



# FABRIQUE

Fun & BBQ Pub

## PREDJELA / BITES

- **FABRIQUE KIFLICE** punjene sirom i kockicama pancete **20 HRK**
- **FABRIQUE ROLLS** stuffed with cheese and bacon cubes
- **NACHOS CHIPS** zapečen sa sirom servirani s raznim umacima **25 HRK**
- **NACHO CHIPS** baked with cheese and served with various dips
- **DNEVNA JUHA** (po izboru šefa kuhinje) **25 HRK**
- **SOUP OF THE DAY** (selected by the Chef de cuisine)
- **BRUSKETI** zapečeni kozji sir, karamelizirana kapula, panceta, rukola **30 HRK**
- **BRUSCHETTAS** bacon, caramelized goat cheese, rocket salad
- **FABRIQUE MAZALICE** od junetine servirane na tostiranom kruhu **35 HRK**
- **FABRIQUE MEAT SPREAD** made from baby beef, on toasted bread
- **FABRIQUE SNACK** svinjski čvarci i kockice pancete **35 HRK**
- **FABRIQUE SNACK** "čvarci" pork rinds and bacon cubes
- **PAŠTETA OD TELEĆE JETRICE** servirana s maslacem i tostiranim kruhom **35 HRK**
- **VEAL LIVER PÂTÉ** served with butter and toasted bread
- **POHANI ŠTAPIĆI MOZZARELE** servirani s hladnom spicy šalšom **45 HRK**
- **BREADED MOZZARELLA STICKS** served with cold spicy salsa
- **SELEKCIJA SIREVA** (100 g) s orašastim plodovima, džemom i medom **50 HRK**
- **CHEESE SELECTION** (100 g) with nuts, jam and honey
- **HLADNI GOVEĐI JEZIK** serviran sa svježim hrenom i domaćim senfom **60 HRK**
- **COLD BEEF TONGUE** served with home-made mustard, fresh horseradish
- **PLATA NEGRA** kobasica, panceta i salama od crne slavonske svinje **65 HRK**
- **PLATA NEGRA** sausage, bacon and salami made from the meat of the black Slavonian pig
- **FABRIQUE PLATA ZA DVIJE OSOBE** pršut, domaća kobasica, domaća panceta, sir, čvarci **110 HRK**
- **FABRIQUE PLATE FOR TWO PERSONS** prosciutto, home-made sausage, home-made bacon, cheese, "čvarci" pork rinds

## SALATE / SALADS

- **CAPRESE SALATA** mozzarella sir, cherry rajčica, bosiljak **55 HRK**
- **CAPRESE SALAD** mozzarella cheese, tomato, basil
- **FABRIQUE SALATA** grah, kozji sir, kukuruz, svježa salata, karamelizirana kapula, klice od češnjaka i đumbir krutoni od kruha **65 HRK**
- **FABRIQUE SALAD** beans, goat cheese, corn, fresh seasonal salad, caramelized onions, garlic sprouts, ginger, croutons of bread
- **SALATA OD PILETINE** piletina s grilla, pržena panceta, zelena salata **65 HRK**
- **CHICKEN SALAD** grilled chicken, fried bacon, green salad

