

Welcome to a unique culinary experience!

Our à la carte menu is crafted with carefully selected dishes that blend traditional flavors with a modern twist.

Enjoy our diverse selection of meals tailored to your taste and preferences.

Challenge your palate and experience a harmony of flavors in every bite.

E
Eggs

Wh
Wheat

SO₂
Sulphit- Wine

Ms
Mustard

GF
Gluten Free

ML
Milk

SE
Sesame

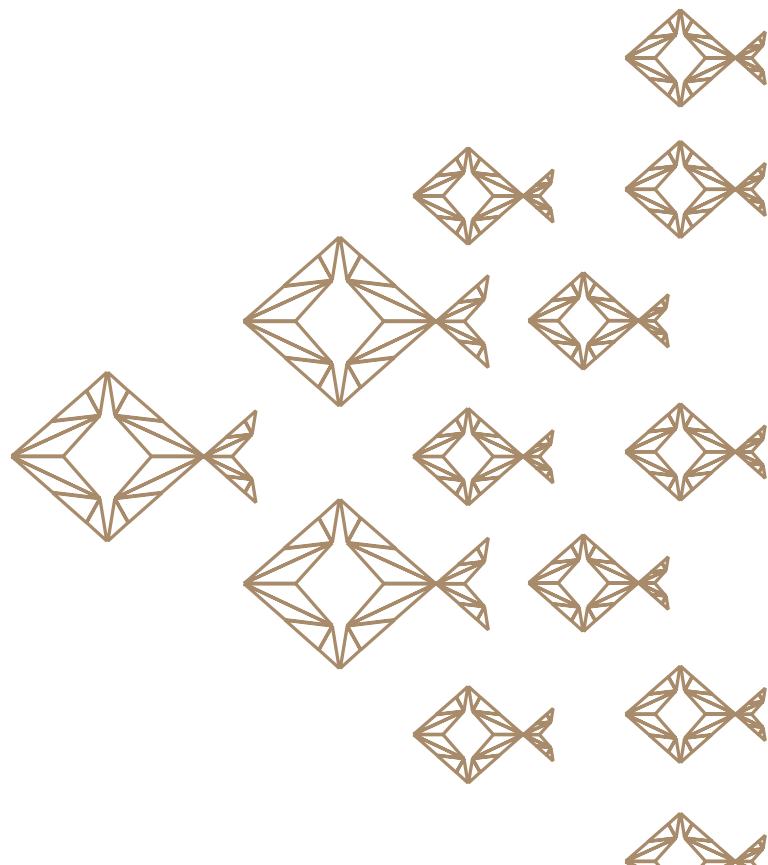
CH
Chilly

SH
Shellfish

F
Fish

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Nuts

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Vegan



Apetizers

Njegusi Prosciutto GF	210g	€10,00
<i>Served with Arugula, Cheri Tomato, Olives, Lettuce</i>		
Cheese Plate ML N	220g	€14,00
<i>Gorgonzola, Parmigiano, Mocarela, Gauda, Feta, Local Cheese, Dry Apricot, Dry Cranberries, Almonds</i>		
Salmon Carpaccio F	220g	€16,00
<i>Salmon Filet, Orange, Lemon, Arugula, Cherry Tomato, Dill</i>		
Beef Carpaccio Ms	250g	€18,00
<i>Arugula, Cherry Tomato, Parmigiano</i>		
Shrimp bruschetta F	220g	€20,00
<i>Cream sauce, Asparagus, Shrimps, Bruschette</i>		
Panko Shrimps SH Wh CH	300g	€18,00
<i>Eggs, Panko Breadcrumbs, Arugula, Cherry Tomato, Thai Sweet Sauce</i>		
Octopus Salad GF F	220g	€17,00
<i>Tomato, Cucumber, Green Salad, Onion</i>		

Soups

Veal Stew Wh E	250ml	€5,50
<i>Carrot, Onion, Celery</i>		
Fish Stew Wh SH F	250ml	€6,00
<i>Carrot, Onion, Celery, Garlic, Tomato</i>		
Mushroom Potage ML	250ml	€5,00
<i>Mix of Forest Mushrooms, Heavy Cream</i>		
Potage of the day	250ml	€5,00

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Salads

Burata ML GF N <i>Arugula, Cherry Tomato, Grapefruit, Walnuts, Honey, Jam</i>	300g	€16,00
Cesar Salad ML Wh <i>Iceberg, Chicken, Bacon, Parmigiano, Mayo Dressing</i>	300g	€11,00
Caprese Salad ML GF <i>Tomato, Mocarela, Arugula, Pesto Gienovese</i>	300g	€10,00
Greek Salad ML GF <i>Tomato, Cucumber, Peper, Onion, Feta Cheese, Olives</i>	300g	€9,00
Beef Steak Salad <i>Red Paprika, Cucumber, Green Salad, Dressing sauce</i>	300g	€16,00

