Novi početak starog prijateljstva

Može Restoran Kvatrić odseliti s Kvatrića, ali Kvatrić iz Kvatrića nikako. Lokacija je drugačija, prostor je moderniji, ali duh, šarm i atmosfera su i dalje oni stari.

Kod nas ste se zaljubljivali, sklapali poslove, nazdravljali maturi, slavili vjenčanja, a često su i sasvim obična druženja postala lijepa sjećanja. Sve to nastavljamo i ovdje u Kvatriću, petnaestak minuta šetnje od Kvatrića.

S chefom Marinom Rendićem u kuhinju je došla nova ruka, ali za stolom ostaju stari favoriti: štrukli, roštilj na drveni ugljen, teleća koljenica, domaći kruh, zagorska juha i jela ispod peke. Poznatim recepturama Marin dodaje svoj rukopis, ali ih ne odvodi daleko od onoga zbog čega ih volite: tradicije, dobrih namirnica i svega do čega u Kvatriću držimo još od sredine prošlog stoljeća.

U novi prostor ponijeli smo svoje ime, jer dom ne ostaje na adresi, nego dolazi s vama, našim dragim gostima, našim prijateljima.

Osjećajte se kao kod kuće,
Restoran Kvatrić

A New Beginning for an Old Friendship

You can move Kvatrić away from Kvatrić, but you can't take Kvatrić out of Kvatrić. The location is different, the space is more modern, but the spirit, charm and atmosphere remain just as you remember them.

At our tables, people have fallen in love, made business deals, toasted graduations, celebrated weddings, and turned even the most ordinary gatherings into fond memories. We continue all of that here at Kvatrić, just a fifteen-minute walk from Kvatrić.

With Chef Marin Rendić in the kitchen, there is a fresh hand at work, but the old favourites remain at the table: štrukli, charcoal-grilled dishes, veal shank, homemade bread, Zagorje-style soup and dishes prepared under the bell. Marin adds his own touch to familiar recipes, without taking them far from what you love them for: tradition, good ingredients and everything Kvatrić has stood for since the middle of the last century.

We brought our name into this new space because home does not stay at an address. It comes with you, our dear guests, our friends.

Make yourself at home,
Restoran Kvatrić

ZA POČETAK, MALO MEZE

Malo za kušati, pikati, podijeliti...
Taman za početak druženja.

	Cijena na 10. 9. 2026.	Cijena
DOMAĆI SIR I VRHNJE	8,00 €	8,00 €
TAQUITOSI S PILETINOM I CHIPOTLE LIME UMAKOM	10,00 €	10,00 €
PAŠTETA OD PAČJE JETRE S TOSTIRANOM SOURDOUGH FOCACCIOM	12,00 €	12,00 €
ROASTBEEF S UMAKOM OD GORUŠČICE I TOSTIRANIM PINJOLIMA	17,00 €	17,00 €
MARINIRANI KVARNERSKI ŠKAMP SA LIMETOM	19,00 €	19,00 €
CARPACCIO OD BRANCINA SA EMULZIJOM OD LIMUNA I FILETIRANOM NARANČOM	20,00 €	20,00 €
TARTAR OD BEEFSTEAK-A S GNIJEZDOM OD MASLACA	26,00 €	26,00 €
KREATIVNA PLATA ZA DVIJE OSOBE *Kulen, pršut, slanina, kravlji sir, kozji sir, Tatufata, med, masline, orašasti plodovi*	26,00 €	26,00 €

DOMAĆE, TOPLO, NA ŽLICU

Za uvod, za predah ili samo zato što je dobra juha uvijek dobra ideja.

BISTRA GOVEĐA JUHA		5,00 €	5,00 €
PAPPA POMODORO		6,00 €	6,00 €
SEZONSKA JUHA		6,00 €	6,00 €
TELEĆI RAGU JUHA		6,00 €	6,00 €
JUHA OD VRGANJA U KRUHU		6,00 €	6,00 €
KREM JUHA OD KOZICA		7,00 €	7,00 €

ZAGRIJAVANJE

Prije glavnog, ali nipošto usput. Topli zalogaji koji fino najavljuju što slijedi.

