

Original dalmatian recipes with a touch of modern cuisine is the foundation of our very rich gastronomic menu

# MENU

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## Aperitifs & Cocktails

## House Wines

HUGO	54	GIN & TONIC <i>Recommended</i>	60	WHITE KAMENAR	glass / bottle
APEROL SPRITZ	48	PROSECCO	38	RED KAMENAR	27 / 160
MOJITO	58				27 / 160

## Cold Appetizers

TUNA TARTARE <i>Recommended</i>	105
WHITE FISH CARPACCIO	86
BEEF FILLET CARPACCIO <i>grana padano</i>	89
DELIZIA DI MARE	95
<i>sardine saur, marinated shrimp, white fish carpaccio</i>	
OCTOPUS SALAD	92
<i>with baby spinach, cherry tomatoes and chickpeas</i>	
BURRATINA (V)	88
DALMATIAN PLATE	86
<i>dalmatian smoked ham, bacon, homemade sausage, cheese</i>	
BEEFSTEAK TARTARE	105

## Hot Appetizers

TOMATO SOUP (V)	35
FISH THICK SOUP	45
PRIMOŠTEN GNOCCHI <i>Recommended</i>	94
<i>beef filet tenderloin strips and parmesan</i>	
PASTA WITH TRUFFLE (V)	96
<i>local makaruni (traditional pasta) in truffle velouté</i>	
DALMATIAN TAGLIATELLE WITH SHRIMPS (V)	95
<i>in a spicy tomato sauce and prosecco - PICANTE</i>	
SMOKED SEAFOOD RISOTTO	105
<i>with dried tomatoes, zucchini, parmesan brulee</i>	
BLACK CUTTLEFISH RISOTTO	90
GRATINATED SCALLOPS 1 piece.	40

## Fish Meals

OCTOPUS WITH PROSCIUTTO	173
<i>Rustic-style potatoes, marinated shallots, rukola, cherry tomatoes</i>	
SEABASS FILLET	135
<i>mashed lemon cream</i>	
GRILLED SQUID (Calamari)	115
FRIED SQUID (Calamari)	95
TUNA STEAK	172
<i>black cream, gremolata</i>	
FISH STEW (DALMATIAN ART) for 2 <i>Recommended</i>	455
<i>monkfish, lobster, shrimp, shells, local makaruni (traditional pasta)</i>	
FRESH ADRIATIC FISH CATCH OF THE DAY 1st class 0,5 kg	250
FISH SACK CATCH OF THE DAY	145
ADRIATIC SHELLS BUZZARA STYLE 0,5 kg	
CLAMS (WARTY VENUS) 135 / MUSSELS 89	
SHRIMPS (SCAMPI) 0,5 kg	210
<i>grilled or buzara with tagliatelle</i>	
LOBSTER 0,5 kg	425
<i>grilled or buzara with tagliatelle</i>	

## Desserts

CHOCOLATE SUFFLE	48
<i>Please your patience, preparation 20 min</i>	
SEMIFREDDO	45
SORBET	40
SELECTION OF CHEESE	95
<i>cheese with truffles, sheep cheese, grana padano, fruit, honey, figs marmalade</i>	

## Meat Dishes

DALMATIAN PASTICADA <i>Recommended</i>	145
<i>dalmatian traditional stew</i>	
MATURO STEAK (RIB EYE) TAGLIATA	145
LAMB CHOP FRANCH RACK	164
ROASTED CHICHEN FILLET	84
MIX GRILL STEAK	128
<i>beef medallions, chicken, lamb</i>	
BEEFSTEAK	168
PREMIUM TURNEDOS IN SESAME SEEDS	205
<i>steak, mashed broccoli, bacon, dark sauce</i>	
PREMIUM VEAL CHOPS	188

## Side dishes

DALMATIAN SWISS CHARD	38
GRILLED VEGETABLES	34
CRUNCHY POTATOES	28
PEPPER / TRUFFLE SAUCE	35
MASHED POTATOES	30

## Salad

KAMENAR SALAD WITH SHRIMPS <i>Recommended</i>	89
<i>shrimps, rukola, cherry tomatoes, grana padano cheese</i>	
CAESAR SALAD	75
GREEK SALAD	64
RUCOLA AND GRANA PADANO	40
SEASONAL SALAD	29
<i>Lettuce, Cabbage, Tomatoes, Cucumbers</i>	

KID'S MENU AVAILABLE AT REQUEST

Prices are expressed in kunas. Tax is included in the price. Service and cover are not included in the price. Forbidden to sell and drink alcohol to people under the age of 18. The complaint book is in the bar area.

BREAD 10 COUVERT 12