

# THIS WEEK'S 12:00 – 17:00 LUNCH MENU

## Cezar salata **P M R**

piletina, salata romana, incuni, krutoni, parmezan

*Caesar Salad*

*chicken, romaine lettuce, anchovies, croutons,  
Parmesan cheese*

9 EUR

## Curry Carrot juha **P M O**

mrkva, naranča, curry

*Curry & Carrot Soup*

*carrot, orange, curry*

7 EUR

## Croque Medo Sendvič **P J M O**

country kruh, bešamel od medvedjeg luka, ementaler, pastrami, šunka, jaje, sezonska salata sa šparogama

*Croque Medo Sandwich*

*country bread, wild garlic béchamel, emmental cheese, pastrami, ham, egg, seasonal asparagus salad*

11 EUR

## Pizza 'nduja i medvedji luk **P M O**

bešamel od medvedjeg luka, 'nduja, potočarka

*'Nduja & Wild Garlic Pizza*

*wild garlic béchamel, 'nduja, watercress*

13 EUR

## Tagliatelle s kozicama i bobom **P M MP**

kozice, bob, skuta, menta

*Tagliatelle W/ Shrimp & Broad Bean*

*shrimps, broad beans, skuta cheese, mint*

12 EUR

## Sontacchi Graševina

4,3 EUR

## Štampar Muškati Žuti

4,3 EUR

## Single P.S. Chardonnay

4,3 EUR

## Single P.S. Pinot Noir

5,5 EUR

## Casa Boschi Pošip

6 EUR

**V** VEGETARIJANSKO  
VEGETARIAN

**V** VEGANSKO  
VEGAN

**G** BEZ GLUTENA (može biti u tragovima)  
GLUTEN FREE (may contain traces)

**P** SADRŽI PŠENICU  
CONTAINS WHEAT

**J** SADRŽI JAJA  
CONTAINS EGGS

**M** SADRŽI MLIJEKO  
CONTAINS MILK

**SE** SADRŽI SENF  
CONTAINS MUSTARD

**O** SADRŽI ORAŠASTE PLODOVE  
CONTAINS NUTS

**S** SADRŽI SEZAM  
CONTAINS SESAME

**K** SADRŽI KIKIRIKI  
CONTAINS PEANUTS

**C** SADRŽI CELER  
CONTAINS CELERY

**MP** SADRŽI MORSKE PLODOVE  
CONTAINS SEAFOOD

**R** SADRŽI RIBU  
CONTAINS FISH

# SUNSHINE

## PASTRY 7:00 – 17:00

<b>Croissant</b> <b>P J M K O</b> <i>Croissant</i>	1,6 EUR
<b>Čokoladni croissant</b> <b>P J M K O</b> <i>Croissant w/ Chocolate</i>	2,6 EUR
<b>Croissant s bademom</b> <b>P J M K O</b> <i>Croissant w/ Almond</i>	2,9 EUR
<b>Croissant pistacchio</b> <b>P J M K O</b> <i>Croissant w/ Pistacchio</i>	3,5 EUR
<b>Lemon Tart croissant</b> <b>P J M</b> <i>Lemon Tart Croissant</i>	6 EUR
<b>Pain au Chocolate&amp;Caffe croissant</b> <b>P J M O</b> <i>Pain au Chocolate&amp;Caffe Croissant</i>	4 EUR
<b>Apple Pie croissant</b> <b>P J M O</b> <i>Apple Pie Croissant</i>	4 EUR
<b>Croissant s pršutom</b> <b>P J M K O</b> <i>Croissant w/ Prosciutto</i>	3,5 EUR
<b>Pain Suisse sa šunkom i sirom</b> <b>P J M S K</b> <i>Pain Suisse w/ Ham &amp; Cheese</i>	4 EUR
<b>Mortadella &amp; pesto od bosiljka sandwich</b> <b>P M</b> <i>Mortadella &amp; Basil Pesto Sandwich</i>	6,5 EUR
<b>Mortadella &amp; pesto od bosiljka sandwich (mali)</b> <b>P M</b> <i>Mortadella &amp; Basil Pesto Sandwich (small)</i>	3,5 EUR
<b>Šunka sir sandwich</b> <b>P J M</b> <i>Ham &amp; Cheese Sandwich</i>	6,5 EUR
<b>Pršut burata sandwich</b> <b>P M</b> <i>Prosciutto Burrata Sandwich</i>	6,5 EUR
<b>Sandwich s dimljenim celerom</b> <b>V P M C</b> <i>Smoked Celery Sandwich</i>	6,5 EUR

