

SALATE I PREDJELA • SALADS & STARTERS

RIBLJA JUHA

Fish Soup

TELEĆA JUHA

Veal Soup

JUHA DANA

Soup of the Day

PEČENA CIKLA - SA MRKVOM

sa medom, kremom od sira, grožđicama, i listićima badema
Roasted Beetroot & Carrot with Honey, cream cheese, Raisins & Almond

TERINA OD JETRICA

sa slatkim smokvom
Terine of Foie Gras – with Fig Confit

TATAR BIFTEK

blago začinjaen
Steak Tartare - Mildly Seasoned

BURRATA

sa rikulom, rajčicom, ljubičastom kapulom, pestom sa pinjolima
with Arugula, Tomatoes, Shallot, Basil & Pesto with Pine Nuts

CARPACCIO OD BIFTEKA

sa domaćim sirom
Beef Tenderloin Carpaccio – with local Cheese

TUNA CARPACCIO

sa rikulom i narančom
With Arugula and Orange

HLADNA PLATA ZA DVOJE

pršut, sir i kobasice
Prosciutto Grand Riserva, Chorizo Ibérico, Salchichón
Ibérico & Cheese Platter for Two

SELEKCIJA NAMAZA

Mix of Spreads

RIŽOTA I PAŠTE • RISOTTO & PASTA

TELEĆI RIŽOTO

Veal Risotto

CRNI RIŽOTO

Squid-ink Risotto with Cuttlefish

LINGUINI VONGOLE

sa bijelim vinom i cherry rajčicama

Sauteed Clams – with White Wine and Cherry Tomatoes

LINGUINI SA MORSKIM PLODOVIMA

kozice, dimljene kozice i dagnje

Linguine with Frutti di Mare – Shrimps, Smoked Shrimps & Mussels

RIŽOT OD BROKULE I GRAŠKA

sa flambiranom jabukom

Green Risotto – with Broccoli, Peas & Apple Flambé

LASAGNE

od miješanog mesa sa šalšom i maasdamer sirom

Lasagne - with Salsa & Masdam Cheese

RIBA i PLODOVI MORA • FISH & SEAFOOD

GRILANE SRDELE

u maslinovom ulju aromatiziranom češnjakom

Grilled Sardines with Garlic - infused Olive Oil

BRANCIN U PAPIRU

sa tikvicama i mrkvom

Sea Bass ‘en papillote’ – with Zucchini and Carrots

FILET LOSOSA

sa cvjetačom, brokulom, šparogama i umakom od kopra i meda

Salmon Fillet – with Cauliflower, Broccoli, Asparagus & Dill-Honey Sauce

PAŠTICADA OD TUNE

sa crnim njokima

Pašticada – Dalmatian Stew with Tuna and Squid-ink Gnocchi

PALENTA S KOZICAMA

i sotiranim povrćem

Shrimp Polenta – with Sautéed Vegetables

SIPA I BOB

sa zapečenom palentom

Cuttlefish with broad beans and polenta

MESO • MEAT

RAMSTEK

suho odležan
Striploin – Dry-aged

RIB EYE

suho odležan
Rib Eye – Dry-aged

DIMLJENI BIFTEK

na kremi od pečene mrkve
Smoked Tenderloin Steak- with Purée of Roasted Carrot

KONJSKI BIFTEK

sa blagim chili umakom
Horse Tenderloin Steak- with Mild Chili Sauce

GREEN PEPPER STEAK

JANJEĆI KOTLET

sa kremom od graška
Lamb Chops- with Cream of Peas

BEEF TAGLIATTA

sa rikulom i Grana Padanom
With Arugula and Grana Padano

GORGONZOLA CHEESEBURGER

od teletine, sa džemom od kapule
Veal Gorgonzola Cheeseburger – with Onion Confit

CHEESEBURGER

od teletine, sa Maasdamer sirom
Veal Cheeseburger – with Maasdamer Cheese

BURGER OD JELENA

sa rikulom, džemom od kapule i šljiva
Venison Burger – with Arugula and Onion & Plum Confit

