

BioMenu

Plant Based & Organic food



BIOMANIA
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Predjela / Starters

Povrtna juha *Garden soup* | 6,5 €



Mijenja se svakodnevno
Changes daily

Arancini | 11 €



Rižoto oblikovan u kuglicu, punjen gljivama i sirom s hrskavom korom od gluten free krušnih mrvica, poslužen s aromatičnom kremom od indijskih oraščića i parmezanom
Risotto rolled into a ball, stuffed with mushrooms and cheese, coated with gluten free breadcrumbs, served with aromatic cashew cream and parmesan

Burek od Buče i Sira *Pumpkin and Cheese Burek* | 9 €



Rižin papir punjen bučom i sirom poslužen sa kremom od indijskih oraščića
Rice paper pastry filled with pumpkin and cheese, served with a cashew sour cream

BioMania Burek | 11 €



Rižin papir punjen BioMania mixom, poslužen sa kremom od indijskih oraščića s češnjakom
Rice paper pastry filled with BioMania mixture and served with a garlic sour cream

Tris Pašteta *Pate Tris* | 13 €



Tapenada, humus i namaz od indijskih oraščića i mrkve sa GF krekerima i kornišonima
Olive tapenade, hummus and cashew carrot pate served with gluten free crackers and cornichons

Plata Sireva *Cheese Plate* | 26 €



*Preporuka chefa kuhinje / *Chef's recommendation
*Za dvije osobe / For two people

Nekoliko vrsta delikatesnih veganskih sireva i lokalnih orašastih plodova, povrća, suhog voća i gluten free krekeri
Artisan plant based cheeses and local nuts, veggies, dry fruits and gluten free crackers



Gluten Free



Raw food

BioMania: Plant Based & Organic food

Glavna jela / Main

BioMania Burger | 16 €

Naš popečak na bazi graha, cikle i slanutka s „baconish“ mješavinom začina, zelena salata, pečena cikla, luk u tempuri i BioMania umak u slasnom burger pecivu.
Homemade bacon'ish patty topped with baked beetroot, lettuce, BioMania sauce and crispy onion in between a delicious bun.

Sarma | 16 €



Listovi kiselog kupusa punjeni dimljenim tofuom, mrkvom i integralnom rižom posluženo sa pireom od krumpira i batata.
Cabbage leaves stuffed with smoked tofu, carrot and integral rice served with sweet potato and potato puree.

Red Curry Bowl | 18 €



Basmati riža u umaku od rajčica, kokosovog mlijeka i naše curry mješavine začina s pirjanom mrkvom, cvjetačom, porilukom, blitvom i ljubičastim lukom / opcija s kvinojom +2 €
Steamed basmati rice with tomato-coconut curry sauce and sauted carrots, cauliflower, leek, seasonal greens and red onion / optional with quinoa +2 €

Spaghetti Bolognese | 17 €

GF option

Špageti u umaku od rajčica i začinskog bilja, mrkva, tostirani orasi i BioMania mješavina za bolognese / opcija gluten free penne +2 €
Spaghetti with slowly cooked tomatoes and herbs, carrot, toasted walnuts and BioMania bolognese mix / optional gluten free penne +2 €

Pasta Carbonara | 18 €

GF option

Penne rigate u umaku na bazi tofua, s komadićima dimljenog tofua, hrskavim rižinim papirom i veganskim parmezanom / opcija gluten free penne +2 €
Penne rigate with tofu based sauce, smoked tofu bacon, marinated crispy rice paper and vegan parmesan / optional gluten free penne +2 €

Njoki s tartufima *Truffle Gnocchi* | 26 €

GF option

Domaći njoki od batata u umaku od indijskih oraščića i crnih tartufa na postelji od rikole garnirani naribanim svježim tartufom i mljevenim crnim paprom / opcija gluten free njoke od kvinoje +2 €
Homemade sweet potato gnocchi with cashew based truffles sauce on a bed of arugula, garnished with slices of fresh truffles and ground black pepper / optional gluten free quinoa gnocchi +2 €



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Falafel Bowl | 18 €



Sezonska salata, kvinoja, falafel (3 kom), naribana mrkva i cikla s orasima, šipkom i umakom sa svježim začinskim biljem