## LUNCH 12:00 – 17:00

<b>Pork Quiche</b> <b>P J M</b> konfitirana svinjetina, košarica od lisnatog tijesta, bešamel, jaja, beurre blanc umak, kozji sir, sezonska salata <i>Pork Quiche</i> confit pork, puff pastry basket, béchamel, eggs, beurre blanc sauce, goat cheese, seasonal salad	18 EUR
<b>Uštipak "Bolognese"</b> <b>P M</b> Boogie sourdough uštipak, ragu alla Bolognese, mozzarella, ukiseljena paprika, parmezan <i>Fritter "Bolognese"</i> Boogie sourdough fritter, ragu alla Bolognese, mozzarella, pickled pepper, parmesan	18 EUR
<b>Roast beef tagliata</b> <b>G J</b> junetina, sezonska salata, umak od limuna, parmigiano reggiano, sezonsko voće, aceto crema <i>Roast Tagliata Salad</i> beef, season salad, lemon curd, parmigiano reggiano, seasonal fruit, aceto crema	11 EUR

## BRUNCH 9:00 – 15:30

<b>Pumpkin Benedict</b> <b>V P J M</b> domaći muffin od badema i bundeve, poširana jaja, ukiseljena bundeva, espuma od muškadne bundeve, sjemenke bundeve, bučino ulje, sezonska salata <i>Pumpkin Benedict</i> homemade almond and pumpkin muffin, poached eggs, pickled pumpkin, butternut squash espuma, pumpkin seeds, pumpkin seed oil, seasonal salad	10 EUR
<b>Benedict</b> <b>P J M</b> poširana jaja, Boogie sourdough foccacia, pršut, hollandaise umak, sezonska salata <i>Benedict</i> poached eggs, Boogie sourdough focaccia, prosciutto, hollandaise sauce, seasonal salad	11 EUR
<b>Kajgana sa slaninom</b> <b>P J M</b> croissant (+2 EUR) / foccacia slanina, grčki jogurt, mascarpone, sezonska salata <i>Scrambled Eggs w/ Bacon</i> croissant (+2 EUR) / foccacia bacon, greek yoghurt, mascarpone, season salad	10 EUR
<b>Chicken Terrine Sandwich</b> <b>P J M</b> Boogie sourdough tost, pileći file, slanina, vlasac, jam od žumanjka, emulzija od vlasca, sezonska salata <i>Chicken Terrine Sandwich</i> Boogie sourdough toast, chicken fillet, pancetta, chives, egg yolk jam, chive emulsion, seasonal salad	13 EUR
<b>Egg sandwich</b> <b>P J M</b> brioche bun, jaja, kapari, dijon senf, vlasac, sezonska salata <i>Egg Sandwich</i> brioche bun, eggs, capers, dijon mustard, chives, seasonal salad	9 EUR
<b>Boogie Pole</b> <b>J M O</b> pole od krumpira, poširana jaja, konfitirani češnjak, panceta, sjemenke, sezonska salata, pinjoli, umak od paprike roge <i>Boogie Pole</i> half potato, poached eggs, confit garlic, pancetta, seeds, seasonal salad, pine nuts, roasted red pepper sauce	10 EUR
<b>Veggie uštipak</b> <b>V J S P</b> Boogie sourdough uštipak, hummus od cikle, meko kuhana jaja, ukiseljena ljutika, sezonska salata, sezam <i>Veggie Fritter</i> Boogie sourdough fritter, beetroot hummus, soft-boiled eggs, pickled shallots, seasonal salad, sesame seeds	12 EUR
<b>Granola</b> <b>V G M O K</b> Bolja Granola, jogurt iz LABa ili chia puding i sezonsko voće <i>Granola</i> Bolja Granola, yogurt from our LAB or chia pudding, seasonal fruit	6 EUR

