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*Malo*<sup>konoba</sup> *Misto*

since 1970.

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Speisekarte

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Jelovnik

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Carta dei cibi

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MENU

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Bill of fare



**M**alo Misto is the restaurant of a 49-year family tradition. It is located in the old town, just a few meters from the main square. The combination of the traditional and the modern will provide you a great time on our beautiful outdoor terrace, which is an

oasis of calm in the city centre. We work with local food producers and prepare food in a traditional way, grilled on charcoal. We will be happy to cook for you. Thank you for visiting us.

Bon appetit!

## *Aperitivi / Aperitifs*

### ***RAKIJE / GRAPPA***

Šljivovica /plum/ 0.03 l  
Travarica /herbs/ 0.03 l  
Lozovača 0.03 l  
Medica /honey/ 0.03 l  
Višnja /cherry/ 0.03 l  
Viljamovka /pear/ 0.03 l

### ***DOMAĆA ŽESTOKA PIĆA***

#### ***DOMESTIC ALCOHOLIC DRINKS***

Pelinkovac, Vlahovac,  
Orahovac, Maraschino 0.03 l

Prosecco Rebuli  
Valdobbiadene DOCG 0,15l

Primo Brut Degarra 0,15l

Gin Hendrix + Thomas Henry  
(cucumber)

Gin Mare + Thomas Henry Cherry  
(orange)

## *Kokteli / Cocktails*

MOJITO (havana, fresh lime, brown sugar, soda water, mint)

CUBA LIBRE (havana, lime, cola)

COSMOPOLITAN (vodka, triple sec, fresh lime juice, cranberry juice)

TOM COLLINS (gin hendrix, lime juice, sugar)

MOJITO DELUXE (havana 7 y.o., fresh lime, brown sugar, thomas henry)



## Hladna predjela

### 1. HLADNI PIJAT „MALO MISTO“

(marinirana trlja, inćuni, rikola, krema od bakalara, dimljena tuna, motar, pašteta od tune, marinirane kozice, dimljene dagnje)

House Speciality

### 2. KOTARSKI LOPAR

(paška skuta, kozji sir, ovčji sir, pršut, panceta, šokol, smokvenjak, bademi, grožđe, sir sa tartufima)

### 3. PAŠKI SIR (PREMIUM) 100gr

(grožđe, smokve, orasi)

### 4. DALMATINSKI PRŠUT 100gr

(masline)

### 5. CARPACCIO OD BIFTEKA

(estragon senf, pesto genovese, grana padano, rikola)

### 6. CARPACCIO OD HOBOTNICE

(grana padano, rikola)

### 7. HLADNA DALMATINSKA PLATA (2PERS.)

(dalmatinski pršut, šokol, panceta, ovčji sir s tartufima, salata od hobotnice, pašteta od tune, krema od bakalara, slani i marinirani inćuni)

## Salate

### 8. SALATA SA PILETINOM

(pileći file, cherry rajčica, krastavci, radić, matovilac, masline, kukuruz, jogurt dressing)

### 9. SALATA SA TUNOM

(tuna, cherry rajčica, matovilac, mladi luk, masline, sweet chilly, umak, ulje sezama, sezam)

### 10. TAGLIATA OD BIFTEKA

(juneći file, rikola, cherry rajčica, grana padano)

### 11. SALATA OD HOBOTNICE

(mozzarella, masline, mladi luk, limunov sok, cherry rajčica)

### 12. CAPRESSE

(mozzarella, pomidor, bosiljak)

### 13. SEZONSKA SALATA

(mješana, rajčica, krastavac, kupus, zelena, rikola)



## Juhe

- 14. RIBLJA JUHA
- 15. KREM JUHA OD RAJČICE

## Školjke i rakovi

- 16. BUZARA OD JADRANSKIH ŠKOLJAKA (750gr)  
(dagnje, gropi, kapelunge, vongole)
- 17. ŠKAMPI NA ŽARU ILI NA BUZARU (500 gr)

## Pašte i Rižoti

- 18. TAGLIATELLE SA JADRANSKIM ŠKAMPIMA I PINJOLIMA  
(domaća šalša)
- 19. CRNI ŠPAGETI SA JADRANSKIM KOZICAMA I GROPIMA *House Speciality*  
(sušeni cherry pomidor)
- 20. FUŽI SA BIFTEKOM I CRNIM ZADARSKIM TARTUFIMA  
(rezanci bifteka, tartufata)
- 21. RAVIOLI SA OVČJIM SIROM I CRNIM ZADARSKIM TARTUFIMA *Vegetarian*  
(tartufata crnog tartufa)
- 22. TAGLIATELLE SA PILETINOM, ČIPSOM OD PANCETE I PESTO ROSSO  
(pileći file, domaći pesto od sušenih cherrya)
- 23. CRNI RIŽOTO (SIPA)
- 24. RIŽOT SA PLODOVIMA MORA  
(sipa, lignja, jadranska kozica, dagnje, domaća šalša)
- 25. RIŽOT OD POVRĆA I GLJIVA *Vegetarian*  
(domaća šalša)



## Mesni specijaliteti s prilogom

26. MESNA PLATA „MALO MISTO“ za 2 osobe (1000 gr)  
(ramstek, pileći zabatak, marinirani janjeći but, svinjski ražnjići, pekarski krumpir s pancetom, povrće)