Pasta

Tagliatelle with Salmon Wh F ML <i>Salmon, Parmigiano, Cherry Tomato, Dill</i>	320g	€18,00
Pasta with Beef Steak and Ceps Wh ML <i>Heavy Cream, Parmigiano, Mushrooms</i>	320g	€18,00
Pasta with Chicken Wh ML <i>Heavy Cream, Parmigiano, Pesto Genovese, Zucchini</i>	320g	€14,00
Gnocchi with Proscuitto and Zucchini Wh ML <i>Heavy Cream, Parmigiano</i>	320g	€17,00
Ravioli with Truffles Wh ML <i>Heavy Cream, Parmigiano, Champignons</i>	320g	€21,00

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Risotto

Seafood Risotto   	320g	€19,00
<i>Onion, Garlic, Tomato, Seafood mix</i>		
Sepia Risotto  	320g	€19,00
<i>Onion, Garlic, Tomato, White Wine</i>		
Verdura Risotto  	320g	€16,00
<i>Onion, Zucchini, Champignons, Cherry Tomato, Pepper, Tomato, Garlic</i>		

Sandwich and Burger

Available for Lunch Only

Italian Sandwich  	250g	€10,00
<i>Prosciutto, Mozarella, Tomato, Pesto Gienovese, French Fries, Ketchup</i>		
Single Burger  	250g	€15,00
<i>100% Beef Meat, Lettuce, Tomato, Gerkins, Onion, Cheddar Cheese, Bacon, French Fries</i>		
Double Burger  	350g	€19,00
<i>100% Beef Meat, Lettuce, Tomato, Gerkins, Onion, Cheddar Cheese, Bacon, French Fries</i>		

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Main Course

Njeguski Steak ML	450g	€18,00
<i>Pork Filet, Prosciutto, Kaymak, Local Cheese, Potato, Grilled Vegetables</i>		
Beef Tenderloin GF	350g	€28,00
<i>Grilled Vegetables, Potato</i>		
Chicken Filet GF	350g	€13,00
<i>Potato, Fruit Jam</i>		
Caprese Beef Tagliata GF	350g	€25,00
<i>Mozzarella, Tomato, Pesto Genovese</i>		
Sea Bass Filet GF F	350g	€24,00
<i>Dalmatinsko Varivo, Grilled Vegetables</i>		
Salmon Steak GF F	350g	€24,00
<i>Rice, Asparagus</i>		
Vivid Blue Octopus GF	350g	€26,00
<i>Dalmatinsko varivo, Grilled Vegetable, Garlic, Olive Oil</i>		

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Selection of Premium Steaks

Rib Eye ^{GF}	400g	€40,00
T-Bone ^{GF}	700g	€50,00
Tomahawk ^{GF}	100g	€9,50

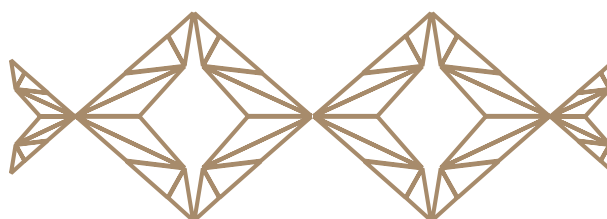
Sauces: Peppercorn sauce, Blue Cheese Sauce, Mushroom Sauce, Cranberry Sauce

Side Dishes: Grilled vegetables, Mashed Potatoes, French Fries, Rice

Adriatic Sea Catch of the Day

Grilled Fish ^{GF} ^F	100g	€9,00
Ocean Dream (Fish in Salt Crust) ^{GF} ^F	100g	€10,00
Grilled Octopus ^{GF} ^{SH}	100g	€12,00
Grilled Shrimps ^{GF} ^{SH}	100g	€10,00
Grilled Squids ^{GF} ^{SH}	100g	€8,00
Buzara Style Mussels (Red or White) ^{SH} ^{SO₂}	100g	€17,00

Side Dishes: Grilled vegetables, Swiss Chard and Potatoes



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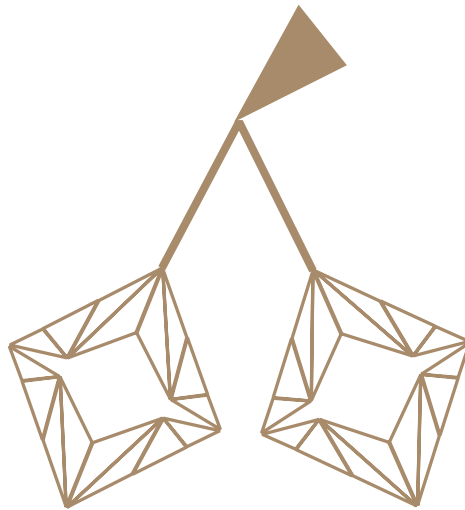
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Deserts

Ice Cream Bowl ML E	220g	€5,00
<i>Chocolate, Vanilla, Forest Fruit, Strawberry, Lemon</i>		
Fruit Plate GF	220g	€5,50
<i>Mix of Seasonal Fruits</i>		
Cake of the Day ML Wh E	220g	€5,50



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