## DESSERT

<b>Sacher</b> <b>V P J M O</b> Sacher inspired monoporcija, čoko zemlja, gel od marelice, svježa menta <i>Sacher</i> Sacher inspired single portion, chocolate soil, apricot gel, fresh mint	6 EUR
<b>Mrkva &amp; karamela</b> <b>P J M K SO</b> mrkva & karamela monoporcija, carrot cake biskvit, miso karamela, krema od naranče, glazura od čokolade gold i kikirikija, gel naranča-mrkva, tuile <i>Carrot &amp; Caramel</i> carrot & caramel single portion, carrot cake sponge, miso caramel, orange cream, gold chocolate & peanut glaze, orange-carrot gel, tuile	6 EUR
<b>Jabuka &amp; cimet</b> <b>P J M O SO</b> jabuka & cimet monoporcija, badem-cimet biskvit, nadjev od jabuke, krema od cimeta i karamele, glazura od mliječne čokolade i badema, pločice od prhkog tijesta <i>Apple &amp; Cinnamon</i> apple & cinnamon single portion, almond-cinnamon sponge, apple filling, cinnamon & caramel cream, milk chocolate & almond glaze, shortcrust pastry tiles	6 EUR

**V** VEGETARIJANSKO **V** VEGANSKO **G** BEZ GLUTENA (može biti u tragovima) **P** SADRŽI PŠENICU **J** SADRŽI JAJA **M** SADRŽI MLIJEKO **SE** SADRŽI SENF  
VEGETARIAN VEGAN GLUTEN FREE (may contain traces) CONTAINS WHEAT CONTAINS EGGS CONTAINS MILK CONTAINS MUSTARD

**O** SADRŽI ORAŠASTE PLODOVE **S** SADRŽI SEZAM **K** SADRŽI KIKIRIKI **C** SADRŽI CELER **MP** SADRŽI MORSKE PLODOVE **R** SADRŽI RIBU **SO** SADRŽI SOJU  
CONTAINS NUTS CONTAINS SESAME CONTAINS PEANUTS CONTAINS CELERY CONTAINS SEAFOOD CONTAINS FISH CONTAINS SOY

# MOONLIGHT 18:00 – 23:00

SATURDAY 16:00 - 23:00

## SMALL PLATES

**Beef tartar** **P D M G SE** 15 EUR

Boogie brioche, temeljac od sezonskih gljiva, gorušica, kiseljena ljutika, jam od žumanjaka, majoneza od gljiva, vlasac, sotirane gljive

*Beefsteak Tartar*

Boogie brioche, seasonal mushroom broth, mustard, pickled shallot, egg yolk jam, mushroom mayonnaise, chives, sautéed mushrooms

**Gof** **G D C M P R** 12 EUR

Marinirani gof, pil pil od jabuke, celera i đumbira, segmenti jabuke

*Amberjack*

marinated amberjack, apple-celery-ginger pil pil, apple segments

**Mrkva & komorač** **G D M** 11 EUR

baby mrkve, vichy od mrkve, komorač, crvena leća, naranča, kefir, crni češnjak

*Carrot & Fennel*

baby carrots, carrot vichy, fennel, red lentils, orange, kefir, black garlic

## PASTA

**Duck à l'orange cappelletti** **P D M G** 18 EUR

Boogie sourdough cappelletti punjeni patkom, rolada od pačjih prsa, puree od gorke naranče, file naranče, pačji čvarci, demiglace

*Duck à l'orange Cappelletti*

Boogie sourdough cappelletti filled with duck, duck breast roulade, bitter orange purée, orange segments, duck cracklings, demi-glace

