

Dinner Menu

Appetizers

Two Oysters & Champagne 95kn

Two Fresh Local Oysters with a Glass of Allarte Brut Reservé

Oysters Rockefeller

Fresh **85kn / Freshly Shuck 18kn piece**

Oysters Gratinated with Spinach Parmesan, Shallots, Pernod

Baked Adriatic Prawns 65kn

Puff Pastry, Spinach, Sun Dried Tomatoes

Beef Tartare 95kn

Raw & Hand Cut Tenderloin, Condiments, Toast & Butter

Chicken Liver Paté 60kn

Served with Toast, and Cornichons

Hummus Crudites 55kn

Chickpea Cream, Carrots, Celery, Bell Peppers, Sprouts, Pumpkin Seeds

Dalmatian Smoked Ham 100g 75kn

Mrki Trogir Dalmatia

Sea Bass Carppaccio 85kn

Olive Oil & Lemon Emulsion, Beetroot, Ginger

Cream Jerusalem Artichoke Soup 45kn

Beef Soup

45kn

Peas, Carrots, Egg Yolk, Beef Meat

Mozzarella Burrata

89kn

125g Creamy Fresh Italian Mozzarella Burrata
with Various Tomatoes, Fresh Basil, Baguette
Chips, Extra Virgin Olive Oil

Main Course

WE DO NOT GRILL WELL DONE STEAKS!!!

Pork Belly w/ Ravioli

135kn

Slow Cooked, Ravioli with Peas and
Mascarpone, Glazed Carrots & Peas, Tapioca
Crisps

Pasticada

155kn

Traditional Slow Cooked Beef Cheeks, Home
Made potato Gnocchi, Glazed Vegetables

Catch of the Day

**175kn / Blue Fin Tuna Steak (when
available)*** 195kn**

Wild & Black Rice, Beetroot, Asparagus, Olive Oil
& Lemon

Beefsteak Tagliata

165kn

Grilled Medium Rare Sliced Beef Tenderloin Loin,
Roquette, Sun Dried & Cherry Tomato, Aged
Parmesan, Dressing

Falafel

115kn

Deep Fried Chickpea Balls, Celery Puree,
Broccoli, Pickled Shallots, Sprouts, Sesame

Beefsteak

Local **195kn / 10 oz Rib Eye Steak 185kn**

Beef, Grilled over Coals, Served w/ Roast Potato

Duck Breasts

135kn

With Spaetzle, Purple Cabbage, Dried Plums,
Ginger Apples

Octopus

145kn

Served with Beluga Lentils, Cauliflower Crema,
Black Aioli, Dried Capers, Romesco Sauce

Pasta & Risotti

Risotto with Octopus Ragu

135kn

Tomato Sauce, Octopus, Adriatic Prawns,
Mussels

Tagliatelle

125kn

Lamb Ragu with Homemade Pasta, Ricotta,
Mint & Almond Pesto

Spaghetti Vongole

125kn

Fresh Vongole Clams, Cherry Tomatoes, Salted
Anchovies, Garlic

Forrest Risotto

125kn

Creamy Risotto with Porcini, Girolles and
Champignon Mushrooms, Topped with Fresh
Spinach and Hazelnut Oil

Deserts

Croatian Cheese Plate

85kn

Served with Bread and Honey

Tart Tatine

45kn

Apple Pie with Homemade Ice Cream

Tagliatelle	125kn
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Lamb Ragu with Homemade Pasta, Ricotta,
Mint & Almond Pesto

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Anchovies, Garlic

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Champignon Mushrooms, Topped with Fresh
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Deserts

Croatian Cheese Plate	85kn
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Served with Bread and Honey

Tart Tatine	45kn
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Apple Pie with Homemade Ice Cream

Chocolate Fondant	45kn
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Chocolate & Carob, Homemade Ice Cream

Cheese Cake	45kn
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With Asorted Fresh Berries

Vanilla Icecream	55kn
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Home Made, With Fresh Fruits