



RESTAURANT

# KAMENAR

*Primosten - Croatia*

SINCE 1974

## Aperitifs

PROSECCO 30

HUGO 45

MOJITO 50

*freshly squeezed lime, brown sugar, mint, Havana 3 G.s, soda*

APPEROL SPRITZ 45

GIN &amp; TONIC 40

*orange peel, red pepper, laurel*

## First course

FISH CARPACCIO 80

SEAFOOD DELICACY 95 - *Recommended*
*marinated tuna with red pepper, marinated mussels with walnut gremolata, shrimp with aromatized polenta, fish carpaccio*

BURRATINA CAPRESE WITH PISTACHIO AND SEASONAL SALAD - V 78

DALMATIAN PROSCIUTTO, HOMEMADE SAUSAGE, PANCETTA AND DELICACIES 88

A SELECTION OF CHEESE 105

BEEF FILET CARPACCIO WITH CHERRY TOMATOES AND GRANA PADANO 85

OCTOPUS SALAD 78

## Second course

TOMATO SOUP WITH SOUR CREAM AND BASIL - V 30

SCAMPI CREAM SOUP 45

CREAM FISH SOUP 38

PRIMOŠTEN GNOCCHI 85 - *Recommended*
*beef filet tenderloin slices and parmesan*

TAGLIATELLE WITH SEAFOOD 89

SHRIMP RISOTTO WITH PROSECCO AND DRY TOMATOES 88

GNOCCHI WITH TRUFFLES - V 93

GRATINATED SCALLOPS - 1kom 40

AGLIO OLIO SPAGHETTI (GARLIC, OIL, CHILI PEPPER AND SHRIMP) 90

## Third course

### FISH DISHES

**OCTOPUS WITH PROSCIUTTO** 160 - *Chef's Special*

*Vlach-style potatoes, marinated shallots, baguette*

**SEA BASS FILET WITH ZUCCHINI AND POTATOES, SALSA CRUDA** 115

**GRILLED SQUID** 113

*roasted vegetables, roasted potatoes*

**TUNA STEAK WITH POLENTA AND ONION SAUCE** 145

**FISH STEW (DALMATIAN ART) FOR 2** 359 - *Recommended*

*anglerfish, lobster, shrimp, shells, pasta*

**GRILLED SEA BASS WITH DALMATIAN STYLE SWISS CHARD** 155

**FRESH ADRIATIC FISH (1 CLASS) WITH SIDE DISH 1/2 kg** 230

**MUSSELS BUZARA** ½ kg 80

**CLAMS (WARTY VENUS) BUZARA** ½ kg 120

**SCAMPI** 160

*grilled or buzara with spaghetti*

**LOBSTER** ½ kg 375

*grilled or stewed with pasta*

### MEAT DISHES

**GRILLED STEAK WITH CRISPY POTATOES AND VEGETABLES** 155

**STEAK IN PEPPER SAUCE WITH CRISPY POTATOES** 165

**STEAK IN SHRIMP SAUCE WITH GNOCCHI** 188 - *Recommended*

**STEAK IN TRUFFLE SAUCE, POTATOES AND ROASTED VEGETABLES** 178

**ROAST CHICKEN WITH VEGETABLES AND POTATOES** 83

**PORK MEDALLIONS** 110

*roasted vegetables, crispy potatoes*

**VEAL CUTLET STEAK** 205

*jumbo potato, grilled vegetables, Dalmatian chimichurri sauce*

**TOMAHAWK STEAK WITH ROASTED VEGETABLES, POTATOES AND FRUIT 1 kg** 500

**LAMB CHOPS, CREAMED POTATOES, DARK VEAL SAUCE, PISTACHIO** 185

**MIXED GRILL WITH VEGETABLES AND CRISPY POTATOES** 135

*beef steak, chicken, pork filet, lamb*

**CHILDREN'S MENU AVAILABLE ON REQUEST**

## *Side dishes and salad*

- SALAD KAMENAR 79**  
shrimp, rucola, cherry tomatoes, Grana Padano
- GREEK SALAD 72**
- POTATOES 25**  
boiled or fried
- SEASONAL VEGETABLES 35**
- DALMATIAN STYLE SWISS CHARD 30**
- RUCOLA SALAD WITH GRANA PADANO 35**
- SEASONAL SALAD 27**
- BREAD 10**
- COUVERT 10**

