

# COLD STARTERS

## **COWBOY'S PLATE (FOR TWO PERSONS)**

*A masterpiece on your table.*

*A welcoming portion of prosciutto duroc, gran reserva (100 g) and Pecorino "Re Sardo" - hard sheep cheese (100 g).*

14,90 €

# SOUPS

## **HOMEMADE BEEF SOUP**

*Inevitable Sunday-lunch soup*

*Invigorating homemade vegetable beef soup.*

4,50 €

## **„THE BOSS“ TOMATO SOUP**

*Healing body & soul*

*Chef Pajo's signature soulful tomato soup.*

*\* vegan dish, gluten-free*

4,90 €

## **“LEGEND” MUSHROOM SOUP**

*She came in quietly and became a legend!*

*A fusion of several traditional Croatian mushroom-themed soups (served with pieces of ham and Mileram sour cream).*

5,50 €

# THE STORY BEHIND OUR STEAKS

WE PREPARE OUR STEAKS OVER THE NATURAL EMBER AND SMOKE, USING JOSPER TECHNOLOGY - BY OUR OWN, ORIGINAL RECIPES. ENJOY!

**NOTE** : All steaks are done *medium*, unless requested otherwise!

## **COPO STEAK** (*wet-aged*)

*Sharing memorable moments together.*

*Striploin steak, wet-aged 20 days.*

*Chopped steak, served with fresh basil pesto and homemade BBQ sauce!*

29,50 €

## **BUTCHER'S CUT STEAK** (*wet-aged*)

*Butcher's best-kept secret*

*Flank steak Bavette D'aloyau is a lean, flavorful cut of meat, wet aged in spices. Offers a rich, beefy flavor that takes center stage in any application. Served with delicious homemade red wine sauce.*

32,00 €

## **BULL `S EYE** (*wet-aged*)

*A hit to the very center of pleasure.*

*Premium ribeye steak. Marbled with fat that melts into the meat while grilled, resulting in a flavorful, juicy and tender steak. Served with homemade basil pesto.*

39,90 €

## **PORTERHOUSE STEAK** (*dry-aged*)

*Pure attraction to your body and soul!*

*The Porterhouse is a bigger version of the T-Bone Steak, cca 800g. Barbecue grilled to perfection! Served with selection of our homemade dips – BBQ, Ranch and basil pesto.*

**75,00 €**

*Fact from New York history:*

*Porterhouse - name for tavern, pub in the 18th century New York.*

## **TOMAHAWK STEAK** (*dry-aged*)

*Also known as “Cowboy Ribeye”. The shining star of our menu!*

*A thick-cut, bone-in ribeye steak with a long bone still attached, cca 900 g. Except looking sensational, the bone insulates the meat from cooking heat. That way it remains extra juicy and tender. Served with selection of our homemade dips – BBQ, Ranch and basil pesto.*

**85,00 €**

## **SIDES**

<b>STEAKHOUSE FRIES</b>	<b>3,50 €</b>
<b>ANIMAL FRIES</b> ( <i>with cheddar cheese sauce and chrispy bacon</i> )	<b>3,90 €</b>
<b>SWEET POTATO FRIES</b>	<b>3,70 €</b>
<b>BAKED BEANS</b>	<b>7,90 €</b>
<b>GRILLED VEGETABLES</b>	<b>4,50 €</b>
<b>COLESLAW SALAD</b>	<b>4,80 €</b>
<b>MEXICAN CORN SALAD</b>	<b>4,20 €</b>
<b>ONION RINGS</b> <i>with dip</i>	<b>3,80 €</b>
<b>RED WINE SAUCE</b> <i>for steak</i>	<b>3,90 €</b>

# RIBS

## **DOC HOLIDAY RIBS**

*He was one of the fastest gunmen, but these ribs are...*

*Slow-roasted pork ribs with the meat so mellow that falls off the bone, glazed with homemade BBQ sauce.*

**13,80 €**

## **SEDONA SPARE RIBS**

*Two legends have met in Turopolje...*

*Legendary place in Arizona and the world's specialty have united on a stone plate in Turopolje. Barbecue roasted pork loin ribs, glazed with homemade spicy BBQ sauce to fire up the plate! Literally, finger lickin' good! (spicy)*

**14,70 €**

## **NORTH/SOUTH** (A PORTION FOR TWO OR ONE HUNGRY PERSON)

*America on a plate!*

*Doc Holiday and Sedona ribs with a selection of our side dishes, originally grown on American soil: Mexican Street Corn salad, coleslaw salad and steakhouse fries.*

