



BIOMANIA
BIOMANIA

Menu

BISTRO BOL CENTER

**Plant
Based
& Much
More**

Breakfast

SERVED UNTIL 15 H

- Avocado Toastie** 12 €
Grilled homemade bread (3 pcs), smashed avocado, olive oil, cherry tomatoes, black sesame seeds and sprouts / GF bread + 2 €
- 'Tuna' Pate Toastie** 13 €
Grilled homemade bread (3 pcs), chickpea and algae based spread, kalamata olives and tomatoes / GF bread + 2 €
- Omelette** GF 14 €
Mung beans, black salt and turmeric omelette with sauted veggies, fresh tomato salsa and cashew sour cream
- Banana Bread** GF 8 €
Banana-hazelnut 'bread' with chocolate drops and blueberries
- Chocolate Pancakes** GF 12 €
Millet and coconut based, served with chocolate-hazelnut spread, garnished with toasted hazelnuts
- Maple Fruit Pancakes** GF 12 €
Millet and coconut based, served with maple syrup, fresh fruits and homemade granola

Starters

- Our Garden Soup** GF 7 €
Changes daily
- Burek** GF 9 €
Rice paper pastry filled with sweet potato and mišanca*, served with a cashew sour cream (*mišanca is a mixture of various wild edible herbs from the Island of Brač)
- Pate Tris** 14 €
Olive tapenade, hummus and cashew carrot pate served with gluten free crackers and cherry tomatoes
- Caesar Salad** 14 €
Mixed salad leaves, cherry tomatoes, marinated crispy rice paper, wholegrain croutons, vegan parmesan and our rich Caesar style dressing
- Cheese Plate** GF 24 €
Artisan plant based cheeses and local nuts, veggies, dry fruits, gluten free crackers and premium virgin olive oil

Main

Falafel Bowl GF 19 €

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

Bollito Bowl GF 19 €

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

Red Curry Bowl GF 18 €

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

Spaghetti Bolognese 17 €

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

Pasta Carbonara 17 €

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

Truffle Gnocchi GF 25 €

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

BioMania Burger 22 €

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

Queen Bean Burger 20 €

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

Kids Favourites

Mini Burger

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

13 €

Spaghetti Bolognese

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

12 €

Mac & Cheese

Penne rigate in our own special creamy cheese sauce

11 €

Sweet Treats

Indy&Pippa Ice Cream GF

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

5,9 €

Chocolate Brownie GF

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

9 €

Avocado Cake GF / RW

Avocado, coconut butter, dates syrup, premium dark chocolate

10 €

Double Chocolate Cake GF / RW

Hazelnuts, cashews, raw cacao, dates, maple syrup

10 €

Jaffa Cake GF

Cashews, oranges, dates syrup, premium dark chocolate

9 €

Berry Crumble GF

Oats, berries, maple syrup, lemon

9 €

Add On's

Smoked Tofu	3 €
Vegan Cheese	4 €
Vegan Cheese with Truffles	4,5 €
Vegan Parmesan	3 €
Mayo / Ketchup	2 €
Ajvar / Tzatziki	3 €

Side Kicks

Falafel (PER PIECE)	2 €
Coleslaw Salad	3 €
Bean Beetroot Chickpea Patty	6 €
Baconish Patty	6,5 €
Sweet Potato Fries	6 €

Soft Drinks

Water

BioMania Live Water 0,5 L	1,5 €
BioMania Live Water 1 L	2,5 €
Sparkling Water 0,25 L	2,7 €
Sparkling Water 0,75 L	4,7 €

Juices

Coconut Water 0,25 L	4,5 €
Apple Juice 0,25 L	4,5 €
Homemade Ice Tea 0,33 L	5,5 €
Juice of the Day 0,33 L	5,9 €
Tonic 0,23 L	5,9 €
Ginger Beer 0,2 L	6,5 €

Freshly Squeezed Juices

Orange Juice 0,25 L	5,6 €
Lemonade 0,33 L	4,4 €
Mint Lemonade 0,33 L	4,9 €
Ginger&Maple Lemonade 0,33 L	5,2 €
Blue Lemonade 0,33 L	5,6 €

Kombucha

Kombucha Classic 0,33 L	5,5 €
Kombucha Ginger Hibiscus 0,33 L	5,5 €
Kombucha Lavander Lemon 0,33 L	5,5 €