## *Desserts*

- CHOCOLATE CAKE WITH RASPBERRY SAUCE AND VANILLA ICE CREAM 38**
- TIRAMISU 38**
- CHEESECAKE WITH RASPBERRY SAUCE, VANILLA ICE CREAM AND CRUMBLE 43**
- AFFOGATO 35**  
*A bowl of vanilla ice cream, espresso*
- AFFOGATO WITH AMARETTOM DISARONNO 65**  
*Three scoops of vanilla ice cream, espresso, Amaretto Disaronno, shortcut pastry*

### **DESSERT WINES**

- MARTINI BIANCO / ROSSO 25**
- PROSECCO 20**
- PROSSECO 30**
- PORTO 45**
- MUŠKAT MOMJANSKI KOZLOVIĆ, ISTRIA 48**  
*Fine fruity flowery scents, dominated by candied orange, and wild flowers, especially elderflower*
- MADAME KRAUTHAKER 28**  
*semi-sweet wine*

# Lunch

12:00 - 16:15h

EN

## Cold hors d'oeuvre and salads

- PROSCIUTTO WITH MELON 70  
OCTOPUS SALAD 75  
BRUSCHETTA 38  
SALAD KAMENAR 79  
*shrimp, rucola, cherry tomatoes, Grana Padano*  
GREEK SALAD 75  
PAG CHEESE 65  
CAESAR SALAD WITH CHICKEN 65  
BURRATINA CAPRESE WITH PISTACHIO AND SEASONAL SALAD - V 78  
BEEF STEAK SALAD 85 - *Recommended*  
BEEF FILET CARPACCIO WITH CHERRY TOMATOES AND GRANA PADANO 85

## SOUPS

- TOMATO SOUP WITH CREAM AND BASIL 30  
FISH CREAM SOUP 38  
SCAMPI CREAM SOUP 45

## Main courses

- GRILLED CHICKEN WITH VEGETABLES AND POTATOES 83  
MIXED GRILL STEAK 135  
*beef steak, chicken, pork filet, lamb*  
PRIMOŠTEN GNOCCHI 85  
*with beef filet tenderloin slices and parmesan*  
SHRIMP RISOTTO 88  
TUNA STEAK WITH POLENTA AND ONION SAUCE 145  
GRILLED SQUID WITH ROASTED VEGETABLES AND POTATOES 113  
SEA BASS FILET WITH ZUCCHINI AND POTATOES 115  
MUSSELS BUZARA ½ kg 80  
LAMB CHOPS, CREAMED POTATOES, DARK VEAL SAUCE, PISTACHIO 185  
AGLIO OLIO SPAGHETTI (GARLIC, OIL, CHILI PEPPER AND SHRIMP) 90 - *Recommended*  
GRILLED BEEF STEAK WITH CRISPY POTATOES AND VEGETABLES 155  
GRILLED SEA BASS WITH DALMATIAN STYLE SWISS CHARD 155  
FRESH ADRIATIC FISH WITH SIDE DISH 1/2 kg 230  
KOBE HAMBURGER WITH FRIES 95

**CHILDREN'S MENU AVAILABLE ON REQUEST**

# After dinner menu

## KOFFEE

DALMATIAN COFFEE 35

DOUBLE ESPRESSO 20

AMERICANO 15

CAFFE LATTE 20

CAPUCCINO 15

ESPRESSO 10

DECAF COFFEE 15

BAILEYS IRISH LATTE 45

*Espresso, Baileys & milk foam*

## TEA

AHMAD 14

*green tea with jasmine*

FRESH MINT TEA 20

OLIVE LEAF TEA 18

*natural olive leaf tea made in a traditional way from hand-picked leaves of authentic olives*

EARL GREY 18

FRUIT TEA 15

## DIGESTIVES

ESPRESSO MARTINI 50

*Kahlua, Espresso, Vodka*

IRISH COFFEE 45

HOMEMADE RAKIJA 15

RON ZACAPPA XO - 30 ML 135

HENESSY XO - 30 ML 135

CHIVAS ROYAL SALUTE 21YO - 30 ML 165

GIN MARE ROSEMARY OR KOMKOMMER & TONIC WATER 77

## SIREVI

PAG CHEESE 65

TRUFFLE CHEESE 85

LEĆEVICA CHEESE 60

SELECTION OF CHEESE 105

*Pag cheese, truffle cheese, Lećevica cheese, Grana Padano*