

# SIGNATURE COCKTAILS

## John Doe 15 EUR

Lokita Mezcal, Ardbeg 10, lemon, ginger, sugar, egg white  
Smokey complexity, citrusy brightness w/ tangy twist, sweet & spicy harmony

## Fine Line LOW ABV 14 EUR

0% gin liquor, Cointreau, Three Cents tonic, choco syrup, fresh lemon, strawberry foam  
Citrusy, sweet & bitter profile, rich & fruity, luxurious texture

## Drunken Cherries 13 EUR

Glenmorangie 10, homemade amarena mix, choco syrup, bitters, prosecco  
Sweetness & tartness, chocolatey goodness, citrusy & aromatic, flavorful delight, fizzy

## It's Mint To Be 13 EUR

Finlandia, lime, hibiscus & mint syrup, soda  
Citrusy brightness, refreshing mint, sweet & sour, fizzy

## Divenire LOW ABV 12 EUR

Prosecco, pear puree, vanilla infused Passoa, earl grey syrup, fresh lemon  
Fruity & refreshing, warm & aromatic profile, tea-like, citrusy zest, smooth

## Last Call 11 EUR

Homemade apple vodka, apple shrub, Noilly Prat, chilly infused olive oil  
Refreshing, fruity sweetness, tangy & acidic, herbal complexity, savory finish

# CLASSIC COCKTAILS

## Paloma 9,9 EUR

Coralejo, Three Cents pink grapefruit soda, fresh lime, salt

## Negroni 9,9 EUR

The Botanist, Antica Formula, Campari

## Clover Club 9,9 EUR

The Botanist, raspberry puree, lemon, egg white

## Hemingway Special 9,9 EUR

Brugal Blanco, grapefruit, Maraschino, lime

## Whiskey Sour 9,9 EUR

Woodford Reserve, lemon, simple syrup, egg white

## Espresso Martini 9,9 EUR

Homemade Vodka Vanilla, Galliano espresso, simple syrup, espresso

## Pornstar Martini 9,9 EUR

Homemade Vodka Vanilla, passionfruit puree, Red Passoa, lime, magic velvet, Royal Hill

## Mimosa 7 EUR

Orange, Royal Hill

## Bellini 7 EUR

White peach, Royal Hill

NON-ALCOHOLIC

## Pat 7,5 EUR

Mikks Yuzu, non-alcoholic gin, ginger, lime, egg white

## Mat 7,5 EUR

Mikks Basil, non-alcoholic gin, ginger, lime, egg white, soda

# SUNSHINE

## PASTRY 7:00 – 17:00

<b>Croissant</b> <b>P J M K</b> <i>Croissant</i>	1,6 EUR
<b>Čokoladni croissant</b> <b>P J M K</b> <i>Croissant w/ Chocolate</i>	2,6 EUR
<b>Croissant s bademom</b> <b>P J M K</b> <i>Croissant w/ Almond</i>	2,9 EUR
<b>Croissant pistacchio</b> <b>P J M K</b> <i>Croissant w/ Pistacchio</i>	3,5 EUR
<b>Croissant s džemom od kruške</b> <b>P J M K</b> <b>NEW</b> <i>Croissant w/ pear jam</i>	4 EUR
<b>Cimet rolica</b> <b>P J M</b> <b>NEW</b> <i>Cinnamon roll</i>	4 EUR
<b>Baklavica</b> <b>P J M O</b> <b>NEW</b> <i>Baklavica</i>	3,5 EUR
<i>Bajadera</i> <b>Kroščić</b> <b>P J M K</b>	3,2 EUR

<b>Danish s bundevom i gljivama</b> <b>P J M</b> <b>NEW</b> <i>Danish w/ Pumpkin and Mushrooms</i>	4 EUR
<b>Croissant s pršutom</b> <b>P J M K</b> <i>Croissant w/ Prosciutto</i>	3,5 EUR
<b>Hrenovka u lisnatom tijestu</b> <b>P J M S K</b> <i>Puff Pastry Hot Dog</i>	4 EUR
<b>Pain Suisse sa šunkom i sirom</b> <b>P J M 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 EUR
<b>Šunka sir sandwich</b> <b>P M</b> <i>Ham &amp; Cheese Sandwich</i>	6 EUR
<b>Pršut burata sandwich</b> <b>P M</b> <i>Prosciutto Burrata Sandwich</i>	6 EUR
<b>Sandwich s dimljenim celerom</b> <b>V P M</b> <i>Smoked Celery Sandwich</i>	6 EUR