**Gnocchetti s jadranskom tunom** **P M S M P R** 16 EUR

mini njoki od krumpira, riblji umak, vlasac, file tune, sezam, hrskavi kelj

*Gnocchetti w/ Adriatic Tuna*

mini potato gnocchi, fish sauce, chives, tuna fillet, sesame, crispy kale

## BOOGIE PIZZA

NAŠ STIL EXTRA HRŠKAVE PIZZE  
OUR EXTRA CRISPY PIZZA STYLE

**Tjedna pizza** 13 EUR

*This Week's Pizza*

**Margherita** **V D M** 10 EUR

dalmatinska šalša, mozzarella di bufala, parmigiano reggiano, bosiljak

*Margherita*

dalmatian tomato sauce, mozzarella di bufala, parmigiano reggiano, basil

## BIGGER PLATES

**Janjeći terrine** **G D M O G** 22 EUR

terrine od janjeće plečke, lješnjaci i suhe marelice, čičoka, lavlja griva, kefir, majoneza od gljiva, demiglace

*Lamb Terrine*

lamb shoulder terrine, hazelnuts and dried apricots, sunchoke, lion's mane mushroom, kefir, mushroom mayonnaise, demi-glace

**Tikva** **G D M O** 12 EUR

Muškatna bundeva, mladi kravlji sir, naranča, bademi, peršin

*Pumpkin*

Muscat pumpkin, young cow cheese, orange, almonds, parsley

**Tris kobaje** **PREPORUKA ZA 2 OSOBE** **M C SE** 26 EUR

kranjska kobasica, krvavica, roštilj kobasica, dijonnaise umak, confitirani krumpir i cream fresh

*Sausage Trio* **RECOMMENDED FOR 2 PEOPLE**

kranjska sausage, blood sausage, grilled sausage, dijonnaise sauce, confit potatoes & cream fresh

**Uštipak ala crvena buzara** **P D M P R** 17 EUR

Boogie sourdough uštipak, šalša sa slanim incunima, dagnje, kapari, peršin

*Fritter à la Red Buzara*

Boogie sourdough fritter, salted anchovy tomato sauce, mussels, capers, parsley

**Uštipak s buncekom** **P SE** 15 EUR

Boogie sourdough uštipak, buncek, dinstani kiseli kupus, gorušica

*Fritter w/ Smoked Pork Knuckle*

Boogie sourdough fritter, smoked pork knuckle, braised sauerkraut, mustard

## DESSERT

**Sacher** **V D P D M O** 6 EUR

Sacher inspired monoporcija, čoko zemlja, gel od marelice, svježa menta

*Sacher*

Sacher inspired single portion, chocolate soil, apricot gel, fresh mint

**Mrkva & karamela** **P D M K SO** 6 EUR

mrkva & karamela monoporcija, carrot cake biskvit, miso karamela, krema od naranče, glazura od čokolade gold i kikirikija, gel naranča-mrkva, tuile

*Carrot & Caramel*

carrot & caramel single portion, carrot cake sponge, miso caramel, orange cream, gold chocolate & peanut glaze, orange-carrot gel, tuile

**Jabuka & cimet** **P D M O SO** 6 EUR

jabuka & cimet monoporcija, badem-cimet biskvit, nadjev od jabuke, krema od cimeta i karamele, glazura od mliječne čokolade i badema, pločice od prhkog tijesta

*Apple & Cinnamon*

apple & cinnamon single portion, almond-cinnamon sponge, apple filling, cinnamon & caramel cream, milk chocolate & almond glaze, shortcrust pastry tiles

**V** VEGETARIJANSKO **V** VEGANSKO **G** BEZ GLUTENA (može biti u tragovima) **P** SADRŽI PŠENICU **D** SADRŽI JAJA **M** SADRŽI MLIJEKO **SE** SADRŽI SENF  
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CONTAINS NUTS CONTAINS SESAME CONTAINS PEANUTS CONTAINS CELERY CONTAINS SEAFOOD CONTAINS FISH CONTAINS SOY