27. MJEŠANO MESO NA ŽARU  
(pileći zabatak, svinjski ražnjić, ramstek, kobasica, pekarski krumpir, povrće)

28. TELEĆI KOTLET NA ŽARU  
(pekarski krumpir, povrće)

29. PILEĆI FILE U UMAKU OD GLJIVA  
(riža na maslacu, povrće)

30. SPORO PEČENA JANJEĆA KOLJENICA  
(pire od celera, povrće)

31. SVINJSKI RAŽNJIĆI NA ŽARU  
(pekarski krumpir s pancetom, povrće)

## Odrisci/steaks

32. BIFTEK U UMAKU OD ZELENOG PAPRA (300 gr)  
(riža na maslacu s ružmarinom, povrće)

33. BIFTEK SA CRNIM ZADARSKIM TARTUFOM (300 gr)  
(riža na maslacu s ružmarinom, tartufata, povrće)

34. RAMSTEK NA ŽARU (600gr)  
(pekarski krumpir, povrće, barbecue umak)

35. RIB – EYE 350gr  
(pekarski krumpir, povrće, barbecue umak)

36. PUNJENI RAMSTEK S MLADIM KOZJIM SIROM I PRŠUTOM 350gr  
(umak od gljiva, povrće, riža)

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37. T – BONE (800-1200gr)  
(povrće, pekarski krumpir, barbecue umak)

## Autohtona dalmatinska jela

38. DALMATINSKA PAŠTICADA S DOMAĆIM NJOKIMA  
(junjeći file, umak od suhih šljiva i jabuka, domaći njoki)

39. PAŠTICADA OD TUNE S PALENTOM  
(file od tune, umak od šljiva i jabuka, palenta)

40. RIBARSKA TEĆA (BRUDET) za 2 osobe  
(grdobina, škampi, kozice, dagnje, lignje, domaća šalša i palenta)



## Riblja jela sa grilla s prilogom

### 41. RIBLJA PLATA ZA 2 OSOBE (1000 gr)

(brancin, file od škarpine, tuna, lignje, škampi, blitva, povrće)

### 42. ORADA, BRANCIN NA ŽARU (500 gr)

(blitva na dalmatinski)

### 43. LIGNJE NA ŽARU

(blitva na dalmatinski)

### 44. PUNJENE LIGNJE SA KOZICAMA, MOZZARELOM I POVRĆEM (grill palenta, blitva, šalša)

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### 45. DALMATINSKA FRITURA OD LIGNJA, KOZICA I GIRICA

(prženi krumpir, tartar umak)

### 46. TUNA U SEZAMU - ODREZAK

(blitva na dalmatinski i povrće)

### 47. ODREZAK SABLJARKE

(pire od celera, povrće)

### 48. FILE BRANCINA SA UMAKOM OD JADRANSKIH KOZICA

(grill palenta)

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## Dječji menu

### 49. PILEĆI FILE S POMFRIJEM I KETCHUPOM

### 50. ŠPAGETI BOLOGNESE

## Deserti

### 51. PANNA COTTA SA ŠUMSKIM VOĆEM

### 52. KOLAČ OD SIRA

### 53. YOGO SENSATION

### 54. DNEVNI KOLAČ



## Cold appetizers

### 1. "MALO MISTO" COLD PLATE DISH

(marinated red mullet, anchovies, arugula, cod pâté, smoked tuna, samphire, tuna pâté, marinated prawns, smoked mussels)

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### 2. KOTARSKI LOPAR ('BAKING PADDLE' OF THE KOTARI REGION)

(Pag Island curd, goat cheese, sheep cheese, prosciutto ham, pancetta, "Šokol" ham, fig cake, almonds, grapes, truffle cheese)

### 3. PAG ISLAND CHEESE (PREMIUM) 100 g

(grapes, figs, walnuts)

### 4. DALMATIAN PROSCIUTTO HAM 100 g

(olives)

### 5. BEEFSTEAK CARPACCIO

(Estragon mustard, pesto of Genoa, Grana Padano cheese, arugula)

### 6. OCTOPUSS CARPACCIO

(Grana Padano cheese, arugula)

### 7. DALMATIAN COLD PLATTER (2 PERS.)

(Dalmatian prosciutto ham, "Šokol" ham, pancetta, sheep milk cheese with truffles, octopus salad, tuna pâté, cod pâté, salted and marinated anchovies)

## Salads

### 8. CHICKEN SALAD

(chicken fillet, cherry tomatoes, cucumbers, radicchio, lamb's lettuce, olives, corn, yogurt dressing)

### 9. TUNA SALAD

(tuna, cherry tomatoes, lamb's lettuce, green onion, olives, sweet chilly sauce, sesame oil, sesame)

### 10. BEEFSTEAK TAGLIATA

(tenderloin, arugula, cherry tomatoes, Grana Padano cheese)

### 11. OCTOPUS SALAD

(mozzarella, olives, green onion, lemon juice)

### 12. CAPRESSE SALAD

(mozzarella cheese, tomatoes, basil)

### 13. SEASONAL SALAD

(mixed, tomato, cucumber, cabbage, green, arugula)



## *Soups*

- 14. FISH SOUP
- 15. TOMATO CREAM SOUP

## *Shells and crabs*

- 16. ADRIATIC SHELLS ALLA BUZZARA (750 gr)  
*(mussels, warty venus, razor shells, carpet shells)*
- 17. GRILLED SHRIMP OR BUZZARA STYLE (500 gr)