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

Cezar Salata *Caesar Salad* | 16 €

GF option

Miks zelenih salata, radič, marinirani dimljeni tofu, hrskavi rižin papir, kockice domaćeg kruha, veganski parmezan i naš bogati cezar umak

Mixed salad leaves, radicchio, marinated smoked tofu, crispy rice paper, wholegrain croutons, vegan parmesan and our rich Caesar style dressing



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Dječji meni/ Kids Menu

Mini Burger | 13 €

Smash popečak od graha, cikle i slanutka, zelena salata, mayo i ketchup u ukusnom burger pecivu. Dolazi uz pomfrit od batata

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

Spaghetti Bolognese | 12 €

GF option

Špageti u umaku od rajčica i začinskog bilja, mrkva, tostirani orasi i BioMa ia mješavina za bolognese

Spaghetti with slowly cooked tomatoes and herbs, seasonal vegetables, toasted walnuts and BioMania bolognese mix

Mac & Cheese | 11 €

GF option

Penne rigate u kremastom umaku od sira sa veganskim parmezanom

Penne rigate in our own special creamy cheese sauce garnished with vegan parmesan

Dodaci/ Add On's

Domaći kruh *Homemade Bread* | 2,5 €

Bezglutenski kruh *Gluten Free Bread* | 3 €

Dimljeni tofu *Smoked Tofu* | 3 €

Veganski sir *Vegan Cheese* | 4 €

Veganski sir s tartufima *Vegan Cheese with Truffles* | 4,5 €

Veganski parmezan *Vegan Parmesan* | 3 €

Mayo / Ketchup | 2 €

Herb mayo | 2,5 €



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Prilozi / Side Kicks

Falafel (kom / *per piece*) | 2 €

Coleslaw salata *Coleslaw Salad* | 3,5 €

Sezonska salata s mikrozelenjem | 5,5 €
Seasonal salad with microgreens

Popečak od graha, cikle i slanutka | 6 €
Bean Beetroot Chickpea Patty

Popečak od graha, cikle i slanutka s Biomania mješavinom začina | 6,5 €
Biomania Patty

Pomfrit od batata | 6 €
Sweet Potato Fries

Hrana koju poslužujemo u BioManiji je organska i veganska.

Iako su poduzete sve mjere, hrana i dalje može sadržavati tragove glutena.

Jela mogu sadržavati ili biti u kontaktu s određenim alergenima kao što su kikiriki, ostali orašasti plodovi, soja i sezam.

Ukoliko imate alergije ili intolerancije na neke namirnice molimo Vas da prije narudžbe obavijestite naše osoblje.

Sastojci u pojedinim jelima mogu varirati ovisno o dostupnosti organskih namirnica.

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.

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

If you have allergies or intolerances to certain foods, please inform our staff before ordering.

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



Gluten Free



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Deserti/Sweet Treats

Čokoladni Brownie *Chocolate Brownie* | 9 €



Proseno brašno, sirovi kakao prah, vrhunska tamna čokolada, čokoladne kapljice, vanilija

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

Double Chocolate Cake | 10 €



Krema od indijskih oraščića, lješnjaci, sirovi kakao, datulje, sirup od datulja

Cashew cream, hazelnuts, raw cacao, dates, date syrup

Jaffa Torta *Jaffa Cake* | 9 €



Krema od indijskih oraščića, naranča, javorov sirup, vrhunska tamna čokolada

Cashew cream, oranges, maple syrup, premium dark chocolate

Lemon & Blueberry cake | 9 €



Limun, borovnice, datulje, bademi, javorov sirup

Lemons, blueberries, dates, almonds, maple syrup

Knedle | 9 €



Knedle od bijelog batata punjene šljivama i cimetom s gluten free krušnim mrvicama

White sweet potato dumplings with plums, cinnamon and gluten free breadcrumbs

Crumble sa sezonskim voćem *Seasonal fruit Crumble* | 7 €



Crumble od zobenih pahuljica sa sezonskim voćem i javorovim sirupom

Baked oats, seasonal fruit and maple syrup

Naš Sladoled *Homemade Ice Cream* | 3 € / 3,5 € / 3,5 €



Okusi: Vanilija / Matcha / Limun

Flavors: Vanilla / Matcha / Lemon



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Bezalkoholna pića / Soft Drinks

