HIPOKRAT

TASTE LAB



JELOVNIK
MENU

FEEL & TASTE
DOŽIVITE
NOVU RAZINU
OKUSA



PREDJELA
STARTERS

Brusketa s inćunima *(tostirani domaći kukuruzni kruh, stracciatella od burrate, pesto od agruma, slani inćuni, ukiseljene morske šparoge)*
/ Anchovy Bruschetta (toasted homemade corn bread, burrata stracciatella, citrus pesto, salted anchovies, pickled sea asparagus)[1, 4, 7, 8, 12] ..... **8,00 €**

Pršut i sir *(pršut ''Perajica'', tvrdi kravlji sir ''Ratkajec'', masline, mini papričice)*
/ Prosciutto & Cheese (Perajica prosciutto, Ratkajec hard cow's milk cheese, olives, mini sweet peppers)[7] ..... **14,00 €**

Pladanj Hipokrat za dvije osobe *(pršut i panceta ''Perajica'', lokalna salama ''Španmes'', čvarci, kuhani kravlji sir s bučinim košticama i čilijem ''Veronika'', marinirane šumske gljive, ukiseljene lučice)*
/ Hippocrates Platter for two (Perajica prosciutto and pancetta, Španmes local salami, pork cracklings, Veronika cooked cow's milk cheese with pumpkin seeds and chili, marinated wild mushrooms, pickled pearl onions)[7, 12] ..... **21,00 €**

Marinirane masline *(mješavina maslina, maslinovo ulje, mediteranski začini)*
/ Marinated Olives (mixed olives, olive oil, Mediterranean herbs) ..... **4,00 €**

Pikantne papričice punjene sirom *(slatko-ljute papričice punjene kremom od sira ''Veronika'')*
/ Spicy Cheese-Stuffed Peppers (sweet and mildly spicy peppers stuffed with Veronika cream cheese)[7] ..... **8,00 €**

PREDJELA SALATE

STARTERS SALADS

Salata Bistrica s rezancima od bifteka *(lisnata salata, mix cherry rajčica, sotirani rezanci goveđeg filea, salatni dressing, Grana Padano, klice)*
/ Bistrica Salad with Beef Tenderloin Strips (leafy salad, mixed cherry tomatoes, sautéed beef tenderloin strips, salad dressing, Grana Padano cheese, sprouts)[7, 12] ..... **16,00 €**

Salata Hipokrat s repovima kozica *(lisnata salata, mix cherry rajčica, sotirani repovi kozica, salatni dressing, Grana Padano, klice)*
/ Bistrica Salad with Beef Tenderloin Strips (leafy salad, mixed cherry tomatoes, sautéed beef tenderloin strips, salad dressing, Grana Padano cheese, sprouts)[2, 7, 12] ..... **16,00 €**

Marinirano povrće s burratom *(marinirana tikvica, paprika, rajčica, šampinjon, podloga lisnatih salata, umak od aceta balsamica i meda, mini burrata, Grana Padano)*
/ Marinated Vegetables with Burrata (Marinated zucchini, bell pepper, tomato, mushroom, mixed leafy greens, balsamic vinegar and honey dressing, mini burrata, Grana Padano cheese)[7, 12] ..... **9,00 €**

Salata s pohanom piletinom *(pohani pileći file u panko mrvicama, lisnata salata, mješavina cherry rajčica, preljev za salatu, Grana Padano)*
/ Salad with Breaded Chicken (Breaded chicken fillet coated in panko breadcrumbs, leafy greens, mixed cherry tomatoes, salad dressing, Grana Padano cheese)[1, 3, 7, 12] ..... **10,00 €**

Cezar salata *(hrskava salata s grilanim pilećim fileom, domaćim krutonima, čipsom od pancete ''Perajica'', ribanim sirom Grana Padano i Cezar dressingom)*
/ Caesar Salad (crispy salad with grilled chicken fillet, homemade croutons, "Perajica" pancetta crisps, Grana Padano cheese, and Caesar dressing)[1, 3, 4, 7] ..... **10,00 €**

