

# Jelovnik

## Menu

— ♦ —  
**Glavna Jela**    **Chief Dishes**  
                    &  
**Vina**    **Wine**  
                    &  
**Deserti**    **Desserts**



**Website**



**TripAdvisor**



## HLADNA PREDJELA / COLD APPETIZERS

**PRŠUTO PLATE 100 g .....** **13,10 eur**

(pršut, masline, rikola, cherry rajčica)  
(prosciutto, olives, arugula, cherry tomatoes)

**SHEEP CHEESE 100 g .....** **13,10 eur**

(tvrdi ovčji sir, masline, rikola, cherry rajčica, maslinovo ulje)  
(hard sheep cheese, olives, arugula, cherry tomatoes, olive oil)

**COLD MEAT PLATTER „La PEGLA“ (za dvije osobe/ for two people) .....** **23,50 eur**

(pršut, šokol, kobasica, ovčji sir, slani badem, masline, rikola)  
(prosciutto, dry pork neck, sausage, sheep cheese, salted almonds, olives, arugula)

**COLD SEAFOOD PLATTER „La PEGLA“ (za dvije osobe/ for two people) .....** **23,50 eur**

(slane srdele, marinirani inćuni, pašteta bakalar, pašteta tuna, masline, rikola,  
cherry rajčica, maslinovo ulje)  
(salted sardines, marinated anchovies, cod pate, tuna pate, olives, arugula,  
cherry tomatoes, olive oil)

**\*BAKALAR TRIS (Traditional Dish) (za dvije osobe/ for two people) .....** **19,50 eur**

(pašteta od bakalara s tartufima, obična pasteta, s peperoncina, rikola, masline,  
tostirani kruh)  
(cod pate with truffles, plain pate, with peperoncini, arugula, olives, toasted bread)

**BEEF CARPACCIO .....** **15,95 eur**

(goveda pisanica, rikola, crema od octa balsamica, grana padano, maslinovo ulje)  
(beefsteak, arugula, balsamic cream, grana padano, olive oil)

**SEABASS FISH TARTAR .....** **16,90 eur**

(oborita riba, rikola, zelena salata, limun, maslinovo ulje, maslac, tost)  
(seabass fish, arugula, lettuce, lemon, olive oil, butter, toast)



## TOPLA PREDJELA / HOT APPETIZERS

**BULO OD RIŽE .....** **13,90 eur**

(okruglica od riže punjena mozzareлом, prženo povrće, marinara umak)  
(rice ball stuffed with mozzarella, fried vegetables, marinara sauce)

**VELEBITSKI KOLAČ .....** **13,90 eur**

(lisnato tijesto, dagnje, krema od zadarskog tartufa, pesto genovese)  
(puff pastry, mussels, zadar truffle cream, pesto genovese)

**CARIBBEAN MEMORIES .....** **13,90 eur**

(fritule sa lignjama i povrćem, calypso umak)  
(Calamari and vegetables fritters, calypso dipping sauce)

## JUHE / SOUPS

**DAILY CLEAR SOUP .....** **6,90 eur**

(spravljena od dnevno svježih namirnica od lokalnih proizvođača/upitati konobara)  
(made from daily fresh groceries from local producers / ask your waiter)

**DAILY CREAM SOUP .....** **6,90 eur**

(spravljena od dnevno svježih namirnica od lokalnih proizvođača/upitati konobara)  
(made from daily fresh groceries from local producers / ask your waiter)



## Paste & rižota / Pastas and risottos

**\*WILD BOAR -DIVLJI PLJUKANCI - (Traditional Dish) ..... 19,50 eur**  
(pljukanci, veprovina u umaku od crnog vina, čips od crvenog luka)  
(pljukanci pasta, wild boar stew in red wine sauce, red onion chips)

**\*LAMB-JANJEĆI TINGUL - (Traditional Dish) ..... 19,90 eur**  
(pirjana janjetina u vinu, njoki)  
(braised lamb in wine, gnocchi)