## FABRIQUE PUB SPECIJALITETI / FABRIQUE PUB SPECIALTIES

- **PILEĆA KRILCA** servirana po izboru sa SWEET CHILLY ili BUFFALO umakom **55 HRK**
- **CHICKEN WINGS** served with SWEET CHILI or BUFFALO sauce
- **DOMAĆE KOBASICE** servirane s domaćim senfom, svježim hrenom i zapečenim grahom **55 HRK**
- **HOME - MADE SAUSAGES** served with home-made mustard, fresh horseradish and baked beans
- **PILEĆI FILE POHAN U TVRDOM SIRU** serviran sa slatko kiselim umakom **60 HRK**
- **BREADED CHICKEN FILLET IN HARD CHEESE** served with sweet chilly sauce
- **FABRIQUE TORTILLA** grill piletina, sir, grah, kukuruz servirana sa različitim umacima **55 HRK**
- **FABRIQUE TORTILLA** grill chicken, cheese, corn, beans served with various sauces
- **FISH & CHIPS** pohani file oslića s pomfritom **55 HRK**
- **FISH & CHIPS** fried hake fillets served with French fries
- **FABRIQUE BURGER** cheddar sir, pečena panceta, karamelizirana kapula, zelena salata, rajčica, bbq umak **75 HRK**
- **FABRIQUE BURGER** cheddar cheese, fried bacon, caramelized onion, green salad, tomato, bbq sauce
- **VEGE BURGER** polpeta od slanutka i graha, zelena salata, rajčica, karamelizirana kapula **65 HRK**
- **VEGE BURGER** chickpeas and beans vegeball, green salad, tomato and caramelized onions
- **FABRIQUE MAC & CHEESE** zapečeni makaroni sa sirom i pancetom **55 HRK**
- **FABRIQUE MAC & CHEESE** baked macaroni with cheese and fried bacon

## JELA S JOSPER ROŠTILJA / JOSPER GRILL BBQ SELECTION

- **RAŽNJIĆI OD PILETINE, HAMBURGERA I POVRĆA** (250 g) servirani s umakom od kikirikija **60 HRK**
- **CHICKEN, HAMBURGER AND VEGETABLE KEBABS** (250 g) served with peanut butter
- **ODKOŠTENI PILEĆI BATAK SA ZABATKOM** (250 g) mariniran u naranči i medu **60 HRK**
- **BONELESS CHICKEN LEG AND THIGH** (250 g) marinated in orange and honey sauce
- **SVINJSKI VRAT MARINIRAN U CRNOM PIVU** (250 g) serviran s kremom od domaćeg hrena **55 HRK**
- **PORK NECK MARINATED IN DARK BEER** (250 g) served with cream of home-made horseradish
- **ŠIŠ ČEVAP** (250 g) serviran s kajmakom / SPICY **55 HRK**
- **“ŠIŠ ČEVAP” KEBAB** (250 g) served with “kajmak” cream
- **PILEĆA PRSA** (250 g) punjena sa šunkom i sirom pečena u janjećoj maramici **65 HRK**
- **CHICKEN BREAST** (250 g) stuffed with cheese and ham and baked in lamb peritoneum
- **PUNJENA VJEŠALICA** (300 g) svinjski filet punjen šunkom i sirom, omotan u janjećoj maramici **70 HRK**
- **STUFFED PORK FILLET** (300 g) with cheese and ham wrapped in lamb peritoneum
- **SVINJSKA REBARCA** (500 g) marinirana u BBQ umaku sa krumpirom **85 HRK**
- **PORK RIBS in BBQ** (500 g) sauce
- **FABRIQUE MESNA PLATA ZA DVIJE OSOBE** (cca 700 g) domaća kobasica, marinirani odkošteni pileći batak sa zabatkom, šiš čevap, svinjski vrat mariniran u crnom pivu, pileća krilca servirana s krompirom i različitim umacima **170 HRK**
- **FABRIQUE MEAT PLATE FOR TWO** (cca 700 g) homemade sausages, boneless chicken leg and thie, šiš kebab, chicken wings, pork neck marinated in dark beer served with potatoes and various sauces

## RIBLJA JOSPER SELEKCIJA / FISH JOSPER SELECTION

- **TUNA STEAK** (250 g) **110 HRK**
- **SABLJARKA STEAK** (250 g) **100 HRK**
- **SWORDFISH STEAK** (250 g)

## GOVEĐA JOSPER SELEKCIJA / BEEF JOSPER SELECTION

\* Naše goveđe meso je podrijetlom od austrijskog simental goveda, hranjenog 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 derived from the Austrian Simmental cattle fed exclusively with organic food , grazing in the alpine meadows, which resulted of the red ruby color meat, rich in carotene and protein. Meat has been in a process of wet aging of minimum 21 days.

