

# RECOMMENDATION LIST

## SHOTS

### Domestic "Rakija"

(Medica, Divlja ruža i Višnja)  
made from Honey, Wild Rose, Cherry

15.00 KN

## COCKTAILS

### Aperol Spritz

(Aperol aperitivo, sparkling wine, mineral water)

50.00 KN

### Cuba Libre

(white rum, fresh lime, Coca Cola)

60.00 KN

### Dublin mule

(Jameson whisky, elderflower juice, Three cents Ginger beer, fresh lime)

70.00 KN

### Cosmopolitan

(Absolut vodka, triple sec liqueur, lime juice, cranberry juice)

70.00 KN

### Gin Mare Mediterranean

(Gin Mare, tonic water 1724, rosemary, cucumber)

75.00 KN

## WINE

### Pjenušac Medea Brut

(KZP, vinogorje Zapadna Istra, Istra, Primorska Hrvatska)

30.00 KN

### Malvazija Montiron Medea

(KZP, vinogorje Zapadna Istra, Istra, Primorska Hrvatska)

28.00 KN

### Cabernet Sauvignon Korlat

(KZP, vinogorje Benkovac-Stankovci, Dalmatinska Zagora, Primorska Hrvatska)

36.00 KN

### Rose Medea

(KZP, vinogorje Zapadna Istra, Istra, Primorska Hrvatska)

28.00 KN

### Muškat Momjanski Kabola

(KZP, vinogorje Zapadna Istra, Istra, Primorska Hrvatska)

37.00 KN

## BEER

### Carlsberg draught

Our best draught beer, pure and fresh, without CO2

20.00 KN

### Guinness Draught

Country: Ireland | Style: Stout | %alc: 5,10

40.00 KN

### Lela

Country: Croatia | Style: Mix of Blonde Ale and Lager | %alc: 4,50

33.00 KN

### Barba Pale Ale

Country: Croatia | Style: American Pale Ale | %alc: 5,40

35.00 KN

### Benediktiner

Country: Germany | Style: Pilsner | %alc: 5,10

30.00 KN

### Birra Del Borgo Duchessa

Country: Italy | Style: Seasons | Farmhouse Ale | %alc: 5,80

150.00 KN

## BEFORE AND AFTER EVERY MEAL RAKIJA

RAKIJA is that ace in the sleeve, that secret weapon against all that is enemy to common man. In fact, it used to be called "aqua vitae".



## WI FI NETWORK: FABRIQUE (ANY) PASSWORD : fabrique2107

HR: Molimo Vas da za menu s potpunim oznakama alergena isti zatražite kod Vašega konobara.  
ENG: Full allergen details are readily available, please ask your server for details.

F-TOURS INTERNATIONAL D.O.O.  
Put Supavla 1, Split / OIB: 82264013276

HR: PDV, svi porezi i usluge su uključeni u cijenu. Zabranjeno posluživanje alkohola i svih pića koja sadrže alkohol i cigareta osobama mlađim od 18 godina. Bez odgovarajućeg računa gost nije dužan platiti naručeno.  
ENG: VAT and service are included in the price. It is against the law to serve alcohol, all alcoholic drinks that contains alcohol and cigarettes to person under age of 18. Without appropriate bill, guest is not required to pay.

\*Fabrique Pub is part of F Group

# FOOD MENU

www.fgroup.hr

JESEN/ZIMA – 2018/2019 – FALL/WINTER

RADNO VRIME KUHINJE  
KITCHEN OPENED FROM 12 AM – 23 PM

## PREDJELA APPETIZERS

**UŠTIPCI** 3 u porcijama s kajmakom  
HOMEMADE DOUGH BALLS 3 pieces with salty clotted cream 30.00 KN

**DNEVNA JUHA** (po izboru šefa kuhinje)  
SOUP OF THE DAY (selected by the Chef de cuisine) 30.00 KN

**FABRIQUE KIFLICE** 4 u porcijama punjene sirom i pršutom s Urnebes umakom  
FABRIQUE ROLLS 4 pieces stuffed with cheese and prosciutto with "Urnebes" sauce 35.00 KN

**BRUSKETI** 4 u porcijama sa zapečenim mladim kozjim sirom, karameliziranom kapulom, pancetom i rikulom  
BRUSCHETTI 4 pieces with baked young goat cheese, caramelized onion, bacon and rocket salad 35.00 KN

**FABRIQUE MAZALICE** od junetine servirane s kajmakom na tostiranom kruhu  
FABRIQUE MEAT SPREAD served with "kajmak" sauce on toasted bread 40.00 KN

