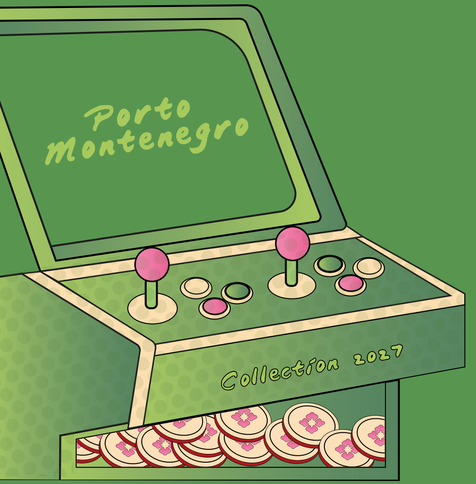
MAYABAY

THAI - JAPANESE

Thai Menu



JAPANESE MENU

Winter 2026-2027

SASHIMI 3 PCS

SHAKE : Salmon / *Losos*	14 €
AKAMI : Red Tuna / *Crvena Tuna*	15 €
EBI : Baked Prawns / *Pečeni Gambori*	15 €
UNAGI ABURI : Traditional Sea Eel / *Jegulja na Tradicionalan Način*	17 €
HAMACHI : Yellowtail / *Žutorepa*	20 €

NIGIRI 2 PCS

SHAKE : Salmon / *Losos*	13 €
EBI : Baked Prawns / *Pečeni Gambori*	13 €
AKAMI : Red Tuna / *Crvena Tuna*	14 €
HAMACHI : Yellowtail / *Žutorepa*	17 €

GRILL NIGIRI 2 PCS

SHAKE ABURI : Salmon / *Losos*	14 €
AKAMI ABURI : Red Tuna / *Crvena Tuna*	15 €
HAMACHI ABURI : Yellowtail / *Žutorepa*	18 €
UNAGI ABURI : Traditional Sea Eel / *Jegulja na Tradicionalan Način*	16 €

PREMIUM NIGIRI 2 PCS

SHAKE : Salmon and Mentaiko Roe in Aburi *Losos i Mentaiko Ikra u Aburi Stilu*	16 €
UNAGI : Traditional Sea Eel and Foie Gras *Morska Jegulja na Tradicionalan Način i Foie Gras*	18 €
WAGYU JAPONAIS : Japanese Wagyu A5, Nigiri Sauce, Gold Leaves *Japanski Wagyu A5, Nigiri Sos, Zlatni Listići*	31 €

SUSHI

vegetarian dish / vegetarijansko jelo — *slightly spicy / blago ljuto* — *spicy / ljuto*