• BIFTEK (250 g) goveđi filet	140 HRK
• BEEF TENDERLOIN STEAK (250 g)	
• T-BONE STEAK (500 g)	185 HRK
• RAMSTEK (200 g)	105 HRK
• RUMP STEAK (200 g)	
• RIB - EYE STEAK (300 g)	130 HRK

## PRILOZI / SIDE DISHES

• SEZONSKA SALATA	25 HRK
• SEASONAL SALAD	
• ŠOPSKA SALATA	35 HRK
• SHOPSKA SALAD	
• PEČENE MARINIRANE CHERRY RAJČICE	30 HRK
• BAKED AND MARINATED CHERRY TOMATOES	
• FRY'N DIP KRUMPIR	20 HRK
• FRY'N DIP POTATOES	
• DOLAR KRUMPIR	20 HRK
• DOLLAR POTATOES	
• FABRIQUE KUHANI KRUMPIR sotiran na tavi s pancetom i crvenom kapulom	25 HRK
• FABRIQUE COOKED POTATOES with bacon and red onions	
• MRKVA FRENCH FRIES	15 HRK
• CARROT FRENCH FRIES	
• POVRĆE IZ JOSPER GRILLA	25 HRK
• VEGETABLES FROM THE JOSPER GRILL	
• AROMATIZIRANA ZAPEČENA PALENTA	20 HRK
• AROMATISED BAKED POLENTA	
• ZAPEČENI GRAH	15 HRK
• BAKED BEANS	
• ZAPEČENI KISELI KUPUS	15 HRK
• BAKED SAUERKRAUT	
• KRUH PORCIJA	6 HRK
• SERVING OF BREAD	
• DOMAĆA PECIVA	15 HRK
• HOME - MADE BISCUITS	

## UMACI /DIPS

- UMAK OD TARTUFA **15 HRK**
- TRUFFLE SAUCE
- UMAK OD SMRČAKA **15 HRK**
- MOREL DIP
- GUACAMOLE / SPICY **15 HRK**
- CHIMICHURRI UMAK peršin, luk, ulje, ocat, origano **10 HRK**
- CHIMICHURRI parsley, garlic, oil, oregano, white vinegar
- STEAK UMAK OD CRVENE PAPRIKE **10 HRK**
- RED PEPPER STEAK SAUCE
- KAJMAK **10 HRK**
- BBQ UMAK **10 HRK**
- BBQ SAUCE
- SWEET CHILLY UMAK **10 HRK**
- SWEET CHILLY SAUCE
- SNJEŽNI DIP (kiselo vrhnje, peršin, češnjak) **8 HRK**
- SNOWY DIP (sour cream, parsley, garlic)
- HLADNA ŠALŠA **8 HRK**
- COLD SALSA
- PIKANTNA ŠALŠA sa chilly papričicama / SPICY **8 HRK**
- SPICY SALSA with chilly peppers
- AIOLI (garlic, dalmatian olive oil, mayonnaise) **8 HRK**
- DOMAĆI HREN **8 HRK**
- HOME-MADE HORSERADISH SAUCE

## DESERTI / DESSERTS

- KROSTATA OD JABUKE **25 HRK**
- APPLE PIE
- TORTA OD SIRA sa šumskim voćem **25 HRK**
- CHEESECAKE with forest fruit
- AMERIČKE PALAČINKE Nutella - banana ili vanilija - šumsko voće **30 HRK**
- AMERICAN PANCAKES Nutella and banana or vanilla and forest fruit
- ČOKOLADNI MOUSSE (sa cimetom, prženim orasima i komadićima karamele) **25 HRK**
- CHOCOLATE MOUSSE (with cinnamon, fried walnuts and caramel bits)

