

Ilica 72 / I, Zagreb

**radno vrijeme
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12 - 22 h**

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NOVA
RESTORAN

Važna napomena:

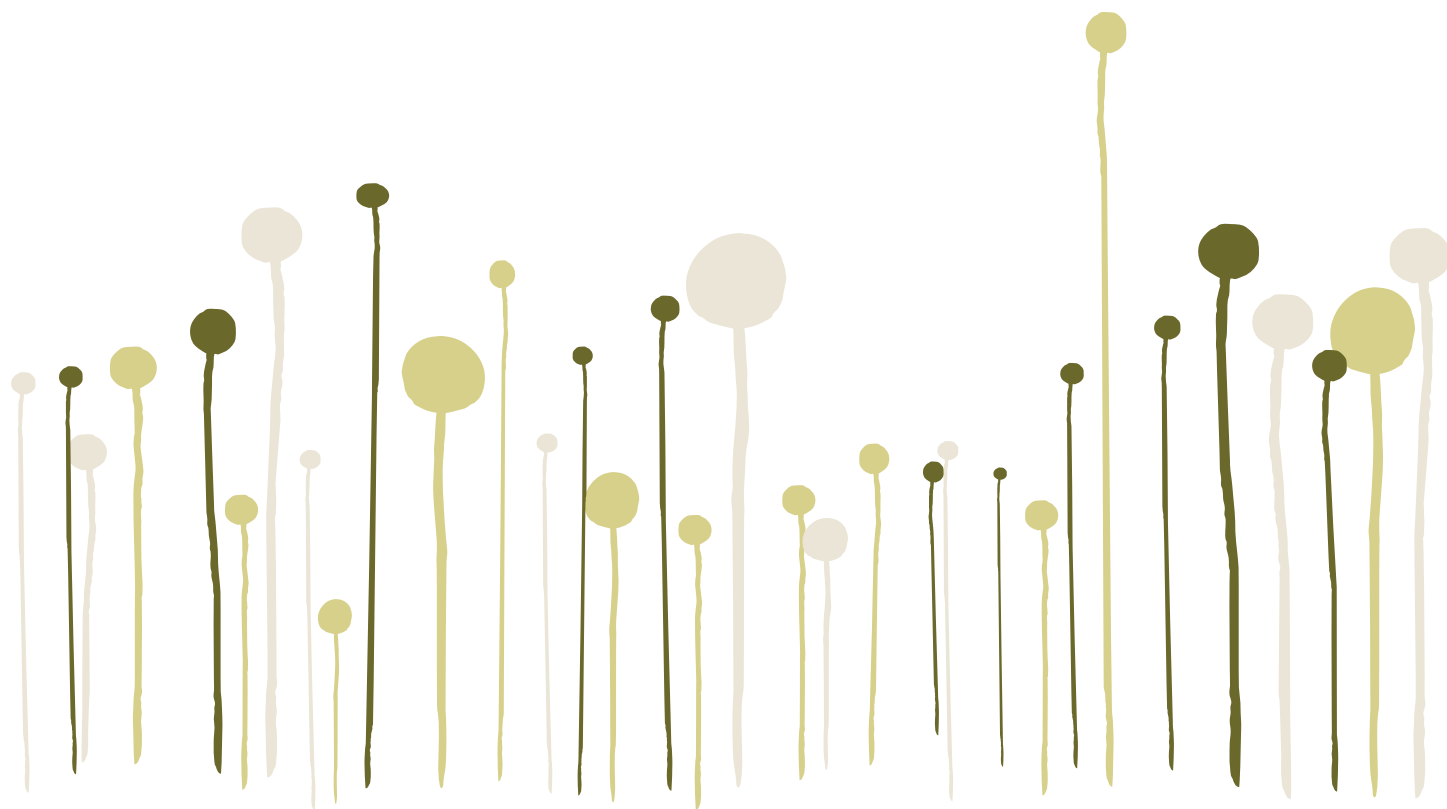
Sve žitarice, mahunarke, sjemenke, sojini proizvodi i tjestenina posjeduju certifikat organskog uzgoja. Povrće je, kad god je to moguće, iz domaćeg organskog uzgoja s eko potvrdnicama.

Important remark:

All the cereals, legumes, seeds, soy products and pasta hold the organic growth certificate. Vegetables, whenever possible, originate from the domestic organic farms with eco certificates.