# SUNSHINE – BRUNCH DAY

## PASTRY 7:00 – 17:00

SUNDAY 8:00 - 14:00

<b>Croissant</b> <b>P J M K O</b> <i>Croissant</i>	1,6 EUR
<b>Čokoladni croissant</b> <b>P J M K O</b> <i>Croissant w/ Chocolate</i>	2,6 EUR
<b>Croissant s bademom</b> <b>P J M K O</b> <i>Croissant w/ Almond</i>	2,9 EUR
<b>Croissant pistacchio</b> <b>P J M K O</b> <i>Croissant w/ Pistacchio</i>	3,5 EUR
<b>Lemon Tart croissant</b> <b>P J M</b> <i>Lemon Tart Croissant</i>	6 EUR
<b>Pain au Chocolate&amp;Caffe croissant</b> <b>P J M O</b> <i>Pain au Chocolate&amp;Caffe Croissant</i>	4 EUR
<b>Apple Pie croissant</b> <b>P J M O</b> <i>Apple Pie Croissant</i>	4 EUR
<b>Croissant s pršutom</b> <b>P J M K O</b> <i>Croissant w/ Prosciutto</i>	3,5 EUR
<b>Pain Suisse sa šunkom i sirom</b> <b>P J M S K</b> <i>Pain Suisse w/ Ham &amp; Cheese</i>	4 EUR
<b>Mortadella &amp; pesto od bosiljka sandwich</b> <b>P M</b> <i>Mortadella &amp; Basil Pesto Sandwich</i>	6,5 EUR
<b>Mortadella &amp; pesto od bosiljka sandwich (mali)</b> <b>P M</b> <i>Mortadella &amp; Basil Pesto Sandwich (small)</i>	3,5 EUR
<b>Šunka sir sandwich</b> <b>P J M</b> <i>Ham &amp; Cheese Sandwich</i>	6,5 EUR
<b>Pršut burata sandwich</b> <b>P M</b> <i>Prosciutto Burrata Sandwich</i>	6,5 EUR
<b>Sandwich s dimljenim celerom</b> <b>V P M C</b> <i>Smoked Celery Sandwich</i>	6,5 EUR

## BRUNCH

SATURDAY 9:00 - 15:00 / SUNDAY 9:00 - 14:00

<b>Pumpkin Benedict</b> <b>V P J M</b> domaći muffin od badema i bundeve, poširana jaja, ukiseljena bundeva, espuma od muškadne bundeve, sjemenke bundeve, bučino ulje, sezonska salata <i>Pumpkin Benedict</i> homemade almond and pumpkin muffin, poached eggs, pickled pumpkin, butternut squash espuma, pumpkin seeds, pumpkin seed oil, seasonal salad	10 EUR
<b>Benedict</b> <b>P J M</b> poširana jaja, Boogie sourdough foccacia, pršut, hollandaise umak, sezonska salata <i>Benedict</i> poached eggs, Boogie sourdough focaccia, prosciutto, hollandaise sauce, seasonal salad	11 EUR
<b>Kajgana sa slaninom</b> <b>P J M</b> croissant (+2 EUR) / focaccia slanina, grčki jogurt, mascarpone, sezonska salata <i>Scrambled Eggs w/ Bacon</i> croissant (+2 EUR) / focaccia bacon, greek yoghurt, mascarpone, season salad	10 EUR
<b>Chicken Terrine Sandwich</b> <b>P J M</b> Boogie sourdough tost, pileći file, slanina, vlasac, jam od žumanjka, emulzija od vlasca, sezonska salata <i>Chicken Terrine Sandwich</i> Boogie sourdough toast, chicken fillet, pancetta, chives, egg yolk jam, chive emulsion, seasonal salad	13 EUR
<b>Egg sandwich</b> <b>P J M</b> brioche bun, jaja, kapari, dijon senf, vlasac, sezonska salata <i>Egg sandwich</i> brioche bun, eggs, capers, dijon mustard, chives, seasonal salad	9 EUR
<b>Boogie Pole</b> <b>J M O</b> pole od krumpira, poširana jaja, konfitirani češnjak, panceta, sjemenke, sezonska salata, pinjoli, umak od paprike roge <i>Boogie Pole</i> half potato, poached eggs, confit garlic, pancetta, seeds, seasonal salad, pine nuts, roasted red pepper sauce	10 EUR
<b>Veggie uštipak</b> <b>V J S P</b> Boogie sourdough uštipak, hummus od cikle, meko kuhana jaja, ukiseljena ljutika, sezonska salata, sezam <i>Veggie fritter</i> Boogie sourdough fritter, beetroot hummus, soft-boiled eggs, pickled shallots, seasonal salad, sesame seeds	12 EUR
<b>Granola</b> <b>V G M O K</b> Bolja Granola, jogurt iz LABa ili chia puding i sezonsko voće <i>Granola</i> Bolja Granola, yogurt from our LAB or chia pudding, seasonal fruit	6 EUR