## BRUNCH 9:00 – 15:30

<b>Boogie Brekkie</b> <b>P J M</b> pršut, tvrdi kozji sir, pašteta od tune, selekcija domaćih džemova, maslac, kruh <i>Boogie Brekkie</i> <i>prosciutto, goat cheese, homemade jam selection, butter, bread</i>	12 EUR
<b>Kajgana sa slaninom</b> <b>P J M</b> slanina, grčki jogurt, sezonska salata, brioche toast <i>Scrambled Eggs w/ Bacon</i> <i>bacon, greek yoghurt, season salad, brioche toast</i>	10 EUR
<b>Kajgana s jadranskim kozicama</b> <b>P J M</b> jadranske kozice, grčki jogurt, sezonska salata, brioche toast <i>Scrambled Eggs w/ Adriatic Shrimps</i> <i>Adriatic shrimp, greek yoghurt, season salad, brioche toast</i>	10 EUR
<b>Eggs Benedict</b> <b>P J M</b> bernaise umak, pršut, estragon, kajenski papar, brioche <i>Eggs Benedict</i> <i>bernaise sauce, prosciutto, tarragon, cayenne pepper, brioche</i>	10 EUR
<b>Tartine s hummusom</b> <b>V P</b> hummus, domaći kompot od kruške, hrskavi slanutak, sezonska salata, sourdough kruh <i>Tartine w/ Hummus</i> <i>hummus, homemade pear compote, crispy chickpea, season salad, sourdough bread</i>	9 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> <i>"Bolja Granola", yogurt from our LAB or chia pudding and seasonal fruit</i>	6 EUR

## LUNCH 12:00 – 15:30

<b>Quiche</b> <b>V P J O</b> lisnato tijesto, pesto od poriluka i oraha, "confit" poriluk <i>Quiche</i> <i>puff pastry, leek and walnut pesto, "confit" leek</i>	11 EUR
<b>Tagliatelle s pestom od komorača</b> <b>V P J O</b> pesto od komorača, zelene mahune, sušene rajčice, parmigiano reggiano <i>Tagliatelle w/ Fennel Pesto</i> <i>fennel pesto, green beans, sun-dried tomatoes, parmigiano reggiano</i>	12 EUR
<b>Tortelloni s patkom</b> <b>P J</b> "confit" patka, umak od naranče, parmigiano reggiano <i>Tortelloni w/ Duck</i> <i>"confit" duck, orange sauce, parmigiano reggiano</i>	13 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> <i>beef, season salad, lemon curd, parmigiano reggiano, seasonal fruit, aceto crema</i>	11 EUR
<b>Sporo pečeno juneće rebro</b> <b>G</b> juneće rebro, zapečeni krumpir s timjanom, umak od pečenja, lisnata salata <i>Slow Cooked Beef Rib</i> <i>beef rib, baked potatoes with thyme, roast sauce, seasonal salad</i>	16 EUR

## DESSERT

<b>Boogie kokos</b> <b>V P J M O</b> kokos kolač, malibu ganache, chantilly krema od heljde i mlječne čokolade, crumble od žitarice <i>Boogie Coconut</i> <i>coconut cake, malibu ganache, chantilly cream of buckwheat and milk chocolate, cereal crumble</i>	6 EUR
<b>Čokoladni Cheesecake</b> <b>V P J M O</b> <b>NEW</b> prhko tijesto od čokolade, džem od crnog i crvenog ribizla, ganache od mlječne čokolade i tonke <i>Chocolate Cheesecake</i> <i>Chocolate shortcrust pastry, black and red currant jam, milk chocolate and tonka bean ganache</i>	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 MLJEKO  
CONTAINS MILK

**O** SADRŽI ORAŠASTE PLODOVE  
CONTAINS NUTS

**S** SADRŽI SEZAM  
CONTAINS SESAME

**K** SADRŽI KIKIRIKI  
CONTAINS PEANUTS

# MOONLIGHT 16:00 – 23:00

## TAPAS

**Tartar biftek** V M O **14 EUR**  
ručno kosani biftek, hrskava koža od patke, žumanjak u soli, maslac

### Beefsteak Tartar

hand-cut beef, crispy duck skin, cured egg yolk, butter

**Njoki** V M **12 EUR**

njoki punjeni raguom od divljači, hrskavi parmigiano reggiano, umak od poriluka

### Gnocchi

game ragu, crispy parmigiano reggiano, leek sauce

**Boogie Dip** V P O NEW **11 EUR**

tuna u savuru, pileći parfait, humus od cikle, krema od suncokretovih sjemenki i batata, ukiseljeni luk, ukiseljeni krastavci, domaći krekeri, grissini, kruh