**OKRUGLICE PILETINE** 6 u porcijama punjene slatkim chilli umakom i servirane s prženim kolutićima kapule  
CHICKEN DUMPLINGS 6 pieces stuffed with sweet chili sauce and served with fried onion rings 50.00 KN

**FABRIQUE MEZA ZA DVIJE OSOBE** pršut od svinjetine, pršut od sušene govedine, domaća panceta, dimljena kobasice, sir Kolan servirano sa "urnebes" umakom i uštipcima  
FABRIQUE MEZA FOR TWO PERSONS pork prosciutto, dried beef prosciutto, bacon, smoked sausages, cheese Kolan served with "urnebes" sauce and homemade dough balls 145.00 KN

## SALATE SALADS

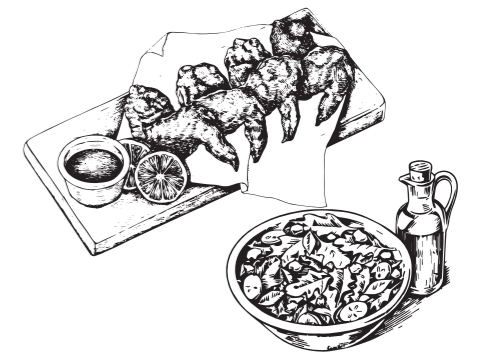
**ŠOPSKA SALATA** feta sir, krastavci, rajčica, paprika i kapula narezani na kockice  
"ŠOPSKA" SALAD - feta cheese, cucumber, tomato, pepper and onion cut into cubes 55.00 KN

**VEGETARIJANSKA SALATA** zapečeni mladi kozji sir, zelena salata, rikula, cherry rajčica, bučino ulje i sjemenke  
VEGGIE SALAD baked young goat cheese, lettuce, rocket salad, cherry tomato, pumpkin oil and seeds 60.00 KN

**FABRIQUE SALATA** prženi otkošteni pileći batak i zabatak, pržena panceta, zelena salata, rajčica i javorov sirup  
FABRIQUE SALAD fried boneless chicken leg and thigh, fried bacon, lettuce, tomato and maple syrup 65.00 KN



FABRIQUE IS  
A GASTRO  
PUB WHERE  
FOOD IS  
DELICIOUS,  
BEER IS  
COLD AND  
THE GOOD  
VIBES ARE  
GOLD!



HAPPINESS IS BEST  
SERVED SLOW SMOKED  
AND SAUCED!

# JELA S MIBRASA ROŠTILJA

## MIBRASA GRILL SELECTION

\*MIBRASA GRILL JE VRHUNSKI ZATVORENI ROŠTILJ NOVIJE GENERACIJE NA UGLJEN, TRENUTAČNI JE HIT U SVIJETU JER OMOGUĆUJE BRZU TERMIČKU OBRADU I OČUVANJE IZVORNIH OKUSA I SOKOVA JELATE NE ISUŠUJE NAMIRNICE ŠTO TRADICIONALNU PONUDU S ROŠTILJA OPLEMENJUJE NOVIM OKUSIMA TE FINIM MIRISOM I OKUSOM DIMA.

\*MIBRASA GRILL CHARCOAL OVEN IS COMBINING THE FUNCTIONS OF AN OVEN AND GRILL, WORKS AT HIGH TEMPERATURES, SEALING THE PRODUCT, SMOKING AND GRILLING AT THE SAME TIME. THESE RESULTS ARE UNIQUE, AND MAKE THE DISHES TO OBTAIN THE PERFECT FLAVORS, TEXTURE AND JUICINESS.