Immune Boosting Shots

Ginger 0,05 L	2,4 €
Blueberry & Beetroot 0,05 L	2,4 €

Smoothies

0,33 L

Strawberry Moon

7,8 €

Banana, beetroot, strawberries, dates, homemade almond milk

BioMania Green

7,5 €

Leafy greens, banana, apple, lemon, coconut water

Gorilla Shake

7,5 €

Banana, hemp protein powder, raw cacao, homemade almond milk

Open Sesame

7,8 €

Banana, black tahini, cinnamon, dates, homemade almond milk

Coffee

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

Plain Coffee

2,5 €

Coffee with Milk

2,9 €

Cappuccino

3,2 €

Ice Coffee

3,9 €

Dates Cinnamon Iced Latte

4,5 €

Latte

Ceremonial Matcha Latte 0,25 L

5,9 €

Served warm or on ice

Golden Latte 0,25 L

5,9 €

Best served warm

Blue Spirulina Latte 0,25 L

6,9 €

Served warm or on ice

Blue Matcha Latte 0,25 L

7,9 €

Served warm or on ice

Tea

Green Pan 0,40 L

3,5 €

Nettle, mint

Fairy Dance 0,40 L

3,5 €

Mint, lavender, fennel

Premium Sencha 0,40 L

4,9 €

Ceremonial Matcha Green Tea 0,25 L

4,9 €

Oolong Tea 0,40 L

4,9 €

Black Tea 0,40 L

3,9 €

Cocktails

Tolstoy's Fuel

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

14,5 €

Nevera

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

12,5 €

Hamilton's Choice

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

16 €

Hayemaker Mojito

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

14,5 €

Mocktails

Not Too Bad

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

10,5 €

Brenson's Virgin

Cherry juice, fresh lemon juice, basil, dry fig

10,5 €

Game Changer Matcha

Fresh lemon juice, dates syrup, matcha, ginger

12 €

Wine list

Sparkling

0,1 / 0,75 L

Centurion Gold Bolfan*

6,8 / 44 €

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.

Champagne

0,75 L

Metisse Olivier Horiot

120 €

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.

White Wine

0,1 / 0,75 L

Sauvignon Blanc Bolfan 2023*

6 / 38 €

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.

Pinot Grigio Bolfan 2023*

6 / 38 €

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.

Pošip Testament 2023*

6,5 / 43 €

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.

Ager Pavino 2023*

6,5 / 43 €

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.

* Croatian wine

Orange Wine

0,1 / 0,75 L

Pinot Grigio Primus Bolfan 2018*

7 / 45 €

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.

Natura Primus Bolfan 2017*

65 €

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.

Rose / Rossato

Skontro Pavino 2023* 0,1 / 0,5 L

5,5 / 25 €

Another stunning creation from biodynamic producer Pavino! Coming from Island of Hvar, combinations of Merlot, Pinot Grigio and Pinot Blanc with a different maceration times are resulting in beautiful pink color with aromas of tropical and red fruits dominated by long and intensive strawberry aftertaste.

Rose Bolfan 2023* 0,1 / 0,75 L

5 / 30 €

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.

Susucaru Rosato Frank Cornelissen 2021 0,75 L

55 €

It's a thin line between light red and rosé! Mixed white and red grapes of Malvasia, Moscadella, Cattarato 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.

* Croatian wine

Red Wine

0,1 / 0,75 L

Pinot Noir Bolfan 2020*

6 / 40 €

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

Pinot Noir Primus Bolfan 2017*

8 / 50 €

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.

Futura Pavino 2022*

8,9 / 60 €

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 bio-dynamic, nobel wine is a must try.

Munjebel Classico Frank

85 €

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.

Dessert Wine

0,1 / 0,75 L

Riesling Primus Bolfan 2015*

8 / 50 €

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

* Croatian wine

Beer

0,33 L

Brunehaut Blanche GF	6,5 €
Brunehaut Blond GF	6,5 €
Brunehaut Triple GF	7 €
Lammsbräu NON ALCOHOLIC	5 €

Schnapps

0,03 L

Quince Mashtel	3,5 €
Plum Mashtel	3,5 €
Herb brandy Matota	3,5 €

Liquore

0,03 L

Cherry	3,5 €
Carob	3,5 €
Fig	3,5 €

Spirits

0,03 L

Gin Dry Old Pilot's	5,9 €
Gin Aged Old Pilot's	7,9 €
Vodka Old Pilot's	5,8 €
Whisky Johnnie Walker Black	4,5 €
Bourbon Woodford Reserve	5,8 €
Single Malt Dalwhinnie (15 y.o.)	9,8 €

Info

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.

RW is for raw, and GF for gluten free meals.

**The food we serve
at BiOMania Bistro is
Local, Organic
& Plant Based**

BIOMANIA
BIOMANIA
BIOMANIA