DOMAĆI ZAPEČENI ŠTRUKLI S VRHNJEM		7,50 €	7,50 €
KREMASTI RIŽOTO S KOMADIĆIMA TELETINE I GRANA PADANOM		16,00 €	16,00 €
FUŽI S KOZICAMA U UMAKU OD TARTUFA		17,00 €	17,00 €
RAGU OD SIPE NA PALENTI S BOSILJKOM		18,00 €	18,00 €
TAGLIATELE S BIKOVIM REPOM		18,50 €	18,50 €
DOMAĆI VALJUŠCI S BEEFSTEAKOM		19,00 €	19,00 €

A LITTLE SOMETHING TO START WITH

A few bites to taste, share and enjoy.
Just right for the start.

	Price on 10. 9. 2026.	*Price*
COTTAGE CHEESE WITH SOUR CREAM	*8,00 €*	*8,00 €*
CHICKEN TAQUITOS WITH CHIPOTLE LIME SAUCE	*10,00 €*	*10,00 €*
DUCK LIVER PÂTÉ WITH TOASTED SOURDOUGH FOCACCIA	*12,00 €*	*12,00 €*
ROAST BEEF WITH MUSTARD SAUCE AND TOASTED PINE NUTS	*17,00 €*	*17,00 €*
MARINATED KVARNER SCAMPI WITH LIME	*19,00 €*	*19,00 €*
SEA BASS CARPACCIO WITH LEMON EMULSION AND ORANGE SUPRÊMES	*20,00 €*	*20,00 €*
BEEFSTEAK TARTARE WITH WHIPPED BUTTER	*26,00 €*	*26,00 €*
CHEF'S SHARING PLATTER FOR TWO *Kulen, Dalmatian Prosciutto, Dry-Cured Bacon, Cow's Milk Cheese, Goat Cheese, Truffle Cream (Tartufata), Honey, Olives & Mixed Nuts*	*26,00 €*	*26,00 €*

HOMEMADE, WARM, BY THE SPOONFUL

For a starter, a pause, or because good soup is always a good idea.

CLEAR BEEF SOUP		*5,00 €*	*5,00 €*
PAPPA AL POMODORO		*6,00 €*	*6,00 €*
SEASONAL SOUP		*6,00 €*	*6,00 €*
VEAL RAGOUT SOUP		*6,00 €*	*6,00 €*
PORCINI MUSHROOM CREAM SOUP SERVED IN A BREAD BOWL		*6,00 €*	*6,00 €*
SHRIMP BISQUE		*7,00 €*	*7,00 €*

THE WARM-UP

Warm bites before the main course to set the tone for what comes next.

HOMEMADE OVEN-BAKED ŠTRUKLI WITH SOUR CREAM		*7,50 €*	*7,50 €*
CREAMY RISOTTO WITH VEAL AND GRANA PADANO		*16,00 €*	*16,00 €*
FUŽI PASTA WITH SHRIMPS IN A TRUFFLE SAUCE		*17,00 €*	*17,00 €*
CUTTLEFISH RAGÙ WITH BASIL POLENTA		*18,00 €*	*18,00 €*
TAGLIATELLE WITH OXTAIL RAGÙ		*18,50 €*	*18,50 €*
HOMEMADE POTATO DUMPLINGS WITH BEEFSTEAK		*19,00 €*	*19,00 €*

 **Vegetarijanski obroci**

 ***By chef Marin Rendić***

 ***Vegetarian meals***

KAO NEKAD, PO DOMAĆI

Jela koja znate i volite.
Spremljena onako kako ih se oduvijek spremalo.

BEČKI ODREZAK - PUREĆI	12,00 €	12,00 €
BEČKI ODREZAK - TELEĆI	14,00 €	14,00 €
ZAGREBAČKI ODREZAK - PUREĆI	13,00 €	13,00 €
ZAGREBAČKI ODREZAK - TELEĆI	16,00 €	16,00 €
TELEĆE PEČENJE S KRUMPIROM	18,00 €	18,00 €
LEŠO TELEĆA KOLJENICA S KUHANIM POVRĆEM	18,00 €	18,00 €
DALMATINSKA PAŠTICADA S DOMAĆIM NJOKIMA	22,00 €	22,00 €

MESNO, KONKRETNO

Odabrani komadi, pripremljeni pažljivo i servirani obilno.

PUREĆA ROLICA S MOZZARELLOM I DOMAĆIM NJOKIMA U UMAKU OD OVČJEG SIRA	14,00 €	14,00 €
PUNJENA VJEŠALICA S WOK	17,00 €	17,00 €
JUNEĆI OBRAZI NA KREMI OD MRKVE I TIMIJANA	23,00 €	23,00 €
JANJEĆA KOLJENICA S PIRE KRUMPIROM S MLADIM LUKOM	24,00 €	24,00 €

IZ MORA, NA KONTINENTU

Lagano i ukusno.. Nije teška odluka.
Sve što nam more da obrađujemo pažljivo i još pažljivije pripremamo.

