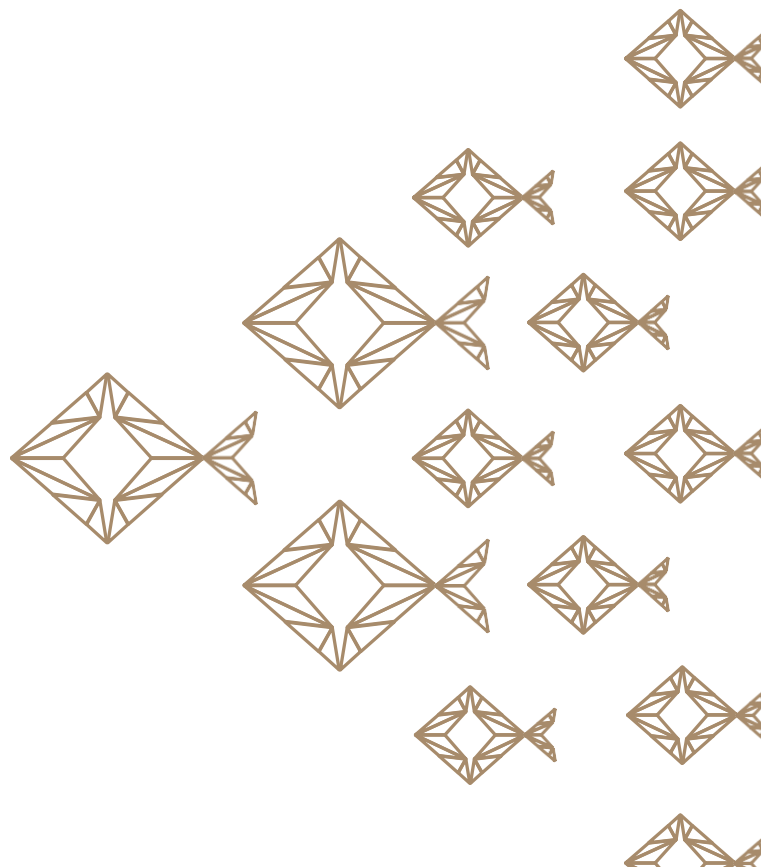


Welcome to a unique culinary experience!

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

N
Nuts

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Vegan

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Soy

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Peanuts

C
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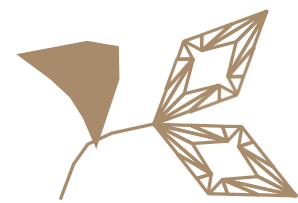
M
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CO
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PA
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W
walnuts

VEGAN MENU



<p>Cous-Cous Salad With Sour Vegetables S P <i>Zucchini, carrot, red paprika, soy sauce, cucumber, red and white cabbage, peanuts, horseradish</i></p>	250g	€9,00
<p>Carrot Soup With Coconut N <i>Carrot, coconut milk, spinach, arugula, coconut flour</i></p>	250ml	€5,00
<p>Saffron Risotto N S <i>Rice, saffron, onion, zucchini, soy milk, roasted almonds, spinach & arugula pesto</i></p>	250g	€16,00
<p>Paella C S M CO PA <i>Paprika, tomato, onion, garlic, cumin, curry, kukurma, rice, tofu, chanterelle mushrooms, corn, zucchini, aioli sauce</i></p>	300g	€19,00
<p>Chilli Lentils With Tofu C S CO CH <i>Red lentils, tofu, paprika, tomato, corn</i></p>	300g	€19,00
<p>Roasted Potato M SE PA <i>Potato, onion, champignons, truffles, chanterelle mushrooms, aioli sauce, tahini</i></p>	300g	€10,00
<p>Vegan Burger N SE <i>Onion, chickpeas, carrot, zucchini, rice crumbs, onion jam, sweet-sour sauce, pickles, lettuce, tomato, french fries, ketchup</i></p>	350g	€15,00
<p>Poached Pears N <i>Pears, almonds, sugar, vegan cream</i></p>	250g	€6,00
<p>Mille Feuille With Apple</p>	250g	€6,00
<p>Pink Rapsody W <i>Apple, walnuts</i></p>	250g	€6,00