VAT IS INCLUDED IN THE PRICE

URAMAKI 8 PCS

ROLL

MAYABAY ROLL 2026 Red Tuna, Avocado, Marinated Carrot, Cherry Tomato, Spicy Mayonnaise, Tenkatsu, St Jaques & Mensi Salsa *Crvena tuna, Avokado, Marinirana Šargarepa, Čeri Paradajz, Ljuti Majonez, Tenkasu, Jakobove Kapice sa Mensi Sosom*	30 €
HAMACHI ROLL Yellowtail, Avocado, Green Onion, Kizami Wasabi, Green Tobiko *Žutorepka, Avokado, Mladi Luk, Kizami Wasabi, Zeleni Tobiko*	32 €
SHAKE ABURI Salmon, Avocado, Cream Cheese, Mango *Losos, Avocado, Krem Sir, Mango*	23 €
O'TORO ROLL Red Tuna, Avocado, Takuan, Tenkasu, O'toro Tartare & Kizami Wasabi *Crvena Tuna, Avokado, Ukiseljena Japanska Rotkva, Tenkasu, Tartar Trbuha Crvene tune i Seckani Koren Wasabija*	36 €
WAGYU JAPONAIS ROLL Japanese Wagyu A5, Avocado, Asparagus Tempura, Japanese Mayonnaise, Eel sauce, Garlic Chips *Japanski Wagyu A5, Avokado, Šparge u Tempuri, Japanski Majonez, Sos od Jegulje, Čips od Bijelog LukaTenkasu, Tartar Trbuha Crvene tune i Seckani Koren Wasabija*	48 €
SPICY AKAMI Spicy Red Tuna, Cucumber *Pikantna Tuna , Krasta*	24 €
SPICY SHAKE Spicy Salmon, Cucumber *Pikantni Losos, Krasta*	22 €
TIGER ROLL Tiger Prawns in Tempura, Avocado, Cream Cheese, Spicy Mayonnaise, Crispy Onions *Veliki Gambori u Tempuri, Avokado, Krem Sir, Ljuti Majonez, Hrskavi Crni Luk*	27 €
UNAGI ROLL Sea Eel, Avocado, Asparagus, Tobiko, Jalapeno, Spicy Mayonnaise *Morska Jegulja, Avokado, Šparga, Tobiko, Halapenjo, Ljuti Majonez*	29 €
VEGETARIAN ROLL Soya Leaf Rolled Vegetables *Glazirano Povrće Uvijano u List od Soje*	16 €
ACEVICHADO ROLL Shrimp Tempura, Avocado, Salmon, Acevichado Sauce, Togarashi *Tempura Gambor, Avokado, Losos, Acevichado Sos i Togarashi*	27 €

vegetarian dish / vegetarijansko jelo — *slightly spicy / blago ljuto* — *spicy / ljuto*

VAT IS INCLUDED IN THE PRICE

HOSOMAKI 6 PCS

ROLL

AKAMI : Red Tuna, Avocado / *Crvena Tuna, Avokado*	17 €
SHAKE : Salmon, Avocado / *Losos, Avokado*	16 €
AVOCADO : Avocado / *Avokado*	11 €
UNAGI : Sea Eel, Pickled Radish, Eel Sauce / *Morska Jegulja, Ukiseljena Rotkvica, Sos od Morske Jegulje*	18 €
KAPPA : Cucumber / *Krastavac*	10 €
O'TORO : Red Tuna Belly / *Trbuh Crvene Tune*	28 €

HOSOMAKI TEMPURA

ROCK'N ROLL 8 PCS : Prawn, Avocado and Cucumber Tempura Roll *Rolnica sa Gamborima, Avokadom i Krastavcem u Tempuri*	22 €
CRUNCHY ROLL 5 PCS : Salmon, Avocado, Cheese, Tempura Roll and Spicy Salmon Tartare *Tempura Rolnica sa Lososom, Avokadom i Sirom, Pikantni Tartar od Lososa*	24 €

GUNKAN 6 PCS

HAND ROLL

IKURA : Marinated Salmon Roe / *Marinirana Ikra*	19 €
SPICY SHAKE AVOCADO : Spicy Salmon, Avocado / *Pikantni Losos, Avokado*	15 €
SPICY AKAMI AVOCADO : Spicy Red Tuna, Avocado / *Pikantna Crvena Tuna, Avokado*	16 €
O'TORO : Red Tuna Belly, Kizami Wasabi, Spring Onions *Trbuh Crvene Tune, Kizami Wasabi i Mladi Luk*	23 €