Inspirirani prirodom

Inspired by nature



Juhe

Dnevna juha - 30 kn

Miso juha - 30 kn

Svježe povrće, miso, tofu

Miso juha s udon tjesteninom - 40 kn

Svježe povrće, miso, udon, tofu

Krem juha od slanutka s dimljenim tofuom i kukuruznim kruhom - 40 kn

Slanutak, sojino vrhnje, svježe povrće, dimljeni tofu

Mali zalogaji

Spring rollice s umakom od rajčice i đumbira - 40 kn

Pirjano povrće, tofu, dimljeni tofu, đumbir

Parene rollice od povrća punjene kremom od tofua i indijskog oraščića - 40 kn

Tortille s tempehom, miješanim sirovim povrćem i kiselim vrhnjem od tofua - 60 kn

Miješano proljetno pareno povrće - 40 kn

Mix povrće Nova - 55 kn

Povrće iz woka

Bruschette - 15 kn

Bruschette s dimljenim tofuom, maslinovim uljem i začinskim biljem

Proljetna jela s tjesteninom

Udon tjestenina s pohanim ražnjićima od seitana - 105 kn

Udon tjestenina, seitan, povrće, umak od sojinog vrhnja, zeleno povrće, salatica

Špageti s umakom od špinata i pestom od badema, tofu kobasica - 95 kn

Špageti, špinat, sojino vrhnje, bademi, češnjak, maslinovo ulje, peršin, tofu, dimljeni tofu, salatica

Domaći njoki s umakom od rajčice i tempeh medaljoni - 110 kn

Njoki, umak od rajčice, tempeh, salatica

Proljetna cjelovita jela

Rajski obrok od drevnih žitarica - 90 kn

Kvinoja i amarant s povrćem iz woka, prženi tofu s tamarijem i đumbirom, salatica



BEZ GLUTENA

Cous-cous s marokanskim tempehom - 95 kn

Cous-cous, tempeh, maslinovo ulje, povrće, začini, umak od sojinog vrhnja, zeleno povrće, salatica

Soups

Soup of the day - 30 kn

Miso soup - 30 kn

Miso soup with veggies and tofu

Udon miso soup - 40 kn

Miso soup with veggies, tofu and udon

Chickpea cream soup with smoked tofu and corn bread - 40 kn

Chickpeas, soy cream, fresh vegetables, smoked tofu

Small bites

Spring rolls with tomato and ginger sauce - 40 kn

Sautéed vegetables, tofu, smoked tofu, ginger

Steamed vegetable rolls stuffed with tofu and cashew cream - 40 kn

Tortilla wraps filled with tempeh and raw vegetable mix, and topped with sour tofu cream - 60 kn

Steamed spring vegetable mix - 40 kn

Vegetable mix nova - 55 kn

Wok vegetables

Bruschette - 15 kn

Bruschette with smoked tofu, olive oil and herbs

Spring noodle dishes

Udon with seitan shishkebab - 105 kn

Udon, seitan, vegetables, soy cream, small salad

Spaghetti with spinach sauce and almond pesto, tofu sausage - 95 kn

Spaghetti, spinach, soy cream, almonds, garlic, olive oil, parsley, tofu, smoked tofu, small salad

Homemade gnocchi in tomato sauce with tempeh medallions - 110 kn

Gnocchi, tomato sauce, tempeh, small salad

Spring main courses

Ancient grain dish from paradise - 90 kn

Quinoa and amaranth with wok vegetables, fried tofu with tamari and ginger, small salad



GLUTEN-FREE

Cous-cous with moroccan tempeh - 95 kn

Cous-cous, tempeh, olive oil, vegetables, herbs, soy cream, small salad

Proljetni mix uz domaći kruh

Salata od slanutka s tempehom i miješanim povrćem, kukuruzni kruh - 60 kn

Miješana salata, slanutak, tempeh, crveni kupus, mrkva, maslinovo ulje, balzamski ocat, sojino vrhnje, kukuruzni kruh

Kajgana od tofua s proljetnim povrćem i kukuruznim kruhom - 60 kn

Tofu, sojino vrhnje, maslinovo ulje, povrće, kukuruzni kruh

Naši klasici

Makroplata - 89 kn

Sezonska kombinacija: juha, cjeloviti obrok, salata

Makroosnova - 75 kn

Sezonska kombinacija: cjeloviti obrok

Preporuka šefa kuhinje - 129 kn

Vega ražnjići - 95 kn

Tri ražnjića od seitana, smeđa riža, povrće, salatica

Pohana seitan rolada - 95 kn

Dvije rolade od seitana, dimljeni tofu, smeđa riža, salatica, umak od rajčice

Sami svoj majstor - napravite sami svoj obrok

Smeđa riža mala porcija - 25 kn

Smeđa riža velika porcija - 30 kn

Dnevno povrće mala porcija - 25 kn

Dnevno povrće velika porcija - 35 kn

Tofu/seitan/tempeh mala porcija - 30 kn

Prženi ili pohani, salatica

Tofu/seitan/tempeh velika porcija - 45 kn

Prženi ili pohani, salatica

Mahunarke - 25 kn

Salatica - 10 kn

Sezonska salata - 35 kn

Alge - 15 kn

Bio baguette - 15 kn

Domaće pšenično brašno iz mlina, prirodan kvasac

Porcija kruha (četiri kriške) - 10 kn

Spring mix with homemade bread

Chickpeas, vegetable and tempeh salad with cornbread - 60 kn

Mix salad, chickpeas, tempeh, red cabbage, carrot, olive oil, balsamic vinegar, soy cream, corn bread