<b>250g</b>	<b>ŠIŠ ČEVAP</b> <i>serviran sa somunom, kajmakom i domaćim ajvarom s komadima paprike</i>	<b>70.00 KN</b>
<b>250g</b>	"ŠIŠ ČEVAP" KEBAB <i>served with "Somun" bread, salty clotted cream and homemade bell pepper sauce</i>	
<b>250g</b>	<b>RAŽNJIĆI OD PILETINE I POVRČA</b> <i>umotani u panceti i servirani s maslacem od kikirikija i javorovim sirupom</i>	<b>70.00 KN</b>
<b>250g</b>	CHICKEN AND VEGETABLE SKEWERS <i>wrapped in bacon and served with peanut butter and maple syrup</i>	
<b>250g</b>	<b>OTKOŠTENI PILEĆI BATAK SA ZABATKOM</b> <i>mariniran u naranči i medu</i>	<b>70.00 KN</b>
<b>250g</b>	BONELESS CHICKEN LEG AND THIGH <i>marinated in orange and honey sauce</i>	
<b>300g</b>	<b>PUNJENA VJEŠALICA</b> <i>svinjski filet punjen šunkom i sirom, omotan u janjećoj maramici</i>	<b>75.00 KN</b>
<b>300g</b>	STUFFED PORK FILET <i>with cheese and ham wrapped in lamb peritoneum</i>	
<b>300g</b>	<b>GURMANSKA PLJESKAVICA</b> <i>servirana sa somunom, kajmakom i domaćim ajvarom s komadima paprike</i>	<b>70.00 KN</b>
<b>300g</b>	GOURMET HAMBURGER <i>served with "Somun" bread, salty clotted cream and homemade bell pepper sauce</i>	
<b>300g</b>	<b>ČEVAPI</b> <i>(5 u porciji) servirani sa somunom, kajmakom i domaćim ajvarom s komadima paprike</i>	<b>75.00 KN</b>
<b>300g</b>	"ČEVAP" KEBAB <i>(5 pieces) served with "Somun" bread, salty clotted cream and homemade bell pepper sauce</i>	
<b>300g</b>	<b>SVINJSKI VRAT</b> <i>serviran s kajmakom i uštipkom</i>	<b>75.00 KN</b>
<b>300g</b>	SMOKED PORK NECK <i>served with salty clotted cream and "homemade dough balls"</i>	
<b>400g</b>	<b>SELEKCIJA DOMAĆIH KOBASICA</b> <i>(slavonska slatka, češnjakova i chilli) s zapečenim graham i kiselim kupusom servirane s hrenom i senfom</i>	<b>85.00 KN</b>
<b>400g</b>	HOMEMADE SAUSAGE SELECTION <i>(selection of various sausages) served with baked beans, sour cabbage, horseradish and mustard</i>	

## BBQ SELEKCIJA BBQ SELECTION

<b>PILEĆA KRILCA</b> <i>servirana sa slatkim chilli umakom</i>	<b>70.00 KN</b>
CHICKEN WINGS <i>served with sweet chili sauce</i>	
<b>500g</b>	<b>95.00 KN</b>
<b>500g</b>	
<b>500g</b>	<b>135.00 KN</b>
<b>500g</b>	
<b>500g</b>	<b>135.00 KN</b>
<b>500g</b>	

## SELEKCIJA ODREZAKA STEAKS SELECTION

<b>250g</b>	<b>RIB EYE STEAK</b>	<b>145.00 KN</b>
<b>250g</b>		
<b>300g</b>	<b>BIFTEK</b> <i>goveđi filet</i>	<b>165.00 KN</b>
<b>300g</b>	BEEF TENDERLOIN STEAK	
<b>500g</b>	<b>T-BONE STEAK</b>	<b>200.00 KN</b>

## FABRIQUE PUB SPECIJALITETI FABRIQUE PUB SPECIALTIES

<b>MUČKALICA</b>	<b>70.00 KN</b>
BALKAN MIXED STEW	
<b>TOSTADA OD TRGANE PILETINE</b> <i>(3 u porciji)</i>	<b>70.00 KN</b>
PULLED CHICKEN TOSTADA <i>(3 pieces)</i>	
<b>FABRIQUE TORTILLA</b> <i>trgana marinirana piletina, sir gouda, grah i kukuruz servirani s različitim umacima</i>	<b>70.00 KN</b>
<i>pulled marinated chicken, gouda cheese, corn and beans served with various sauces</i>	
<b>FABRIQUE MAC &amp; CHEESE</b> <i>zapečeni makaroni s više vrsta sira i pancetom</i>	<b>70.00 KN</b>
<i>oven baked macaroni with several types of cheeses and bacon</i>	
<b>FAB SELEKCIJA MINI BURGERA</b>	<b>85.00 KN</b>
FAB SELECTION OF MINI BURGERS	
<i>Fabrique burger, Cow 'n chicken burger, the trufflemeister burger</i>	