PINSA

PINSA

Pinsa Classic *(hrskava pinsa s maslinovim uljem i mediteranskim začinima)*
/ crispy pinsa with olive oil and Mediterranean herbs[1] ..... **6,50 €**

Regina margherita *(pinsa s maslinovim uljem, umakom od rajčice i mozzarellom)*
/ pinsa with olive oil, tomato sauce and mozzarella[1, 7] ..... **9,50 €**

Zagorska pinsa *(pinsa s kiselim vrhnjem, čvarcima, špekom i parmezanom)*
/ pinsa with sour cream, pork cracklings, bacon, and Parmesan[1, 7] ..... **9,80 €**

3P – pinsa, pršut, pesto *(pinsa s umakom od rajčice, mozzarellom, pršutom i pestom od bosiljka)*
/ pinsa with olive oil, tomato sauce, mozzarella, prosciutto, and basil pesto[1, 7, 8] ..... **10,00 €**

Mala Italija *(pinsa s umakom od rajčice, mozzarellom, mortadelom, pistacijama i maslinovim uljem)*
/ pinsa with tomato sauce, mozzarella, mortadella, pistachios, and olive oil [1, 7, 8] ..... **9,70 €**

TOPLA JELA
HOT DISHES

Paccheri Bistrica *(tjestenina paccheri u bogatom umaku od vrganja i tartufate s poširanim jajem)*
/ Paccheri Bistrica (Paccheri pasta in a rich porcini mushroom and truffle paste sauce, topped with a poached egg)[1, 3, 7, 9] ..... **13,00 €**

Ravioli Hipokrat *(zapečeni ravioli punjeni sirom i špinatom u junećem raguu s pršutom i stracciatella burratom)*
/ Ravioli Hipokrat (baked ravioli filled with cheese and spinach, served in a rich beef ragù with prosciutto and stracciatella burrata)[1, 3, 7, 9] ..... **12,00 €**

Rižoto od kozica i mladog špinata *(kremasti rižoto s repovima kozica i listovima mladog špinata)*
/ Shrimp and Baby Spinach Risotto (Creamy risotto with shrimp tails and baby spinach leaves)[2, 7, 9] ..... **18,00 €**

Rižoto od šafrana i sira Ratkajec *(baršunasti rižoto oplemenjen aromatičnim šafranom i odležanim sirom Ratkajec mljekare Veronika)*
/ Saffron and Ratkajec Cheese Risotto (Velvety risotto infused with aromatic saffron and aged Ratkajec cheese from Veronika Dairy)[7, 9] ..... **18,00 €**

JUHA
SOUP

Bistra juha od junećeg repa *(sporo kuhana juha poslužena s domaćim noklicama i kuhanom mrkvom)*
/ Clear Oxtail Soup (slow-cooked soup served with homemade dumplings and cooked carrots)[1, 3, 9] ..... **6,00 €**

Krem juha od vrganja *(poslužena sa svježim krutonima i laganom pjenicom od kiselog vrhnja Veronika)*
/ Cream of Porcini Mushroom Soup (served with fresh croutons and a light Veronika sour cream foam)[1, 7, 9] ..... **6,00 €**

MESNA JELA

MEAT DISHES

Ribeye steak *(300 g premium ribeye steaka, odležanog najmanje 21 dan. Bogato prošarano meso izražene arome, pripremljeno prema želji gosta za savršenu ravnotežu sočnosti i punog okusa)*
/ Ribeye steak (300 g premium ribeye steak, aged for a minimum of 21 days. Richly marbled meat with an intense aroma, prepared to the guest's preference for the perfect balance of juiciness and full-bodied flavor)[7] ..... **29,00 €**