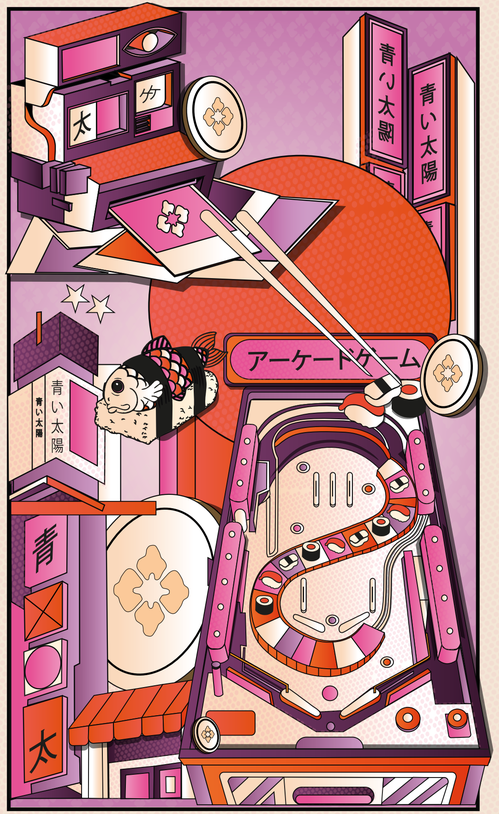
PROLJEĆNE ROLNICE, JAPANSKA TEMPURA

SPRING ROLLS, JAPANESE TEMPURA

EBI TEMPURA 5 PCS : Tempura Tiger Prawns *Veliki Gambora u Tempuri*	25 €
YASAI 7 PCS : Vegetable Mixed Tempura *Miks Povrtnih Tempura*	20 €
TOD MEN KUNG 3 PCS : Prawn Croquettes Flavored with Curry *Kroketi od Gambora Začinjeni Karijem*	21 €
MORIAWASE 9 PCS : Mixed Tempura: 4 Tiger Prawns, 5 Vegetable *Miješana Tempura: 4 Velikih Gambora, 5 Povrće*	26 €

vegetarian dish / vegetarijansko jelo — *slightly spicy / blago ljuto* — *spicy / ljuto*

VAT IS INCLUDED IN THE PRICE



THAI MENU

Winter 2026-2027

KNEDLE NA PARI | PC

STEAMED DUMPLINGS

KUNG CRYSTAL HAR GAU 4 €
Transparent Crystals, Prawn Stuffing, Thai Basil Flavouring
Prozirni Kristali, Nadjev od Gambora, Aromatizovani Tajlandski Bosiljak

SHUI JAO CRYSTAL HAR GAU 5 €
Orange Crystals Coloured with Carrot Juice, Smoked Scallops Stuffing
Narandžasti Kristali Obojeni Sokom od Šargarepe, Nadjev od Dimljenih Jakobovih Kapica

PLA CRYSTAL 4 €
Pink Crystals Coloured with Beetroot Juice, Curry-Flavoured Salmon Stuffing, Salmon Roe
Purpurni Kristali Obojeni Sokom od Cvekle, Nadjev od Lososa sa Aromom Karija, Ikra Lososa

PHAK CRYSTAL 3 €
White Crystals, Tofu and Mushroom Stuffing Flavoured with Sesame Oil
Bijeli Kristali, Nadjev od Tofua i Pečurki, Aromatizovan sa Uljem od Sezama

BAO NUA YANG 12 €
Soft Steamed Bao, Marinated Beef, Spicy Mayonnaise, Crispy Onions
Mekani Bao Kuvan na Pari, Marinirana Govedina, Ljuti Majonez, Hrskavi luk

BAO PED TABTIM 14 €
Soft Steamed Bao, Duck Confit with Pomegranate
Mekani Bao Kuvan na Pari, Konfit od Patke sa Narom

BEEF GYOZA 3 €
Grilled Beef Gyoza with Sautéed Vegetables
Gjoza na Žaru sa Dinstanim Povrćem

VEGETABLE GYOZA 2 €
Grilled Gyoza with Sautéed Vegetables
Gjoza na Žaru sa Dinstanim Povrćem

MAYABAY STARTERI

SIGNATURE STARTERS

SALMON TARTARE JAPANESE FOCACCIA 30 €
Salmon Tartare, Avocado, Ikura on Warm Japanese Focaccia
Tartar od Lososa, Avokado, Ikura na Toplo japanskoj Fokači

TAGLIATELLE OF TUNA AND SESAME 32 €
Tuna Tagliatelle Flavoured with Sesame, Avocado, Ponzu Sauce
Taljatele od Tune sa Susamom, Avokadom i Ponzu Sosom