## *Pasta and Risotto*

- 18. TAGLIATELLE WITH ADRIATIC SCAMPI AND PINE NUTS  
*(homemade tomato salsa)*

- 19. BLACK SPAGHETTI WITH ADRIATIC SHRIMPS  
AND VENUS SHELLS *(dried cherry tomato)*

*House Speciality*

- 20. FUSI PASTA WITH BEEFSTEAK AND ZADAR BLACK TRUFFLES  
*(beefsteak noodles, truffle sauce)*

- 21. RAVIOLI WITH SHEEP CHEESE  
AND ZADAR BLACK TRUFFLES  
*(black truffle sauce)*

*Vegetarian*

- 22. TAGLIATELLE WITH CHICKEN, PANCETTA CRISPS AND PESTO ROSSO  
*(chicken fillet, homemade dried tomato cherries pesto)*

- 23. BLACK RISOTTO (CUTTLEFISH)

- 24. SEAFOOD RISOTTO  
*(cuttlefish, squid, Adriatic prawns, mussels, homemade tomato salsa)*

- 25. VEGETABLES AND MUSHROOM RISOTTO  
*(homemade salsa)*

*Vegetarian*





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## *Meat specialties with side dishes*

- 26. "MALO MISTO" MEAT PLATTER FOR TWO (1000 gr)**  
*(rump steak, chicken thighs, marinated shank of lamb, pork skewers, baked potatoes with pancetta, vegetables)*
- 27. MIXED GRILLED MEAT**  
*(chicken, pork skewers, rump steak, sausages, baked potatoes, vegetables)*
- 28. GRILLED VEAL CUTLET**  
*(baked potatoes, vegetables)*
- 29. GRILLED CHICKEN FILE WITH MUSHROOM SAUCE**  
*(buttered rice, vegetables)*
- 30. SLOW ROASTED LAMB SHANK**  
*(celery root mash, vegetables)*
- 31. GRILLED PORK SKEWERS**  
*(baked potatoe, vegetables)*

## *Steaks - side dish*

- 32. BEEFSTEAK IN GREEN PEPPERCORN SAUCE (300 gr)**  
*(buttered rice, vegetables)*
- 33. BEEFSTEAK WITH ZADAR BLACK TRUFFLES (300 gr)**  
*(buttered rice, truffle sauce, vegetables)*
- 34. GRILLED RUMP STEAK (600 gr)**  
*(baked potatoes, vegetables, barbecue sauce)*
- 35. RIB-EYE STEAK 350 gr**  
*(baked potatoes, vegetables, barbecue sauce)*
- 36. RUMP STEAK STUFFED WITH YOUNG GOAT MILK CHEESE AND PROSCIUTTO HAM 350gr**  
*(mushroom sauce, vegetables)*
- 37. T- BONE STEAK (800-1200 gr)**  
*(vegetables, baked potatoes, barbecue sauce)*

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## *Authentic dalmatian dishes*

- 38. DALMATIAN PASTICADA WITH HOMEMADE GNOCCHI**  
*(beef fillet, prune and apple sauce, homemade gnocchi)*
- 39. TUNA FISH AND POLENTA PASTICADA**  
*(tuna fish fillet, prune and apple sauce, polenta)*
- 40. FISHERMAN'S POT (BRODETTO) FOR TWO**  
*(monkfish, shrimp, prawns, mussels, squid, homemade salsa and polenta)*



## Grilled fish - side dish

41. FISH PLATTER FOR TWO (1000 gr)  
(sea bass, scorpion fish fillet, tuna, calamari, scampi, dalmatian chard, vegetables)

42. GRILLED GILTHEAD BREAM OR SEA BASS (500 gr)  
(Dalmatian chard)

43. GRILLED CALAMARI  
(Dalmatian chard)

44. CALAMARI STUFFED WITH PRAWNS,  
MOZZARELLA AND VEGETABLES (grilled polenta, dalmatian chard, salsa)

*House Speciality*

45. FRIED CALAMARI RINGS, SHRIMS AND PICAREL FISH  
(fried potatoes, tartar sauce)

46. TUNA STEAK SESAME CRUSTED  
(Dalmatian style chard, vegetables)

47. SWORDFISH STEAK  
(celery root and vegetable)

48. SEA BASS FILLET WITH ADRIATIC SHRIMP SAUCE  
(grilled polenta)

*House Speciality*

## Children's menu

49. CHICKEN FILLET WITH FRIED POTATOES AND KETCHUP  
50. SPAGHETTI BOLOGNESE

## Desserts

51. PANNA COTTA WITH FOREST FRUITS  
52. CHEESE CAKE  
53. YOGO SENSATION  
54. DAILY CAKE



# Kalte Vorspeisen

*House Speciality*

## 1. KALTE PLATTE „MALO MISTO“

(marinierte Meerbarbe, Anchovis, Ruccola, Stockfischcrème, geräucherter Thunfisch, Seefenchel, Thunfischpastete, marinierte Garnelen, geräucherte Miesmuscheln)

## 2. KOTARSKI LOPAR

(junger Schafkäse aus der Insel Pag, junger Ziegenkäse, Pršut - dalmatinischer Rohschinken, Speck, Šokol, Smokvenjak - Produkt aus getrockneten Feigen, Mandeln, Weintrauben, Käse mit Trüffeln)

## 3. PAGER KÄSE (PREMIUM) 100gr

(Weintrauben, Feigen, Nüsse)