Scrambled tofu with spring vegetables and corn bread - 60 kn

Tofu, soy cream, mushrooms, olive oil, vegetables, corn bread

Our classic dishes

Makroplate - 89 kn

Seasonal mix: soup, balanced main course, salad

Basic makroplate - 75 kn

Seasonal mix: balanced main course

Chef's recommendation - 129 kn

Vega shish-kebabs - 95 kn

Three seitan shish-kebabs, brown rice, vegetables, small salad

Breaded seitan roll - 95 kn

Two seitan rolls with smoked tofu and herb filling

Do it yourself - create your own favorite meal

Brown rice, small portion - 25 kn

Brown rice, big portion - 30 kn

Daily veggies, small portion - 25 kn

Daily veggies, big portion - 35 kn

Tofu/seitan/tempeh, small portion - 30 kn

Breaded, fried or grilled, small salad

Tofu/seitan/tempeh, big portion - 45 kn

Breaded, fried or grilled, small salad

Beans - 25

Small salad - 10 kn

Seasonal salad - 35 kn

Seaweeds - 15 kn

Bio baguette - 15 kn

Traditionally milled wheat flour, natural yeast

Bread (four slices) - 10 kn

Deserti

Štrudla - 18 kn

Bioljubac - 30 kn

Kriška torte - 30 kn

Krostata - 25 kn

Kolač kocka - 30 kn

Voćna seljanka - 30 kn

Baklava - 22 kn

Topli napitci

Yannoh kava od žitarica - 10 kn

Cappuccino nova - 15 kn

Čajevi

Bancha - 15 kn

Sencha - 15 kn

Genmaicha - 15 kn

Mu 16 - 18 kn

Yogi tea - 15 kn

Hladni zeleni čaj - 18 kn

Zeleni čaj s limunom i svježom mentom

Energizirajući napitci

Megakarota - 30 kn

Zelena magma s vodom - 20 kn

Zelena magma s jabučnim sokom - 25 kn

Zelena magma sa zobenim napitkom - 30 kn

Spirulina shake - 30 kn

Spirulina u prahu i zobenim napitak

Organski sokovi - 20 kn

Šumsko voće, naranča, jabuka/brusnica, grožđe, povrtni sok

Organski sok Ekozona (domaći) - 15 kn

Jabuka, jabuka/kruška

Biotta sok od mrkve - 25 kn

Gazirani sokovi - 20 kn

Bitter lemon, bazga/čili, brusnica/ginko, đumbir/lime-ta, guarana/cola, malina/crni ribizli, naranča, liči

Revitalizirajući napitak - 30 kn

Aloe vera, brusnica, jabučni sok

Deserts

Strudel - 18 kn

Biokiss - 30 kn

Cake - 30 kn

Tart - 25 kn

Dice cake - 30 kn

Danish fruit cake - 30 kn

Baklava - 22 kn

Warm drinks

Yannoh cereal coffee - 10 kn

Cappuccino nova - 15 kn

Teas

Bancha - 15 kn

Sencha - 15 kn

Genmaicha - 15 kn

Mu 16 - 18 kn

Yogi tea - 15 kn

Iced green tea - 18 kn

Green tea with freshly squeezed lemon juice and mint leaves

Energizing drinks

Megacarrot - 30 kn

Green magma with water - 20 kn

Green magma with apple juice - 25 kn

Green magma with oat drink - 30 kn

Spirulina shake - 30 kn

Spirulina powder with oat drink

Organic juices - 25 kn

Berries, orange, apple/cranberry, grape, veggies

Organic juice Ekozona (homemade) - 15 kn

Apple, apple/pear

Biotta carrot juice - 25 kn

Carbonated soft drinks - 20 kn

Bitter lemon, elder/chili, cranberry/ginko, ginger/lime, guarana/cola, raspberry/black currant, orange, lychee