Teleći steak s krustom od bučinih koštica *(nježno teleće meso obogaćeno hrskavom krustom od bučinih koštica, pažljivo pečeno kako bi zadržalo prirodnu sočnost i profinjeni okus. Preporuka priloga: pire od celera)*
/ Veal Steak with Pumpkin Seed Crust (Tender veal enriched with a crispy pumpkin seed crust, carefully cooked to preserve its natural juiciness and refined flavor. Recommended side dish: celery purée)[1, 7, 8] ..... **26,00 €**

Biftek s umakom od zelenog papra *(250 g vrhunskog odreska od najkvalitetnijeg dijela junećeg mesa, pripremljen prema želji gosta. Poslužen s klasičnim umakom od zelenog papra)*
/ Beef Steak with Green Peppercorn Sauce (250 g premium steak from the finest cut of beef, prepared to the guest's preference. Served with a classic green peppercorn sauce)[1, 7, 9] ..... **29,00 €**

Pohani punjeni svinjski file *(svinjski file punjen topljenim sirom i pršutom, paniran u hrskavoj korici sa sjemenkama bijelog i crnog sezama)*
/ Breaded Stuffed Pork Fillet (Pork fillet stuffed with melted cheese and prosciutto, coated in a crispy crust with white and black sesame seeds)[1, 3, 7, 11] ..... **21,00 €**

Buffalo pileća krilca *(pečena pileća krilca u pikantnom Buffalu umaku, bogatog okusa i ugodne ljutine)*
/ Buffalo Chicken Wings (Roasted chicken wings in a spicy Buffalo sauce, with a rich flavor and pleasant heat)[9] ..... **16,00 €**

Pileća Piccata *(pileći filet pripremljen na talijanski način s domaćim rezancima u umaku od rajčice i mini burratom)*
/ Chicken Piccata (Italian-style prepared chicken fillet served with homemade noodles in tomato sauce and mini burrata)[1, 3, 7] ..... **16,00 €**

MLJEVENE DELICIJE

MINCED MEAT SPECIALTIES

Ćevapi, bao-bun i prženi luk *(posluženi s kajmakom ''Veronika'' i ajvarom)*
/ Ćevapi, Bao Buns and Crispy Onions (Served with "Veronika" kajmak and ajvar)[1, 7, 11] ..... **11,00 €**

Smash Hipokrat burger *(hrskava smash pljeskavica u brioche pecivu, specijalni umak kuće, tartufata, svježa rajčica, iceberg salata i kiseli krastavci)*
/ Smash Hipokrat Burger (crispy smashed beef patty in a brioche bun, house special sauce, truffle paste, fresh tomato, iceberg lettuce, and pickles)[1, 3, 7, 10, 11] ..... **14,00 €**

Smash Classic burger *(hrskava smash pljeskavica u brioche pecivu, specijalni umak kuće, svježa rajčica, iceberg salata i kiseli krastavci)*
/ Smash Classic Burger (crispy smashed beef patty in a brioche bun, house special sauce, fresh tomato, iceberg lettuce, and pickles)[1, 3, 7, 10, 11] ..... **12,00 €**

Smash Cheeseburger *(hrskava smash pljeskavica u brioche pecivu, specijalni umak kuće, topljeni cheedar sir, svježa rajčica, iceberg salata i kiseli krastavci)*
/ Smash Cheeseburger (crispy smashed beef patty in a brioche bun, house special sauce, melted cheddar cheese, fresh tomato, iceberg lettuce, and pickles)[1, 3, 7, 10, 11] ..... **13,00 €**

Hipokrat burger *(sočna pljeskavica u brioche pecivu, specijalni umak kuće, tartufata, svježa rajčica, iceberg salata i kiseli krastavci)*
/ Hipokrat Burger (juicy beef patty in a brioche bun, house special sauce, truffle paste, fresh tomato, iceberg lettuce, and pickles)[1, 3, 7, 10, 11] ..... **14,00 €**

