

## 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 €

### CREAMY ZUCCHINI 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 FETTUCINI**

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€