TELEĆA BRŽOLA

u umaku od pršuta i kadulje sa restanim krumpirom
Veal Chops – in Sage & Prosciutto Sauce with Stewed Potatoes

SARMA

sa pire krumpirom
Slow-cooked Sauerkraut with Minced Meat & Mashed Potatoes

DESETKA

travnički ćevapi u somunu
Chevapi - 10 pieces & f Flat-bread

PETICA

travnički ćevapi u pola somuna
Chevapi - 5 pieces & half of Flat-bread

KAJMAK

Clotted Cream

AJVAR

Roasted Red Pepper Dip

JELA PO NARUDŽBI • PRE-ORDER MEALS

JANJETINA NA ŠPICU

Souvla Lamb Rotisserie

PIVAC SA RAŽNJA

Coq Rotisserie

SPECIJALITET KUĆE • HOUSE SPECIAL

ISKOŠTENI ODOJAK SA RAŽNJA

Deboned Spit-roasted Piglet

PEKA PO NARUDŽBI • PRE-ORDER MEALS

These slow-cooked meals are prepared using ancient cooking methods with charcoal or open flame. “Peka” presents a cooking method where food is prepared underneath a cast iron bell covered with charcoal and wood ambers.

JANJETINA ISPOD PEKE

Lamb Bell Roast

TELETINA ISPOD PEKE

Veal Belly Bell Roast

HOBOTNICA ISPOD PEKE

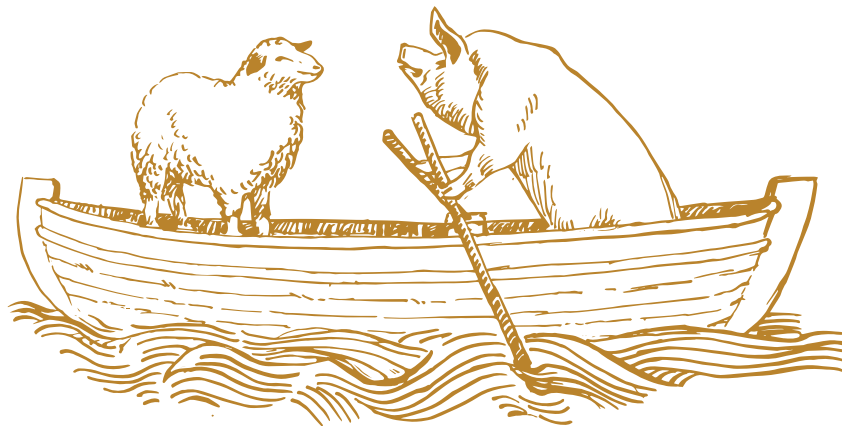
Octopus Bell Roast

JANJEĆA PLEĆKA ZA DVOJE

Lamb Shoulder for Two

TELEĆA KOLJENICA

Veal Shank



PRILOZI • SIDES

GRČKA SALATA

Greek Salad

GARDEN SALATA

sa listićima badema i Grana padanom

Mixed Greens – with Almond Flakes and Grana padano

GRILANO POVRĆE

Grilled Vegetables

KISELI KUPUS

Sauerkraut

KRUMPIR

Baked potatoes

KAPULICA

Spring Onions

KRUH (KOŠARICA)

Bread (basket)

GRANA PADANO

Grana Padano

DESERTI • DESSERTS

BRONZINSKA

biskvit od lješnjaka i naranče, preliven hrskavom čokoladnom glazurom
Hazelnut & Orange Base, Covered with Crispy Chocolate
Glaze (Gluten Free)

PROMINA

čokoladni mousse, umak od višnje sa crumble od kakaa
Chocolate Mousse with Chocolate Crumble & Cherries

TIRAMISU

SLASTICA DANA

Daily Desserts

DEGUSTACIJA SIREVA

Cheese Tasting

Drniški

Parmigiano Reggiano 24m

Comté 14m

Tome aux Fleurs

Roquefort