**HR:** Molimo Vas da prije izbora jela pozorno promotrite popis alergena i izvijestite osoblje restorana ukoliko ste alergični na potencijalni alergeni sastojak, kako bi izbjegli alergijske reakcije i sačuvali Vaše zdravlje. Sastojci koji mogu izazvati alergije i/ili intolerancije: Žitarice koje sadrže gluten i proizvodi žitarica; Rakovi i proizvodi od rakova; Školjkaši i ostali makušci te proizvodi od njih; Jaja i proizvodi od jaja; Proizvodi ribarstva; Kikiriki i proizvodi od kikirikija; Soja i proizvodi od soje; Lupina i proizvodi od lupine; Mlijeko i mliječni proizvodi; Orašasti plodovi; Celer i proizvodi od celera; Gorušica i proizvodi od gorušice; Sjeme sezama i proizvodi od sezama; Sumporni dioksid i sulfiti koncentracije veće od 10 mg/kg ili 10 mg/l izraženi kao SO<sub>2</sub>.

**ENG:** Please before ordering carefully consider the list of allergens and report to the restaurant staff if you are allergic to a potential allergen ingredient, in order to avoid allergic reactions and save your health. Ingredients that can cause allergies and / or intolerances: Cereals containing gluten and cereal products; Crustaceans and products thereof; Crustaceans and molluscs, and articles thereof; Eggs and egg products; Fishery products; Peanuts and peanut products; Soybeans and soy products; Lupin and products shell; Milk and milk products; Nuts; Celery and products thereof; Mustard and products mustard; Sesame seeds and sesame seed products; Sulphur dioxide and sulphites at concentrations greater than 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub>.

**F-TOURS INTERNATIONAL D.O.O.** / Kralja Zvonimira 14/9 / OIB 82264013276 **HR:** PDV i usluga 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 contain alcohol and cigarettes to person under age of 18. Without appropriate bill, quest is not required to pay. \*Fabrique is part of F group



[www.fgroup.hr](http://www.fgroup.hr)



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# FAB FOOD / SUMMER SPECIALS

## PREDJELA / APPETIZERS

- FAB QUESADILLA 55 HRK  
Sezonsko Povrće, slanina  
Seasonal vegetables with bacon
- SALATA OD HOBOTNICE 75 HRK  
• OCTOPUS SALAD
- SALATA OD JADRANSKE TUNE 75 HRK  
• ADRIATIC TUNA SALAD

## GLAVNA JELA U MIBRASA GRILLU / MAINS PREPARED IN MIBRASA GRILL

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 jela te 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 .

- ODREZAK OD LOSOSA U UMAKU OD LIMUNA SERVIRAN S DALMATINSKOM BLITVOM 120 HRK  
• SALMON STEAK WITH LIME SAUCE SERVED WITH DALMATIAN CHARD
- VELIKE JADRANSKE KOZICE SERVIRANE SA SOTIRANIM MAHUNAMA 110 HRK  
• GIANT ADRIATIC SHRIMPS SERVED WITH SAUTED GREEN BEANS
- HOBOTNICA SERVIRANA S FABRIQUE KRUMPIROM 110 HRK  
• OCTOPUS SERVED WITH FABRIQUE POTATOE
- KOLUTIĆI LIGANJA SA TARTAR UMAKOM 75 HRK  
• SQUID RINGS SERVED WITH TARTAR SAUCE
- TUNA BURGER SA SNJEŽNIM DIPOM 75 HRK  
• TUNA BURGER SERVED WITH "SNOWY" DIP SAUCE

## PRILOZI / SIDES

- BLITVA NA DALMATINSKI NAČIN 20 HRK  
• DALMATIAN SWISS CHARD
- SOTIRANE MAHUNE 20 HRK  
• SAUTEED GREEN BEANS
- KRUMPIR SALATA 30 HRK  
• POTATOE SALAD