

ALMOST ALL DISHES CAN BE PREPARED IN VEGETARIAN OR VEGAN VERSIONS.  
WE CAN LEAVE OUT OR EXCHANGE THE INGREDIENTS. FOR ALLERGENES AND ADDITIVES LISTS PLEASE ASK OUR STAFF.

WE SELECT OUR PRODUCTS AS MUCH AS POSSIBLE LOCAL, HOMEMADE, FRESH AND ORGANIC.

#### DIP & TIP STARTERS

- **Croatian Olives & Homemade Bread**  
55 KN
- **Bruschetta** with Salad Bouquet  
65 KN
- **Homemade Dips with homemade Bread:**  
Tzatziki, Hummus, Aioli, Tuna Crème, Baba  
Ghanoush  
90 KN

#### CHARCUTERIE BOARD AS A STARTER OR MAIN DISH TO SHARE

“Charcuterie board” is French and means a branch of prepared meat products such bacon, ham and sausage. Our Board is full of small portion of **Croatian Ham, Sausages, Cheeses, Olives, Dips, Nuts, Crackers...**

- VEGETARIAN\*  
FOR ONE 95 KN  
FOR TWO 170 KN
- NON VEGETARIAN WITH PORK  
FOR ONE 115 KN  
FOR TWO 210 KN
- NON VEGETARIAN WITHOUT PORK  
FOR ONE 115 KN  
FOR TWO 210 KN

#### FRESH BIG SALAD FROM THE MARKET

Big Salad with our famous homemade dressing and...

- ♥ **Chicorée** caramelized & grilled melon\*\*\*  
110 KN
- ♥ **Goat cheese crostini baked with** rosemary & fig chutney\*\*  
110 KN
- ♥ **Chicken covered with Parmesan and herbal bread crumbs** & sweet and sour dip  
110 KN
- ♥ **Seabass** in lemon butter, tomatoes & spinach\*  
115 KN
- ♥ **Scampi grilled in garlic butter** & aioli dip\*  
135 KN
- ♥ **Lamb cutlets** glazed with blueberries  
135 KN

#### TARTE FLAMBEE

It's not a pizza! It's much better! Made from a very thin layer of pastry covered with **sour cream** and different ingredients you can choose from, **topped with grated cheese and baked in a stone oven.**

- ♥ **Mozzarella**, Tomatoes, Basil\*\*  
90 KN
- ♥ **Tuna**, Pickled Red Onions, Fried Capers, Rucola\*  
90 KN
- ♥ **Goat Cheese**, Figs, Rosemary Salt, Roasted Walnut, Honey\*\*  
100 KN
- ♥ **Spinach**, Mushrooms, Pine Nuts\*\*  
110 KN
- ♥ **Dalmatian Ham**, Parmesan Cheese  
Tomatoes, rucola  
110 KN
- ♥ **Dalmatian Ham**, Gorgonzola Cheese, Pears, Thyme, Roasted Walnut, Honey  
120 KN
- ♥ **Buffalo Burratina**, Tomato Confit, Truffle  
Olive Oil\*\*  
130 KN

**Vegan Version: any of tartes flambees above with Tofu Cream and without cheese\*\*\***

#### BAKED POTATOE FROM THE FARM

with different toppings, hollandaise sauce, cheese and small salad...

- ♥ **Grilled vegetables\*\***  
95 KN
- ♥ **Smoked salmon\***  
115 KN
- ♥ **Dalmatian Ham**  
115 KN

\*Pescetarian

\*\*Vegetarian

\*\*\* Vegan

DINNER  
17:30 – 00:00

Take any  
vegetarian dish  
and ask our  
service for a  
vegan version

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### STARTERS

BEEF CARPACCIO WITH SWEET SOUR CHERRIES, ROCKET SALAD & PARMESAN // 95 KN

BUFFALO BURRATA WITH CHERRY TOMATOES & TRUFFLE OLIVE OIL // 100 KN

### RISOTTO

*Served on white wine risotto with sauteed baby spinach & garden tomatoes and...*

GRILLED FARM VEGETABLES // 145 KN

POULARDE BREAST IN PARMESAN BREAD CRUST // 165 KN

FRESH FISH FILET FROM THE MARKET // 190 KN

GAMBERI IN GARLIC BUTTER // 220 KN

### MEAT & FISH

PRIME BEEF STEAK (300g dry aged) WITH BRAISED ONIONS & ROASTED POTATOES // 260 KN

SURF & TURF VERSION WITH ADDING GAMBERI INSTEAD OF BRAISED ONIONS TO YOUR STEAK // + 70 KN

FRENCH LAMB RACK WITH TRUFFLE SMASHED POTATOES // 260 KN

GRILLED FRESH FISH FROM THE MARKET // price depends on fish, pls ask our staff

### DESSERTS

ESPRESSO AFFOGATO // 35 KN

HOMEMADE PREMIUM SORBET // 40 KN

HOMEMADE PREMIUM ICE CREAM // 45 KN

CHOCOLATE VULCANO WITH ICE CREAM // 50 KN

HOMEMADE APPLE STRUDEL WITH VANILLA ICE CREAM & PUMPKIN SEED OIL // 55 KN

CHEESE PLATE // 75 KN