

HOTEL CAPITAL

RESTAURANT
MOMENTUM

À LA CARTE
MENU



AMADRIA PARK

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2025

COUVERT

Capital Aperitif

4 €

**Kao obavezni dio menija na početku obroka poslužuje se:
Namaz od domaćih sušenih rajčica, dehidrirane masline
& aromatizirani maslac, sol, ružmarin**

As a mandatory part of the menu at the beginning of the meal, it includes:
Spread made from homemade sun-dried tomatoes, dehydrated olives
& flavored butter, salt, rosemary

Vino preporuke / Wine recommendation:
Misal Milenij Peršurić, Lungoparma Bianco Reale, Festigia Rose

HLADNA PREDJELA

COLD APPETIZERS

Crown of Iberia

26 €

Pršut Iberico, tapenada od maslina, rukola, cherry rajčica, house dressing
Iberico Prosciutto, olive tapenade, arugula, cherry tomatoes, house dressing

Vino preporuke / Wine recommendation:
Galić Rose, Enjingi Venje Crno, Chardonnay Oro - Kolarić

Friuli Treasure

18 €

Pršut San Daniele, tapenada od maslina, rukola, cherry rajčica, house dressing
San Daniele Prosciutto, olive tapenade, arugula, cherry tomatoes, house dressing

Vino preporuke / Wine recommendation:
St. Heels Rose, Korak Crni Pinot

The Royal Platter

18 €

Naš izbor vrhunskih sireva, tostirani orasi, saće
Our selection of premium cheeses, toasted walnuts, honeycomb

Vino preporuke / Wine recommendation:
Merlot Korlat, Rajnski Rizling 2012. - Enjingi, Dingač Archive 1997

HLADNA PREDJELA

COLD APPETIZERS

Burrata e Sole

14 €

Burrata, paljena rajčica, aceto balsamico, bosiljak
Burrata, smoked tomatoes, balsamic vinegar, basil

Vino preporuke / Wine recommendation:
Sauvignon Blanc - Pascal Jolivet Attitude, Frenchie - St.Hills,
Malvazija Unica - Kabola

Foie & Fruit Rouges

20 €

Foie gras, coulis od šumskog voća, mini kroasan
Foie gras, wild berry coulis, mini croissant

Vino preporuke / Wine recommendation:
Traminac, izb.berba - Iločki podrumi, Graševina Tradition - Antunović,
Pošip Posh - St.Hills

Delicate Blue

20 €

Tuna pate, aromatizirana brusketa, jaje, ukiseljeni krastavac
Tuna pâté, flavored bruschetta, egg, pickled cucumber

Vino preporuke / Wine recommendation:
Riesling - Dr. Losen, Pinot Grigio - Kolarić



JUHE

SOUPS

Seasonal Essence

9 €

**Sezonska krem juha s domaćim krutonima
(bundeва, cvjetača, brokula, tikvica, poriluk)**
Seasonal cream soup with homemade croutons
(pumpkin, cauliflower, broccoli, zucchini, leek)

Vino preporuke / Wine recommendation:
Maraština - Sladić, Chardonnay Oro - Kolarić

Oxtail Opus

12 €

Juha od volovskog repa, tortelin od volovskog repa, vlasac
Oxtail soup, oxtail tortellini, chives

Vino preporuke / Wine recommendation:
Syrah - Korlat, Babić - Testament

TOPLA PREDJELA

HOT APPETIZERS

Velvet Scampi Royale

27 €

Rižoto s flambiranim škampima, kreker od grana padana

Risotto with flambéed shrimp, Grana Padano cracker

Vino preporuke / Wine recommendation:
Malvazija Unica - Kabola, Graševina - Enosophia

Roman Classic

18 €

Tagliatelle Carbonara

Tagliatelle Carbonara

Vino preporuke / Wine recommendation:
Chardonnay - Bastian, Debit - Sladić

Golden Ravioli

24 €

Ravioli punjeni gljivama, umak od tartufa, listići grana padana

Mushroom-filled ravioli, truffle sauce, Grana Padano flakes

Vino preporuke / Wine recommendation:
Chardonnay - Bastian, Crni Pinot - Korak

GLAVNA MESNA JELA

MAIN MEAT DISHES

KingSteak Rhapsody

47 €

Ribeye, krema od batata, čips od luka, demi-glace

Ribeye, sweet potato cream, onion chips, demi-glace

Vino preporuke / Wine recommendation:

Crno 9 - Galić, Dingač - St.Hills

Steak au Poivre

47 €

Beefsteak, pommes frites od batata, ukiseljena ljutika, umak od papra

Beefsteak, sweet potato pommes frites, pickled shallots, pepper sauce

Vino preporuke / Wine recommendation:

Tribidrag - Testament, Syrah - Korlat, Cab.Sauvignon - Zlatno Brdo,
Tango Cuvee - Antunović

The Hunter`s Hour

40 €

Marinirani file jelena, krema od krumpira, đem od luka, umak od crnog vina

Marinated venison fillet, potato cream, onion jam, red wine sauce

Vino preporuke / Wine recommendation:

Plavac Mali Roko - St.Hills, Venje Crno - Enjingi



GLAVNA RIBLJA JELA

MAIN FISH DISHES

Buzara Symphony

30 €

Škampi na buzaru, tagliatelle na maslacu

Shrimp on buzara, butter tagliatelle

Vino preporuke / Wine recommendation:

Malvazija Unica - Kabola, Pošip Posh - St.Hills, Malvazija - Tomaz

Rombo Verde

38 €

File romba, krema od grašaka, sotirane tikvice

Sole fillet, pea cream, sautéed zucchini

Vino preporuke / Wine recommendation:

Sauvignon Blanc - Bolfan, Žlahtina - Pavlomisr, Graševina - Zlatno Brdo

Fisherman's Delight

35 €

Grdobina omotana pancetom, krumpir-rukola, veloute od limuna

Monkfish wrapped in pancetta, potato-arugula, lemon velouté

Vino preporuke / Wine recommendation:

Chardonnay - Galić, Maraština - Sladić



GLAVNO VEGE JELO

MAIN VEGETERIAN DISH

Botanical Atelier

22 €

Marinirani seitan, krema od slanutka, ratatouille

Marinated seitan, chickpea cream, ratatouille

Vino preporuke / Wine recommendation:

Teran - Kabola, Neuburger - Coletti



DESSERTI

DESSERTS

Velvet Tiramisu

10 €

Vino preporuke / Wine recommendation:
Prošek - Hektorovič

Capital Brulee

10 €

Vino preporuke / Wine recommendation:
Traminac, izb.berba - Iločki podrumi, Muškat Momjanski - Kabola

Linzer Treasury

10 €

Wine recommendation:
Misal Rouge - Peršurič, Muškat Ruža - Festigia

Coeur d` Amarena

10 €

Vino preporuke / Wine recommendation:
Nicolas Feuillatte Ice Rose

Poštovani gosti / Dear guests!

Za informacije o prisutnosti alergena i/ili tvari koje izazivaju ne toleranciju u jelima iz naše ponude, molimo obratite se našem osoblju!

PDV je uključen u cijenu.

Obavijest o načinu podnošenja prigovora potrošača nalazi se na šanku.

Cijenjeni gosti, ukoliko niste dobili račun, niste dužni platiti.

Regarding potential food allergens and intolerances, if you are unsure about any of the ingredients in the dishes we offer, please speak to our staff!

VAT is included in the price.

A complaints procedure can be found at the bar.

Dear guests, if you have not received a bill, you are not obligated to pay!

