

# MENU

## APPETIZERS

### DALMATIAN PLATTER FOR TWO

Dalmatian prosciutto and cheese – a perfect pairing of traditional flavors – served with fig marmalade, crispy breadsticks, and olives.

21 €

### SEA PLATE FOR TWO

Marinated shrimp, smoked mussels, and anchovies delicately paired with olive oil, capers, and lemon.

23 €

### TUNA TARTARE

Fresh tuna and avocado finely chopped and seasoned with spring onions and toasted sesame seeds. Served with crispy homemade chips.

16 €

### CRISPY BITES

Golden crunchy bites with character, served with BBQ mayo, teriyaki sauce, and sesame seeds.

12 €

## SOUPS

### TOMATO SOUP

Fresh tomato soup gently infused with basil and olive oil.

4 €

### FISH SOUP

Light fish broth full of Adriatic flavor, made with fresh fish, aromatic vegetables, and olive oil.

5 €

## VEGETARIAN

### CAULIFLOWER STEAK

Roasted cauliflower steak on a creamy tofu sauce, served with edamame.

16 €

## MEAT DISHES

### CHICKEN THIGH WITH BULGUR

Juicy marinated chicken thigh paired with mango, peanuts, and sesame, served with light bulgur.

16 €

### PORK TENDERLOIN WELLINGTON

Pork tenderloin wrapped in pancetta and mushroom marmalade, baked in puff pastry. Served on pea purée with a wine sauce.

21 €

### VEAL CHEEKS

Slow-braised veal cheeks served with sweet potato purée, demi-glace sauce, and gremolata.

23 €

### LAMB SHANK

Slow-roasted lamb shank (10 h), exceptionally tender. Served with pickled onions, onion marmalade, creamy mashed potatoes, and demi-glace sauce.

25 €

### RIBEYE WITH GNOCCHI & TRUFFLES

Aged Ribeye (300g), juicy and full of flavor. Served with homemade gnocchi and aromatic truffles.

27 €

### SMOKED BEEFSTEAK

Premium beefsteak (250g), gently smoked and grilled to perfection, paired with scampi, wine reduction, and fleur de sel. Served with stuffed potatoes – a classic with a smoky twist.

36 €

## FISH DISHES

### GRILLED SEABREAM

Grilled seabream served with cauliflower, potatoes, and spinach.

21 €

### SEABASS FILET IN SAUCE WITH CAULIFLOWER PURÉE

Marinated and gently roasted seabass filet, served on a creamy cauliflower base with white wine and garlic.

19 €

### SALMON FILET

Marinated salmon served with aromatic black rice and light orange-infused Hollandaise sauce. A perfect balance of richness and freshness, texture and flavor.

23 €

## DISHES TO SHARE

### TURBOT

Fresh turbot (approx. 1300 g) with aromatic vegetables and a fine fish stock & white wine sauce.

60 €

### SALT-BAKED FISH

Whole fresh seabass (approx. 1400 g), marinated with lime and garlic, baked in Ston salt, flambéed, and served with a side of cauliflower, potato salad, and spinach.

63 €

### DALMATIAN “TEĆADA” STEW

Our take on the traditional Dalmatian pot dish – red porgy, scampi, and clams united in a rich sauce with homemade pasta that soaks up all the flavors of the sea.

65 €

## PASTA, RISOTTO & GNOCCHI

### GNOCCHI WITH PESTO

Gnocchi in a pesto sauce made with fresh basil, pine nuts, and Parmesan.

13 €

### SEAFOOD PASTA

A medley of mussels, clams, and shrimp in a rich bisque and white wine reduction.

15 €

### SHRIMP RISOTTO

Marinated Adriatic shrimp in creamy bisque, enriched with Grana Padano and aromatic garlic.

15 €

### KIDS MENU

Crispy chicken nuggets and golden fries – a beloved children's classic.

10 €

All prices are displayed in euro. VAT is included in the featured prices.



CVIT SOLI