Voda / Water

BioMania Live Water Still 0,5 L / 1 L	2 € / 3 €
Jana voda Still Water 0,33 L / 0,75 L	3 € / 4,50 €
Jamnica gazirana voda Sparkling Water 0,33 L / 1 L	3,50 € / 5,50 €

Sokovi / Juices

Sok od jabuke Apple Juice 0,20 L	4,50 €
Kokosova voda Coconut Water 0,20 L	5 €
Domaći ledeni čaj Homemade Ice Tea 0,33 L	4,50 €
Tonik Tonic 0,23 L	6,40 €
Ginger Beer 0,20 L	6,40 €

Svježe cijeđeni sokovi / Freshly Squeezed Juices

Sok od naranče Orange Juice 0,20 L	5,50 €
Limunada Lemonade 0,30 L	4,50 €
Limunada s đumbirom i javorovim sirupom Ginger & Maple Lemonade 0,30 L	5,50 €
Plava limunada Blue Lemonade 0,30 L	5,50 €

Kombucha

Kombucha Klasik Kombucha Classic 0,33 L	6,40 €
Kombucha Đumbir Hibiskus Kombucha Ginger Hibiscus 0,33 L	6,40 €
Kombucha Lavanda Limun Kombucha Lavander Lemon 0,33 L	6,40 €

Immune Boosting Shots

Đumbir Ginger 0,05 L	2,90 €
Kurkuma & Đumbir Turmeric & Ginger 0,05 L	2,90 €

Kava / Coffe

Espresso	2,20 €
Dupli Espresso Doubleshot Espresso	3,30 €
Americano	3,30 €
Kava s mlijekom Coffe with milk	2,90 €
Cappuccino	3,00 €
Caffe Latte	3,50 €
Flat White	3,90 €
Ledena kava Ice Coffe	3,90 €
Ledena kava s datuljama i cimetom Dates Cinnamon Iced Latte	4,90 €
Affogato	5,50 €
Matcha Affogato	7,40 €

Smoothies

Blue Moon 0,33 L 7,90 €

Plava spirulina, datulje, banana, bademovo mlijeko

Blue spirulina, dates, banana, almond milk

BioMania Green 0,33 L 7,50 €

Zeleno lisnato povrće, banana, jabuka, limun, kokosova voda

Leafy greens, banana, apple, lemon, coconut water

Gorilla Shake 0,33 L 7,50 €

Protein konoplje, cimet, datulje, banana, sirovi kakao, zobeno mlijeko

Hemp protein powder, cinnamon, dates, banana, raw cocoa, oat milk

Open Sesame 0,33 L 7,90 €

Crni tahini, cimet, datulje, banana, bademovo mlijeko

Black tahini, cinnamon, dates, banana, almond milk

Latte

Matcha Latte 0,20 L 5,50 €

Matcha, biljno mlijeko

Matcha, plant based milk

Hojicha Latte 0,20 L 4,50 €

Hojicha, biljno mlijeko

Hojicha, plant based milk

Golden Latte 0,20 L 4,90 €

Kurkuma, crni papar, cimet i javorov sirup u toplom mlijeku

Turmeric, black pepper, cinnamon, maple syrup, plant based milk

Blue Spirulina Latte 0,20 L 5,90 €

Plava spirulina, vanilija, biljno mlijeko

Blue spirulina, vanilla, plant based milk

Blue Matcha Latte 0,30 L 6,90 €

Plava spirulina, matcha, biljno mlijeko

Blue spirulina, matcha, plant based milk

Sweet Potato Latte 0,20 L 4,90 €

Ljubičasti batat, cimet, biljno mlijeko

Purple sweet potato, cinnamon, plant based milk

Čaj / Tea

Kamilica <i>Chamomile Flowers</i>	3,30 €
Hibiskus <i>Hibiscus (Roselle)</i>	3,30 €
Konoplja <i>Hemp</i>	3,30 €
Menta <i>Mint</i>	3,30 €
Premium Sencha <i>Premium Sencha</i>	5,90 €
Zeleni s Jasminom <i>Green Tea with Jasmine flowers</i>	4,90 €
Ceremonijalni matcha čaj <i>Ceremonial matcha Tea</i>	3,90 €
Hojicha čaj <i>Hojicha Tea</i>	3,50 €
Oolong čaj <i>Oolong tea</i>	5,90 €
Crni čaj <i>Black Tea</i>	4,90 €

Moguće je zatražiti više prelijevanja.

