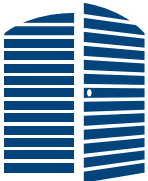


BLUE  DOORS  
FISH & GRILL

# Menu

"Ernest" obrt za ugostiteljstvo,  
Trg Velo podloža 2,  
21460 Stari Grad,  
VI. Tadi Tamim,  
OIB: 09770899203

## Hladna predjela

### Salata od hobotnice

*hobotnica, rajčice, kapari, ljubičasti luk*

### Tuna tartar

*tuna, sok od limete, sol, papar*

### Ceviche

*filet bijele ribe, džem od crvenoga luka, filet naranče, ulje mente*

### Burrata

*meki punomasni svježi sir od kravljeg mlijeka, dalmatinski pršut, rajčica, rikula, pinjole*

### Caprese salata

*100 % buffalo mozzarella, rajčica, bosiljak, pesto*

### Kamenice (4 kom porc.)

## Juhe

### Riblja juha

*temeljac bijele ribe, riža, mrkva, komadi fileta brancina*

### Krem juha od bundeve

*bundeva, sjemenke bundeve, bundevino ulje*

## Topla predjela

### Trokutići

*Naša receptura:)*

### Crni rižoto

*carnaroli premium riža, sipa, crnilo od sipe*

### Mediterranski rižoto

*carnaroli premium riža, meso dagnji, meso kozica*

### Istarski fuži s pršutom i tartufadom

*tradicionalni istarski fuži u umaku od pršuta i tartufate*

### Tagliatelle s lososom i kozicama

*tagliatelle u umaku od lososa i kozica*

### Bruschette

*tostirani kruh, rajčice, češnjak, mozzarella, origano, bosiljak*

## Salate

### Sezonska salata

*zelena salata, radić, svježi krastavci, rajčica, crveni luk*

### Grčka salata

*paprike, rajčica, svježi krastavac, crveni luk, masline, feta sir, origano*

### Caesar salata

*piletina, zelena salata, rajčice, svježi krastavac, krutoni, grana padano sir, Caesar dressing*

### Losos salata

*losos, baby špinat, matovilac, goji bobice, suhe smokve, krutoni, cherry rajčice, sezam, accetto dressing*

## Riblja jela

### Riba 1. kategorije 0,5 kg

*Zubatac/Škarpina/Kovač s prilogom po želji*

### Orada ili brancin 0,5 kg

*Orada ili Brancin s julienne povrćem*

### Tuna steak

*300 g tuna steak s julienne povrćem ili rižom*

### Tataki tuna

*Filet tune sa sjemenkama sezama u umaku od soje, maslinovog ulja i limunovog soka, prilog riža*

### Škampji (grill ili buzara)

*Kuhani škampji u umaku od bijelog vina, češnjaka i peršina, prilog porcija kruha*

### Dagnje na buzaru

*Dagnje kuhane u umaku od bijelog vina, češnjaka i peršina, prilog porcija kruha*

### File brancina u umaku

*Filet brancina kuhan u umaku od bijelog vina s kaparima i bijelim lukom, prilog riža*

### Gulaš od hobotnice

*Kuhana hobotnica u umaku sa crnim vinom, krumpirima i slanutom*

### Gregada

*Filet brancina, grdobina, kozice, dagnje, vongole, krumpir, bijeli luk kuhani u tradicionalnom ribarskom umaku*

## Prilozi

Pomfrit

Juliene povrće

Riža na ribljem temeljcu

Pekarski krumpir

Grill povrće

Kruh porcija

## Mesna jela

### Biftek

*300 g Filet Mignon, pečen po Vašoj želji, prilog pekarski krumpir*

### Ramstek

*Sirloin steak, pečen po Vašoj želji, prilog pomfrit*

### Dry Aged Rib Eye Steak (300 g)

*Pozicija goveđeg mesa između 6. i 13. rebra, suho odležan min. 42 dana, prilog pekarski krumpir*

### Dry Aged T – Bone Steak (500 g)

*Pozicija od sredine do kraja subprimala govedine, suho odležan min. 42 dana, prilog pekarski krumpir*

### Dry Aged Tomahawk Steak

*Pozicija goveđeg mesa između 6. i 13. rebra s kosti, suho odležan min. 42 dana, prilog po Vašem izboru*

### Pačja prsa

*Filet pačjih prsa na posteljici od graškovog pirea*

### Wagyu Rib Eye Steak A5

*\* Sva naša mesna i riblja jela pripremljena su u tradicionalnom dalmatinskom kominu, na mješavini crnogoričnog drveća i ugljena*

## Umaci

Gorgonzola/Zeleni papar/Gljive

## Deserti

Blue Moon

Pink Rapsody

## Cold Appetizers

### Octopus Salad

*octopus, tomatoes, capers, red onion*

### Tuna Tartar

*tuna, lime juice, salt, pepper*

### Ceviche

*white fish filet, red onion jam, orange filet, mint oil*

### Burrata

*soft full fat fresh cheese made from cow milk, dalmatian prosciutto, tomatoes, arugula, pine seeds*