**SEAFOOD PASTA „MORSKE MIŠANCE” – (Homemade tagliatelle) ..... 18,90 eur**  
(tagliatelle, hobotnica, sipa, dagnje, kozice, na crveno)  
(pasta tagliatelle, octopus, cuttlefish, mussels, shrimp, red sauce)

**OCTOPUS PASTA – (Homemade tagliatelle) ..... 18,90 eur**  
(hobotnica, tagliatelle, crveni umak, masline)  
(octopus, tagliatelle, red sauce, olives)

**\*CALAMARI „U ŠPORKO“ (Traditional Dish) ..... 19,50 eur**  
(rižoto od liganja „u šporko“)  
(squid risotto „island style“)

**SKAMPI RISOTTO ..... 20,90 eur**  
(repovi skampa, riža, cesnjak, bijelo vino)  
(tails of scampi, rice, garlic, white wine )

**PASTA WITH FRESH ADRIATIC TUNA ..... 18,90 eur**  
(svijeza tuna,povrće, farfale pasta )  
(fresh tuna,vegetables, pasta farfale)

**BRUDET „BODULSKI/cuttlefish stew - (Traditional dish) ..... 19,50 eur**  
(sipa, poriluk, njok od griza i palente, tvrdi sir)  
(cuttlefish, leek, gnocchi from wheat semolina and polenta, hard cheese)

## Salate / SALADS (SALADS are coming warm)

**FISHERMEN SALAD ..... 16,90 eur**  
(sezonska salata, slani badem, dagnje, hobotnica, sipa, kozice, tvrdi sir, masline,  
domaći salatni preljev)  
(seasonal salad, salted almonds, mussels, octopus, cuttlefish, shrimp, hard  
cheese, olives, homemade salad dressing)



### **STEAK SALAD ..... 16,90 eur**

(sezonska salata, slani bademi, ramstek u soja umaku – pržen, preljev 1000 otoka)

(seasonal salad, salted almonds, sirloin steak in soy sauce -fried, salad dressing 1000 islands)

### **FRESH TUNA SALAD ..... 16,90 eur**

(sezonska salata, svježa tuna, cherry rajčica, avocado, masline, domaći preljev za salatu)

(seasonal salad, fresh tuna, cherry tomatoes, avocado, olives, homemade dressing)

### **SUMMER GRILLED CHICKEN SALAD ..... 16,50 eur**

(sezonska salata, grill piletina, brie sir, domaći preljev za salatu)

(seasonal salad, grilled chicken, brie cheese, homemade salad dressing)

### **CALAMARI SALAD ..... 16,90 eur**

(sezonska salata, frigane lignje,masline, domaći preljev za salatu)

(seasonal salad, fried squid, olives, homemade salad dressing)

## **GLAVNA JELA /main DISHES**

### **LA DUCK ..... 23,90 eur**

(pečeni pačji batak/zabatak, prženi batat, tvrdi sir, ulje tartufa)

(roasted duck drumstick/thigh, fried sweet potato, hard cheese, truffle oil)

### **ROAST LAMB SHANK ..... 25,90 eur**

(pečena janjeća koljenica, prženi mlađi krumpir, krema od mladog graška, ružmarin, tvrdi sir)

(roast lamb shank, fried new potatoes, young pea cream, rosemary, hard cheese)

### **PORK „U MEKO” ..... 21,50 eur**

(pečena svinjska potrbušina, pomfrit, umak)

(roasted pork belly, french fries, sauce)

### **FRITO MISTO ..... 23,90 eur**

(prženi inćuni, lignje, kozice, pomfrit, tartar umak)

(fried anchovies, squid, shrimps, french fries, tartar sauce)

### **FISH „PIJANI KOVAČ“ ..... 23,00 eur**

(poširani filet kovača u vinu, pirjani krumpir s porilukom i rajčicom)

(poached john dory fillet in wine, stewed potatoes with leeks and tomatoes)