YELLOWTAIL ON CRISPY RICE 25 €
Yellowtail Tartare, Lime Zest, Chives, Warm Crispy Rice Cake
Tartar od Žutorepke, Kora Limete, Vlasac, Topli Hrskavi Rižin Kolač

WAGYU BEEF TACOS 49 €
Japanese Wagyu A5, Guacamole, Smoked Chipotle Mayonnaise, Crispy Onions
Japanska Wagyu A5 Govedina, Guakamole, Dimljeni Chipotle Majonez, Hrskavi Luk

vegetarian dish / vegetarijansko jelo · slightly spicy / blago ljuto · spicy / ljuto

VAT IS INCLUDED IN THE PRICE

NEW STYLE

THAI SASHIMI

YELLOWTAIL THAI SASHIMI AND LIME 26€
Yellowtail Sashimi, Ginger and Lime Sauce
Sashimi od Žutorepke, Aromatizovan Umakom od Đumbira i Limete

SEABASS THAI SASHIMI WITH SWEET PONZU 23 €
Sea Bass Sashimi, Sweet Ponzu Sauce and Sesame Seeds
Sashimi od Brancina, Slatki Ponzu Sos i Susam

SALATE

SALADS

YAM WOON SEN NUA 19 €
Spicy Beef Noodle Salad
Pikantna Goveda Salata sa Nudlama

YAM PHAK 16 €
Vegetable and Fruits Salad with Gochugaru Chili Powder
Salata od Povrća i Voća sa Gochugaru Čili Prahom

KARIJI

CURRIES

KAENG KARI PED YANG 35 €
Grilled Duck Breast in Yellow Curry
Grilovana Patija Prsa u Žutom Kariju

KAENG DANG KUNG YANG 27 €
Grilled Prawns in Red Curry
Gambori na Grilu u Crvenom Kariju

KAENG KWIEN PHAK 25 €
Vegetable Green Curry
Zeleni Karí sa Povrćem

LAMB MASSAMAN 34 €
Slow Cooked Lamb Shank in "Chang Mai" Curry
Sporo Kuhana Jagnjeća Koljenica u "Chiang Mai" Kariju

vegetarian dish / vegetarijansko jelo · slightly spicy / blago ljuto · spicy / ljuto

VAT IS INCLUDED IN THE PRICE

SUPE

SOUPS

TOM YAM KUNG 16 €
Spicy Thai Shrimp Soup with Mushrooms
Pikantna Tajlandska Supa od Gambora sa Pečurkama

MISO SOUP 12 €
Traditional Japanese Soybean Soup with Tofu and Wakame
Tradicionalna Japanska Supa sa Tofuom i Morskom Travom

TOM KHA
Coconut Soup / *Supa od Kokosa*

Phak (Vegetables / *Povrće*) 14 €
Kaï (Chicken / *Piletina*) 15 €
Kung (Prawns / *Gambori*) 16 €
Mix (Vegetable, Chicken, Prawns / *Povrće, Piletina, Gambori*) 17 €

JAPANSKI ROŠTILJ

ROBATA

YAKITORI 5 pcs 22 €
Free-Range Chicken Skewers, Homemade Yakitori Sauce
Pileći Ražnjići iz Slobodnog Uzgoja, Domaći Yakitori Sos

BEEF FILLET IN A SPICY CRUST 39 €
Grilled Beef Fillet with Thai Salad
Grilovani Juneći Biftek sa Tajlandskom Salatom

LAMB CUTLETS 5 pcs 35 €
Local Robata Lamb Chops
Robata Jagnjeći Kotleti iz Domaćeg Uzgoja

SPECIJALITETI

SPECIALITIES

LARMES DU TIGRE 38 €
Marinated Grilled Beef Sirloin with Special Sauce
Marinirana Grilovana Govedja Rozbratna sa Specijalnim Umakom

BLACK COD 45 €
Miso Marinated Black Cod with Gochujang
Crni Bakalar Marinirian u Miso Sosu sa Gochujangom