### Boogie Dip

tuna in savur, chicken parfait, beetroot hummus, cream of sunflower seeds and sweet potatoes, pickled onion, pickled cucumber, homemade crackers, grissini, bread

**Panisse** V O NEW **9 EUR**

panisse od leće, paprika coulis, umak od graška i limete, ukiseljeni luk, orasi

### Panisse

lentil panisse, paprika coulis, pea and lime sauce, pickled onion, walnuts

**Trilja** M NEW **10 EUR**

krema od graška, orzo, ulje od paprike, trilje

### Red Mullet

pea cream, orzo, paprika-infused oil, red mullet

**Brokula** M O NEW **9 EUR**

krema od češnjaka i badema, umak od incuna, pečena brokula

### Broccoli

garlic and almond cream, anchovy sauce, roasted broccoli

**Burrata** M O NEW **11 EUR**

burrata, pršut, sezonsko voće, pistachio, sezonska salata, kruh

### Burrata

burrata, prosciutto, seasonal fruit, pistachio, season salad, bread

## BOOGIE PIZZA NAŠ STIL EXTRA HRSKAVE PIZZE OUR EXTRA CRISPY PIZZA STYLE

**Margherita** V P **10 EUR**  
dalmatinska šalša, mozzarella di bufala, parmigiano reggiano, bosiljak

### Margherita

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

**Capricciosa** P **12 EUR**

dalmatinska šalša, mozzarella di bufala, kuhana šunka, artičoke, ukiseljene gljive, masline

### Capricciosa

dalmatian tomato sauce, mozzarella di bufala, boiled ham, artichokes, pickled mushrooms, olives

**Kozji sir & fermentirani čili** V P **11 EUR**

dalmatinska šalša, fermentirani čili, domaći kozji sir, korijander

### Goat Cheese & Fermented Chili

dalmatian tomato sauce, fermented chili, homemade goat cheese, coriander

**Mortadela & Pistacchio** P **13 EUR**

mortadela, pesto pistacchio, burrata

### Mortadela & Pistacchio

mortadela, pistacchio pesto, burrata

**Carbonara** P M **12 EUR**

béchamel, krema od žumanjka, parmigiano reggiano, hrskava slanina

### Carbonara

béchamel, egg yolk sauce, parmigiano reggiano, crispy bacon

**Pizza s dimljenim celerom** V P O **12 EUR**

pesto bosiljak, marinirane tikvice, confit cherry, dimljeni celer, orasi

### Pizza with smokey celery

basil pesto, marinated zucchini, confit cherry, smokey celery, walnuts

## DESSERT

**Boogie kokos** V P J M O **6 EUR**

kokos kolač, malibu ganache, chantilly krema od heljde i mliječne čokolade, crumble od žitarice

### Boogie Coconut

coconut cake, malibu ganache, chantilly cream of buckwheat and milk chocolate, cereal crumble

**Čokoladni Cheesecake** V P J M O NEW **6 EUR**

prhko tijesto od čokolade, džem od crnog i crvenog ribizla, ganache od mliječne čokolade i tonke

### Chocolate Cheesecake

Chocolate shortcrust pastry, black and red currant jam, milk chocolate and tonka bean ganache

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VEGETARIAN VEGAN GLUTEN FREE (may contain traces)

P SADRŽI PŠENICU  
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CONTAINS EGGS

