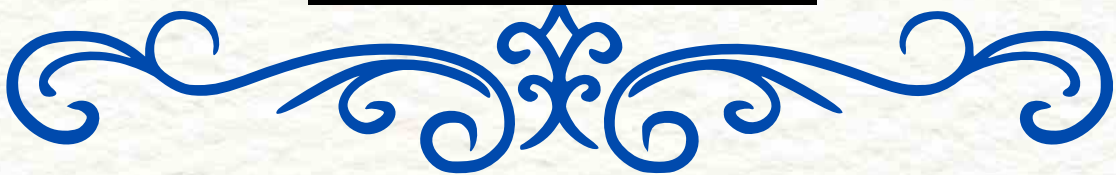


PELAGUS

soul food by the sea





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*Boho morning on Pag. Local with the scent of
the sea and lavender.*

PELAGUS BREAKFAST

We serve until 12:00 h

*BASKET (ideal for sharing) **9,00€***

fresh bread and croissant, marmalade, honey and butter



"Share together because freshness is most beautiful in company"

*GRANULA PELAGUS (our classic) **9,00 €***

*homemade crispy granola, homemade yogurt with Pag
honey, seasonal fruit, citrus sprinkle*

*FRYER "ISLAND" **12,00 €***

*eggs, homemade pancetta, Pag cheese and homemade
focaccia, sprinkles*





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“SHORT AND SWEET”

SWEET MORNING “SILENT WAVE” 1,80 €

croissant with chocolate or butter

SIGNATURE COCKTAILS

LAVANDER BREEZE 6,00 €

*lavender infused gin, fresh lemon juice,
tonic, rosemary sprig*

PELAGUS SPRITZ 9,00 €

prosecco, homemade lavender syrup, soda, orange slice

LADY OF LAVENDER 6,00 €

fresh homemade lemonade, homemade lavender syrup, soda

alcohol-free with lots of style





PELAGUS

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*A menu with a taste of hearth and sea.
Boho island. Relaxed spirit. Real food.*



Our story

*Welcome to Pelagus, a place where the smells of
barbecue, herbs from the rocky Pag hills and the
sea that sings through the plate come together.*

*Our philosophy is simple: homemade, honest
and with a soul.*

*We use aged meat, Pag lamb, fresh catches from
the sea, seasoned with our own herbs, cooked
with olive oil from our olive groves and serve
what we ourselves love to eat.*

*Pelagus is not just a restaurant. It is the taste of
fire, salt on the lips and lavender in the air.*





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*"For lunch, for dinner, for a memory."
For starters - a small bite with big flavor."*

ALL TAPAS WITH FLAVOR 15,00 €

*Pag cheese, homemade prosciutto,
anchovies, olives, capers, homemade
sourdough bread*

PROSCUIT ON BRANCHES 13,00 €

large capers, homemade sourdough bread

FIG PARADISE 13,00 €

*Pag cheese, served with homemade fig
jam, walnuts*



SPOON ME

SOUP OF THE DAY 6.00 €
hot or cold

MUSSELS * TOĆ & BREAD 1kg 25,00€

*mussels in homemade salsa "na toć" slowly cooked in homemade
tomato sauce, white wine, onion, homemade olive oil
with bread for dipping*

"For the throne. For bread. For the soul."





PELAGUS

soul food by the sea



FROM THE HEART - PELAGUS SIGNATURE DISHES AGED. MARINATED. RESPECTED.

(Earth and Salt)

*“A story about fire, time and herbs from stone.
Here everything stops. Time, noise, everyday life. Only the scents of the
island, fire and meat that tells its story remain. Pag lamb, domestic beef,
olive oil, wine, rosemary, lavender, sage...The holy trinity of Pelagus.
Everything marinated, aged, respected.”*

T - BONE “PELAGUS” (100 g) 12,00 €

*dry aged, grilled, sage butter, Pag salt
flower*

STEAK “LAVENDER AND FLAME” (100 g) 12,00 €

domestic beef fillet, lavender, thyme, lemon

RAMSTEK “STONE AND SMOKE” (100 g) 10,00 €



aged rump steak, flavored with rosemary and smoked salt

LAMB “ISLAND ON FIRE” (100 g) 13,00 €

*A delicacy, freshly prepared and marinated Pag lamb - ideal
for those who want to try everything - grilled snacks, various
cuts of meat, with a hidden sauce. The best selected for you.*

