

arkul - lat. vas olearium

Old Dalmatian name for a stone oil dish

Cold appetizers

(served with our homemade bread)

Octopus 18,00 €
(pressed, boiled octopus in lemon juice and olive oil, with capers and fish spawn)

Oysters 4,00 €
(on ice with lemon)

Fish under the lemon 17,00 €
(fresh, thinly sliced fish in a lemon, orange and olive oil emulsion, with capers, and sprouts of baby arugula)

Shrimp cream 8,00 €
(fine cream made with Adriatic prawns, in cooking cream and olive oil with fish spawn, topped with sprouts of mixed herbs and drops of acet o)

Steak tatar 150g 17,00 €
(freshly cut steak seasoned with 12 spices, butter and toasted bread)

Smoked duck 15,00 €
(smoked duck breast pâté, onion jam, sprouts of mixed herbs)

Soups

Fish soup (old-fashioned, thick soup with rice and chunks of fish)	5,50 €
Soup of the day (creamy or thick vegetable soup, depending on the market offer)	3,50 €

Warm appetizers

Arancini (rice and vegetable balls, filled with mozzarella, breaded in panko, with tomato sauce)	9,00 €
Spaghetti „Mediterran“ (homemade pasta with Adriatic shrimp, vongole and peperoncini)	15,00 €
Tagliatelle „Amatriciana“ (homemade pasta with pancetta and tomato sauce)	13,00 €
Pappardelle „Truffles“ (homemade pasta with beef fillet, tartufata sauce and black truffles)	33,00 €
Ravioli (ravioli filled with curd and egg yolk in sage and butter sauce)	9,00 €

Main courses

Lamb with peas (slow-cooked lamb, breaded in panko, in demi-glace with prosecco, peas cream and glazed baby potatoes)	23,00 €
Rooster tingul (slow-cooked rooster in a sweet plum sauce with butter-fried, homemade pasta)	21,00 €
Duck (fried duck breast in red wine and cherry maraska sauce, homemade pasta fried in bread crumbs, and marinated zucchini)	29,00 €
Chicken „Mediterran“ (rolled chicken breast and thigh with soft cheese (brie), creamy cheese sauce and potato croquettes)	16,00 €
Sea bass and olive (baked sea bass fillet, filled with olives, pine nuts and grana padano, served with kale and potatoes)	21,00 €
Monkfish (monkfish fillet with black truffles, corn cream and brunoise vegetables, with velouté sauce)	33,00 €
Tuna in prosciutto (tuna medallion in prosciutto, julienne vegetables)	23,00 €
Seafood pot (a meal for two) (monkfish, octopus, prawns, mussels, vongole, in homemade pasta sauce)	59,00 €
Cuttlefish with broad beans and peas (cuttlefish in tempura, with broad beans and peas sauce and fried polenta)	19,00 €

Salads

Steak alla tagliata (green salad, tomatoes, cucumbers, vinaigrette dressing, steak 125 g, grana padano)	23,00 €
Tuna salad (green salad, tomatoes, cucumbers, vinaigrette dressing, fried salty sesame, tuna medallion 125 g)	13,00 €
Chicken salad (green salad, tomatoes, cucumbers, vinaigrette dressing , chicken breast 125 g, grana padano)	11,00 €
Seasonal salad (depends on the season and the market offer)	5,00 €

Local cheese and prosciutto (to end in style)

Goat cheese (hard goat cheese with fig and black truffle jam, salted almonds, aceto cream and olive oil)	13,00 €
Cheese from Pag (sheep cheese from the island of Pag, olive oil, olives)	17,00 €
Cheese with noble mold (honey, salted almonds, olive oil, olives)	11,00 €
Local prosciutto (handsliced prosciutto, olives, salted almonds, cherry tomatoes)	15,00 €

Something sweet

Truffles Dark (dark chocolate truffles, with orange and almonds)	3,00 €
Truffles White (white chocolate truffles with pistacchio)	3,00 €
Mignon „Crem Caffè” (white chocolate cream aromatized with „Arabica“ coffee beans, shortcrust pastry dough and dark chocolate glaze)	3,50 €
Lemon tart (lemon cream, Italian meringue, shortcrust pastry dough, with very distinct flavors – made for real sweets enthusiasts)	4,00 €

Steak classics

Steak 250 g

-tagliata (arugula, grana padano, potato croquettes)	37,00 €
-grilled	37,00 €
-in pepper	37,00 €
-with truffle (potato croquettes and pancetta chips)	42,00 €