

Cold Appetizers / Hladna Predjela

Mediterranean quinoa salad / *Mediteranska salata sa quinoa-om (vege)*

18 €

Insalatissima Napoli – bresaola, baby mozzarella, cherry tomatoes

23 €

Octopus Gourme – octopus, sun-dried tomato pure, onion confit / *hobotnica, krema od sušenog paradajza, konfitirani luk*

26 €

Adriatic shrimp tartar / *tartar od jadranskih kozica*

27 €

Sashimi tuna exotic

29 €

Sea Bass ceviche / *ceviche od brancina*

23 €

Dalmatian platter for two / *Dalmatinska Plata za dvoje*

Array of best Dalmatian cold cuts /

Selekcija domaćih suhomesnatih proizvoda

35 €

Cheese platter / *Selekcija sireva (vege)*

Selection of cheeses enriched with fruits / *Selekcija sireva obogaćeno voćem (vege)*

18 €

Soups/ Juhe

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

12,50 €

Zucchini & mint soup / *Domaća krem juha od tikvice i mente (vege)*

12,50 €

Lobster soup / *Juha od jastoga*

27 €

Hot appetizers / Topla predjela

Prawns flavored with truffle / *Gambori aromatizirani tartufom*

25 €

Black sepia risotto / crni rižoto od sipe

28 €

Saffron & shrimps / *šafiran & škampi*

35 €

Pasta Frutti di Mare (Seafood pasta) / *Pasta Frutti di Mare*

35 €

Spaghetti carbonara old school – parmesan, pecorino, eggs, guanciale / *parmesan, pecorino, jaja, guanciale*

29 €

Spaghetti alla'arrabbiata – tomato sauce, pepperoncino / *Špageti alla'arrabbiata – umak od rajčice, čili papričice (vege)*

27€

Pljukanci with truffles & shrimps / *pljukanci s tartufima & škampima*

32 €

VEGETARIAN DISHES/ Vege jela

Fusilli Tricolori – Mediterranean vegetables & basil / *Fusilli s mediteranskim povrćem & bosiljak*

28 €

Tofu infused with butter and rosemary, serve on mushroom risotto / *Tofu aromatiziran maslacem i ružmarinom na rižotu od vrganja (vegan)*

29 €

Homemade ravioli filled with squash & quince enriched with sage reduction / *Domaći ravioli punjeni bućom i dunjom, krema od kadulje (vege)*

29 €

Main courses / Glavna Jela

Meat / Meso

Rolled chicken breast served with potato & artichokes / *Rolana piletina poslužena s krumpirom i artičokama*

30 €

Lamb rack served with flavored potato & demi-glace sauce / *Janjeći kotleti posluženi sa aromatiziranim krumpirom & demi-glace umakom*

43 €

Aged beefsteak served with sweet potato & pepper sauce / *Odležani biftek poslužen sa batatom & umakom od papra*

47 €

Beef medallions served with potato & truffle sauce / *Juneći medaljoni posluženi s krumpirom & umakom od tartufa*

49€

Dalmatian Pašticada (traditional way of cooking beef meat in red wine with plums & spices) served with homemade gnocchi / *Dalmatinska Pašticada*

43€

Main courses / Glavna Jela

From the Sea / Iz mora

Deep fried John Dory served with crispy potato & aioli sauce / *Filet kovača (Šampjera) u tempuri poslužen s hrskavim krumpirom i aioli umakom*

35 €

Sea bass fillet served with vegetables Julienne & celery cream / *Filet lubina (brancina), povrće Julienne & krema od celera*

38 €

Grilled tuna steak served with baby spinach, onion confit, sautéed cherry tricolore / *Grill tuna poslužena sa baby špinatom, konfitiranim lukom i sotiranim cherry rajčicama tricolore*

39 €

Lobster Brodetto with pasta / *Brujet od Jastog s tjesteninom*

50 €

Grilled squids served with baby spinach, potato / *Grill lignje poslužene s baby špinatom & krumpirom*

35 €

Desserts / Desert

Tiramissu Old School

11,00 €

Chocolate & hazelnut cake (gluten free) / *Bezglutenska torta od čokolade i lješnjaka*

12 €

Forest fruit cheesecake Philadelphia / *Philadelphia cheesecake sa šumskim voćem*

11,50 €

Affogato al caffee – vanilla gelato & espresso / *sladoled vanilija & espresso*

13 €

Sides /Prilozi

Colorful seasonal salad / *Miješana sezonska salata (vegan)*

7,00 €

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

6,50 €

French fries / *Pomfrit (vegan)*

6,50 €

Boiled rice / *Riža (vegan)*

5,50 €

Grilled seasonal vegetables / *Sezonsko povrće na žaru (vegan)*

7,00 €

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

6,00 €