ĆEVAPI “HEARTHSTONE” 9,00 €

*homemade meat mixture, homemade focaccia, homemade
sauces*





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SKEWERS "WITH THE WIND" 11,00 €
marinated, grilled, homemade focaccia, homemade sauce

FRENCH RACK PORK CUT "BOHO CLASSIC" 11,00 €
grilled, with rosemary butter, homemade sauce

PELAGUS COMBO "WITH FIRE AND HERBS" (for 1 person) 14,00 €
*mixed selection of meat, aged meat, marinated with our
homemade spices, a little bit of everything from our grill,
homemade sauces ideal for anyone who wants to try everything.*



PELAGUS STREET

*"Relaxed, delicious, creative.
For a leisurely lunch, a sunset with a glass of wine, or a casual dinner
with friends"*

BOHO BURGER 9,50 €
*aged beef, Pag cheese, arugula, brioche, sourdough bun,
homemade sauce*

"STEAK & SMOKE" SANDWICH 14,00 €
*thin slices of aged steak in a creamy mustard and rosemary
sauce, roasted peppers, arugula, focaccia*

CHICKEN CRUNCH "SALT & CUMER" 11,00 €
cornflakes panda, cumin, homemade sauce, fries





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FROM THE SEA - IN THE RHYTHM OF THE WAVES
SOFT, SALTY, FRESH. THE SEA IN EVERY BITE

PELAGUS COMBO FISH PLATFORM (FOR TWO) 55,00 €
selection of daily catch, squid, fish, shellfish...

WHOLE FISH AS CAUGHT (300-400g) 19.00 €
oil and lemon marinade
“Classic. Local. Juicy”

BREADED CATCH 11.00 €
breaded white fish fillet, served with crispy fries and
homemade sauce
“Delicate flavors of the sea and the Mediterranean”

STREET FISCH SANDWICH 9.00 €
breaded fish sandwich with tartare and salad





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TWO WAY SQUID

SQUID "GRILLED AND PEACEFUL" 18.00 €
homemade grilled squid, homemade olive oil, garlic and a drop of lemon, served with a Mediterranean salad
"simple, island"

SQUID "GOLDEN & CRISPY" 16.00 €
fried in light batter, homemade tartar with lemon, french fries
"A classic that never disappoints"

HOMEMADE PASTA & RISOTTO

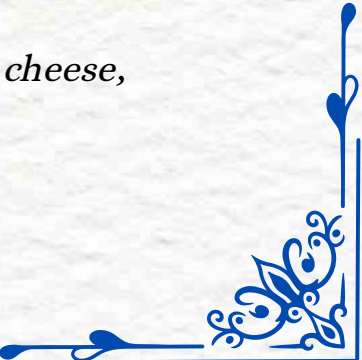

"Kneaded by hand, cooked with soul.
Our pasta is homemade, our risotto is creamy, full of seafood. Everything is made with love"

SHRIMP & SMOKE 18.00€
creamy sauce, shrimp, with a hint of smoke (guanciale pag),
Pag cheese
"Our seafood answer to a classic from the mainland"

SHRIMP RISOTTO "VAL" 18.00 €
creamy risotto with local shrimp, lemon zest and herbs

"SALSA DI OTOK" 9.00 €
homemade tomato, olive oil, basil, Pag parmesan
simple, warm and real - just like grandma would make

CARBONARA "TWIST" 11.00 €
homemade pasta, egg yolk, guanciale from Pag, cheese,
black pepper
No cream. As it should be.





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**ON RESERVATION / ANNOUNCEMENT 1 KG
FROM THE OVEN, SLOWLY, WITH SOUL**

*“The smell of baking, herbs. Dishes that require time and
notice - because they are done right”*

SHRIMP ON A “TOĆ” BUZARA

GRILLED SHRIMP

OVEN FISH

with potatoes, capers, vegetables and potatoes

HOME-MADE PAG LAMB

from the oven with island herbs and potatoes

PAG PORKETA

(lamb roll, spices)

roasted at a low temperature, served with a seasonal side dish

SALADS and SIDE DISHES

“Local. Twist, lots of flavor”

PANZANELLA “OUR WAY” 9.00 €

light, refreshing salad, from bread to fresh vegetables

CAPRESE “ON A STICK” 7.00 €

MARINATED HOMEMADE OLIVES 4.00 €

with rosemary and citrus blossoms

SEASONAL SALAD 3.50 €





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SALADS and SIDE DISHES

“Local. Twist, lots of flavor”