**23,90 €**

# SIDES

<b>STEAKHOUSE FRIES</b>	<b>3,50 €</b>
<b>ANIMAL FRIES</b> (with cheddar cheese sauce and crispy bacon)	<b>3,90 €</b>
<b>SWEET POTATO FRIES</b>	<b>3,70 €</b>
<b>BAKED BEANS</b>	<b>7,90 €</b>
<b>GRILLED VEGETABLES</b>	<b>4,50 €</b>
<b>COLESLAW SALAD</b>	<b>4,80 €</b>
<b>MEXICAN CORN SALAD</b>	<b>4,20 €</b>
<b>ONION RINGS</b> with dip	<b>3,80 €</b>

# OUR BURGERS

SO DANGEROUSLY GOOD THAT THEY EVEN GOT NAMED AFTER FAMOUS AMERICAN WILD WEST WEAPONS.

(ALL BURGERS ARE HOMEMADE OF FRESH 100% BEEF MEAT, USING ESSENTIAL INGREDIENTS ONLY. NO ADDITIVES)

## SHOTGUN

### XXL DOUBLE BEEF BURGER

2 x Beef burger, toasted brioche bun, burger dip, lettuce, gouda cheese, fried bacon, tomato, pickles, caramelized onions. **12,90 €**

### WILD BILL – COLT NAVY 36

#### CHEESEBURGER

Beef burger, toasted brioche bun, cheddar cheese sauce, BBQ sauce, gouda cheese, lettuce, pickles, caramelized onions. **11,90 €**

### JESSE JAMES – SMITH & WESSON 45

#### PULLED PORK BURGER

Slow-cooked pork in its own sauce, toasted brioche bun, pulled pork dip, coleslaw salad, pickles, arugula, gouda cheese. **11,50 €**

### PEACEMAKER – COLT ARMY 45

#### CHICKEN BURGER

Homemade chicken nuggets, toasted brioche bun, cream cheese, crispy, golden brown onions rings, gouda cheese, fried bacon, burger dip. **11,80 €**

#### NOTE:

*Burger ingredients cannot be changed!*

*All burgers are done **medium**, unless requested otherwise.*

## SIDES

STEAKHOUSE FRIES	3,50 €
ANIMAL FRIES (with cheddar cheese sauce and crispy bacon)	3,90 €
SWEET POTATO FRIES	3,70 €
ONION RINGS with dip	3,80 €

# TEX-MEX

## **ALAMO CHICKEN**

*Showdown between Texas and Mexico – now as a culinary story!*

*Crispy-skinned, boneless chicken drumstick and thigh, marinated in spices and grilled. Served with Mexican Street Corn salad and steakhouse fries on the side.*

13,80 €

## **TEXAS STEW**

*Famous spicy cowboy dish*

*Veal meat and venison, stewed with lots of vegetables, spices and wine. Served with homemade potato gnocchi.*

13,70 €

## **BLACK & WHITE CHICKEN**

*The play on words is the best description of this light and modern dish*

*Chicken breast, tender and juicy on the inside. Served with black rice mixed with vegetables.*

13,80 €

## **AUSTIN SALAD**

*Low calories, just delight... As green as the greenest city in the USA.*

*Grilled chicken strips with vibrant combination of lettuce, radicchio, arugula, cherry tomatoes, fried falafel, Caesar salad dressing.*

12,50 €

# SPECIALS

## **WINCHESTER 308**

*We stuffed this pork loin like the famous gunfighters loaded their guns!*

*The pork tenderloin or Gentleman's cut. Wrapped in bacon, stuffed with sun-dried tomatoes and emmentaler cheese, grilled. Served with fried homemade potato gnocchi and Ranch dip on the side.*

**19,90 €**

## **„SILVERADO“**

*Or the treasure hunt...*

*In this case, the richness of flavor is found in the pork chops stuffed with emmentaler cheese, wrapped in lamb's caul fat and grilled. Served with crispy fries and Ranch dip on the side.*

**19,40 €**

## **COWBOY'S SCHNITZEL**

*No ordinary schnitzel*

*This is a definition of the ultimate comfort food – breaded and deep-fried pork loin, stuffed with emmentaler cheese and roasted ham. Served with crispy fries and Ranch dip on the side. The indulgence is worth it!*

**18,70 €**

## **“OLD SALOON” (for two persons)**

*Grandma's old recipe*

*Soft and juicy pork shank, slow-roasted. Served with traditional Croatian pasta that is baked in roasted meat juices and fresh cheese.*