## 4. DALMATINISCHER PRŠUT 100gr

(Oliven)

## 5. CARPACCIO

(Estragon-Senf, Pesto genovese, Grana padano, Ruccola)

## 6. CARPACCIO AUS KRAKEN

(Grana Padano, Ruccola)

## 7. KALTE DALMATINISCHE PLATTE (2 PERS.)

(Dalmatinischer Rohschinken „Pršut“, Šokol, Speck, Schafkäse mit Trüffeln, Krakensalat, Thunfischpastete, Stockfischcrème, gesalzene und marinierte Anchovis)

# Salate

## 8. SALAT MIT HÄHNCHEN

(Hähnchenfilet, Cherry-Tomaten, Gurken, Radicchio, Rapunzeln, Oliven, Mais, Joghurt-Dressing)

## 9. THUNFISCHSALAT

(Thunfisch, Cherry-Tomaten, Rapunzeln, Zwiebel, Oliven, sweet Chilly, Sauce, Sesamöl, Sesam)

## 10. BEEFSTEAK-TAGLIATA

(Rinderfilet, Ruccola, Cherry-Tomaten, Grana padano)

## 11. KRAKENSALAT

(Mozzarella, Oliven, Zwiebel, Zitronensaft)

## 12. CAPRESSE

(Mozzarella, Tomaten, Basilikum)

## 13. SAISONSALAT

(Gemischt, Tomate, Gurke, Grün, Kohl, Ruccola)



## Suppen

14. FISCHSUPPE

15. TOMATENCREMESUPPE

## Muscheln und krebse

16. ADRIA- MUSCHELN NACH BUZARA ART (750 gr)  
(Miesmuscheln, Groppi, Kape lunge, Vongole - Venusmuscheln)

17. SCAMPI VOM GRILL ODER NACH BUZARA ART (500 gr)

## Pasta und risotto

18. TAGLIATELLE MIT ADRIA-SCAMPI UND PINIENKERNEN  
(hausgemachte Salsa-Sauce)

19. SCHWARZE SPAGHETTI MIT ADRIA - GARNELEN  
UND GROPPI (getrockene Cherry-Tomaten)

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20. FUSILLI MIT BEEFSTEAK UND SCHWARZEN TRÜFFELN AUS ZADAR  
(in Stücke gschnittenenes Fleisch, Tartufata)

21. RAVIOLI MIT SCHAFKÄSE UND SCHWARZEN  
TRÜFFELN AUS ZADAR  
(Tartufata aus schwarzen Trüffeln)

*Vegetarian*

22. TAGLIATELLE MIT HÜHNERFLEISCH,  
CHIPS AUS SPECK UND PESTO ROSSO  
(Hühnchenfilet, hausgemachte Pesto aus getrockenen Cherry)

23. SCHWARZRISOTTO (TINTENFISH)

24. RISOTTO AUS MEERESFRÜCHTEN  
(Sepia, Tintenfisch, adriatische Garnele, Miesmuscheln, hausgemachte Salsa)

25. GEMÜSE UND PILZRISOTTO  
(Hausgemachte Salsa)

*Vegetarian*



## Fleischspezialitäten mit beilage

### 26. FLEISCHPLATTE „MALO MISTO“ FÜR 2 PERS. (1000 gr)

(Rumpsteak, Hähnchenkeule, marinierte Lammkeule, Schweinefleischspiesschen, Bratkartoffel mit Speck, Gemüse)

### 27. GEMISCHTES FLEISCH VOM GRILL

(Hähnchenkeule, Schweinefleischspiesschen, Rumpsteak, Wurst, Bratkartoffel, Gemüse)

### 28. KALBSKOTELETT VOM GRILL

(Bratkartoffel, Gemüse)

### 29. HÄHNCHEN IN PILZSAUCE

(Butterreis mit Rosmarin, Gemüse)

### 30. LAMMKEULE AL FORNO

(Selleriepüree, Bratkartoffel, Gemüse)

### 31. SCHWEINEFLEISCHSPIESSCHEN VOM GRILL

(Bratkartoffel, Gemüse)

## Steaks

### 32. BEEFSTEAK IN GRÜNER PFEFFERSAUCE (300 gr)

(Butterreis mit Rosmarin, Gemüse)

### 33. BEEFSTEAK MIT SCHWARZEN TRÜFFELN AUS ZADAR (300 gr)

(Butterreis mit Rosmarin, Tartufata, Gemüse)

### 34. RUMPSTEAK AM ROST GEBRATEN (600 gr)

(Backkartoffel, Gemüse, Barbecue-Sauce)

### 35. RIB – EYE STEAK (350 gr)

(Bratkartoffel, Gemüse, Barbecue-Sauce)

### 36. GEFÜLLTE RUMPSTEAK MIT JUNGEM ZIEGENKÄSE UND PRŠUT (350 gr)

(Pilzsauce, Gemüse)

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### 37. T – BONE STEAK (800-1200 gr)

(Gemüse, Bratkartoffel, Barbecue-Sauce)

## Einheimische dalmatinische gerichte

### 38. DALMATINISCHE PAŠTICADA MIT HAUSGEMACHTEN GNOCCHI

(Rinderfilet, Sauce aus getrockneten Pflaumen und Äpfeln, hausgemachte Gnocchi)

### 39. PAŠTICADA AUS THUNFISCH MIT POLENTA

(Thunfischfilet, Pflaumen- und Äpfelsauce, Polenta)