## JELA S ROŠČILJA / OF THE GRILL

**SIRLOIN STEAK „LA PEGLA” ..... 23,90 eur**

(odležani ramstek obogaćen dimom ružmarina, začinjeni maslac, pečene polovice od krumpira, ljubičasti kupus, krema od celera)

(aged sirloin steak enriched with rosemary smoke, flavored butter, roasted potato halves, purple cabbage, celery cream)

**SIRLOIN STEAK „PAŠKI” ..... 24,80 eur**

(odležani ramstek, gratinirani krumpir, ljubičasti kupus, ovčji sir, krema od celera)

(aged sirloin steak, gratinated potatoes, purple cabbage, celery cream, sheep cheese)

**BEEFSTEAK „LA PEGLA” ..... 33,90 eur**

(odležani biftek, pečeno povrće, krema od čokolade i gorgonzole)

(aged beefsteak, roasted vegetables, chocolate and gorgonzola cream)

**BEEFSTEAK „NA OKO” ..... 34,80 eur**

(odležani biftek, jaje na oko, čips od pancete, prženi mladi krumpir)

(aged beefsteak, fried egg, bacon chips, fried new potatoes)

**MEAT PLATTER „LA PEGLA” (za jednu osobu/ for one person) ..... 28,00 eur**

(pileći file, čevapčići, svinjski vrat, ramstek, pomfrit, povrće sa žara)

(chicken fillet, kofte sausage, pork neck, sirloin steak, french fries, grilled vegetables )

**MEAT PLATTER „LA PEGLA” (za dvije osobe/ for two people) ..... 56,00 eur**

(pileći file, čevapčići, svinjski vrat, ramstek, pomfrit, povrće sa žara)

(chicken fillet, kofte sausage, pork neck, sirloin steak, french fries, grilled vegetables)

**FISH PLATTER „LA PEGLA” (za dvije osobe/ for two people) ..... 62,00 eur**

(dvije oborite ribe lignje sa žara, pržene srdele, škampi, blitva na dalmatinski)

(two premium fish , grilled squid, fried sardines, shrimp , chard in dalmatian style)

**GRILLED FISH ..... 22,50 eur**

(oborita riba, blitva na dalmatinski, tršćanski umak)

(premium fish, chard in dalmatian style, trieste sauce)

**GRILLED or FRIED CALAMARI ..... 25,00 eur**

(lignje, blitva na dalmatinski,tršćanski umak)

(squid, chard in dalmatian, trieste sauce)

**GRILLED ADRIATIC TUNA ..... 24,50 eur**

(tuna, pirjani krumpir s lukoma i rajcicom)

(grilled tuna, stewed potatoes with onion and tomatoes)



## VEGETARIJANSKA JELA / VEGETARIAN DISHES

**ARANCINI .....** 16,00 eur

(rižina okruglica punjena povrćem, marinara umak, pirjano povrće)  
(rice dumplings stuffed with vegetables, marinara sauce, stewed vegetables)

**HOMEMADE SPRING ROLLS .....** 15,50 eur

(rolice punjene povrćem, pirjano povrće u soja umaku, slatko-kiseli umak)  
(spring rolls stuffed with vegetables, stewed vegetables in soy sauce, sweet and sour sauce)

**GNOCCHI in TRUFFLE SAUCE – (Homemade gnocchi) .....** 16,50 eur

(domaći njoki u umaku od tartufa)  
(homemade gnocchi in truffle sauce)

## DJEČJI menu / KIDS menu

**FISH STICKS .....** 13,50 eur

(panirani filet ribe, pomfrit, ketchup, majoneza)  
(breaded fish fillet, french fries, ketchup, mayonnaise)

**CHICKEN NUGGETS .....** 13,50 eur

(panirani pileći medaljoni, pomfrit, ketchup, majoneza)  
(breaded chicken medallions, french fries, ketchup, mayonnaise)