PRŽENE LIGNJE	14,00 €	14,00 €
LIGNJE SA ŽARA	15,00 €	15,00 €
FILE BRANCINA S KREMASTOM BLITVOM	18,00 €	18,00 €
TUNA U SEZAMU S WOK POVRĆEM I HRSKAVIM KRUMPIROM	19,00 €	19,00 €

HOMESTYLE, JUST LIKE IT USED TO BE

The dishes you know and love, prepared the way they have always been prepared.

VIENNESE SCHNITZEL – TURKEY	*12,00 €*	*12,00 €*
VIENNESE SCHNITZEL – VEAL	*14,00 €*	*14,00 €*
ZAGREB SCHNITZEL – TURKEY	*13,00 €*	*13,00 €*
ZAGREB SCHNITZEL – VEAL	*16,00 €*	*16,00 €*
ROAST VEAL WITH POTATOES	*18,00 €*	*18,00 €*
SLOW-COOKED VEAL SHANK WITH BOILED VEGETABLES	*18,00 €*	*18,00 €*
DALMATIAN PAŠTICADA WITH HOMEMADE GNOCCHI	*22,00 €*	*22,00 €*

MEATY, HEARTY AND GENEROUS

Selected cuts, prepared with care and served properly.

TURKEY ROULADE FILLED WITH MOZZARELLA WITH HOMEMADE GNOCCHI IN SHEEP CHEESE SAUCE	*14,00 €*	*14,00 €*
STUFFED PORK LOIN WITH WOK	*17,00 €*	*17,00 €*
BRAISED BEEF CHEEKS WITH CARROT AND THYME CREAM	*23,00 €*	*23,00 €*
SLOW-ROASTED LAMB SHANK WITH MASHED POTATOES AND SPRING ONIONS	*24,00 €*	*24,00 €*

FROM THE SEA, ON THE MAINLAND

Light and full of flavour. Everything the sea gives us, we handle with care and prepare with even greater care.

FRIED SQUID	*14,00 €*	*14,00 €*
GRILLED SQUID	*15,00 €*	*15,00 €*
SEA BASS FILLET WITH CREAMED SWISS CHARD	*18,00 €*	*18,00 €*
SESAME-CRUSTED TUNA WITH WOK VEGETABLES AND CRISPY POTATOES	*19,00 €*	*19,00 €*

Vegetarijanski obroci | ***By chef Marin Rendić*** | ***Vegetarian meals***

S DIMA I VATRE

Već po mirisu drvenog ugljena znate da će biti fino.
Ostalo vam je samo da odaberete.

MESNI UŠTIPCI	12,00 €	12,00 €
ĆEVAPI S LEPINJOM	12,00 €	12,00 €
GURMANSKA PLJESKAVICA	13,00 €	13,00 €
PUREĆI FILE S MOZZARELLOM U SLANINI	13,00 €	13,00 €
BEEFSTEAK SA ŽARA	27,00 €	27,00 €

SJEDA KAO NARUČENO

Neka jela traže malo više vremena.
Zato se naručuju posebno, ali se u njima i posebno uživa.

HOBOTNICA ISPOD PEKE S KRUMPIROM	26,00 €	26,00 €
DOMAĆA PEČENA PATKA KG	34,00 €	34,00 €
TELEĆA KOLJENICA KG	40,00 €	40,00 €
PEČENA JANJETINA KG	55,00 €	55,00 €
JADRANSKE LIGNJE KG	75,00 €	75,00 €
BRANCIN PEČEN U CRNOJ SOLI KG	75,00 €	75,00 €
RIBA 1. KLASE KG	85,00 €	85,00 €

SA STRANE, ALI NE I SPOREDNO

Ako ne dolaze uz glavno, naručite ih
posebno. Jednako je ukusno.

DOMAĆI KROKETI		4,00 €	4,00 €
PRŽENI KRUMPIRIĆI	V	4,00 €	4,00 €
DOMAĆI NJOKI	V	4,00 €	4,00 €
PEKARSKI KRUMPIR S RUŽMARINOM	V	4,50 €	4,50 €
KREMASTA BLITVA S KRUMPIROM	V	5,00 €	5,00 €
POVRĆE SA ŽARA	V	5,50 €	5,50 €
PRŽENI KRUMPIR SA CHEDDAR SIROM I HRSKAVOM SLANINOM	V	6,00 €	6,00 €

FROM SMOKE AND FIRE

One whiff of the charcoal and you already know it will be good. All that's left is to choose.