## DESSERT

<b>Sacher</b> <b>V P J M O</b> Sacher inspired monoporcija, čoko zemlja, gel od marelice, svježa menta <i>Sacher</i> Sacher inspired single portion, chocolate soil, apricot gel, fresh mint	6 EUR
<b>Mrkva &amp; karamela</b> <b>P J M K SO</b> mrkva & karamela monoporcija, carrot cake biskvit, miso karamela, krema od naranče, glazura od čokolade gold i kikirikija, gel naranča-mrkva, tuile <i>Carrot &amp; Caramel</i> carrot & caramel single portion, carrot cake sponge, miso caramel, orange cream, gold chocolate & peanut glaze, orange-carrot gel, tuile	6 EUR
<b>Jabuka &amp; cimet</b> <b>P J M O SO</b> jabuka & cimet monoporcija, badem-cimet biskvit, nadjev od jabuke, krema od cimeta i karamele, glazura od mliječne čokolade i badema, pločice od prhkog tijesta <i>Apple &amp; Cinnamon</i> apple & cinnamon single portion, almond-cinnamon sponge, apple filling, cinnamon & caramel cream, milk chocolate & almond glaze, shortcrust pastry tiles	6 EUR

**V** VEGETARIJANSKO **V** VEGANSKO **G** BEZ GLUTENA (može biti u tragovima) **P** SADRŽI PŠENICU **J** SADRŽI JAJA **M** SADRŽI MLIJEKO **SE** SADRŽI SENF  
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# CJENIK PIĆA

## TOPLI NAPITCI HOT DRINKS

Espresso	2,1 EUR
Dupli espresso	4 EUR
Mala kava s mlijekom	2,3 EUR
Velika kava s mlijekom	2,6 EUR
Capuccino	2,6 EUR
Bijela kava	2,9 EUR
Bezkofeinska kava	2,4 EUR
Matcha	4 EUR
Kakao	3 EUR
Nescafé	3,3 EUR
Čaj Ronefeldt	4 EUR
Babychino	1 EUR
Ledena kava	3 EUR
•Biljno mlijeko	1 EUR
•Mlijeko	0,8 EUR
•Med	0,5 EUR

## SVJEŽE CIJEĐENI SOKOVI FRESHLY SQUEEZED JUICES

Limunada 0,2 L	3,7 EUR
Svježe cijedena naranča 0,2 L	4,1 EUR
Detox Citrus 0,25 L grejp, limun, đumbir grapefruit, lemon, ginger	4,5 EUR
Vitabomb 0,28 L jabuka, mrkva, đumbir apple, carrot, ginger	4,5 EUR
Green Lab 0,25 L jabuka, naranča, mrkva apple, orange, carrot	4,5 EUR
Imuno Kick 0,25 L naranča, limun, đumbir orange, lemon, ginger	4,5 EUR
Tropical 0,25 L naranča, ananas, jabuka orange, pineapple, apple	4,8 EUR

