

## Cold Appetizers / Hladna Predjela

Mediterranean quinoa salad & Feta cheese / *Mediteranska quinoa slata sa feta sirom (vege)*

85 hrk

---

Artichoke salad with Dalmatian dressing / *Artičoki salata u dalmatinskom dresingu (vegan)*

95 hrk

---

Swordfish carpaccio & vermicelli salad / *Carpaccio od sabljарke poslužen sa vermicelli salatом*

125 hrk

---

Smoked tuna & aromatic cream cheese / *Dimljena tuna & aromatični krem sir*

115 hrk

---

Refreshing shrimp tartar bedded on a mangel / *Osvježavajući tartar od škampa na posteljici od blitve*

145 hrk

---

Tuna tartar served on a chick peas and avocado, enriched with Teriyaki sauce / *Tuna tartar poslužen na avokadu i slanutku, obogaćen Teriyaki umakom*

135 hrk

---

Bresaola stuffed with salad & aromatized cheese / *Bresaola punjena salatом i aromatiziranim sirom*

115 hrk

*Dalmatian platter for two / Dalmatinska Plata za dvoje*

Array of best Dalmatian cold cuts and cheeses / *Selekcija domaćih suhomesnatih proizvoda i sireva*

*175 hrk*

---

*Cheese platter / Selekcija sireva*

Selection of cheeses enriched with olives / *Selekcija sireva & masline (vege)*

*95 hrk*

*Soups/ Juhe*

Refreshing & cold avocado, cucumber & mint soup / *Osvježavajuća hladna juha od avokada, krastavca i mente (vegan)*

*65 hrk*

---

Homemade cream zucchini soup / *Domaća krem juha od tikvice (vege)*

*65 hrk*

---

Clear Adriatic fish soup enriched with sea shells / *Bistra juha od jadranske ribe obogaćena školjkama*

*85 hrk*

---

Lobster cream soup / *Krem juha od jastoga*

*145 hrk*

## Hot appetizers / Topla predjela

Black Tiger Shrimps in tempura & Aioli sauce / *Tigraste kozice u tempura & Aioli umak*

*135 hrk*

---

Champagne risotto served with with Saint Jacques / *Champagne rižoto poslužen sa Jakobovim kopicama*

*195 hrk*

---

Black sepia risotto / *Crni rižoto od sipe*

*175 hrk*

---

Fresh Adriatic tuna in a citrus sauce served with spaghetti / *Svježa jadranska tuna u umaku od citrusa sa špagetima*

*175 hrk*

## Main courses / Glavna Jela

### Vege / Vege

Vegan Wok with Soba noodles / *Veganski Wok sa rižinim rezancima (vegan)*

*135 hrk*

---

Homemade ravioli filled with squash and quince in a sage sauce / *Domaći ravioli punjeni bućom i dunjom u umaku od kadulje (vege)*

*155 hrk*

---

Istrian pljukanci (pasta) with truffle sauce / *Istarski pljukanci u umaku od tartufa*

*165 hrk (vege)*

## Main courses / Glavna Jela

### From the Sea / Iz mora

John Dory served with potato Dalmatian style / *Kovač (Šampjer) poslužen sa krumpirom i blitvom*

*185 hrk*

---

Sea bass filet served with celery cream & Pesto Genovese rice / *File lubina (brancina) poslužen sa pireom od celera i Pesto Genovese rižom*

*235 hrk*

---

Monkfish medallions in a red sauce, served with mussels & baby spinach polenta / *Medaljoni grdobine u crvenom umaku, sa dagnjama i palantom sa baby špinatom*

*245 hrk*

---

Grilled tuna steak served with sweet potato & peas and lime pure / *Grill tuna poslužena sa batatom & kremom od graška i limete*

*210 hrk*

---

Deep-fried octopus served with apple & saffron pure, sweet potato pure, peas & lime pure / *Pržena hobotnica poslužena sa kremom od jabuke i šafrana, kremom od batata i kremom od graška i limete*

*195 hrk*

---

Deep fried squids & Aioli sauce / *Pržene lignje & Aioli umak*

*115 hrk*

---

Lobster tails in a white wine & tomato sauce served with pasta / *Repovi jastoga u umaku od bijelog vina i rajčice sa tjesteninom*

*330 hrk*

## Meat / Meso

Chicken filet served with sweet potato & peas and lime pure / *Pileći filet poslužen sa batatom i kremom od graška i limete*

165 hrk

---

Lamb rack served with aromatized cheese & sweet potato / *Janjeći kotleti posluženi sa aromatiziranim sirom & batatom*

245 hrk

---

Beefsteak served with stuffed baked potato & Parmesan foam / *Biftek poslužen sa punjenim pećenim krumpirom i pjenom od parmezana*

235 hrk

---

Beef medallions in a truffle sauce served with baked potato / *Juneći medaljoni u umaku od tartufa posluženi s pećenim krumpirom.*

235 hrk

## Sides / Prilozi

Colorful seasonal salad / *Miješana sezonska salata*

45 hrk

---

Cooked swish chard with potato / *Blitva sa krumpirom na dalmatinski način*

40 hrk

---

French fries / *Pomfrit*

35 hrk

---

Grilled seasonal vegetable / *Sezonsko povrće na žaru*

40 hrk

---

Sauces (Barbique or Truffle) / *Umaci (Barbique ili Umak od tartufa)*

35 hrk

## Desserts / Desert

Frangipane Yuzu Tart with almond cream & exotic citrus mousse / *Frangipane Yuzu tart punjen kremom od badema & egzotičnim citrusnim mousse-om*

*75 hrk*

---

Snickers cake - chocolate and caramel cream with crushed peanuts on a chocolate biscuit / *Snickers kolač - kombinacija čokolade i karamel kreme s drobljenim kikirikijem na čokoladnom biskvitu*

*65 hrk*

---

Carrot & Mascarpone cake with walnuts / *Kolač od mrkve i mascarponea sa orasima*

*60 hrk*

---

Pear dessert filled with white chocolate mousse & pear insert / *Kruška desert - punjena mousseom od bijele čokolade & insertom od kruške*

*75 hrk*

Floramy gluten free cake with chocolate & hazelnut / *Floramy bezglutenska torta od čokolade i ljesnjaka*

*65 hrk*