GRILLED MEATBALLS	*12,00 €*	*12,00 €*
ĆEVAPI WITH LEPINJA FLATBREAD	*12,00 €*	*12,00 €*
GOURMET BEEF PATTY	*13,00 €*	*13,00 €*
BACON-WRAPPED TURKEY FILLET WITH MOZZARELLA	*13,00 €*	*13,00 €*
GRILLED BEEFSTEAK	*27,00 €*	*27,00 €*

WORTH THE WAIT

Some dishes need a little more time. T
hat is why they are ordered in advance, and
enjoyed all the more for it.

OCTOPUS UNDER THE BELL WITH POTATOES	*26,00 €*	*26,00 €*
HOMEMADE ROAST DUCK PER KG	*34,00 €*	*34,00 €*
VEAL SHANK PER KG	*40,00 €*	*40,00 €*
ROAST LAMB PER KG	*55,00 €*	*55,00 €*
ADRIATIC SQUID PER KG	*75,00 €*	*75,00 €*
SEABASS BAKED IN BLACK SALT KG	*75,00 €*	*75,00 €*
FIRST-CLASS FISH PER KG	*85,00 €*	*85,00 €*

ON THE SIDE, BUT NOT SECONDARY

Just as tasty.

HOMEMADE CROQUETTES		*4,00 €*	*4,00 €*
FRENCH FRIES	V	*4,00 €*	*4,00 €*
HOMEMADE GNOCCHI	V	*4,00 €*	*4,00 €*
ROASTED POTATOES WITH ROSEMARY	V	*4,50 €*	*4,50 €*
CREAMED SWISS CHARD WITH POTATOES	V	*5,00 €*	*5,00 €*
GRILLED VEGETABLES	V	*5,50 €*	*5,50 €*
FRIED POTATO WITH CHEDDAR AND CRISPY BACON	V	*6,00 €*	*6,00 €*

V **Vegetarijanski obroci**

By chef Marin Rendić

V ***Vegetarian meals***

MALO DA POPUNIMO

Nekad fali još samo nešto malo.
Taman da sve bude baš onako kako ste si zamislili.

SOURDOUGH FOCACCIA	1,00 €	1,00 €
AJVAR, KEČAP, SENF, MAJONEZA,TARTAR	3,50 €	3,50 €
KAJMAK	3,50 €	3,50 €
MASLINE	3,50 €	3,50 €

NEŠTO ZA TUNKANJE

Za preliti meso, umakati kruh...
Ma kako kome paše.

UMAK OD TARTUFA	3,50 €	3,50 €
UMAK OD ZELENOG PAPRA	3,50 €	3,50 €
UMAK OD ŠUMSKIH GLJIVA	3,50 €	3,50 €

I NEKA SALATA?

Složene da se dobro slažu s drugim jelima.

GRAH SALATA S BUČINIM ULJEM	4,00 €	4,00 €
SEZONSKA SALATA	4,00 €	4,00 €
GRČKA SALATA	4,50 €	4,50 €
RIKULA, CHERRY RAJČICA, MINI MOZZARELLE	5,00 €	5,00 €
PEČENA PAPRIKA S FETA SIROM I ČEŠNJAKOM	5,00 €	5,00 €

MALO OZBILJNIJE SALATE

Kad vam se jede nešto lakše, ali da ipak bude cijeli obrok.

SALATA S BURRATOM I GRILANIM BRESKVAMA	13,00 €	13,00 €
CAESAR SALATA	15,00 €	15,00 €
SALATA OD HOBOTNICE	18,00 €	18,00 €
STEAK SALATA	19,00 €	19,00 €

A LITTLE SOMETHING MORE

Sometimes all that is missing is one small thing. Just enough to make the plate exactly as you imagined it.

SOURDOUGH FOCACCIA	*1,00 €*	*1,00 €*
AJVAR, KETCHUP, MUSTARD, MAYONNAISE, TARTAR SAUCE	*3,50 €*	*3,50 €*
KAJMAK	*3,50 €*	*3,50 €*
OLIVES	*3,50 €*	*3,50 €*

SOMETHING FOR DIPPING

Pour it over the meat, dip your bread in it...
Whatever suits your taste buds.

TRUFFLE SAUCE	*3,50 €*	*3,50 €*
GREEN PEPPERCORN SAUCE	*3,50 €*	*3,50 €*
WILD MUSHROOM SAUCE	*3,50 €*	*3,50 €*

AND A SALAD, MAYBE?