**CHILDRENS PLAYGROUND .....** 13,50 eur

(pileći ražnjići, pomfrit, svježa rajčica, svijezi krastavac, ketchup, majoneza)  
(chicken skewers, french fries, fresh tomatoes, fresh cucumber, ketchup, mayonnaise)



## DODACI / ADICTIONS

MIJEŠANA SALATA (seasonal salads) .....	6,00 eur
SALATA OD RAJČICE (tomato salad) .....	5,50 eur
KRASTAVAC SALATA (cucumber salad) .....	5,50 eur
KUPUS SALATA (cabbage salad) .....	5,50 eur
ZELENA SALATA (green salad) .....	5,50 eur
RIKOLA (arugula) .....	6,50 eur
POMFRIT (french fries) .....	6,20 eur
POVRĆE SA ŽARA (grilled vegetables) .....	6,90 eur
BLITVA NA DALMATINSKI(chard in dalmatian style) .....	6,90 eur
KRUH (bread) .....	3,00 eur

## deserti / desserts

DNEVNI KOLAČ (daily selection of individual cake) .....	6,80 eur
DNEVNI IZBOR TORTI (daily selection of the whole cake) .....	6,80 eur



## ALCOHOLIC and NON-ALCOHOLIC BEVERAGES Bistro "La Pegla"

PIVO Beer	Strana Alkoholna Pića Foreign Alcoholic Beverages
<b>Craft Beer</b>	
Plavuša	6.00 eur Vilijamovka - Roner 4.50 eur
Neposlušna	6.00 eur Jegermaster 4.50 eur
Zadranka (craft lager)	6.00 eur Baileys 4.50 eur
	Bacardi 4.50 eur
	Captain Morgan Gold spiced 4.50 eur
<b>Beer 0.5</b>	
Ožujsko	5.00 eur Malibu 4.50 eur
StaroPramen	5.50 eur Campari Bitter 4.50 eur
	Martini Bianco 5.00 eur
	Martini Roso 5.00 eur
<b>Beer 0.33</b>	
StellaArtois	5.00 eur Gin Gordons 4.70 eur
Bavaria 0.25	4.00 eur Gin Gordons Rose 4.70 eur
Ožujsko	4.00 eur Gin Mare 8.00 eur
	Johny Walker Red 4.70 eur
	Johny Walker 12y Black 5.30 eur
<b>Draft Beer</b>	
Ožujsko 0.30	4.00 eur Johny Walker Gold 8.00 eur
Ožujsko 0.50	5.00 eur Glenfiddich 12y 6.00 eur
	Jack Daniels 5.30 eur
	Smirnof 4.00 eur
<b>Dark Beer</b>	
Tomislav Crno Pivo 0.5	6.00 eur Absolute Blue 4.50 eur
	Grey Goose 8.00 eur
	Hennesy VS 7.00 eur
<b>Additional selection</b>	
Radler 0.50	5.50 eur Si. Silver 7.00 eur
Bavaria 0.0% 0.25	4.00 eur Pepe Lopez 4.50 eur
Somersby Apple 0.33	5.00 eur

## Domaća Alkoholna Pića Local Alcoholic Drinks

Pelinkovac Maraska	3.50 eur
Orahovac Maraska	3.50 eur
Travarica Maraska	3.50 eur
Šljivovica Maraska	3.50 eur
Višnjevaca	3.50 eur
Lozovača	3.50 eur
Medica	3.50 eur
Teranino	5.00 eur
Maraschino	4.50 eur
Limoncello	3.50 eur