### 40. FISCHERTOPF (BRUJET) FÜR 2 PERS.

(Seeteufel, Scampi, Garnelen, Miesmuscheln, Kalmare, hausgemachte Salsa-Sauce und Polenta)



## Fischgerichte vom grill - Beilage

### 41. FISCHPLATTE FÜR 2 PERSONEN (1000 gr)

(Seebarsch, Drachenkopffilet, Thunfisch, Kalmare, Scampi, Mangold, Gemüse)

### 42. GOLDBRASSE, SEEBARSCH VOM GRILL (500 gr)

(Mangold dalmatinisch)

### 43. KALMARE VOM GRILL

(Mangold dalmatinisch)

### 44. GEFÜLLTE KALMARE MIT GARNELEN, MOZZARELLA UND GEMÜSE

(Grill-Polenta, Mangold, Salsa-Sauce)

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### 45. DALMATINISCHE FRITURA AUS KALMARE, GARNELEN UND SARDELLEN

(Pommes frites, Tartarsauce)

### 46. THUNFISCHSTEAK IN SESAM

(Mangold dalmatinisch, Gemüse)

### 47. SCHVERTFISCH STEAK VOM GRILL

(Selleriepüree, Gemüse)

### 48. SEEBARSCHFILET MIT GARNELENSAUCE

(Mangold dalmatinisch)

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## Kindermenü

### 49. HÄHNCHENFILET MIT POMMES FRITES UND KETCHUP

### 50. SPAGHETTI BOLOGNESE

## Desserts

### 51. PANNA COTTA MIT WALDBEEREN

### 52. KÄSEKUCHEN

### 53. YOGO SENSATION

### 54. TÄGLICHER KUCHEN



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## Antipasti freddi

House Speciality

### 1. PIATTO FREDDO „MALO MISTO“

(triglia rossa marinata, acciughe, rucola, crema di merluzzo, tonno affumicato, finocchio marino, paté di tonno, gamberi marinati, cozze affumicate)

### 2. KOTARSKI LOPAR (PALA DA FORNO DI KOTARI)

(ricotta di Pag, pecorino giovane, formaggio di pecora, prosciutto crudo, pancetta, capocollo „Šokol“, salame di fichi, mandorle, uva, formaggio al tartufo)

### 3. FORMAGGIO DI PAG (PREMIUM) 100 gr

(uva, fichi, noci)

### 4. PROSCIUTTO CRUDO DI DALMAZIA 100 gr

(olive)

### 5. CARPACCIO DI MANZO

(senape estragon, pesto genovese, grana padano, rucola)

### 6. CARPACCIO DI POLPO

(Grana Padano, rucola)

### 7. PIATTO FREDDO „DALMAZIA“ (2 persone)

(prosciutto, capocollo „Šokol“, pancetta, pecorino al tartufo, insalata di polpo, paté di tonno, crema di merluzzo, acciughe salate marinate)

## Insalate

### 8. INSALATA DI POLLO

(filetto di pollo, pomodorini, cetrioli, radicchio rosso, valeriana, olive, mais, salsa allo yogurt)

### 9. INSALATA DI TONNO

(tonno, pomodorini, valeriana, cipollotti, salsa al peperoncino dolce, olio di sesamo, sesamo)

### 10. TAGLIATA DI MANZO

(filetto di manzo, rucola, pomodorini, Grana Padano)

### 11. INSALATA DI POLPO

(mozzarella, olive, cipollotti, succo di limone)

### 12. INSALATA CAPRESSE

(mozzarella, pomodori, basilico)

### 13. INSALATA DI STAGIONE

(misto, pomodoro, cetriolo, cavolo, verde, rucola)



## Zuppe

14. ZUPPA DI PESCE

15. ZUPPA DI POMODORO

## Conchiglie e granchi

16. CONCHIGLIE DELL'ADRIATICO ALLA BUSARA (750 gr)  
(cozze, tartufi di mare, cappelunghe, vongole)

17. SCAMPI ALLA GRIGLIA O ALLA BUSARA (500 gr)

## Pasta E Risotti

18. TAGLIATELLE CON SCAMPI DELL'ADRIATICO E PINOLI  
(passata di pomodoro fatta in casa)

19. SPAGHETTI NERI CON GAMBERETTI DELL'ADRIATICO  
E TARTUFI DI MARE  
(pomodorini secchi)

*House Speciality*

20. FUSI CON BISTECCA E TARTUFO NERO DI ZARA  
(tagli della bistecca, tartufata)

21. RAVIOLI CON PECORINO E TARTUFO NERO DI ZARA  
(tartufata al tartufo nero)

*Vegetarian*

22. TAGLIATELLE CON POLLO, CHIPS DI PANCETTA E PESTO ROSSO  
(filetto di pollo, pesto di pomodorini secchi fatto in casa)

23. RISOTTO AL NERO DI SEPPIA

24. RISOTTO AI FRUTTI DI MARE  
(seppia, calamari, gamberetti dell'adriatico, cozze, passata di pomodoro fatta in casa)

25. RISOTTO CON VERDURE E FUNGHI  
(passata di pomodoro fatta in casa)

*Vegetarian*





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## *Specialità di carne e contorni*

**26. PIATTO DI CARNE „MALO MISTO“ (PER 2 PERSONE) (1000 gr)**  
*(bistecca di manzo, cosce di pollo, stinco di agnello marinato, spedini di maiale, patate al forno con pancetta, verdure)*

