

COLD APPETIZERS

OCTOPUS CARPACCIO

Young salad, pumpkin oil, balsamic vinegar caviar

19,00 €

FISH TARTAR

Fresh fish tartare, wasabi mayo, crusty bread

19,00 €

BURRATA

Young salad, flavored mini tomatoes, basil oil

18,00 €

DALMATIAN SMOKED HAM AND CHEESE

Prosciutto, cow and goat cheese, olives

18,00 €

HOT APPETIZERS

FISH IN SAVUR

Poached fish, parsnip cream, radish, green oil

18,00 €

GNUDI (gnocchi made from cottage cheese)

Flavored mini tomatoes, basil oil, pine nuts

18,00 €

MINI GNOCCHI WITH ADRIATIC PRAWNS

Creamy gnocchi with Adriatic prawns

19,00 €

CRISPY SQUID

Served on a young salad, spicy majo

18,00 €

SOUPS

FISH SOUP

Fish, rice, parsley

7,00 €

CREAM OF CARROT AND GINGER SOUP

7,00 €

MAIN COURSES


FISH FILLET 29,00 €
Fish fillet, zucchini, creamy almond sauce, nuts 

BLACK FETTUCCINI 27,00 €
Cheese foam, squid, schrimps

BUZARA FROM THE SEA 32,00 €
Shrimp, fish, mussels, homemade pasta

BEEFSTEAK 36,00 €
Young potates, beet cream, demi glaze sauce

RACK OF LAMB 35,00 €
New potatoes cream, pea cream, pickled zucchini

PACCHERI PASTA WITH PISTACHIOS 24,00 €
Homemade paccheri pasta with pistachio cream and sun-dried tomatoes, nuts 

DESSERT

LAVA CAKE 7,00 €
Creamy vanilla ice cream, forest fruit sauce

DALMATIAN CAKE 7,00 €
Sponge cake with rosemary, sage, vanilla cream

SORBET 5,00 €
Seasonal fruit

MENU
3 courses
FISH TARTAR

Fresh fish tartare, wasabi mayo, crusty bread

OCTOPUS ARANCINI

Octopus arancini, capers and lemon coulis

BLACK FETTUCCHINI

Cheese foam, squid, schrimps

56,00€

We recommend

BAKED FISH (al forno) 1 kg

Zucchini, eggplant, potatoes, capers, olives, white wine

85,00€

TOMAHAWK STEAK (cca. 1kg.)

Served with young potatoes, grilled vegetables, demi glaze sauce

110,00€

