almond milk

COFFEE

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

- Plain Coffee** **2,5 € / 18,84 kn**
- Coffee with Milk** **2,9 € / 21,85 kn**
- Cappuccino** **3,2 € / 24,11 kn**
- Ice Coffee** **3,9 € / 29,38 kn**
- Dates Cinnamon Iced Latte** **4,5 € / 33,91 kn**

LATTE

- Ceremonial Matcha Latte** 0,25 L **5,9 € / 44,45 kn**
Served warm or on ice
- Golden Latte** 0,25 L **5,9 € / 44,45 kn**
Best served warm
- Blue Spirulina Latte** 0,25 L **6,9 € / 51,99 kn**
Served warm or on ice

TEA

- Green Pan** 0,25 L **3,5 € / 26,37 kn**
Nettle, mint
- Fairy Dance** 0,25 L **3,5 € / 26,37 kn**
Mint, lavender, fennel
- Ceremonial Matcha Green Tea** 0,25 L **4,9 € / 36,92 kn**

Cocktails

Tolstoy's Fuel

Premium Croatian vodka, fresh orange juice, carob and dates syrup

14,5 €
109,25 kn

Nevera

Cherry liquor, fresh lemon juice, cherry juice, mint leaves, arancini

12,5 €
94,18 kn

Hamilton's Choice

Premium Croatian gin, matcha, dates syrup, fresh lemon juice, mint leaves, ginger beer

16 €
120,55 kn

Hayemaker Mojito

Bourbon, dates syrup, fresh lime juice, sparkling water, mint leaves

14,5 €
109,25 kn

Mocktails

Not Too Bad

Homemade ice tea, fresh orange juice, grounded carob, dates syrup

10,5 €
79,11 kn

Brenson's Virgin

Cherry juice, fresh lemon juice, basil, dry fig

10,5 €
79,11 kn

Game Changer Matcha

Fresh lemon juice, dates syrup, matcha, ginger

12 €
90,41 kn

Wine list

SPARKLING

0,1 / 0,75 L

Centurion Gold Bolfan*

100 % Chardonay, blanc de blanc, organically grown in Zagorje area, Croatia. Fresh wine, different mineral and fruity notes, flowery varietal fragrances with a great balance of acidity and power.

6,8 / 44 €

51,23 / 331,52 kn

Pet-Nat Nieva York Riserva 2021

Not your ordinary Pet - Nat! Coming from Rueda in Spain, it is made of indigenous grape variety Verdejo, organically farmed. Exceptional elegance, creaminess and brioche notes intertwining with freshness of the fruit is a result of 2 years of bottle aging. Enjoy it as aperitive or paired with starters.

59 €

444,54 kn

CHAMPAGNE

0,75 L

Metisse Olivier Horiot

Looking for bubbles to blow your mind? Brut Natur, a classic blend of biodynamically grown Pinot Noir and Chardonnay from Cote des Bar in Champagne. Disgorged after 2 years, it bursts with elegance, minerality and delicate, creamy bubbles that are suited for any occasion.

120 €

904,14 kn

WHITE WINE

0,1 / 0,75 L

Sauvignon Blanc Bolfan 2022*

Looking for an easy going, traditional and pure wine? Look no more! Organically grown at the site of Bolfan Vinski Vrh, Croatia, this Sauvignon possesses a straw yellow color with pronounced notes of nettle, green peppers and parsley herbal tones.

5,5 / 35 €

41,44 / 263,71 kn

Pinot Grigio Bolfan 2022*

A complex dry wine with prominent notes of ripe fruit, tender notes of vanilla and citrus as a reflection of the terrior and 7 months aging. Among the best Croatian Pinots.

5,5 / 35 €

41,44 / 263,71 kn

Pošip Testament 2019*

Made of indigenous grape variety Pošip, grown in the organic vineyard in Jadrtovac near Šibenik. Rich and complex taste best paired with our salad bowls and pasta.

5,7 / 37 €

42,95 / 278,78 kn

Ager Pavino 2021*

Rich and light in the same time, fruity wine, blend of Pinot Blanc and Pinot Grigio, from the plains of Stari Grad, Hvar. This wine fully reflects Pavino's biodynamic enthusiasm and expertise. Because of its strength and balance complexity, Ager can match any food combination. Don't hesitate ordering the whole bottle.

6 / 40 €

45,21 / 301,38 kn

Bela Burja 2021

Organically farmed and spontaneously fermented white grape varieties, Graševina, Malvazija istarska, and Rebula from Vipava in Slovenia. Elegant, fruity, floral, and salty mineral - greatly paired with a wide variety of our dishes.

