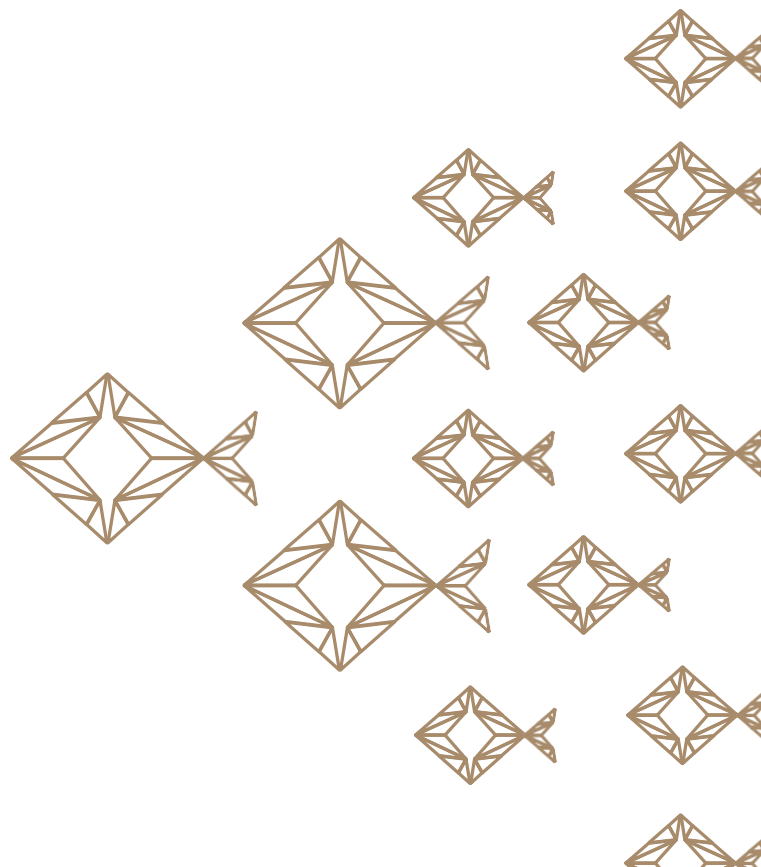


Welcome to a unique culinary experience!

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

V
Vegan

S
Soy

P
Peanuts

C
cumin

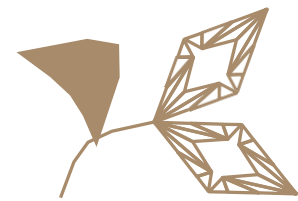
M
mushrooms

CO
corn

PA
parsely

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>	<p>250g €9,00</p>
<p>Carrot Soup with Coconut N <i>Carrot, Coconut Milk, Spinach, Arugula, Coconut Flour</i></p>	<p>250ml €5,00</p>
<p>Saffron Risotto N S <i>Rice, Saffron, Onion, Zucchini, Soy Milk, Roasted Almonds, Spinach & Arugula Pesto</i></p>	<p>250g €16,00</p>
<p>Paella C S M CO PA <i>Paprika, Tomato, Onion, Garlic, Cumin, Curry, Turmeric, Rice, Tofu, Chanterelle Mushrooms, Corn, Zucchini, Aioli Sauce</i></p>	<p>300g €19,00</p>
<p>Chilli Lentils with Tofu C S CO CH <i>Red Lentils, Tofu, Paprika, Tomato, Corn</i></p>	<p>300g €19,00</p>
<p>Roasted Potato M SE PA <i>Potato, Onion, Champignons, Truffles, Chanterelle Mushrooms, Aioli Sauce, Tahini</i></p>	<p>300g €10,00</p>
<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>	<p>350g €15,00</p>
<p>Poached Pears N <i>Pears, Almonds, Sugar, Vegan Cream</i></p>	<p>250g €6,00</p>
<p>Mille Feuille With Apple</p>	<p>250g €6,00</p>
<p>Pink Rapsody W <i>Apple, Walnuts</i></p>	<p>250g €6,00</p>

- E
Eggs
- Wh
Wheat
- SO₂
Sulphit- Wine
- Ms
Mustard
- GF
Gluten Free
- ML
Milk
- SE
Sesame
- CH
Chilly
- SH
Shellfish
- F
Fish
- N
Nuts
- V
Vegan
- S
Soy
- P
Peanuts
- C
cumin
- M
mushrooms
- CO
corn
- PA
parsely
- W
walnuts



Appetizers

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, Mozzarella, 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, Bruschetta</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

