

# NOVA

RESTORAN

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 kruhom - 40 kn

(Slanutak, sojino vrhnje, dimljeni tofu, kruh s prirodnim kvasom)

## MALI ZALOGAJI

Proljetne rollice s umakom od rajčice i đumbira - 40 kn

(Pirjano povrće, seitan, dimljeni tofu, đumbir)

Mix povrće Nova - 30 kn

(Povrće iz woka)

Special Mix povrće Nova s tofuom i zelenim povrćem - 50 kn

(Povrće iz woka, tofu, zeleno povrće)

Bruschette - 15 kn

(Bruschette s dimljenim tofuom, maslinovim uljem i začinskim biljem)

## CJELOVITA GLAVNA JELA

Zeleni njoki s krem umakom od gljiva i tempeh medaljonima - 95 kn

(Bruschette, njoki, zeleno lisnato povrće, šampinjoni, suhi vrganji, sojino vrhnje, tempeh, salatica)

Udon tjestenina s povrćem iz woka i pohanim ražnjićima od seitana - 90 kn

(Bruschette, udon tjestenina, dva seitan ražnjića, povrće, salatica)

Kroketi od tri vrste žitarica na umaku od povrća i seitana - 80 kn

(Bruschette, riža, quinoa, amarant, korjenasto povrće, seitan, salatica)

Gomoku - 65 kn

(Riža s povrćem iz woka, prutići tofua, zeleno povrće)

## 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 bread - 40 kn

(Chickpeas, soy cream, smoked tofu, sourdough bread)

## SMALL BITES

Spring rolls with tomato and ginger sauce - 40 kn

(Sautéed vegetables, seitan, smoked tofu, ginger)

Vegetable mix Nova - 30 kn

(Wok vegetables)

Vegetables mix Nova Special with tofu and green vegetables - 50 kn

(Wok vegetable, tofu, green vegetables)

Bruschette - 15 kn

(Bruschette with smoked tofu, olive oil and herbs)

## MAIN COURSES

Green gnocchi with creamy mushroom sauce, tempeh medallions - 95 kn

(Bruschette, gnocchi, green veggies, mushrooms, dried porcini, soy cream, tempeh, small salad)

Udon with wok vegetables and seitan shishkebabs - 90 kn

(Bruschette, udon, two seitan shish-kebabs, vegetables, small salad)

Cereals croquettes with veggie and seitan sauce - 80 kn

(Bruschette, rice, quinoa, amaranth, root vegetables, seitan, small salad)

Gomoku - 65 kn

(Rice with wok vegetables, tofu, green vegetables)



BEZ GLUTENA

## JELA BEZ GLUTENA

- Rajski obrok od drevnih žitarica - 90 kn**  
(Kvinoja i amarant s povrćem iz woka, prženi tofu s tamarijem i đumbirom, salatica)
- Rižini rezanci s povrćem iz woka, prženi tofu s tamarijem - 80 kn**  
(Rižini rezanci, povrće iz woka, tofu, salatica)

## NEŠTO POSEBNO

- Ženska plata (preporučuje Jadranka Boban Pejić) - 90 kn**  
(Bruschette, zeleno lisnato povrće iz woka s limunom i maslinovim uljem, pareni tofu mariniran u misu, rotkvice, klice, quinoa, rikola, lan, salatica)
- Muška plata - 90 kn**  
(Bruschette, penne s umakom od rajčice i misa, tofu, seitan, tempeh, gljive, miješano pareno povrće, salatica)

## JELA UZ DOMAĆI KRUH

- Kajgana od tofua s gljivama i tikvicama, kruh - 60 kn**  
(Tofu, sojino vrhnje, maslinovo ulje, gljive, tikvice, kruh s prirodnim kvasom)
- Varivo od graha, mali odrezak pohanog seitana, kruh - 50 kn**  
(Grah, povrće, seitan, kruh s prirodnim kvasom)
- Sarma sa seitanom i dimljenim tofuom, palenta, kruh - 60 kn**  
(Kiseli kupus, seitan, dimljeni tofu, smeđa riža, palenta, kruh s prirodnim kvasom)