Classic burger *(sočna pljeskavica u brioche pecivu, specijalni umak kuće, svježa rajčica, iceberg salata i kiseli krastavci)*
/ Classic Burger (juicy beef patty in a brioche bun, house special sauce, fresh tomato, iceberg lettuce, and pickles)[1, 3, 7, 10, 11] ..... **12,00 €**

Cheeseburger *(sočna pljeskavica u brioche pecivu, specijalni umak kuće, topljeni cheedar sir, svježa rajčica, iceberg salata i kiseli krastavci)*
/ Cheeseburger (juicy beef patty in a brioche bun, house special sauce, melted cheddar cheese, fresh tomato, iceberg lettuce, and pickles)[1, 3, 7, 10, 11] ..... **13,00 €**

MLJEVENE DELICIJE od 100 % junećeg mesa lokalne mesnice „Španmes".
MINCED MEAT SPECIALTIES made from 100 % beef, sourced from the local butcher Španmes.

RIBA
FISH

Brancin na žaru *(filet jadranskog brancina pečen na žaru, nježne teksture i profinjenog okusa, pripremljen uz maslinovo ulje i mediteranske začine)*
Preporuka priloga: Juliene povrće
/ Grilled Sea Bass Fillet (Adriatic sea bass fillet grilled to perfection, delicate texture and refined flavor, prepared with olive oil and Mediterranean herb)[4]
Recommended Side Dish: Julienne Vegetables ..... **25,00 €**

Losos i smuđ sa žara u umaku od šafrana *(fileti lososa i smuđa pečeni na žaru, posluženi u kremastom umaku od šafrana)*
/ Grilled Salmon and Pike-Perch in Saffron Sauce (Salmon and pike-perch fillets grilled and served in a creamy saffron sauce)[4, 7] ..... **23,00 €**

PRILOZI
SIDE DISHES

Ružmarin krumpir
(kuhani krumpir lagano sotiran na maslacu sa svježim ružmarinom)
/ Rosemary Potatoes (boiled potatoes lightly sautéed in butter with fresh rosemary)[7] ..... **6,00 €**

Pire od celera
(baršunasti pire od korijena celera, nježne teksture i bogatog okusa)
/ Celery Root Purée (a velvety purée of celeriac with a smooth texture and rich flavor)[7, 9] ..... **6,00 €**

Juliene povrće u emulziji od bijelog vina i zelenog papra
(mrkva, celer, tikvica i poriluk rezani na tanke trakice, pirjano u laganoj emulziji od bijelog vina i zelenog papra)
/ Julienne Vegetables in a White Wine and Green Pepper Emulsion (Carrot, celery, zucchini, and leek cut into thin julienne strips and gently braised in a light white wine and green pepper emulsion)[7, 9] ..... **6,00 €**

Povrće sa žara
(selekcija sezonskog povrća pečenog na žaru s maslinovim uljem)
/ Grilled Seasonal Vegetables (a selection of seasonal vegetables grilled and finished with olive oil) ..... **6,00 €**

DJEČJA JELA
KIDS MENU

Smash burger *(100 % juneća pljeskavica pripremljena smash tehnikom u brioche pecivu s našim specijanim umakom kuće i svježom rajčicom)*
/ Smash Burger (100% beef patty prepared using the smash technique, served in a brioche bun with our signature house sauce, fresh lettuce, and tomato)[1, 3, 7] ..... **7,00 €**

Smash cheeseburger *(100 % juneća pljeskavica pripremljena smash tehnikom u brioche pecivu s našim specijanim umakom kuće, topljenim cheddar sirom i svježom rajčicom)*
/ Smash Cheeseburger (100 % beef patty prepared using the smash technique, served in a brioche bun with our signature house sauce, melted Cheddar cheese, and fresh tomato)[1, 3, 7] ..... **7,50 €**

Pileći nuggets s pommesom *(Hrskavi komadići pilećeg filea u zlatnoj panadi, posluženi uz pržene krumpiriće)*
/ Chicken Nuggets with French Fries (Crispy chicken breast bites in a golden coating, served with French fries)[1, 3, 7] ..... **7,00 €**