KAI TOD HAT YAI 35 €
Fried Free-Range Chicken Leg in Panko Breadcrumbs with Umami Sauce
Prženi Pileći Batak iz Slobodnog Uzgoja u Panko Prezli sa Umami Sosom

PAD THAÏ
Traditional Thai Stir-Fried Rice Noodles
Tradicionalni Tajlandski Prženi Rižini Rezanci

Kung (Prawns / *Gambori*) 31 €
Homard (Lobster / *Jastog*) 50 €
Kaï (Chicken / *Piletina*) 30 €
Nua (Beef Fillet / *Juneći File*) 32 €
Tow Hoo (Tofu / *Tofu*) 28 €

vegetarian dish / vegetarijansko jelo · slightly spicy / blago ljuto · spicy / ljuto

VAT IS INCLUDED IN THE PRICE

PRILOZI

SIDES

KHAO 7 €
Plain Steamed White Thai Rice
Bijeli Tajlandski Pirinač

KHAO NIAO YANG 8 €
Steamed Sticky Rice with Coconut Milk in Banana Leaf (Gluten Free)
Ljepljivi Pirinač sa Kokosovim Mlijekom u Listu Banane (Bez Glutena)

ROTI 7 €
Homemade Thai Bread
Domaći Tajlandski Hleb

KHAO PHAD KECAP MANIS 9 €
Indonesian Fried Rice
Indonežanski Prženi Pirinač

MI PHAD GOCHUJANG 10 €
Sautéed Noodles with Gochujang and Egg
Kuvane Nudle sa Gochujangom i Jajetom

MACULA YANG 12 €
Double Cooked Tempura Aubergine with Chilly Garlic Sauce
Dvostruko Kuvani Patlidžan u Tempuri sa Sosom od Čilija i Bijelog Luka

DEZERTI

DESSERTS

MAYA SIGNATURE 2026 21 €
Soft Almond Biscuit, Almond Praline Gel, Raspberry and Lychee Confit, Almond Mousse
Meki Biskvit od Badema, Gel od Badema, Konfit od Ličija i Maline, Mus od Badema

MAYA SPHÈRE 24 €
White Chocolate, Ice Cream Mousse, Mango & Passion Fruit Sorbet, Crunchy White Chocolate Pearls, Warm Mango & Passionfruit Sauce
Bijele Čokolade, Mus od Sladoleda, Sorbe od Manga i Marakuje, Hrskave Perle od Bijele Čokolade, Sos od Manga i Marakuje

LE YAKIGUSHI POPCORN CARAMEL 16 €
White Chocolate, Vanilla, Popcorn, Ice Cream Mousse, Crunchy Caramel, Crispy Feuilletine, Crunchy Popcorn, Salted Caramel
Mus od Bijele Čokolade i Vanilije Infuziran sa Esencijom Kokica, Hrskava Karamela, Bijela Čokolada, Hrskavi Biskvit, Kokice, Sos od Slane Karamele

CHOCOLATE SOUFFLÉ 18 €
Organic Dark Chocolate Soufflé, Vanilla Ice cream
Organski Suflé od Crne Čokolade, Sladoled od Vanilije

CHOCOLATE SPRING ROLLS 3 pcs 13 €
Homemade Chocolate Spring Rolls, Mango & Passionfruit Sauce
Domaće Čokoladne Proljetne Rolnice, Sos od Manga i Marakuje

MOCHIS 1 pc 6 €
Ice Cream Coated With Rice Paste (Choice of Flavours)
Sladoled Obmotan Pastom od Riže (Izbor Ukusa)

COTTON CANDY 10 €
Candy Floss
Šećerna Vuna

ICE CREAM 2 scoops 6 €
Selection of Artisanal Ice Cream and Sorbets (Selection of Flavours)
Artizanski Sladoledi i Sorbeti (Izbor Ukusa)

vegetarian dish / vegetarijansko jelo · slightly spicy / blago ljuto · spicy / ljuto

VAT IS INCLUDED IN THE PRICE

MAYABAY

THAI - JAPANESE

Japanese Menu