## PRILOZI SIDE DISHES

<b>KRUH PORCIJA</b>	<b>8.00 KN</b>
SERVING OF BREAD	
<b>DOMAĆI AJVAR S KOMADIMA PAPIRIKE</b>	<b>20.00 KN</b>
HOME MADE BELL PEPPER SAUCE	
<b>GRAŠAK U UMAKU</b>	<b>20.00 KN</b>
PEAS IN SAUCE	
<b>CRISPERS</b> <i>valoviti i ekstra hrskavi krumpirići</i>	<b>25.00 KN</b>
CRISPERS <i>wavy and extra crispy fries</i>	
<b>PRŽENI KOLUČIĆI KAPULE</b>	<b>25.00 KN</b>
FRIED ONION RINGS	
<b>ZAPEČENI GRAH</b>	<b>25.00 KN</b>
BAKED BEANS	
<b>SEZONSKA SALATA</b>	<b>25.00 KN</b>
SEASONAL SALAD	
<b>COLESLAW SALATA</b>	<b>25.00 KN</b>
COLESLAW SALAD	
<b>KISELI KUPUS</b>	<b>25.00 KN</b>
<i>sotiran na tavi s pancetom i dimljenom paprikom</i>	
SOUR CABBAGE	
<i>sautéed with bacon and smoked paprika</i>	
<b>PEČENO POVRČE</b>	<b>30.00 KN</b>
GRILLED VEGETABLES	
<b>PEČENI BATAT S FABRIQUE UMAKOM</b>	<b>35.00 KN</b>
FRIED SWEET POTATO WITH FABRIQUE SAUCE	



\*Naše govede meso je podrijetlom od Austrijskog Simental goveda, hranjeno isključivo organskom ishranom, ispašom na Alpskim travnjacima, što rezultira mesom crvene rubinske boje, bogato karotenom i proteinima. Meso je prošlo proces mokrog zrenja i odležalo je minimalno 21 dan. \*Our Beef is Austrian Simmental cattle fed exclusively with organic food. Alpine grazing grounds resulted in ruby red meat, rich in carotene and protein. Meat has undergone wet aging proces for a period of 21 days.

# FABRIQUE BBQ PLATE ZA DVIJE OSOBE

## FABRIQUE BBQ PLATE FOR TWO

<b>900g</b>	<b>PILEĆA PLATA</b> - <i>Marinirana pileća krilca, otkošteni batak i zabatak, pileći ražnjići, grašak u umaku, prženi kolutići kapule, coleslaw salata, batat, snježni umak i umak od kikirikija, servirano s domaćim uštipkom</i>	<b>200.00 KN</b>
<b>900g</b>	CHICKEN PLATE - <i>marinated chicken wings, boneless chicken leg and thigh, chicken and vegetable skewers, peas in sauce, fried onion rings, coleslaw salad, sweet potato, snowiy dip sauce and peanut sauces served with "homemade dough balls"</i>	
<b>900g</b>	<b>BALKANSKA PLATA</b> - <i>gurmanska pljeskavica, šiš čevap, čevapi servirani s kajmakom, domaćim ajvarom s paprikom, zapečenim graham, kiselim kupusom, uštipcima i šopskom salatom</i>	<b>200.00 KN</b>
<b>900g</b>	BALKAN PLATE - <i>gourmet hamburger, "šiš čevap" kebab, "čevap" kebab served with salty clotted cream, homemade bell pepper sauce, baked beans, sour cabbage, "homemade dough balls" and "šopska" salad</i>	
<b>1400g</b>	<b>MESNA PLATA</b> <i>Teleće rebro, marinirana svinjska rebarca, šiš čevap, zapečeni grah, prženi kolutići kapule, crispers pomfrit, šopska salata i domaći ajvar servirano s domaćim uštipkom</i>	<b>210.00 KN</b>
<b>1400g</b>	MEAT PLATE <i>veal rib, marinated pork ribs, "šiš" kebab, baked beans, fried onion rings, crispers fries, "šopska" salad and homemade bell pepper sauce served with "homemade dough balls"</i>	
<b>1400g</b>	<b>BBQ PLATA</b> <i>Teleće rebro, marinirana svinjska rebarca, pileća krilca servirana sa sweet chilli i BBQ umakom, kolutićima kapule, zapečenim graham, crispers pomfritom i domaćim uštipkom</i>	<b>210.00 KN</b>
<b>1400g</b>	BBQ PLATE <i>veal rib, marinated pork ribs, chicken wings served with sweet chilli and BBQ sauce, onion rings, baked beans, crispers fries and "homemade dough balls"</i>	
<b>1000g</b>	<b>FABRIQUE PLATA</b> <i>domaća kobasica, marinirani otkošteni pileći batak sa zabatkom, vješalica i pileća krilca servirana s kiselim kupusom, zapečenim graham, crispers pomfritom, kajmakom i domaćim ajvarom servirano s domaćim uštipkom</i>	<b>220.00 KN</b>
<b>1000g</b>	FABRIQUE PLATE <i>homemade sausages, boneless chicken leg and thigh, stuffed pork filet and chicken wings served with sour cabbage, baked beans, crispers fries, homemade clotted cream and homemade bell pepper sauce served with "homemade dough balls"</i>	