HOMEMADE SWINT WITH POTATOES AND GARLIC 5.00 €

GRILLED VEGETABLES 5.00 €

BOILED POTATOES 3.50 €

LOADED FRIES 3.50 €



FRIES 3.50 €

HOMEMADE FOCACCIA 4.00 €

HOMEMADE BREAD 4.00 €

SAUCES 2.00 €

*ajvar, mayonnaise, tartar, ketchup,
homemade BBQ, homemade sauce*





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PIZZA FROM PELAGUS

*“Crispy, made with love and a pinch of island.
Shareable - but not necessary.”*

MARINARA 8.00 €

*spread with homemade tomato sauce, olive oil, oregano, garlic
“one of the oldest”*

BOHO MARGARITA 10.00 €

*spread with homemade tomato sauce, mozzarella fior di latte, basil
“minimalism with character”*

CAPRICCOSA “ESTIVA” 12.00 €

*spread with homemade tomato sauce, rich filling of ham, cheese, black
mushrooms, olives, artichokes, fior di latte mozzarella
“summer freshness and enjoyment”*

PELAGUS SPECIAL 15.00 €

*Mediterranean pizza, homemade tomato sauce, mozzarella fior di latte, cherry
tomatoes, olives, capers, arugula, prosciutto, guanciale, grated grana padano
“a combination of flavors and textures”*

VEGGIE FLOW 12.00 €

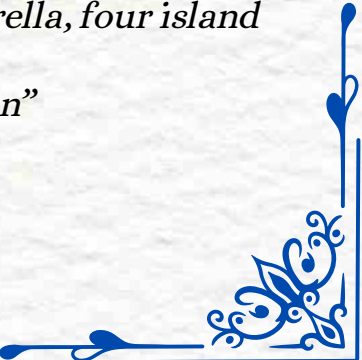

*white base, zucchini, peppers, cherry tomatoes, pesto of arugula
“green vibe on thin crust”*

PELAGUS MARE 16.00 €

white base, shrimp, cherry tomatoes, lemon zest, salt flower

FOUR WINDS 14.00 €

*spread with homemade tomato sauce, fior di latte mozzarella, four island
cheeses, Mediterranean herbs, fresh basil
“for those who want a fancy cheese explosion”*





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GRANDPA'S PIZZA 12.00 €

*covered with homemade tomato sauce, fior di latte mozzarella, chili oil,
oregano, olives, salted anchovies
"rustic, old school with character"*

PELAGUS N DUJA 16.00 €



*covered with homemade tomato sauce, fior di latte mozzarella, m duja,
fresh basil, mini peppers, parmig. pago
"a little hot"*

MISTA 11.00 €

*covered with homemade tomato sauce, ham, cheese, fior di latte mozzarella,
black mushrooms
"our way"*

ADDITIONS 1.80 €

*sour cream, homemade tomato sauce, pepperoni,
olives, mozzarella*



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FROM OUR SHOWCASE - SIGNATURES

“A little sun, a little sea and a plate that cheers you up”

SWEET & FINE / DESSERTS

PANCELS FROM “MOM’S KITCHEN” 6.00 €
nutella / homemade jam

SWEET ISLAND 7.00 €
*pancakes, honey from Pag, fresh berries,
homemade lavender syrup, sprinkles
“A light, cheerful portion of happiness”*

ICE CREAM WITH A TWIST PELAGUS scoop
Vanilla, lemon zest, olive oil and honey 5.00 €
Chocolate, sour cherry, carob aroma, lavender 5.00 €
Pistachio, honey and orange zest, salt flower 5.00 €

ICE CREAM scoop 2.50 €

Dear guests, some dishes on our menu may contain allergens or traces of allergens such as gluten, nuts, eggs, milk, soy, celery, sesame, shellfish and others. If you have an allergy or special dietary needs, please inform our staff before ordering. We will be happy to provide you with detailed information about the ingredients and help you choose a suitable dish. All allergens present in dishes are highlighted by numbers in the list of ingredients.

1. Cereals containing gluten, 2. Milk, 3. Eggs, 4. Nuts, 5. Peanuts, 6. Soy, 7. Fish, 8. Crustaceans, 9. Celery, 10. Lupin, 11. Sesame, 12. Mustard, 13. Sulphites

The offer and prices are subject to change. Payment is possible in cash or by card, only in euros. VAT is included in the price. We do not serve/sell alcoholic beverages and tobacco products to persons under the age of 18.

SV. MARIJA NOVA j.d.o.o. za ugostiteljstvo, trgovinu i turistička agencija
Sveta Marija 9, Stara Novalja, 53291 Novalja, OIB: 38295405785