53 €

399,33 kn

ORANGE

0,1 / 0,75 L

Pinot Grigio Primus Bolfan 2018*

Pinot Grigio as a dry, macerated orange wine – hard to go wrong with. Packed with fruit aromas and with slight hint of vanilla. Pair with our starters.

6,5 / 43 €

48,97 / 323,98 kn

Natura Primus Bolfan 2017*

Grape variety known as Traminer grape. This little gem is made without any sulphur added, fermented on its own yeasts and macerated for 6 days and then aged for 3 years in 500 l oak barrel. Non filtered. Very soft, elegant and multilayered wine with great structure and body. Full of wild roses smell and aromas of dried apricot, tangerine and mango.

55 €

414,40 kn

ROSE / ROSSATO

0,1 / 0,75 L

Rose Bolfan 2022*

In need of a casual glass of rosé? Bolfan's rose is refreshing, with great integrated acid, fine tannins, smooth. Great as aperitive or between the meals.

4 / 27 €

30,14 / 203,43 kn

Rose Pianogrillo 2022

Coming from Gulfi, Sicily – organically farmed Frappato grapes. Beautiful intense pink color, smells very clean, open and fresh. Easy going wine with loads of red fruits and citrus on the nose.

6,5 / 43 €

48,97 / 323,96 kn

Susucaru Rosato Frank

Cornelissen 2021

It's a thin line between light red and rosé! Mixed white and red grapes of Malvasia, Moscadella, Cattanato and Nerello Mascalese coming from the volcanic soils of Etna, Sicily. Smoke, rhubarb, straw-cranberries, herbs, citrus on the nose, while fresh, structured and mineral on the palate.

55 €

414,40 kn

RED WINE

0,1 / 0,75 L

Pinot Noir Bolfan 2019*

This organically produced Pinot Noir from Bolfan with its fruity yet spicy character, is a real gastro wine. Pairs with most of our dishes.

5,5 / 35 €

41,44 / 263,71 kn

Pinot Noir Primus Bolfan 2017*

One of the most praised labels from Bolfan cellar, spontaneous fermentation on native yeasts, aged in barrique for 1 year, strong ruby red color, scent of raspberry, green pepper and chocolate. Refreshing and long lasting.

58 €

437 kn

Frappato Pianogrillo 2022

Young red summer wine made from the Sicilian indigenous grape variety Frappato. Organically farmed grapes, made into fresh and light bodied wine with beautiful aromas that remind of fragrant red fruits and spicy herbs, while slowly opening to more sweet oak aromas.

6,5 / 43 €

48,97 / 323,98 kn

Futura Pavino 2021*

Full bodied, wonderful blend of indigenous local grapes with extremely well-balanced fruitiness and acidity. From the heart of Stari Grad's plain, one of the best preserved examples of ancient Greek agriculture throughout the Mediterranean, this biodynamic, nobel wine is a must try.

8,9 / 60 €

67,06 / 452,07 kn

**Munjebel Classico Frank
Cornelissen 2020**

Classico as it encompasses all the important single vineyards that are farmed organically under the Etna mountain. This wine tells a story about the tradition, the fertility of volcanic soils and the unique character it gives to wines made there - see for yourself. Thank us later.

85 €

640,43 kn

DESSERT WINE

0,1 / 0,75 L

Riesling Primus Bolfan 2015*

Classy aged! Golden yellow and elegant with the pear juiciness, profound minerality and rich perlage. Great match with all of our cakes.

6,8 / 45 €

51,23 / 339,05 kn

Brunehaut Beer 0,33 L

Brunehaut Blanche	5,8 € / 43,70 kn
Brunehaut Blond	5,8 € / 43,70 kn
Brunehaut Triple	6,5 € / 48,97 kn

Schnapps 0,03 L

Quince Mashtel	3,5 € / 26,37 kn
Plum Mashtel	3,5 € / 26,37 kn
Herb brandy Matota	3,5 € / 26,37 kn

Liquore 0,03 L

Cherry	3,5 € / 26,37 kn
Carob	3,5 € / 26,37 kn
Fig	3,5 € / 26,37 kn

Spirits 0,03 L

Gin Dry Old Pilot's	5,9 € / 44,45 kn
Gin Aged Old Pilot's	7,9 € / 59,52 kn
Vodka Old Pilot's	5,8 € / 43,70 kn
Whisky Johnnie Walker Black	4,5 € / 33,91 kn
Bourbon Woodford Reserve	5,8 € / 43,70 kn
Single Malt Dalwhinnie (15 y.o.)	9,8 € / 73,84 kn

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.