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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	€20,00
<i>Eggs, Panko Breadcrumbs, Arugula, Cherry Tomato, Sauce Diablo</i>		
Octopus Salad GF F	220g	€21,00
<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	€19,00
Pasta with Chicken Wh ML <i>Heavy Cream, Parmigiano, Pesto Genovese, Zucchini</i>	320g	€16,00
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 SH SO₂ GF <i>Onion, Garlic, Tomato, Seafood mix</i>	320g	€19,00
Sepia Risotto SH GF <i>Onion, Garlic, Tomato, White Wine</i>	320g	€19,00
Verdura Risotto GF V <i>Onion, Zucchini, Champignons, Cherry Tomato, Pepper, Tomato, Garlic</i>	320g	€16,00



Sandwich and Burger

Available for Lunch Only

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



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Main Course

Njeguski Steak ML 450g €21,00

Pork Filet, Prosciutto, Kaymak, Local Cheese, Potato, Grilled Vegetables

Beef Tenderloin ML M 350g €28,00

Mashed Potato With Truffles

Chicken Filet GF ML 350g €15,00

Potato, Cheese Sauce

Caprese Beef Tagliata GF 350g €26,00

Mozzarella, Tomato, Pesto Genovese

Sea Bass Filet GF F 350g €24,00

Dalmatinsko Varivo or Grilled Vegetables

Salmon Steak GF F 350g €26,00

Rice, Asparagus

Vivid Blue Octopus GF 350g €28,00

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Selection of Premium Steaks

Rib Eye GF	400g	€40,00
T-Bone GF	700g	€50,00
Tomahawk GF	1kg	€95,00

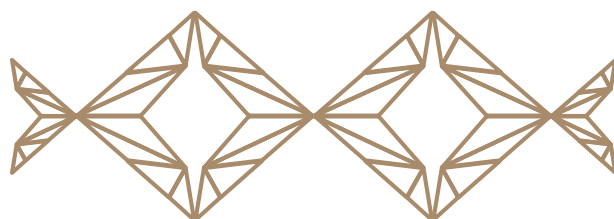
Sauces: Peppercorn sauce, Blue Cheese Sauce, Mushroom Sauce, Cranberry Sauce - Choose one of each

Side Dishes: Grilled vegetables, Mashed Potatoes, French Fries, Rice - Choose one of each

Adriatic Sea Catch of the Day

Grilled Fish GF F	1kg	€90,00
Ocean Dream (Fish in Salt Crust) GF F	1kg	€100,00
Mix Sea Food Plate SH GF Octopus, Squids, Shrimps	500g	€45,00

Side Dishes: Grilled Vegetables or Dalmatinsko Varivo



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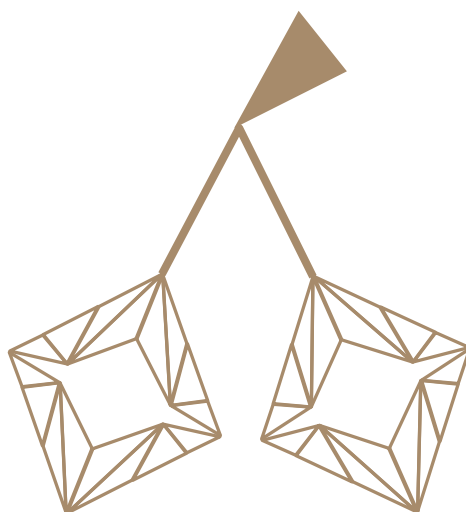
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Deserts

Ice Cream Bowl ML E 220g €5,00
Chocolate, Vanilla, Forest Fruit, Strawberry, Lemon

Fruit Plate GF 220g €5,50
Mix of Seasonal Fruits

Cake of the Day ML Wh E 220g €5,50



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