## SOKOVI SOFT DRINKS

Coca Cola 0,25 L	3,5 EUR
Coca Cola Zero 0,25 L	3,5 EUR
Fanta 0,25 L	3,5 EUR
Sprite 0,25 L	3,5 EUR
Jamnica 0,33 L	3 EUR
Jamnica 0,75 L	4,5 EUR
Jana 0,33 L	3 EUR
Jana 0,75 L	4,5 EUR
Jamnica Sensation 0,25 L	3 EUR
Jana Vitamin 0,33 L	3 EUR
Ledeni čaj 0,33 L	3,2 EUR
Cedevita	3 EUR
Juicy 0,2 L	4 EUR
Red Bull 0,25 L	5,5 EUR
Three Cents Tonics & Sodas 0,2 L	5 EUR
TAKE NATURAL	
Green detox 0,33 L	6,3 EUR
Garden detox 0,33 L	6,3 EUR
Full of sunshine 0,33 L	6,3 EUR

## KOMBUCHA KOMBUCHA

Kultura – Bobičasto voće 0,33 L	5,5 EUR
Kultura – Menta x limeta 0,33 L	5,5 EUR
Kultura – Limun x matičnjak 0,33 L	5,5 EUR

## BEER

Laško 0,33 L	3,2 EUR
Heineken 0,33 L	4,2 EUR
Heineken 0% 0,33 L	3,8 EUR
Točeni Heineken 0,25 L	3,2 EUR
Točeni Heineken 0,5 L	5 EUR
Karlovačko 0,33 L	3,2 EUR
Karlovačko Crno 0,5 L	3,8 EUR
Karlovačko Radler 0,5 L	3,8 EUR
Krušovice 0,5 L	3,8 EUR
Edelweiss 0,5 L	4,2 EUR
Boogie Craft Beer 0,33 L	4,6 EUR

## WHISKY 0,03 L

### SCOTCH

Arbeg 10	9,9 EUR
Glenmorangie 10	7 EUR
Glenmorangie Lasanta	8,5 EUR
Glenmorangie Quinta Ruban	9 EUR
Glenmorangie Nectar D'Or	11 EUR

### IRISH & WALES

Redbreast 12	9,5 EUR
McConnell's 5	6 EUR
Penderyn Madeira	8 EUR

### JAPAN & TAIWAN

Nikka FTB	13 EUR
Hibiki Harmony	23 EUR
Kavalan Single	8 EUR

### BOURBON

Jack Daniels Sinatra	17 EUR
Woodford Reserve	7 EUR
Woodford Rye	7 EUR

## RUM 0,03 L

Diplomatico 12	7,5 EUR
Zacapa 23	10 EUR
Zacapa XO	27 EUR
Millonario XO	14 EUR
Plantation XO	10 EUR

## TEQUILA 0,03 L

Patrón Silver	8 EUR
Patrón XO Cafe	8 EUR
Padre Azul Anejo	14 EUR
Padre Azul Reposado	15 EUR

## GIN 0,03 L

Old Pilot's	7 EUR
Martin Miller's	5,7 EUR
Scapegrace Black	7 EUR
Sir Edmund	8 EUR

## VODKA 0,03 L

Old Pilot's Vodka	6,5 EUR
Tito's	5 EUR
Grey Goose	7 EUR
Crystal Head	12 EUR

## COGNAC 0,03 L

Hennessy VS	7 EUR
Hennessy VSOP	10 EUR
Hennessy XO	25 EUR
Martell XO	22 EUR

## VERMOUTH

Martini Bianco 0,1 L	5 EUR
Dolin Rouge 0,05 L	5 EUR

## LIQUEURS, SCHNAPS & BITTERS 0,03 L

Roner Williams	4 EUR
Aura Teranino	4 EUR
Antique Pelinkovac	4 EUR
Rossi Epulon	3,8 EUR
Chambord	6 EUR
Baileys	4 EUR
Maraschino	3,5 EUR
Campari	3,5 EUR
Gorda Rakije	6 EUR