**27. CARNE MISTA ALLA GRIGLIA**  
*(cosce di pollo, spedini di maiale, bistecca di manzo, salsiccia, patate al forno, verdure)*

**28. COTOLETTA DI VITELLO ALLA GRIGLIA**  
*(patate al forno, verdure)*

**29. POLLO IN SALSA DI FUNGHI**  
*(riso al burro, verdure)*

**30. BRACIOLA DI AGNELLO AL FORNO**  
*(purè di sedano, verdure)*

**31. SPEDINI DI MAIALE ALLA GRIGLIA**  
*(patate al forno, verdure)*

## *Bistecche*

**32. BISTECCA AL PEPE VERDE (300 gr)**  
*(riso al burro, verdure)*

**33. BISTECCA AL TARTUFO NERO DI ZARA (300 gr)**  
*(riso al burro, tartufata, verdure)*

**34. BISTECCA DI MANZO ALLA GRIGLIA (600 gr)**  
*(patate al forno, verdure, salsa barbecue)*

**35. RIB EYE (350 gr)**  
*(patate al forno, verdure, salsa barbecue)*

**36. BISTECCA DI MANZO RIPIENO DI GIOVANE FORMAGGIO  
DI CAPRA E PROSCIUTTO CRUDO (350 gr)**  
*(salsa di funghi, verdure)*

*House Speciality*

**37. T-BONE (800-1200 gr)**  
*(verdure, patate al forno, salsa barbecue)*



## *Piatti autentici della dalmazia*

### **38. PASTICADA CON GNOCCHI FATTI IN CASA**

*(filetto di manzo, salsa di prugne e mele, gnocchi fatti in casa)*

### **39. PASTICADA DI TONNO CON POLENTA**

*(filetto di tonno, salsa di prugne e mele, polenta)*

### **40. "PENTOLA DEL PESCATORE" (BRODETTO) (PER 2 PERSONE)**

*(coda di rospo, scampi, gamberi, cozze, calamari, salsa fatta in casa e polenta)*

## *Pesce alla griglia*

### **41. PIATTO DI PESCE PER 2 PERSONE (1000 gr)**

*(branzino, filetto di scorfano rosso, tonno, calamari, bietola, verdure)*

### **42. ORATA, BRANZINO ALLA GRIGLIA (500 gr)**

*(bietola alla dalmata)*

### **43. CALAMARI ALLA GRIGLIA**

*(bietola alla dalmata)*

### **44. CALAMARI RIPIENI DI GAMBERI, MOZZARELLA E VERDURE** *House Speciality*

*(polenta alla griglia, bietola, salsa di pomodoro)*

### **45. CALAMARI, GAMBERI E LATTERINI FRITTI**

*(patatine fritte, salsa tartara)*

### **46. FILETTO DI TONNO IN CROSTA DI SESAMO**

*(bietola alla dalmata, e verdure)*

### **47. FILETTO DI PESCE SPADA**

*(purè di sedano, verdure)*

### **48. FILETTO DI BRANZINO IN SALSA DI GAMBERI** *House Speciality*

*(polenta alla griglia)*

## *Menu per bambini*

### **49. FILETTO DI POLLO CON PATATINE FRITTE E KETCHUP**

### **50. SPAGHETTI BOLOGNESE**

## *Dolci*

### **51. PANNA COTTA CON FRUTTI DI BOSCO**

### **52. TORTA DI FORMAGGIO**

### **53. YOGO SENSATION**

### **54. TORTA AL GIORNO**



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## Entrées froides

### 1. PLATEAU FROID „MALO MISTO“

*(rouget mariné, anchois, roquette, crème de morue, thon fumé, criste, pâté de thon, crevettes marinées, moules fumées)*

*House Speciality*

### 2. KOTARSKI LOPAR

*(caillé de Pag, fromage jeune de chèvre, jambon fumé, pancetta, šokol – cou de porc, pâte de figue, raisins, fromage aux truffes)*

### 3. FROMAGE DE PAG (PREMIUM) 100gr

*(raisins, figues, noix)*

### 4. JAMBON FUMÉ DALMATE 100gr

### 5. CARPACCIO DE BIFTECK

*(moutarde à l'estragon, pesto genovese, grana padano, roquette)*

### 6. CARPACCIO DE POULPE

*(grana padano, roquette)*

### 7. PLATEAU FROID DALMATE (2PERS.)

*(jambon fumé dalmate, šokol, pancetta, fromage de brebis aux truffes, salade de poulpe, pâté de thon, crème de morue, anchois salé set marinés)*

## Salades

### 8. SALADE AU POULET

*(filet de poulet, tomate cerise, concombre, radis, blanchette, olives, maïs, vinaigrette au yaourt)*

### 9. SALADE AU THON

*(thon, tomate cerise, blanchette, ciboules, olives, sauce au chilli doux, huile de sésame, sésame)*