**24,80 €**

# MULTIPLE PERSON PLATES

## **BBQ FOR 2**

*Flavor explosion...*

*Selection of our four dishes – Doc Holiday ribs, Winchester 308, Alamo Chicken and Wild Bill burger. Served with steakhouse crispy fries, Coleslaw salad and Mexican Street Corn salad.*

36,95 €

## **POKER OF ACES (FOR FOUR PERSONS)**

*Four aces of our house!*

*Silverado, Cowboy's Schnitzel, Sedona spare ribs and Black & White Chicken, served with baked beans, coleslaw salad, roasted bell peppers, Mexican Corn salad and pickled peppers stuffed with fresh cheese. Served to enjoy food and good company!*

89,00 €

## **DILIGENCE COACH (FOR SIX PERSONS)**

*Real hedonistic blast!*

*This is not a plate but the visual and gastronomic attraction! Copo steak, Old Saloon (slow-roasted pork shank served with traditional Croatian pasta), Doc Holiday ribs, Winchester 308 and Alamo Chicken, served with coleslaw salad, stuffed peppers, grilled vegetables and roasted bell peppers. Hop in!*

148,00 €



# FOR VEGETARIAN COWBOYS

## **A BEAUTIFUL GARDENER**

### *Vegetable steak*

*Steak made of fresh vegetables, served on a bed of grilled polenta and light aromatic herbal kaymak sauce.*

11,80 €

## **VEGE COWBOY BURGER**

### *Real burger, no meat...*

*Vegetable burger, toasted brioche bun, gouda cheese, burger dip, tomatoes. Served on a bed of lettuce and crispy fries on the side.*

11,90 €

## **VEGAN COWBOY TORTILLA**

### *Vegetables only!*

*Vegetables and seitan in Sweet chili sauce, wrapped in tortilla. Served with Salsa dip on the side.*

11,90 €

# FOR LITTLE COWBOYS

## **LITTLE COWBOY BURGER**

*100% beef burger (150 g) with melted gouda cheese. Served with crispy fries and ketchup on the side.*

8,90 €

## **HOMEMADE CHICKEN NUGGETS**

*Breaded chicken nuggets fried to golden brown. Served with crispy fries and ketchup on the side.*

9,80 €

# SALADS

**MIXED GREEN SALAD** 3,50 €

*A leafy bowl of lettuce, radicchio and arugula.*

**ARUGULA & CHERRY TOMATOES SALAD** 3,90 €

**SWEET CABBAGE SALAD** 3,50 €

*Hey, we're fans of rabbit food, too!*

**COLESLAW** 4,80 €

*The most famous American cabbage and carrot salad.*

**MEXICAN STREET CORN SALAD** 4,20 €

*Skillet fried corn with parmesan cheese, red peppers and green onions tossed in a creamy dressing made of mayonnaise, sour cream, lime juice, chili and parsley.*

**ROASTED BELL PEPPERS** 4,50 €

*Seasoned with garlic and balsamic glaze.*

**PICKLED PEPPERS stuffed with fresh cheese** 4,50 €

# SIDES

STEAKHOUSE FRIES 3,50 €

ANIMAL FRIES (with cheddar cheese sauce and fried bacon) 3,90 €

SWEET POTATO FRIES 3,70 €

BAKED BEANS 7,90 €

GRILLED VEGETABLES 4,50 €

COLESLAW SALAD 4,80 €

MEXICAN CORN SALAD 4,20 €

ONION RINGS with dip 3,80 €

BREAD (basket) 1,90 €

HOMEMADE DIPS (ranch, BBQ, cheddar, kaymak) 1,80 €

RED WINE SAUCE for steak 3,90 €

# **SWEET KINGDOM**

## **APPLE STRUDEL**

*Change happens - sometimes in ways that interfere with treasured rituals. But not when it comes to this traditional recipe!*

*Apple strudel is homemade simple thin dough that bakes up into a flaky, buttery crust with slightly sour and sweet apple filling. Served with creamy vanilla sauce.*

5,50 €

## **CHOCOLATE PIE**

*Sweet and sour rhapsody*

*Cookie crumb crust and chocolate ganache covered with forest fruit topping.*

4,80 €

## **BROWNIE WITH ICE-CREAM**

*Made in the U.S.A.*

*Ridiculously decadent, fudgy, and rich chocolate brownie with a scoop of refreshing vanilla ice-cream.*

5,50 €

## **HOT LOVE**

*Colourful hot & cold game*

*Hot forest fruit combined with vanilla ice-cream.*

4,50 €

## **DAILY DESSERT**

*Sweet delight from cowboy's kitchen.*

4,90 €