Aloe elixir - 30 kn

Aloe vera, cranberry, apple juice

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Mineralna voda

Gazirana 0,33 l - 10 kn

Gazirana 0,75 l - 20 kn

Negazirana 0,25 l - 10 kn

Negazirana 0,75 l - 20 kn

Pivo

Bezalkoholna Bavaria 0,25 l - 17 kn

Lefte svijetli 0,33 l - 20 kn

Lefte tamni 0,33 l - 20 kn

Organsko pivo Rapunzel 0,33 l - 25 kn

Organsko pivo Rapunzel 0,5 l - 30 kn

Organsko pivo st. Peter's ale 0,5 l - 40 kn

Organsko pivo st. Peter's bitter 0,5 l - 40 kn

Erdinger svijetli 0,5 l - 30 kn

Erdinger tamni 0,5 l - 30 kn

Organska bijela vina

Chardonnay Rapunzel (2008.) 0,1 l - 20 kn

Pinot grigio Rapunzel (2007.) 0,1 l - 20 kn

Mušcardin Vis (2006.) 0,1 l - 20 kn

Bugava Vis (2006.) 0,1 l - 20 kn

Viognier Chile (2007.) 0,1 l - 30 kn

Organska crna vina

Cabernet s. Rapunzel (2008.) 0,1 l - 20 kn

Chianti Rapunzel (2007.) 0,1 l - 20 kn

Cabernet s. Tormenta Chile (2007.) 0,1 l - 30 kn

Plavac Vis (2006.) 0,1 l - 20 kn

Organska voćna vina

Cider kruška 0,5 l - 40 kn

Cider jabuka 0,5 l - 40 kn

Mineral water

Sparkling water 0,33 l - 10 kn

Sparkling water 0,75 l - 20 kn

Non-sparkling water 0,25 l - 10 kn

Non-sparkling water 0,75 l - 20 kn

Beers

Alcohol free Bavaria beer 0,25 l - 17 kn

Lefte light 0,33 l - 20 kn

Lefte dark 0,33 l - 20 kn

Organic beer Rapunzel 0,33 l - 25 kn

Organic beer Rapunzel 0,5 l - 30 kn

St. Peter's ale, organic ale - 40 kn

St. Peter's bitter, organic beer - 40 kn

Erdinger light 0,5 l - 30 kn

Erdinger dark 0,5 l - 30 kn

Organic white wine

Chardonnay Rapunzel (2008.) 0,1 l - 20 kn

Pinot grigio Rapunzel (2007.) 0,1 l - 20 kn

Mušcardin Vis (2006.) 0,1 l - 20 kn

Bugava Vis (2006.) 0,1 l - 20 kn

Viognier Chile (2007.) 0,1 l - 30 kn

Organic red wines

Cabernet s. Rapunzel (2008.) 0,1 l - 20 kn

Chianti Rapunzel (2007.) 0,1 l - 20 kn

Cabernet s. Tormenta Chile (2007.) 0,1 l - 30 kn

Plavac Vis (2006.) 0,1 l - 20 kn

Organic fruit wines

Pear cider 0,5 l - 40 kn

Apple cider 0,5 l - 40 kn

RESTORAN

Želimo da naši dragi gosti odlaze iz našeg restorana zdraviji, nadahnutiji, zadovoljniji te da to iskustvo i radost podijele i s drugima.

Naš restoran zapravo je puno više od restorana. To je priča o naporima uložanima u promicanje istine da prirodni, organski uzgojeni i cjeloviti proizvodi štite naše zdravlje, ali i čuvaju naš okoliš.

Organski uzgojene namirnice naša su strast i cilj kojemu smo sve bliže; jela spravljena od organskih namirnica u našem restoranu naš su doprinos zdravlju čovjeka, ali i zdravlju Planeta!

Stoga je naša želja...

...učiniti prirodnu vegansku kuhinju ukusnom, raznolikom i zabavnom te Vas potaknuti da jedete s radošću...

...uživati u otkrivanju različitih nijansi okusa te spoznati važnost odnosa s hranom kako bismo tu radost prenijeli i na druge vidove življenja...

Nadam se da ćete se složiti da je to izuzetan izazov.

Naša je trajna misija, zajedno s Nebom i Zemljom, (p)ostati jedinstveno mjesto na Planetu i, kako često kažu naši gosti, jedan od najboljih svjetskih veganskih restorana.

**U zdravlju i miru
Jadranka Boban Pejić**

We want our dear guests to leave the restaurant in better health, inspired and content, sharing this experience and joy with others.

Indeed, our restaurant is more than a restaurant – it is a story of efforts invested in the promotion of the truth that natural, organic and wholesome products benefit our health as much as they protect the environment.

Our passion and our aim towards which we strive and advance is organically grown food. Exclusively organic, food in our restaurant represents our contribution to the health of both humans and the planet.

Therefore we would like to...

... make natural vegan cuisine delicious, various and fun to inspire you to eat with joy and pleasure...

... enjoy discovering numerous nuances of taste and to become aware of the importance the food has in our lives; to carry that joy over to other aspects of our lives... You will agree, it's a life challenge.

Our eternal mission, together with Heaven and Earth, is to become, and nevertheless, to remain the unique place on Earth, as our guests would say... one of the best world-wide vegan restaurants.

**In Health and Peace
Jadranka Boban Pejić**