## ALCOHOLIC and NON-ALCOHOLIC BEVERAGES Bistro "La Pegla"

Bezalkoholna Pića Non-alcoholic beverages		Topli Napici Hot beverages	
Water Natural		Čajevi/Tea	3.50 eur
Romerquelle 0.75L	5.00 eur	Espresso	2.50 eur
Romerquelle 0.33L	3.00 eur	Americano coffee	2.90 eur
Water with Gas		Makijato coffee	2.90 eur
Romequelle 0.75L	5.00 eur	Veliki Makijato coffee	3.20 eur
Romerquelle 0.33L	3.00 eur	Bijela Kava	3.50 eur
Ice Tea		Cappuccino coffee	3.20 eur
Fuzetea šumsko voće brusnica 0.25	4.00 eur	Hot chocolate	3.50 eur
Fuzetea šumsko voće breskva 0.25	4.00 eur	Rum punch	3.80 eur
Limunska Trava 0.25	4.00 eur	Nescafe	3.00 eur
Juices		Ice Caffee	5.50 eur
Cappy Jabuka 0.20	3.80 eur	<b>Cocktails</b>	
Cappy Ribizl 0.20	3.80 eur	<b>Mojito</b>	12.00 eur
Cappy Naranča 0.20	3.80 eur	Captain Morgan Spiced Gold, fresh mint, brown sugar, mineral water, fresh lime	
Cappy Gusti 0.20	3.80 eur	<b>Long Island</b>	12.90 eur
Sokovi 0.10	2.00 eur	Sierra Silver Tequila, Captain Morgan White, Smirnoff vodka, Monin triple sec, Gordons gin, fresh lemon, coca-cola	
Limunada	4.90 eur	<b>Tequila sunrise</b>	11.50 eur
Tangerina	4.00 eur	Sierra Silver Tequila, many narances, Monin Lime Ratcho, Monin Grenadine	
Juicy Vita	3.80 eur	<b>Sex on the Beach</b>	11.50 eur
Coca Cola 0.25L	4.00 eur	Smirnoff vodka, Monin Peach, cranberry juice, pineapple juice, orange juice	
Coca Cola Zero 0.25L	4.00 eur	<b>Hugo</b>	10.00 eur
Fanta 0.25L	4.00 eur	Elderberry flavor, prosecco, fresh lime	
Sprite 0.25L	4.00 eur	<b>Limoncelo spritz</b>	10.00 eur
Tonik		Limoncelo, prosecco, lemon juice, sparkling water	
Thomas Henry 0.20L	4.50 eur	<b>Aperol Spricer</b>	10.00 eur
Tonic Schweppes 0.25L	3.90 eur	Aperol , prossecco , mineral water	
Bitter Lemon	3.90 eur	<b>Cuba Libre</b>	9.00 eur
HELL	4.20 eur	Captain Morgan Spiced Gold , fresh lime, coca-cola	
		<b>Flavored Gin Passion Fruit</b>	9.00 eur
		Gin, Passion Fruit	

# Vinska Lista

## Wine list

### BISTRO LA PEGLA

#### BIJELA VINA / WHITE WINES

		1dc	bot
○ Malvazija	- Dešković 1L	4.10 eur	29.00 eur
○ Malvaz Prest	- Veralda		32.00 eur
○ Pošip	- Volarević	7.50 eur	43.00 eur
○ Kerner	- Kos	5.70 eur	33.00 eur
○ Graševina	- Adžić		35.00 eur
○ Chardonnay	- Apolitico	5.20 eur	30.00 eur

#### CRNA VINA / RED WINES

		1dc	bot
○ Cevee	- Veralda 1L	4.10 eur	29.00 eur
○ Merlot	- Škaulj		47.00 eur
○ Teran barique	- Dešković		36.00 eur
○ Plavac Mali Rožić	- Rožić	6.80 eur	37.00 eur
○ Plavac Mali Gold edition	- Volarević		50.00 eur

#### ROSE WINES

		1dc	bot
○ Rose la Shic	- Volarević		34.00 eur
○ Rose Refosk	- Veralda	5.30 eur	32.00 eur

#### PJENUŠCI / SPARKLING WINES

		1dc	bot
○ Brut Nature	- Veralda		45.00 eur
○ Prosecco		5.20 eur	29.00 eur
○ Moet & Chandon			95.00 eur

#### DESERTNO VINO

		1dc	bot
○ Mamjanski Muškat-	Dešković 0.5	6.00 eur	26.00 eur