## NAŠI KLASICI

- Makroplata - 89 kn**  
(Sezonska kombinacija: juha, cjeloviti obrok, salata)
- Makroosnova - 75 kn**  
(Cjeloviti obrok)
- Preporuka šefa kuhinje - 129 kn**
- Vega ražnjići - 95 kn**  
(Bruschette, tri ražnjića od seitana, smeđa riža, povrće, salatica)
- Pohana seitan rolada - 95 kn**  
(Bruschette, dvije rolade od seitana, dimljeni tofu, smeđa riža, salatica, umak od rajčica)

## PRILOZI

- 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 kvas)
- Porcija kruha (četiri kriške) - 10 kn**



BEZ GLUTENA

## GLUTEN-FREE

- Ancient grain dish from paradise - 90 kn**  
(Quinoa and amaranth with wok vegetables, fried tofu with tamari and ginger, small salad)
- Rice noodles with wok vegetables, fried tofu with tamari - 80 kn**  
(Rice noodles, wok vegetables, tofu, small salad)

## SOMETHING SPECIAL

- Female's Plate (by Jadranka Boban Pejić) - 90 kn**  
(Bruschette, green Wok vegetables with lemon and olive oil, steamed tofu marinated in miso, radish, sprouts, quinoa, rucola, flax, small salad)
- Male's Plate - 90 kn**  
(Bruschette, penne pasta, tomato and miso sauce, three proteins with mushrooms - tofu, seitan, tempeh, mixed steamed vegetables, small salad)

## MIX WITH HOMEMADE BREAD

- Scrambled tofu with mushrooms and zucchini, bread - 60 kn**  
(Tofu, soy cream, mushrooms, zucchini, olive oil, sourdough bread)
- Bean stew, little breadcoated seitan steak, bread - 50 kn**  
(Bean, vegetables, seitan, sourdough bread)
- "Sarma" with seitan and smoked tofu, polenta, homemade bread - 60 kn**  
(Sauerkraut, seitan, smoked tofu, brown rice, polenta, sourdough bread)

## OUR CLASSICS

- Makroplate - 89 kn**  
(Seasonal mix: soup, balanced main course, salad)
- Basic makroplate - 75 kn**  
(Balanced main course)
- Chef's recommendation - 129 kn**
- Vega shish-kebabs - 95 kn**  
(Bruschette, three seitan shish-kebabs, brown rice, vegetables, small salad)
- Breaded seitan roll - 95 kn**  
(Bruschette, two seitan rolls with smoked tofu, rice, small salad, tomato sauce)

## SIDE DISHES

- 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 od prhkog tijesta - 18 kn

Bioljubac - 30 kn

Kriška torte - 30 kn

Krostata - 25 kn

Kolač kocka - 30 kn

Mousse - 18kn

Sladoled (kuglica) - 10 kn

## TOPLI NAPITCI

Yannoh kava od žitarica - 10 kn

Yannoh kava s mlijekom - 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)

## NAPITCI

Organski sokovi - 20 kn

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

Organski sok Ekozona - 15 kn

(Jabuka, jabuka/kruška)

Biotta organski sok od mrkve - 25 kn

Gazirani napitci - 20 kn

(Bitter lemon, bazga/čili, brusnica/ginko, đumbir/limeta, guarana/cola, malina/crni ribizl, naranča, liči)

## DESERTS

Strudel (crisp pastry) - 18 kn

Biokiss - 30 kn

Cake - 30 kn

Tart - 25 kn

Dice cake - 30 kn

Mousse - 18 kn

Ice-cream - 10 kn

## WARM DRINKS

Yannoh cereal coffee - 10 kn

Yannoh cereal coffee with milk - 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 lemon and mint leaves)