Put together to go well with everything else on the table.

BEAN SALAD WITH PUMPKIN SEED OIL	*4,00 €*	*4,00 €*
SEASONAL SALAD	*4,00 €*	*4,00 €*
GREEK SALAD	*4,50 €*	*4,50 €*
ROCKET, CHERRY TOMATOES, MINI MOZZARELLAS	*5,00 €*	*5,00 €*
ROASTED PEPPERS WITH FETA CHEESE AND GARLIC	*5,00 €*	*5,00 €*

GOURMET SALADS

When you feel like something lighter, but still want a proper meal.

BURRATA SALAD WITH GRILLED PEACHES	*13,00 €*	*13,00 €*
CAESAR SALAD	*15,00 €*	*15,00 €*
OCTOPUS SALAD	*18,00 €*	*18,00 €*
STEAK SALAD	*19,00 €*	*19,00 €*

Vegetarijanski obroci | ***By chef Marin Rendić*** | ***Vegetarian meals***

SLATKI RAZLOG DA SE JOŠ MALO PODRUŽIMO

Nešto slatko za kraj, a tko zna, možda i početak nastavka druženja.

DOMAĆA SAVIJAČA (JABUKA, VIŠNJA S MAKOM)	5,00 €	5,00 €
TOPLA ČOKOLADNA TORTA SA SLADOLEDOM	5,00 €	5,00 €
MONOTORTE	5,00 €	5,00 €
PALAČINKE S NADJEVOM	5,00 €	5,00 €
KREMŠNITA	5,00 €	5,00 €
TIRAMISU	5,00 €	5,00 €
ROLADA OD BEZE KORA, KREM SIRA I SVJEŽEG VOĆA	5,00 €	5,00 €

A SWEET REASON TO STAY A LITTLE LONGER

Something sweet to end with. Or who knows, maybe just the beginning of staying a bit longer.

HOMEMADE STRUDEL (APPLE OR SOUR CHERRY WITH POPPY SEEDS)	*5,00 €*	*5,00 €*
WARM CHOCOLATE CAKE WITH ICE CREAM	*5,00 €*	*5,00 €*
MONOCAKE	*5,00 €*	*5,00 €*
FILLED CRÊPES	*5,00 €*	*5,00 €*
CUSTARD SLICE	*5,00 €*	*5,00 €*
TIRAMISU	*5,00 €*	*5,00 €*
MERINGUE ROLL WITH CREAM CHEESE AND FRESH FRUIT	*5,00 €*	*5,00 €*

ALERGENI

Cijenjeni gosti. Za sve obavijesti o prisutnosti alergena u našim jelima, ljubazno Vas molimo da se obratite osoblju

ALERGENI:

ŽITARICE
JAJA
MLIJEKO I MLIJEČNI PROIZVODI
RIBA I PLODOVI MORA
SOJA PROIZVODI
ORAŠASTI PLODOVI
CELER I GORUŠICA

ALLERGENS

Dear guests. For information regarding the presence of allergens in our food, please ask our staff

ALLERGENS:

CEREALS / GRAINS
EGGS
MILK AND DAIRY PRODUCTS
FISH AND SEA FOOD
SOY-BASED PRODUCTS
NUTS
CELERY AND MUSTARD

Vegetarijanski obroci | ***By chef Marin Rendić*** | ***Vegetarian meals***

RESTAURANT KVATRIĆ

Pratite nas / *Follow us*:

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Sve cijene izražene su u eurima s uključenim porezima i uslugom.
Zabranjuje se usluživanje, odnosno dopuštanje konzumiranja alkoholnih pića, drugih pića i/ili drugih napitaka koji sadrže alkohol osobama mlađim od 18 godina.
Restoran i objekt brze prehrane Kvatrić, Zagreb, Ulica Grada Vukovara 271,
Euroadria d.o.o., Maksimirska 9, Zagreb, OIB 84526969754

All prices are in € including VAT and service fee.
Prohibited service and consumption of alcoholic beverages and beverages that contain alcohol to persons under the age of 18.
Restoran i objekt brze prehrane Kvatrić, Zagreb, Ulica Grada Vukovara 271,
Euroadria d.o.o., Maksimirska 9, Zagreb, OIB 84526969754

Radno vrijeme kuhinje je do 22:00 h.
The kitchen is open until 22:00 h.

www.restoran-kvatric.hr | www.catering-kvatric.hr