E
Eggs

Wh
Wheat

SO₂
Sulphit- Wine

Ms
Mustard

GF
Gluten Free

ML
Milk

SE
Sesame

CH
Chilly

SH
Shellfish

F
Fish

N
Nuts

V
Vegan

S
Soy

P
Peanuts

C
cumin

M
mushrooms

CO
corn

PA
parsely

W
walnuts

Salads

Burrata ^{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, Mozzarella, Arugula, Pesto Genovese</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 Prosciutto 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

E

Eggs

Wh

Wheat

SO₂

Sulphit- Wine

Ms

Mustard

GF

Gluten Free

ML

Milk

SE

Sesame

CH

Chilly

SH

Shellfish

F

Fish

N

Nuts

V

Vegan

S

Soy

P

Peanuts

C

cumin

M

mushrooms

CO

corn

PA

parsely

W

walnuts

Risotto

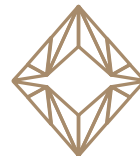
Seafood Risotto SH SO₂ GF <i>Onion, Garlic, Tomato, Seafood mix</i>	320g	€19,00
Sepia Risotto SH GF <i>Onion, Garlic, Tomato, White Wine</i>	320g	€19,00
Verdura Risotto GF V <i>Onion, Zucchini, Champignons, Cherry Tomato, Pepper, Tomato, Garlic</i>	320g	€16,00



Sandwich and Burger

Available for Lunch Only

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



- E
Eggs
- Wh
Wheat
- SO₂
Sulphit- Wine
- Ms
Mustard
- GF
Gluten Free
- ML
Milk
- SE
Sesame
- CH
Chilly
- SH
Shellfish
- F
Fish
- N
Nuts
- V
Vegan
- S
Soy
- P
Peanuts
- C
cumin
- M
mushrooms
- CO
corn
- PA
parsely
- W
walnuts



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

Dalmatinsko Varivo or Grilled Vegetable

E

Eggs

Wh

Wheat

SO₂

Sulphit- Wine

Ms

Mustard

GF

Gluten Free

ML

Milk

SE

Sesame

CH

Chilly

SH

Shellfish

F

Fish

N

Nuts

V

Vegan

S

Soy

P

Peanuts

C

cumin

M

mushrooms

CO

corn

PA

parsely

W

walnuts

Selection of Premium Steaks

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

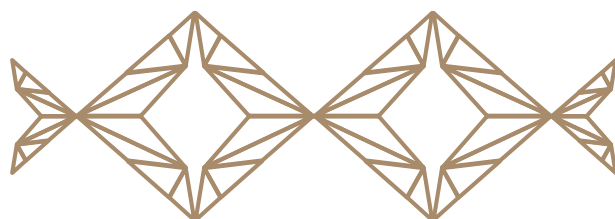
Sauces: Peppercorn Sauce, Blue Cheese Sauce, Mushroom Sauce, Cranberry Sauce - Choose one of each

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	300g	€31,00

Side Dishes: Grilled Vegetables or Dalmatinsko Varivo



E
Eggs

Wh
Wheat

SO₂
Sulphit- Wine

Ms
Mustard

GF
Gluten Free

ML
Milk

SE
Sesame

CH
Chilly

SH
Shellfish

F
Fish

N
Nuts

V
Vegan

S
Soy

P
Peanuts

C
cumin

M
mushrooms

CO
corn

PA
parsely

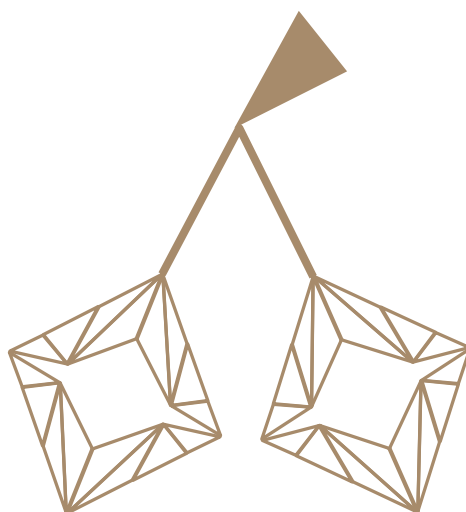
W
walnuts

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



E
Eggs

Wh
Wheat

SO₂
Sulphit- Wine

Ms
Mustard

GF
Gluten Free

ML
Milk

SE
Sesame

CH
Chilly

SH
Shellfish

F
Fish

N
Nuts

V
Vegan

S
Soy

P
Peanuts

C
cumin

M
mushrooms

CO
corn

PA
parsely

W
walnuts