### 10. TAGLIATA DE BIFTECK

*(filet de boeuf roquette, tomate cerise, grana padano)*

### 11. SALADE DE POULPE

*(mozzarella, olives, ciboules, jus de citron)*

### 12. CAPRESSE

*(mozzarella, tomate, basilic)*

### 13. SALADE DE SAISON

*(mixte, tomate, concombre, chou, vert, rucola)*



## Soupes

14. SOUPE DE POISSON

15. VELOUTÉ DE TOMATE

## Coquillages et crustacés

16. COQUILLAGES ADRIATIQUES AU SAUCE À LA BUSARA (750 gr)  
(moules, praires, gropi, couteau arqué, palourdes)

17. LANGOUSTINES GRILLÉES OU À LA SAUCE BUSARA (500 gr)

## Pâtes et Risottos

18. TAGLIATELLE AUX LANGOUSTINES ADRIATIQUES ET PIGNONS  
(salsa faite maison)

19. SPAGHETTI NOIRS AUX CREVETTES  
ADRIATIQUES ET PRAIRES (tomate cerise sèche)

*House Speciality*

20. FUSI (PÂTE DE L'ISTRIE) AU BIFTECK ET TRUFFE NOIR ZADAROIS  
(nouilles de bifteck, garni de truffes)

21. RAVIOLI AU FROMAGE DE BREBIS ET TRUFFE  
NOIR ZADAROIS  
(garni de truffe noir)

*Vegetarian*

22. TAGLIATELLE AU POULET, CHIPS DE PANCETTA ET PESTO ROSSO  
(filet de poulet, pesto de tomate cerise sèche fait maison)

23. RISOTTO NOIR (SEICHE)

24. RISOTTO AUX FRUITS DE MER  
(seiche, calamar, crevettes adriatiques, moules, salsa faite maison)

25. RISOTTO DE LÉGUMES ET CHAMPIGNONS  
(courge cuite au four et champignons)

*Vegetarian*



## Spécialités de viande avec accompagnement

**26. PLATEAU DE VIANDE „MALO MISTO“ 2PERS. (1000 gr)**  
(rumsteck, bouchée de poulet, gigot d'agneau mariné, brochette de porc, pomme de terre au four avec de la pancetta, légumes)

**27. VIANDE MIXTE GRILLÉE**  
(bouchée de poulet, brochette de porc, rumsteck, saucisse, pomme de terre au four, légumes)

**28. COTELLETTE DE VEAU GRILLÉE**  
(pomme de terre au four, légumes)

**29. POULET AU SAUCE CHAMPIGNON**  
(ris au beurre, légumes)

**30. GIGOT D'AGNEAU AU FOUR**  
(purée de céleri, légumes)

**31. BROCHETTE DE PORC GRILLÉE**  
(pomme de terre au four, légumes)

## Steaks

**32. BIFTECK AU SAUCE DE POIVRE VERT (300 gr)**  
(ris au beurre, légumes)

**33. BIFTECK AU TRUFFE NOIR ZADAROIS (300 gr)**  
(ris au beurre, garni de truffe, légumes)

**34. RUMSTECK GRILLÉ (600 gr)**  
(pomme de terre au four, légumes, sauce barbecue)

**35. RIB – EYE STEAK (350 gr)**  
(pomme de terre au four, légumes, sauce barbecue)

**36. RUMSTECK FARCI AVEC DU FROMAGE JEUNE DE BREBIS ET DU JAMBON (350 gr)**  
(sauce aux champignons, légumes)

*House Speciality*

**37. T – BONE STEAK (800-1200 gr)**  
(légumes, pommes de terre au four, sauce barbecue)

## Plat dalmates autochtones

**38. PAŠTICADA DALMATE AUX GNOCCHIS**  
(filet de boeuf, sauce de pruneaux et de pomme, gnocchis faits maison)

**39. PAŠTICADA DU THON AVEC DE LA POLENTA**  
(filet de thon, sauce de pruneaux et de pomme, polenta)

**40. CASSEROLE DE PÊCHEUR (ragoût) 2pers.**  
(lotte, langoustines, crevettes, moules, calamars, salsa faite maison et polenta)



## Plats de poisson grillé - avec accompagnement

### 41. PLAT DE POISSON POUR DEUX PERSONNES (1000 gr)

(bar, filet de rascasse, thon, calamar, langoustines, crevettes, blette à la dalmate, légumes)

### 42. DORADE, BAR GRILLÉ (500 gr)

(blette à la dalmate)

### 43. CALAMARS GRILLÉS

(blette à la dalmate)

### 44. CALAMARS FARCIS AUX CREVETTES, MOZZARELA ET LÉGUMES (polenta grillée, blette, salsa)

*House Speciality*

### 45. FRITURE DALMATE DES CALAMARS, CREVETTES ET SAUCLETS

(pommes frites, sauce tartare)

### 46. STEAK DU THON AU SÉSAME

(blette à la dalmate et légumes)

### 47. STEAK D'ESPADON

(purée de céleri et légumes)

### 48. FILET DE BAR AU SAUCE DE CREVETTES ADRIATIQUE MÉDITERRANÉENNES

(polenta grillés)

*House Speciality*

## Menu enfant

### 49. FILET DE POULET AVEC POMMES FRITES ET KETCHUP

### 50. SPAGHETTI BOLOGNESE

## Desserts

### 51. PANNA COTTA AUX FRUITS DE LA FORÊT

### 52. GATEAU AUFROMAGE

### 53. YOGO SENSATION

### 54. GÂTEAU QUOTIDIEN

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# Cjenik pića - Drinks

## TOPLA PIĆA | HOT DRINKS

<b>Kava</b>	
Espresso .....	8,00 kn
<b>Machiato</b> mal. ....	8,00 kn
<b>Machiato</b> vel. ....	10,00 kn
<b>Kapućino</b> / Cappuccino .....	12,00 kn
<b>Kava sa šlagom</b> / Coffee with cream .....	15,00 kn
<b>Kakao</b> / Cocoa .....	12,00 kn
<b>Rum punč</b> 0,20 l .....	12,00 kn
<b>Čaj</b> / Tea	
(crni, šipak, voćni, zeleni) 0,20 l .....	12,00 kn
<b>Bijela kava</b> / Coffee with milk 0,20 l .....	12,00 kn
<b>Nescaffe</b> 0,20 l .....	15,00 kn

