






Predjela / Starters

Buratta, pesto od rikule, perle od aceta balsamica,
masline Taggiasche 55  


Buratta, rocket pesto, balsamic caviar „Taggiasche" olives

Tatarski od divljeg lososa, coulis od manga,
pesto od konoplje, crni sezam 80 


Wild salmon tartar, mango cream, hemp pesto, black sesame

St. Jacques školjka, dimljena mozzarella di buffala, emulzija od korijander i
limete 90  

St. Jacques shell, smoked mozzarella di buffala, coriander and lime emulsion

Pašteta od pileće jetre, krema od grana padana
i bijelog tartufa 77 

Chicken liver pate, grana padano and white truffle custard

Pačja jetra, krema od kruške, krokant od badema 88 

Foie gras de canard with pear cream and almond crocant

Juhe / Soups

Dnevna juha/Daily soup 30

Juha od goveđeg repa/Oxtail soup 35

Francuska juha od luka/French onion soup 40 

Glavna jela / Main dishes

kare ili vratina od crne slavonske svinje, chutney od đumbira i kruške,
crna beluga leća 140


Black slavonian pig neck or rack, ginger and pear chutney, beluga lentil

Pileća prsa sa sotiranim rajčicama,
maslinama i artičokama 85


Chicken filet with sauted tomatoes,
olives and artichokes

Striploin od Txogitxu goveda, baby šarena mrkva,
lisičarke, jus od tartufa 200


Txogitxu striploin, baby rainbow carrots, chanterelles, truffle jus

Goveđi odrezak 40 dana suho zrenje (400g) ,
maline, Stilton sir.. 299 



Beef Ribeye 40 day's dry aged (400g) raspberries, Stilton cheese..

File divljeg brancina, mousse od graška, crumble od Chorizo kobasice,
reducirani ocat od kruške 125 

Sea bass, peas custard, Chorizo sausage crumble,
reduced pear vinegar

File divljeg lososa, slanutak,
mahune, jus od fermentirane rajčice 125 




Wild salmon fillet with green beans, chickpeas,
fermented tomato jus

File tune sa sušenom paprikom,
sezamom i soja umakom, kus-kus 128  



Bluefin tuna steak with dry peppers,
sesame and soy sauce, cous-cous

Tjestenine, Rižota, Njoki...



Pasta, risotto...

Ravioli od plavog krumpira, jadranski škampi, pesto od pistacia,
tekući parmezan, kaviar od limuna 150   



Ravioli with blue potatoes, adriatic scampi, pistachio pesto,
Parmiggiano, lemon caviar

Garbugli, pesto od crnih trubača,
Taleggio sir, timijan 85  

Garbugli, black trumpet mushrooms, Taleggio cheese, thyme

Gnocchi sa pršutom, Taggiascha maslinama,
bosiljkom i parmigiano sirom 77  

Gnocchi with smoked ham and Taggiascha olives,
basil and Parmiggiano

Risotto od kozica, koprive i buratta sira 99  


Risotto with prawns, nettle and buratta cheese

Rižoto od ovčjeg sira, timijana i krušaka 89

Risotto with Pag island sheep cheese, thyme and pear

Prilozi /Condiments

Focaccia/Focaccia 12 

Gratinirani krumpir dauphinois/Dauphinois potatoes 25 

Mahune/Green peas 25


Kus-kus/Cous-cous 22

Tradicionalna domaća jela



Croatian traditional dishes

Predjela/Starters

Hrvatske delicije na tanjuru:

panceta, pršut, kobasica od crne slavonske svinje,
paški sir, skuta, masline... 75 

Croatian specialities on plate: panceta, smoked ham, black slavonian pig
sausage, sheep cheese from Island Pag,
Croatian young cheese "Skuta»

Fuži sa tartufima 82  

Traditional Croatian pasta "Fuži" with black truffles



Zagorski štrukli 45  

Dough stuffed with fresh cheese & gratinated with cream

Hvarska pogača (za dvije osobe) 65  

Foccacia with anchovies, capers, sweet onions
and goat cheese (for two)


Glavna jela / Main course

Dalmatinska paštica sa domaćim njokima 98  
Dalmatian «Paštica» with home made dumplings

Hobotnica iz pećnice 98 

Oven baked octopus with vegetables

Salate / Salads

Piletina 72  

mix lisnatih salata, gorgonzola, bademi, cherry rajčica, krutoni
Grilled chicken, mixed salads, gorgonzola, almonds, tomatoes, croutons


Tuna 79  

rikula, slanutak, luk, sušene rajčice, bučino ulje, pinjoli, slatki luk
Grilled fresh tuna fish, rocket, chickpeas

dryed tomatoes, sweet onion, pumpkin oil, pinoli



Sezonska salata/Seasonal salad 19

Deserti / Desserts



Šljive ili smokve (sezonski) u vinu "Plavac mali»
sa sladoledom 30 

Plums or figs (seasonal) in „Plavac mali" wine

Dnevni izbor slastica/Daily desert 30

Semi-freddo od Matcha čaja, mousse od kave, bomboni od limete,
ocat od crnog ribizla 40  

Matcha semi-freddo, coffee mousse, lime bombons, blackcurrant vinegar

Torta od Guanaja grand cru čokolade i badema / krema Inglaise 40  

Guanaja grand cru chocolate & almond tart, Inglaise custard

Plata najpoznatijih svjetskih sireva 95  

Selection of best world cheese's

U.O. Agava BISTRO, Tkalčićeva ulica 39, Zagreb, OIB 01165189787

U cijenu je uračunat PDV

Cijene su izražene u kunama

Mlađima od 18 godina ne točimo alkohol