Špageti bolognese *(Špageti u bogatom umaku od mljevene junetine i rajčice, pripremljeni prema tradicionalnoj recepturi s ribanim sirom Grana Padano)*
/ Spaghetti Bolognese (Spaghetti in a rich sauce made with minced beef and tomatoes, prepared according to a traditional recipe and finished with grated Grana Padano cheese)[1, 7, 9] ..... **6,00 €**

KRUMPIRIĆI
POMMES

Pommes classic *(hrskavi krumpirići posipani cvijetom soli)*
/ Classic French Fries (Crispy fries sprinkled with fleur de sel) ..... **5,00 €**

Batat pommes *(hrskavo prženi batat posipani cvijetom soli)*
/ Sweet Potato Fries (Crispy sweet potato fries sprinkled with fleur de sel)[1] ..... **6,00 €**

Tartufi pommes *(hrskavi krumpirići oplemenjeni uljem od tartufa i ribanim sirom Grana Padano)*
/ Truffle Fries (Crispy French fries enhanced with truffle oil and grated Grana Padano cheese)[7] ..... **7,00 €**

Perajica pommes *(hrskavi krumpirići s topljenim cheddar sirom i hrskavo pečenom pancetom OPG-a Perajica)*
/ Perajica Fries (Crispy French fries topped with melted cheddar cheese and crispy baked Perajica family farm pancetta)[7] ..... **6,00 €**

Veronikin pommes *(hrskavi krumpirići s kremastim umakom od kiselog vrhnja Veronika i cvijetom soli)*
/ Veronika Fries (Crispy French fries with a creamy Veronika sour cream sauce and fleur de sel)[7] ..... **6,00 €**

SALATE I KRUH
SALADS

Šopska salata *(salata od svježe rajčice, krastavca i paprike s ribanim Feta sirom)* / Šopska Salad (fresh tomatoes, cucumbers, and peppers topped with grated feta cheese) ..... **4,50 €**

Lisnata salata *(mješavina svježih sezonskih lisnatih salata s blagim dressingom od maslinovog ulja i octa)* / Leafy Green Salad (a mix of fresh seasonal leafy greens with a light olive oil and vinegar dressing) ..... **4,20 €**

Salata od cherry rajčica
/ Cherry Tomato Salad with Olive Oil) ..... **4,20 €**

Salata od svježeg zelja
/ Fresh Cabbage Salad ..... **4,20 €**

Miješana salata
/ Mixed Salad ..... **4,20 €**

Kukuruzni kruh
/ Cornbread ..... **2,00 €**

DODACI
EXTRAS

Umak od zelenog papra
/ Green pepper sauce[1, 7, 9] ..... **4,50 €**

Umak od tartufate / Truffle sauce[1, 7, 9] ..... **5,00 €**

Kajmak[7] ..... **3,20 €**

Ajvar ..... **2,50 €**

Kečap / Ketchup[3, 10] ..... **2,50 €**

Majoneza / Mayonnaise[3, 10] ..... **2,50 €**

Kiselo vrhnje / Sour cream[7] ..... **2,50 €**

Luk / Onion ..... **2,00 €**

DESERTI
DESSERTS

Štrudla od jabuka s gelatom *(domaća štrudla punjena sočnim jabukama i mirisnim cimetom uz kuglicu kremastog gelata – čekanje 30 min.)*
/ Apple Strudel with Gelato (homemade strudel filled with juicy apples and fragrant cinnamon, served with a scoop of creamy gelato – preparation time 30 min.)[1, 3, 7] ..... **6,50 €**

Štrudla od sira *(vučeno tijesto punjeno kremastim svježim sirom, pečeno do zlatne boje prema tradicionalnoj recepturi – čekanje 30 min.)*
/ Cheese Strudel (hand-stretched pastry filled with creamy fresh cheese, baked until golden brown following a traditional recipe – preparation time 30 min)[1, 3, 7] ..... **6,00 €**

