

MENU

Ručak & Večera

Hladna predjela

Carpaccio od hobotnice 16
Hobotnica s kaparima, aceto balsamico kremom, tostiranim pinjolima, rikolom, cherry rajčicama, domaćim pecivom i Pecorino Romanom

Tatarski biftek 18
Odležani sitno sjeckani biftek s maslacem, pohanim žumanjkom i domaćim pecivom.

Salate

Salata od hobotnice 16
Hobotnica s rikolom, slanutkom, mladom kapulicom, kaparima, cherry rajčicama i aromatiziranim krutonima.

Salata Burrata 15
Burrata s polusušenim rajčicama, pestom od bosiljka, mix salatam i Pecorino Romanom.

Salata Cezar 14
Grillana piletina s rimskom salatam, cherry rajčicama, aromatiziranim krutonima, Cezar dresingom i Pecorino Romanom.

Crni rižoto 21
Crni rižoto s Pecorino Romanom i krakom od hobotnice.

Topla predjela

Mazalice s biftekom 15
Sočno meso biteka na hrskavoj focacci posluženo s ajvarom ili kajmakom.

Bruschetta s kozicama 13
Zapečena hrskava focaccia s grillanim kozicama, mozzarellom, pestom od rajčica i sušenim rajčicama.

Krem juhe

Juha od batata 6
Kremasta juha od batata sa začinima i tostiranim bučnim sjemenkama.

Juha od rajčice 7
Kremasta juha od rajčice i paprike s aromatiziranim krutonima.

Tjestenina i njoki

Tjestenina s kozicama 16

Njoki s biftekom 23
Domaći njoki s biftekom u umaku od tartufate.

Rižoto

Rižoto s jadranskim kozicama 15

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Glavna jela

Meso

Pačja prsa

Pačja prsa s pireom od cvjetače i glaziranom mrkvom u slatkome umaku.

26

Ribeye s pireom od batata i mrkve

Odležani Ribeye s kremastim pireom od mrkve i batata, čipsom od cikle i tamnim umakom.

36

Janjeća kotleti s povrćem

Sočni janjeći kotleti s julien povrćem, šampinjonima i tamnim umakom sa slatkome notom.

27

Biftek s kremastom rižom

Sočno pečen biftek poslužen uz kremastu rižu s parmezanom i maslacem.

31

Riba

Brancin s pireom od pastrnjaka

File brancina s kremastim pireom od pastrnjaka, čipsom od aromatizirane mrkve i prahom od mladog špinata.

24

Losos s kremom od blitve

Filet lososa s kremom od blitve na dalmatinski način.

26

Prilozi

Sezonska salata

5

Povrće na žaru

7.5

Domaća focaccia

4

Riža na maslacu

6

Nešto slatko

Pohani sladoled

Pohani sladoled od vanilije s preljevom od šumskog voća i čokolade, uz orašaste plodove.

9

Lava cake

Čokoladni kolač s tekućom sredinom, poslužen sa sladoledom od vanilije i preljevom od šumskog voća.

10

Ako imate alergije ili prehrambene preference, molimo obavijestite naše osoblje.

MENU

Lunch & Dinner

Cold starters

Octopus carpaccio 16
Octopus with capers, aceto balsamico cream, toasted pine nuts, arugula, cherry tomatoes, homemade brioche, Pecorino Romano

Beef Tartare 18
Aged beefsteak with butter, fried egg yolk, homemade brioche

Salads

Octopus salad 16
Octopus with arugula, chickpeas, spring onion, capers, cherry tomatoes and aromatised croutons.

Burrata Salad 15
Burrata with sun dried tomatoes, basil pesto, mixed salad and Pecorino Romano

Caesar Salad 14
Grilled chicken with romain salad, cherry tomatoes, aromatised croutons, Caesar dressing and Pecorino Romano

Risotto

Black risotto 21
Black risotto with Pecorino Romano and octopus tentacles.

Hot starters

Beefsteak spread 15
Juicy beefsteak on crispy foccacia served with ajvar and cream

Bruschetta with prawns 13
Crispy foccacia with grilled prawns, mozzarella, tomato pesto and sun dried tomatoes

Soups

Sweet potato soup 6
Sweet potato creamy soup with spices and toasted pumpkin seeds.

Tomato soup 7
Creamy tomato and paprika soup with aromatised croutons.

Pasta and Gnocchi

Pasta with prawns 16

Gnocchi with beefsteak 23
Homemade gnocchi with beefsteak in truffle sauce

Risotto with Adriatic prawns 15

MENU

Lunch & Dinner

Main Courses

Meat

Duck breast

Duck breast with cauliflower purée and glazed carrot in sweet sauce.

26

Ribeye with sweet potato and carrot purée

Aged Ribeye with creamy carrot and sweet potato purée, beetroot chips and dark sauce.

36

Lamb coteletes with vegetables

Juicy lamb coteletes with julien vegetables, button mushrooms and the dark sauce with sweet one.

27

Beefsteak with creamy rice

Juicy baked beefsteak served with creamy rice with parmesan cheese and butter

31

Deep fried ice cream

Deep fried vanilla ice cream with forest fruit and chocolate cover with nuts.

9

Fish

Sea bass with parsnip purée

Sea bass fillet with creamy parsnip purée, aromatised carrot chips and baby spinach powder.

24

Salmon with swiss chard cream

Salmon fillet with swiss chard cream Dalmatian style.

26

Side dishes

Seasonal salad 5

Grilled vegetables 7.5

Homemade foccacia 4

Rice on butter 6

Something sweet

Lava cake

Chocolate cake with vanilla ice cream and forest fruit cover.

10

If you have any allergies or dietary preferences, please, inform our staff.