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CONTAINS NUTS

S SADRŽI SEZAM  
CONTAINS SESAME

K SADRŽI KIKIRIKI  
CONTAINS PEANUTS

# SUNSHINE – BRUNCH DAY

## PASTRY 8:00 – 15:00

<b>Croissant</b> P J M K <i>Croissant</i>	1,6 EUR
<b>Čokoladni croissant</b> P J M K <i>Croissant w/ Chocolate</i>	2,6 EUR
<b>Croissant s bademom</b> P J M K <i>Croissant w/ Almond</i>	2,9 EUR
<b>Croissant pistacchio</b> P J M K <i>Croissant w/ Pistacchio</i>	3,5 EUR
<b>Croissant s džemom od kruške</b> P J M K <b>NEW</b> <i>Croissant w/ pear jam</i>	4 EUR
<b>Cimet rolica</b> P J M <b>NEW</b> <i>Cinnamon roll</i>	4 EUR
<b>Baklavica</b> P J M O <b>NEW</b> <i>Baklavica</i>	3,5 EUR
<i>Bajadera</i> <b>Kroščić</b> P J M K	3,2 EUR
<b>Danish s bundevom i gljivama</b> P J M <b>NEW</b> <i>Danish w/ pumpkin and mushrooms</i>	4 EUR
<b>Croissant s pršutom</b> P J M K <i>Croissant w/ Prosciutto</i>	3,5 EUR
<b>Hrenovka u lisnatom tijestu</b> P J M S K <i>Puff Pastry Hot Dog</i>	4 EUR
<b>Pain Suisse sa šunkom i sirom</b> P J M K <i>Pain Suisse w/ Ham &amp; Cheese</i>	4 EUR
<b>Mortadella &amp; pesto od bosiljka sandwich</b> P M <i>Mortadella &amp; Basil Pesto Sandwich</i>	6 EUR
<b>Šunka sir sandwich</b> P M <i>Ham &amp; Cheese Sandwich</i>	6 EUR
<b>Pršut burata sandwich</b> P M <i>Prosciutto Burrata Sandwich</i>	6 EUR
<b>Sandwich s dimljenim celerom</b> V P M <i>Smoked Celery Sandwich</i>	6 EUR

## BRUNCH 9:00 – 15:00

<b>Boogie Brekkie</b> P J M pršut, tvrdi kozji sir, pašteta od tune, selekcija domaćih džemova, maslac, kruh <i>Boogie Brekkie</i> prosciutto, goat cheese, homemade jam selection, butter, bread	12 EUR
<b>Kajgana sa slaninom</b> P J M slanina, grčki jogurt, sezonska salata, brioche toast <i>Scrambled Eggs w/ Bacon</i> bacon, greek yoghurt, season salad, brioche toast	10 EUR
<b>Kajgana s jadranskim kozicama</b> P J M jadranske kozice, grčki jogurt, sezonska salata, brioche toast <i>Scrambled Eggs w/ Adriatic Shrimps</i> Adriatic shrimp, greek yoghurt, season salad, brioche toast	10 EUR
<b>Eggs Benedict</b> P J M bernaise umak, pršut, estragon, kajenski papar, brioche <i>Eggs Benedict</i> bernaise sauce, prosciutto, tarragon, cayenne pepper, brioche	10 EUR
<b>Tartine s hummusom</b> V P hummus, domaći kompot od kruške, hrskavi slanetak, salata, sourdough kruh <i>Tartine w/ Hummus</i> hummus, homemade pear compote, crispy chickpea, season salad, sourdough bread	9 EUR
<b>Granola</b> V G M O K Bolja Granola, jogurt iz LABa ili chia puding i sezonsko voće <i>Granola</i> "Bolja Granola", yogurt from our LAB or chia pudding and seasonal fruit	6 EUR

## DESSERT

<b>Boogie kokos</b> V P J M O kokos kolač, malibu ganache, chantilly krema od heljde i mliječne čokolade, crumble od žitarice <i>Boogie Coconut</i> coconut cake, malibu ganache, chantilly cream of buckwheat and milk chocolate, cereal crumble	6 EUR
<b>Čokoladni Cheesecake</b> V P J M O <b>NEW</b> prhko tijesto od čokolade, džem od crnog i crvenog ribizla, ganache od mliječne čokolade i tonke <i>Chocolate Cheesecake</i> Chocolate shortcrust pastry, black and red currant jam, milk chocolate and tonka bean ganache	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

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# CJENIK PIĆA

## TOPLI NAPITCI HOT DRINKS

IZABERITE IZMEĐU **REGULAR & SPECIALTY** BOOGIE LAB KAVE

Espresso	1,9 EUR
Dupli espresso	3,6 EUR
Mala kava s mlijekom	2 EUR
Velika kava s mlijekom	2,3 EUR
Capuccino	2,3 EUR
Bijela kava	2,5 EUR
Bezkofeinska kava	2,1 EUR
Matcha	3,5 EUR
Kakao	2,8 EUR
Nescafé	2,8 EUR
Čaj Ronefeldt	3,5 EUR
Babychino	0,7 EUR
Ledena kava	2,6 EUR
*Biljno mlijeko	0,6 EUR
*Mlijeko	0,5 EUR
*Med	0,5 EUR