# VINSKA KARTA WINE LIST

## PJENUŠCI

### SPARKLING WINES

0,1 L 0,75 L

<b>Kolarić Pjenušavi Rose</b> <i>Plešivica – Crni Pinot, Žuti Plavec</i>	4,9 EUR	36 EUR
<b>Urban White Extra Brut 2022.</b> <i>Međimurje – Pušipel</i>	5,6 EUR	42 EUR
<b>Šember Baba Draga 96 2018.</b> <i>Plešivica – Žuti Plavec, Belina, Kraljevina</i>		67 EUR

## BIJELA VINA WHITE WINES

0,1 L 0,75 L

<b>Križ Grk 2023.</b> <i>Pelješac</i>		60 EUR
<b>Casa Boschi Pošip 2024.</b> <i>Lombarda</i>	6 EUR	44 EUR
<b>Bibich R3 2024.</b> <i>Skradin – Debit, Maraština Sauvignon</i>	4,7 EUR	35 EUR
<b>Sontacchi Graševina 2024.</b> <i>Kutjevo</i>	4,3 EUR	32 EUR
<b>Damjanić Malvazija 2024.</b> <i>Istra</i>	4,5 EUR	32 EUR
<b>Kolarić Multivintage Pinot Grigio</b> <i>Plešivica – Berbe 2022, 2023, 2024.</i>		47 EUR
<b>BOOGIE SELECTED SINGLE VINEYARD</b> <i>Wines produced from grapes that come from one single vineyard.</i>		
<b>Chardonnay 2021.</b> <i>(produced only 950 bottles) Međimurje – Štampar</i>	4,3 EUR	32 EUR
<b>Sauvignon 2024.</b> <i>(produced only 940 bottles) Međimurje – Štampar</i>	4,9 EUR	36 EUR

## ROŠÉ ROŠÉ

0,1 L 0,75 L

<b>Volarević La Chic Rose 2024.</b> <i>Komarna – Plavac mali</i>	4,9 EUR	35 EUR
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## CRVENA VINA RED WINES

0,1 L 0,75 L

<b>Zure Rebellion 2021.</b> <i>Korčula – Cabernet Sauvignon, Merlot, Syrah, Plavac mali, Alicante Bouschet</i>		85 EUR
<b>Benmosche Zinfandel 2021.</b> <i>Pelješac</i>		55 EUR
<b>Miloš 2019.</b> <i>Pelješac – Plavac mali</i>	4,7 EUR	35 EUR
<b>Krauthaker Mercs 2022.</b> <i>Kutjevo – Merlot, Cabernet Sauvignon</i>	4,7 EUR	35 EUR
<b>BOOGIE SELECTED SINGLE VINEYARD</b> <i>Wines produced from grapes that come from one single vineyard.</i>		
<b>Merlot 2020.</b> <i>(produced only 800 bottles) Drniš – Skelin</i>	5,1 EUR	36 EUR
<b>Pinot Noir 2022.</b> <i>(produced only 800 bottles) Kutjevo – Sontacchi</i>	5,5 EUR	40 EUR

## DESERTNA VINA DESSERT WINES

0,1 L 0,75 L

<b>Muškat žuti Štampar 2023.</b> <i>Međimurje</i>	4,3 EUR	32 EUR
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Zabranjeno usluživanje i dopuštanje konzumiranja alkoholnih pića i/ili napitaka koji sadrže alkohol maloljetnim osobama.

U slučaju alergija na hranu i sastojke hrane obratite se osoblju objekta za listu alergena.

PDV i ostali porezi uračunati u cijenu.

Sukladno čl. 10 Zakona o zaštiti potrošača obavještavamo potrošače da prigovor na kvalitetu naših usluga mogu dostaviti u pisanom obliku na adresu ili na email. Adresu za podnošenje prigovora zatražite na šanku. Odgovor na Vaš prigovor dat ćemo u pisanom obliku najkasnije 15 dana od dana primitka prigovora.