## BEZALKOHOLNA PIĆA NON ALCOHOLIC DRINKS

Coca Cola, Fanta, Sprite, Cockta	
Bitter Lemon, Tonic, 0,25 l .....	22,00 kn
Orangina 0,25 l .....	22,00 kn
Cedevita 0,30 l .....	15,00 kn
Prirodni sok / Fresh orange juice 0,25 l .....	28,00 kn
Naranča, Jabuka,	
Maraška, Marelica 0,20 l .....	22,00 kn
Ledeni čaj / Ice tea 0,20 l .....	22,00 kn
Fresh limunada 0,30 l .....	18,00 kn
Fresh limunada 0,50 l .....	25,00 kn
Mineralna voda 0,25 l .....	15,00 kn
Mineralna voda 0,75 l .....	24,00 kn
Prirodna voda 0,33 l .....	15,00 kn
Prirodna voda 0,75 l .....	25,00 kn
Tonic premium 0,25 l .....	30,00 kn

## PIVO | BEER

Točeno - draft beer (Pan)	
0.30 l .....	20,00 kn
0.50 l .....	28,00 kn
Karlovačko 0.33 l .....	20,00 kn
Pan Radler 0.50 l .....	28,00 kn
Pan - crno pivo 0.50 l .....	30,00 kn
Heineken 0.33 l .....	30,00 kn
Budweiser - lager 0.33 l .....	26,00 kn
Budweiser - dark 0.50 l .....	30,00 kn
Guinness 0.33 l .....	30,00 kn

## DOMAĆA ŽESTOKA PIĆA DOMESTIC ALCOHOLIC DRINKS

Pelinkovac, Vlahovac, Orahovac	
Rum, Amaro, Brandy, Maraschino,	
Cherry brandy, Kruškovac 0.03 l .....	18,00 kn

## RAKIJE / GRAPPA

Šljivovica 0.03 l .....	18,00 kn
Travarica 0.03 l .....	18,00 kn
Lozovača 0.03 l .....	18,00 kn
Medica 0.03 l .....	18,00 kn
Voćne 0.03 l .....	18,00 kn
Mashtel rakije 0.03 l .....	22,00 kn
Teranino 0.03 l .....	22,00 kn

## STRANA ŽESTOKA PIĆA IMPORTED ALCOHOLIC DRINKS

### VODKA

Smirnoff 0.03 l .....	20,00 kn
Belvedere 0.03 l .....	30,00 kn

### RUM

Bacardi, Havana Anejo 0.03 l .....	20,00 kn
Havana 7 y.o 0.03 l .....	30,00 kn

### GIN

Beefeater 0.03 l .....	25,00 kn
Hendrix 0.03 l .....	30,00 kn
Gin Mare 0.03 l .....	50,00 kn

### WHISKEY

Ballantine's 0.03 l .....	20,00 kn
Jack Daniels, Chivas 0.03 l .....	25,00 kn
Glenfiddich 0.03 l .....	30,00 kn

### COGNAC

Martell, Hennessy 0.03 l .....	30,00 kn
Dalmain 0.03 l .....	40,00 kn

## LIKERI / LIQUERS

Carolans, Bailey's,	
Jägermeister, Amaretto 0.03 l .....	20,00 kn
Aperol Spritz 0.25 l .....	28,00 kn
Martini	
(bianco, rosso dry) 0.10 l .....	25,00 kn
Kućno vino / House wine	
Graševina Belje 0,75 .....	90,00 kn
Merlot Laguna 0,75 .....	90,00 kn



## *Malo Misto*

obrta za ugostiteljstvo i turizam  
vl. Karlo Mihić  
ZADAR, Jurja Dalmatinca 3  
OIB: 66291027597

Prigovor na uslugu potrošač može podnijeti u pisanom obliku na e-mail: [info@malo-misto.com](mailto:info@malo-misto.com) ili poštom na adresu Jurja Dalmatinca 3, 23000 Zadar.

Ako niste dobili račun, niste dužni platiti.

Zabranjeno je usluživanje, odnosno dopuštanje konzumiranja alkoholnih pića, drugih pića i/ili napitaka koji sadržavaju alkohol u ugostiteljskom objektu osobama mlađim od 18 godina.

Porez na dodanu vrijednost je uključen u cijenu.

Ako niste primili račun niste dužni platiti.

Za informacije o prisutnosti alergena i/ili tvari koje izazivaju netoleranciju u jelima iz naše ponude molimo obratite se našem osoblju.

Customer complaint can be sent to the e-mail: [info@malo-misto.com](mailto:info@malo-misto.com)  
or by mail to Jurja Dalmatinca 3, 23000 Zadar.

If you haven't received invoice, you are not obligated to pay.

It is forbidden to use, that is, to allow the consumption of alcoholic beverages, other beverages and / or beverages containing alcohol in a restaurant facility for persons under the age of 18.

VAT is included in the price.

If you have not received the bill you don't have to pay.

For the informations about allergens and/or substances in our dishes that cause food intolerance please talk to the restaurant staff!