Štrudla od jabuka *(domaća štrudla s aromom cimeta od tankog vučenog tijesta i bogatog nadjeva od jabuka – čekanje 30 min.)*
/ Apple Strudel with Gelato (homemade strudel filled with juicy apples and fragrant cinnamon, served with a scoop of creamy gelato – preparation time 30 min.)[1, 3, 7] ..... **6,00 €**

Dnevni kolač / Cake of the day ..... **6,20 €**

GELATO

— PREMIUM ARTISAN GELATO —

HIPOKRAT

OSVAJA SVAKO NEPCE

Naš premium gelato napravljen je od prirodnih sastojaka,
izrazito je kremaste teksture, punog okusa i savršeno sladak.

KORNET / CONE

Mali (max. 2 okusa)
/ Small (max. 2 flavors) ..... **2,90 €**

Srednji (max. 3 okusa)
/ Medium (max. 3 flavors) ..... **4,35 €**

Veliki (max. 4 okusa)
/ Large (max. 4 flavors) ..... **5,80 €**

Veliki Kornet – dodatno
/ Large cone – extra ..... **0,50 €**

ČAŠICA / CUP

Mala (max. 2 okusa)
/ Small (max. 2 flavors) ..... **2,90 €**

Srednja (max. 3 okusa)
/ Medium (max. 3 flavors) ..... **4,35 €**

Velika (max. 4 okusa)
/ Large (max. 4 flavors) ..... **5,80 €**

GELATO ZA VAN / GELATO TO GO

Chicco Mali 480 g / Small ..... **10,00 €**

Chicco Srednji 720 g / Medium ..... **15,00 €**

Chicco Veliki 960 g / Large ..... **20,00 €**



POPIS ALERGENA

LIST OF ALLERGENS

1 **Žitarice koje sadrže gluten**
Cereals Containing Gluten

2 **Rakovi i proizvodi od rakova**
Crustaceans and Crustacean Products

3 **Jaja i proizvodi od jaja**
Eggs and Egg Products

4 **Riba i proizvodi od ribe**
Fish and Fish Products

5 **Kikiriki i proizvodi od kikirikija**
Peanuts and Peanut Products

6 **Soja i proizvodi od soje**
Soybeans and Soy Products

7 **Mlijeko i mliječni proizvodi**
Milk and Dairy Products

8 **Orašasti plodovi**
Tree Nuts

9 **Celer i proizvodi od celera**
Celery and Celery Products

10 **Gorušica i proizvodi od gorušice**
Mustard and Mustard Products

11 **Sezam i proizvodi od sezama**
Sesame and Sesame Products

12 **Sumporni dioksid i sulfiti**
Sulphur Dioxide and Sulphites

13 **Lupina i proizvodi od lupine**
Lupin and Lupin Products

14 **Mekušci i proizvodi od mekušaca**
Molluscs and Mollusc Products

HIPOKRAT
TASTE LAB

Bistro Hipokrat Taste Lab
Ulica kralja Tomislava 18
49246 Marija Bistrica

HIPOKRAT LIFESTYLE d.o.o.
Ulica kralja Tomislava 24, 49246
Marija Bistrica, OIB: 58047787361

PONEDJELJAK – ČETVRTAK
07:00 – 23:00

PETAK I SUBOTA
07:00 – 00:00

NEDJELJA
07:00 – 23:00

U CIJENE JE UKLJUČEN PDV.
/ PRICES SHOWN ARE WITH VAT INCLUDED.

ZABRANA TOČENJA ALKOHOLA MLAĐIM OD 18 GODINA.
/ IT IS ILLEGAL TO SELL ALCOHOL TO ANYONE UNDER 18.

POPIS ALERGENA NALAZI SE KOD ŠANKA
THE LIST OF ALLERGENS IS AT THE BAR.

