Lunch menu

Cold appetizers

TUNA TARTAR / GF LF — 20 €
tuna, pear, spring onions, olive oil, caper mayonnaise, caper /
tuna, kruška, mlada kapulica, maslinovo ulje, majoneza od kapara, plod kapara

SEA BASS ROLL / GF LF — 19 €
sea bass roll with sea asparagus, sea bass tartare, ginger, celery stem & apple sauce /
rolada od lubina punjena morskom šparogom i tartarom od lubina, umak đumbir, jabuka, celer

BEEF TARTARE / GF LF opt. — 23 €
beef, soy cured egg yolk, tartar sauce, chilli mayo, lemon mayo, capers, seasoned butter /
junetina, žumanjak u soji, tartar umak, chilli majoneza, majoneza od limuna, kapar, začinski maslac

BEETROOT CARPACCIO / LF V opt. — 16 €
beetroot roasted in coffee, goat curd, lavender cream, roasted hazelnuts /
cikla pečena u kavi, krema od kozje skute i lavande, zapečeni lješnjaci

BAKED TOMATO / GF — 15 €
tomato, homade basil pesto, ricotta cheese, tapioca, flax chips /
rajčica, domaći pesto od bosiljka, ricotta sir, tapioca kreker, čips od lana

Warm appetizers

RISOTTO WITH SHARK AND PRAWNS TARTARE — 29 €
rice, shrimp bisque, shark, prawn tartare, bisque foam /
riža, bisque od škampi, morski pas, tartar od kozica, pjena od bisque

ARANCINI PORCINI / VEG — 25 €
rice, wild mushrooms mix, Parmesan cheese, porcini sauce, celery cream, shallot /
riža, mix šumskih gljiva, parmezan ,umak od vrganja ,krema od celera, ljutika

LAMB RAVIOLI — 27 €
ravioli stuffed with goat curd, flavoured pulled lamb, peas and mint cream /
ravioli punjeni kozjom skutom, aromatizirana trgana janjetina, krema od graška i mente

TAGLIATELLE WITH TRUFFLES AND GUANCIALE CHIPS / GF opt. VEG opt. — 30 €
tagliatelle, truffle sauce and fresh truffles, sage, guanciale chips /
tagliatelle, tartufata, svježi tartufi, kadulja, guanciale chips

SPAGHETTI CARBONARA — 24 €
spaghetti, pecorino romano, egg, black pepper, guanciale /
špageti, pecorino romano, jaje, papar, guanciale

DAILY SOUP / DNEVNA JUHA — 11 €

V – vegansko / vegan · VEG –vegetarijansko / vegetarian · GF – bez glutena / gluten-free ·
LF – bez laktoze / lactose-free

Mains

Meat

A'LA LAMB WITH PEAS / GF opt. — 47 €
slow-roasted lamb shank in tomato sauce, peas and dried fig sauce with polenta /
sporo pečena janjeća koljenica u umaku od rajčice, graška i suhih smokava s palentom

BEEF SALAD / GF — 31 €
tagliata, seasonal salad, mustard dressing, pecorino romano /
tagliata, sezonska salata, dressing od senfa, pecorino romano

CHICKEN BALLOTINE — 36 €
rolled chicken, kale, figs, walnuts, crispy cauliflower, fennel, porto ruby sauce, mango dressing
rolana piletina, kelj, smokve, orasi, pržena cvjetača, komorač, porto umak, mango umak

Seafood

TUNA SALAD — 27 €
tuna, seasonal salad, aioli dressing /
tuna, sezonska salata. aioli dresing

WHITE FISH FILLET — 36 €
grilled brill fillet, veloute sauce, swiss chard, potato purée, zucchini, baby vegetables /
filet romba s grilla, veloute umak, blitva, pire krumpir, tikvica, baby povrće

OCTOPUS A'LA PEKA / GF LF — 38 €
grilled octopus, baked potato puree, capers, fresh broad beans, octopus sauce /
hobotnica s grilla, pire od pečenog krumpira, kapari, svježi bob, umak od hobotnice

MUSSELS ON BUZARA WITH BLACK PASTA (2 persons) — 64 €
1 kg mussels on dalmatian buzara-style, black pasta /
1 kg dagnji na dalmatinski način, crna tjestenina

BRUDET (2 persons) *30 min wait* / LF GF opt. — 82 €
traditional local dish with monkfish, shellfish, shrimps, croatian pasta /
brudet od grdobine, školjki, škampi, pljukanci

Vege

CURRY DALMATINO / GF LF V — 30 €
homemade mediterranean curry,coconut milk rice,broccoli, sweet potato,cranberries,seasonal veggies /
domaći mediteranski curry, riža u kokosovom mlijeku,brokula, batat, brusnica, sezonsko povrće

Desserts

CIGARRILLO / GF — 12 €
dark chocolate, hazelnut praline, tonka sauce /
tamna čokolada, lješnjak praline, tonka umak

SWEET MOJITO / GF — 11 €
lemon mousse, mojito infusion, almond sable, raspberry /
limun mousse, mojito infuzija, sable od badema, malina

COCO DREAM / GF — 12 €
coconut pillow, mango, passion fruit /
jastuk od kokosa, mango, marakuja