## KOMBUCHA KOMBUCHA

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

## SOKOVI SOFT DRINKS

Limunada 0,2 L	3,5 EUR
Svježe cijeđeni sok 0,2 L	3,9 EUR
Svježe cijeđeni mix 0,3	4,1 EUR
Coca Cola 0,25 L	3,1 EUR
Coca Cola Zero 0,25 L	3,1 EUR
Cockta 0,25 L	3,2 EUR
Fanta 0,25 L	3,1 EUR
Sprite 0,25 L	3,1 EUR
Jamnica 0,25 L	2,5 EUR
Jamnica 0,75 L	4,1 EUR
Jana 0,33 L	2,5 EUR
Jana 0,75 L	4,1 EUR
Jamnica Sensation 0,25 L	2,5 EUR
Jana Vitamin 0,33 L	2,5 EUR
Ledeni čaj 0,33 L	2,9 EUR
Pipi 0,25 L	3,1 EUR
Cedevita	2,7 EUR
Pago 0,2 L	3,2 EUR
Guuc 0,2 L	4 EUR
Fever Tree 0,2 L	4,2 EUR
Red Bull 0,25 L	5 EUR
Red Bull 0% SUGAR 0,25 L	5 EUR
Three Cents (Tonic, Lemon Tonic, Grapefruit Soda, Ginger beer) 0,2 L	4,7 EUR

## BEER

Laško 0,33 L	2,8 EUR
Heineken 0,33 L	4 EUR
Heineken 0% 0,33 L	3,6 EUR
Točeni Heineken 0,25 L	3 EUR
Točeni Heineken 0,5 L	4,7 EUR
Karlovačko 0,33 L	2,9 EUR
Karlovačko Crno 0,5 L	3,5 EUR
Karlovačko Radler 0,5 L	3,5 EUR
Krušovice 0,5 L	3,5 EUR
Edelweiss 0,5 L	4,1 EUR
Boogie Craft Beer 0,33 L	4,5 EUR
Strongbow 0,33 L	4 EUR

## WHISKY 0,03 L

### SCOTCH

Arbeg 10	9,9 EUR
Monkey Shoulder	5,3 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	5,5 EUR
Penderyn Madeira	7,8 EUR

### JAPAN & TAIWAN

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

### BOURBON

Jack Daniels Sinatra	17 EUR
Jack Daniels Triple Mash	6,5 EUR
Woodford	7 EUR
Buffalo Trace	5,5 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
Brugal 1888	9 EUR
Autentico Nativo 15	6,3 EUR

## TEQUILA 0,03 L

Lokita Mezcal	7 EUR
Don Julio Blanco	8 EUR
Padre Azul Anejo	14 EUR
Padre Azul Reposado	15 EUR

## GIN 0,03 L

Karbun	4,8 EUR
Old Pilot's	7 EUR
Old Pilot's Aged	9 EUR
The Botanist	6 EUR
Martin Miller's	5,7 EUR
Scapegrace Black	7 EUR
Sir Edmond	8 EUR
Artisan	6 EUR
Poetica Ginuine	4,6 EUR

## VODKA 0,03 L

Old Pilot's Vodka	6,4 EUR
Tito's	5 EUR
Belvedere	6 EUR
Belvedere Organic	6,5 EUR
Crystal Head	12 EUR

## COGNAC 0,03 L

Šoškić Dvor	6 EUR
Hennessy VS	6,5 EUR
Hennessy VSOP	10 EUR
Hennessy XO	25 EUR
Martell XO	22 EUR

## VERMOUTH

Martini Bianco 0,1 L	5 EUR
Antica Formula 0,05 L	5,7 EUR
Cocchi Storico 0,05 L	5 EUR

## LIQUEURS, SCHNAPS & BITTERS 0,03 L

Korlat Loza	4 EUR
Roner Viliamovka	3,9 EUR
Aura Teranino	3,8 EUR
Aura Pelinkovac	3,8 EUR
Antique Pelinkovac	3,8 EUR
Rossi Epulon	3,8 EUR
Chambord	5,7 EUR
Baileys	4 EUR
Aura Fernet Amaro	3,8 EUR
Cherry Heering	4,3 EUR
Maraschino	3,3 EUR
Campari	3,3 EUR
Gorda Rakija (šljiva, dunja, kajsija)	6 EUR