Multiple infusions possible.

Za preporuku oko uparivanja čaja s hranom
obratite se našim konobarima.

For tea pairing recommendations ask our waiters.

Beer

Lammsbräu / GF	6,00 €
Lammsbräu Radler / GF	6,00 €
Kampanjola Blonde	6,50 €
Lammsbräu <i>Non alcoholic</i> / GF	5,00 €

Schnapps

Quince Mashtel	3,90 €
Williams Mashtel	3,90 €

Liquer

Cherry	3,90 €
Carob	3,90 €

Spirits

Gin Dry Old Pilot's	5,90 €
Gin Aged Old Pilot's	7,90 €
Vodka Old Pilot's	5,80 €

Drinks

Cocktails

Tolstoy's Fuel	11,50 €
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Premium Croatian vodka, fresh orange juice, carob and dates syrup

Nevera	10,50 €
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Cherry liquor, fresh lemon juice, cherry juice, mint leaves

Hamilton's Choice	13,50 €
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Premium Croatian gin, matcha, dates syrup, fresh lemon juice, mint leaves, ginger beer

Tomorrow	13,50 €
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Premium Croatian gin, elderflower syrup, fresh lemon juice, mint leaves, tonic

Mocktails

Not Too Bad	9,50 €
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Homemade ice tea, fresh orange juice, ground carob, dates syrup

Brenson's Virgin	9,50 €
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Cherry juice, fresh lemon juice, basil

Game Changer Matcha	10,50 €
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Fresh lemon juice, dates syrup, matcha, ginger

Wine list

Sparkling 0,1 / 0,75 L

Meinklang Epic 2023 6 / 39 €

Biodynamic semi-sparkling wine made from spontaneously fermented organic grapes of Graševina, Muscat and Green Veltliner. Notes of red apples, grapefruit, lemon and floral aromas. Very drinkable, airy and light, perfect for summer days

Centurion Gold Bolfan* 7,90 / 49 €

100% Chardonnay, 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

Metisse Olivier Horiot 108 €

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

Zagorski Bregi Bolfan 2023* 5 / 29 €

Traditional white wine from Zagorje region made from Graševina and Semillon grape variety. It blends perfectly with sparkling water to create Croatian traditional drink called „gemišt“

Sauvignon Blanc Bolfan 2023* 6 / 37 €

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 / 37 €

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

Ager Pavino 2023* 6,5 / 42 €

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

Bela Burja 2021 49 €

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

Orange Wine 0,1 / 0,75 L

Meinklang Weisser Mulatschak 2023 6,50 / 42 €

Biodynamic light and drinkable blend of Traminer, Pinot Grigio and Graševina. Short maceration gives a nice dimension of fruitiness and dryness. Rich in aromas of peach, lime and pear

Pinot Grigio Primus Bolfan 2018* 7,90 / 49 €

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

Rose

Skontro Pavino 2023* 0,1 / 0,5 l 6 / 27 €

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* 5,50 / 32 €

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

Red Wine 0,1 / 0,75 L

Pinot Noir Bolfan 2020* 6 / 39 €

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 / 58 €

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

Cabernet Sauvignon Bolfan 2017* 8,50 / 58 €

Wine of intense ruby color with pronounced tones of overripe cherries and herbs - mint. Complex, strong and corpulent wine with great aging potential. Serving temperature: 16 - 18 °C

Futura Pavino 2022* 9 / 68 €

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, noble wine is a must try

Munjebel Classico Frank Cornelissen 2020 85 €

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

Traminer Primus Bolfan 2018* 8 / 54 €

A premium organic Traminer with a mineral character and aromas of wild rose, lemon and orange. It goes great with all our desserts

*Croatian wine