## BEVERAGES

Organic juices - 20 kn

(Berries, orange, apple/cranberry, grape, veggies)

Organic juice Ekozona - 15 kn

(Apple, apple/pear)

Biotta organic carrot juice - 25 kn

Carbonated soft drinks - 20 kn

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

### POSEBNI ENERGIZIRAJUĆI NAPITCI

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 zobeni napitak)

Revitalizirajući napitak - 30 kn  
(Aloe vera, brusnica, jabučni sok)

Megakarota - 30 kn

Energetski boost - 30 kn  
(lanene sjemenke, zobeni napitak, spirulina u prahu, zelena magma u prahu, limunov sok, jabučni sirup)

Derma shake - 30 kn  
(Prah beta karotena, laneno ulje, ekstrakt pšeničnih klica, zobeni napitak, sojin napitak, jabučni sirup)

### 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

Organsko pivo Rapunzel 0,33 l - 25 kn

Organsko pivo Rapunzel 0,5 l - 30 kn

Bezalkoholna Bavaria 0,25 l - 17 kn

Erdinger svijetli 0,5 l - 30 kn

Erdinger tamni 0,5 l - 30 kn

Leffe svijetli 0,33 l - 20 kn

Leffe tamni 0,33 l - 20 kn

### ORGANSKA BIJELO VINA

Chardonnay Rapunzel (2008.) 0,1 l - 18 kn

Pinot grigio Rapunzel (2007.) 0,1 l - 18 kn

Malvazija Kabola (2009.) 0,1 l - 20 kn

Muškat Kabola (2009.) 0,5 l - 110 kn

Viognier Chile (2007.) 0,1 l - 22 kn

### ORGANSKA CRNA VINA

Merlot Piave (2009) 0,1 l - 18 kn

Syrah (2008) 0,1 l - 18 kn

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

Plavac Vis (2006.) 0,1 l - 22 kn

### ORGANSKA VOĆNA VINA

Cider kruška 0,5 l - 40 kn

Cider jabuka 0,5 l - 40 kn

### SPECIAL ENERGIZING DRINKS

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)

Aloe elixir - 30 kn  
(Aloe vera, cranberry, apple juice)

Megacarrot - 30 kn

Energy boost - 30 kn  
(Flax seeds, oat drink, spirulina powder, green magma powder, lemon juice, apple syrup)

Derma shake - 30 kn  
(Carrot essence, linseed oil, wheat germ essence, oat drink, soy drink, apple syrup)

### 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

Organic beer Rapunzel 0,33 l - 25 kn

Organic beer Rapunzel 0,5 l - 30 kn

Alcohol free Bavaria beer 0,25 l - 17 kn

Erdinger light 0,5 l - 30 kn

Erdinger dark 0,5 l - 30 kn

Leffe light 0,33 l - 20 kn

Leffe dark 0,33 l - 20 kn

### ORGANIC WHITE WINE

Chardonnay Rapunzel (2008.) 0,1 l - 18 kn

Pinot grigio Rapunzel (2007.) 0,1 l - 18 kn

Malvazija Kabola (2009.) 0,1 l - 20 kn

Muškat Kabola (2009.) 0,5 l - 110 kn

Viognier Chile (2007.) 0,1 l - 22 kn

### ORGANIC RED WINES

Merlot Piave (2009) 0,1 l - 18 kn

Syrah (2008) 0,1 l - 18 kn

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

Plavac Vis (2006.) 0,1 l - 22 kn

### ORGANIC FRUIT WINES

Pear cider 0,5 l - 40 kn

Apple cider 0,5 l - 40 kn

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 worldwide vegan restaurants.

In Health and Peace  
Jadranka Boban Pejić



Ilica 72 / I, Zagreb

radno vrijeme  
working hours:  
pon - sub  
Mon - Sat  
12 - 22 h

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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.

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