# VINSKA KARTA WINE LIST

## CRVENA VINA RED WINES

	0,1 L	0,75 L
<b>Režek Pinot crni</b> <i>Plešivica</i>	4,5 EUR	32 EUR
<b>Zure Rebellion 2021.</b> <i>Korčula – CS, merlot, syrah, plavac, Alicante Bouschet</i>		85 EUR
<b>Benmosche Zinfandel 2018.</b> <i>Pelješac – tribidrag, crljenak</i>		55 EUR
<b>Postup Mare 2020.</b> <i>Pelješac – plavac mali</i>		60 EUR
<b>Miloš 2019.</b> <i>Pelješac – plavac mali</i>	3,9 EUR	27 EUR
<b>Krauthaker Mercs 2020.</b> <i>Slavonija – QS, merlot</i>	4,5 EUR	32 EUR
<b>Benvenuti Teran</b> <i>Istra</i>		55 EUR
<b>Vizzulin Cabernet Sauvignon</b> <i>Drniško vinogorje</i>	4,5 EUR	32 EUR

## BIJELA VINA WHITE WINES

	0,1 L	0,75 L
<b>Križ Grk</b> <i>Pelješac</i>		60 EUR
<b>Bire Grk 2022.</b> <i>Korčula</i>		70 EUR
<b>Prović Livija 2022.</b> <i>Zlatarica, Opuzen</i>	3,9 EUR	27 EUR
<b>Casa Boschi Pošip</b> <i>Korčula</i>	5,8 EUR	40 EUR
<b>Bibich R5</b> <i>Skradinsko vinogorje - Debit, maraština, pošip, pinot sivi, chardonnay</i>	4,5 EUR	32 EUR
<b>Sontacchi Graševina 2022.</b> <i>Slavonija</i>	3,9 EUR	27 EUR
<b>Bastian Malvazija 2022.</b> <i>Istra</i>	4,5 EUR	32 EUR
<b>Kolarić Multivintage Pinot Grigio</b> <i>Plešivica</i>		45 EUR
<b>Sontacchi Superslav 2020.</b> <i>Kutjevo</i>		55 EUR
<b>Mala Nevina 2022.</b> <i>Saints Hills, Pelješac – malvazija,</i>	5,1 EUR	36 EUR

Boogie Bakery d.o.o.  
Matka Laginje 9  
10000 Zagreb  
OIB: 11375635779  
info@boogiebakery.com



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.

## BOOGIE SELECT SINGLE VINEYARD

*Wines produced from grapes that come from one single vineyard.*

	0,1 L	0,75 L
<b>Merlot 2020.</b> <i>(produced only 800 bottles) Dalmacija – Skelin</i>	5,1 EUR	36 EUR
<b>Chardonnay 2020.</b> <i>(produced only 950 bottles) Međimurje – Štampar</i>	4,1 EUR	29 EUR
<b>Sauvignon 2021.</b> <i>(produced only 940 bottles) Međimurje – Štampar</i>	4,9 EUR	36 EUR
<b>Pinot Noir 2020.</b> <i>(produced only 800 bottles) Slavonija – Sontacchi</i>	5,3 EUR	38 EUR

## ROŠÉ ROŠÉ

	0,1 L	0,75 L
<b>Volarević La Chic Rose 2022.</b> <i>Komarna – plavac mali</i>	4,7 EUR	33 EUR
<b>Kolarić Rose</b> <i>Plešivica - Crni pinot</i>	4,5 EUR	32 EUR

## PJENUŠCI SPARKLING WINES

	0,1 L	0,75 L
<b>Royal Hill Brut Rose</b> <i>Podunavlje – Pinot Noir</i>	3,9 EUR	28 EUR
<b>Urban White Extra Brut</b> <i>Središnja Hrvatska – 100% moslavac</i>	5,4 EUR	39 EUR
<b>Šember 97 Baba Draga 2019.</b> <i>Plešivica</i>		67 EUR
<b>Garden Chandon</b> <i>Spritz 0,15 L</i>	6 EUR	

## DESERTNA VINA DESSERT WINES

	0,1 L	0,75 L
<b>Muškat žuti Štampar 2022.</b> <i>Međimurje</i>	4,1 EUR	29 EUR
<b>Benvenuti Corona Grande</b> <i>Istra - Istarska malvazija, muškat</i>		39 EUR

BOTTLE - 0,375 L