

MENU

STARTERS		MAIN COURSES • SEAFOOD	
Onion soup	35 kn		133 kn
Pasta with lamb ragout 76 kn (homemade pappardelle with lamb ragout, shallot, rosemary and Grana Padano cheese)		(sea bass/bream filet with fava beans, fennel, young potato, dried cherry tomatoes and caramelized onion) Tuna steak 125 kn	
cheese) Marinated shrimps and sea bass (marinated shrimps, sea bass, tortil tomatoes, avocado, peppers, onice		(tuna steak in sage sauce with Swiss chard and lentil) *cooked maximum to medium	
parsley)		EXTRAS	
Chicken liver parfait (chicken liver, toast, gorgonzola cherry)	57 kn heese,	Homemade fried potatoes Seasonal vegetables Garden salad	30 kn 35 kn 25 kn
Lemon and goat cottage cheese risotto (Arborio rice, lemon, goat cottage thyme)	53 kn cheese,	Sauces, butter	5 kn
MAIN COURSES • MEAT		DESSERTS	
Pork belly 9. (slow roasted pork belly with cabbage of	95 kn	Cake of the day	35 kn
chilli)	ago ana	Caramel – popcorn	
Pork ribs (roasted pork ribs in spicy "Otto" so homemade fried potatoes)	114 kn	panna cotta	37 kn
	uce with	Chocolate fondant (vanilla ice cream, wild berries sauc	43 kn
Uruguay steak (aged Uruguay steak with roasted homemade fried potatoes and ch sauce)		Cheese board (selection of Croatian cheeses, drie cranberries, nuts, honey)	72 kn ed
Lamb chops in crust (grilled lamb chops in crust with	160 kn		
Mediterranean herbs, demi-glace	sauce and		

Tips are not included in the price.

glazed vegetables)

Prices are in kuna and include 25% VAT.

Some of our products may contain or have came in contact with allergens so please inform us in advance.