## BURGER SELECTION



\*UZ SVE BURGERE POMFRIT JE UKLJUČEN U CIJENU

\*CRISPERS FRIES INCLUDED WITH ALL BURGERS

<b>FABRIQUE BURGER</b>	<b>75.00 KN</b>
100% juneća smjesa, Provola sir, panceta, BBQ umak, karamelizirana kapula, zelena salata, rajčica, kiseli krastavci i fabrique umak	
100% beef, Provola cheese, bacon, caramelized onions, lettuce, tomato, pickles and fabrique burger sauce	
<b>CHICKY BURGER</b>	<b>75.00 KN</b>
trgana BBQ piletina, coleslaw salata, kiseli krastavci i prženi kolutići kapule	
BBQ pulled marinated chicken, coleslaw salad, pickles and fried onion rings	
<b>VEGGIE BURGER</b>	<b>75.00 KN</b>
pljeskavica od povrća, rikula, karamelizirana kapula, rajčica, fabrique umak, kllice od češnjaka	
vegetable burger, rocket salad, caramelized onions, tomato, fabrique burger sauce, garlic spreads	
<b>"RED HOT CHILI BURGER"</b>	<b>75.00 KN</b>
100% juneća pljeskavica, kulen, slavonska ljuta kobasica, majoneza sa chilli nitima, prženi kolutići kapule, zelena salata, feferoni i BBQ umak	
100% beef burger, domestic sausage, homemade spicy sausage, mayonnaise with chilli, fried onion rings, lettuce, pepperoni and BBQ sauce	
<b>"THE TRUFFLEMEISTER"</b>	<b>80.00 KN</b>
100% juneća pljeskavica, majoneza s tartufima, domaća slavonska kobasica, kozji sir, sotirane ukiseljene gljive	
100% beef burger, mayonnaise and truffle sauce, homemade sausage, goat cheese, fried sour mushrooms	

## UMACI SAUCES

<b>DOMAĆI KAJMAK</b>	<b>12.00 KN</b>
HOMEMADE CLOTTED CREAM	
<b>BBQ UMAK</b>	<b>12.00 KN</b>
BBQ SAUCE	
<b>SLATKO LJUTI UMAK</b>	<b>12.00 KN</b>
SWEET CHILI SAUCE	
<b>SNJEŽNI DIP</b> <i>(kiselu vrhnje, peršin, češnjak)</i>	<b>12.00 KN</b>
SNOWY DIP <i>(sour cream, parsley, garlic)</i>	
<b>FABRIQUE UMAK</b>	<b>15.00 KN</b>
<i>(ketchup, senf, vlasac, kiselu vrhnje)</i>	
FABRIQUE SAUCE	
<i>(ketchup, mustard, shallot, sour cream)</i>	
<b>UMAK OD KIKIRIKI MASLACA</b>	<b>15.00 KN</b>
PEANUT BUTTER SAUCE	
<b>URNEBES UMAK</b>	<b>15.00 KN</b>
<i>Majoneza, abc sir, maslinovo ulje, kajenski papar, kulen, ajvar, granule češnjaka</i>	
"URNEBES" SAUCE	
<i>mayo, soft cheese, olive oil, cayenne pepper, chorizo, garlic, and homemade bell pepper sauce</i>	
<b>UMAK OD MAJONEZE I TARTUFA</b>	<b>20.00 KN</b>
MAYONNAISE AND TRUFFLE SAUCE	

## DESERTI DESSERTS

<b>DOMAĆE VAFLE</b>	<b>35.00 KN</b>
<b>Nutella - banana</b>	
HOMEMADE WAFFLE	
Nutella and banana	
<b>DOMAĆE VAFLE</b>	<b>35.00 KN</b>
<b>Šumsko voće - vanilija</b>	
HOMEMADE WAFFLE	
Wild berries and vanilla	
<b>CHURROS</b>	<b>35.00 KN</b>
<b>s cimetom i kremom od nutele</b>	
CHURROS	
with cinnamon and nutella cream	
<b>LAVA KOLAČ</b>	<b>35.00 KN</b>
<b>sa šumskim voćem i sladoledom od vanilije</b>	
LAVA CAKE	
with wild berries and vanilla ice cream	