### Caprese salad

*100 % buffalo mozzarella, tomatoes, basil, pesto*

### Oysters (4 pcs.)

## Soups

### Fish Soup

*white fish stock, rice, carrot, sea bass fillet chunks*

### Pumpkin Cream Soup

*pumpkin, pumpkin seeds and oil*

## Warm Appetizers

### Triangles

*Our recipe:)*

### Black Risotto

*carnaroli premium rice, cuttlefish, cuttlefish ink*

### Mediterranean Risoto

*carnaroli premium rice, meat of mussels, meat of shrimps, carpets shells*

### Prosciutto Istrian Pasta

*ttraditional Istrian pasta in tartufata/prosciutto sauce*

### Salmon and Prawns Tagliatelle

*tagliatele in salmon and prawns sauce*

### Bruschette

*toasted bread, tomatoes, garlic, mozzarella, oregano, basil*

## Salads

### Seasonal Salad

*lettuce, raddichio, fresh cucumber, tomatoes, red onion*

### Greek Salad

*peppers, tomatoes, fresh cucumber, red onion, olives, feta cheese, oregano*

### Caesar Salad

*grilled chicken, lettuce, tomatoes, fresh cucumber, crutons, grana padano cheese, Caesar dressing*

### Salmon Salad

*salmon, baby spinach, cornplant, goji berries, dry figs, crutons, cherry tomattoes, sesame, accetto dressing*

## Fish Dishes

### 1. Category Fish 0,5 kg

*Red Snapper/Red Scorpion Fish/John Dorry, side dish by Your choice*

### Sea Bream or Sea Bass 0,5 kg

*Fresh Sea bream or Sea Bass with Julienne vegetables as side dish*

### Tuna steak

*300 g tuna steak with julienne vegetables or rice as side dish*

### Tataki tuna

*tuna filet in sesame seeds in soya, olive oil and lemon juice sauce, rice as side dish*

### Prawns (grill or buzara)

*Cooked prawns in white wine, garlic and parsley sauce, bread as side dish*

### Mussels Buzzara

*Mussels cooked in white wine, garlic and parsley sauce, side dish portion of bread*

### Sea Bass Fillet in White Wine Sauce

*Sea bass fillet cooked in white wine, capers and white onion sauce, side dish rice*

### Octopus Goulash

*Cooked octopus in red wine tomato sauce, potatoes and chickpeas*

### Gregada

*Sea bass fillet, monkfish, prawns, mussels, potatoes, carpetshells, onion cooked in traditional fisherman stew*

## Side Dishes

French Fries

Julienne Vegetables

Rice with Fish Stock

Bakery Potatoes

Grill Vegetables

Portion of Bread

## Meat Dishes

### Beef Steak

*300 g Filet Mignon, baked by Your choice, side dish bakery potatoes*

### Rumpsteak

*Sirloin steak, baked by Your choice, side dish french fries*

### Dry Aged Rib Eye Steak (300 g)

*Position of beef meat between 6. i 13. rib, dry aged min. 42 days, baked by Your choice, side dish bakery potatoes*

### Dry Aged T – Bone Steak (500 g)

*Position from middle up to the end of beef subprimal, dry aged min. 42 days, baked by Your choice, side dish bakery potatoes*

### Dry Aged Tomahawk Steak

*Position of beef meat between 6. i 13. rib with bone, dry aged min. 42 days, side dish by Your choice*

### Duck Breast

*duck breast fillet with beans purée*

### Wagyu Rib Eye Steak A5

*\* All ours meat and fish dishes are prepared in traditional dalmatian oven, on combination of pine trees and coal*

## Sauces

Gorgonzola/Green Pepper /Mushrooms.

## Deserts

Blue Moon

Pink Rapsody

## Kalte Vorspeisen

### Oktopus Salat

*Oktopus, Tomaten, Kapern, rote Zwiebeln*

### Tunfisch Tartar

*Tunfisch, Limettensaft, Salz, Pfeffer*

### Ceviche

*weißes Fischfilet, rote Zwiebelpaste, Gemüse*

### Burrata

*cremiger Kuhmilch Frischkäse, geräucherter Dalmatischer Schinken, Tomaten, Rucola, Pinienkerne*

### Caprese Salat

*100 % Büffelmozzarella, Tomaten, Basilikum, Pesto*

### Austern (4 pcs.)

## Suppen

### Fischsuppe

*Weißfischfond, Reis, Karotte, Wolsbarschfilet*

### Kürbiscremesuppe

*Kürbis, Kürbiskerne*

## Warme Vorspeisen

### Dreiecke

*Unser Rezept:)*

### Schwarzes Risotto

*Carnaroli Premium Reis, Tintenfisch, Tintenfischschwarz*

### Mediterranes Risotto

*Carnaroli Premium Reis, Muschelfleisch, Garnelenfleisch*

### Istrische Pasta mit Trüffelsauce

*Traditionelle Istrische Pasta mit Schinken in Trüffelsauce*

### Tagliatelle mit Lachs und Garnelen.

*Tagliatelle in Lachs und Garnelen*

### Bruschette

*geröstetes Brot, Tomaten, Knoblauch, Mozzarella, Oregano, Basilikum*

## Salate

### Salat der Saison

*grüner Blattsalat, Radicchio, frische Gurken, Tomaten, rote Zwiebeln*

### Griechischer Salat

*Pfeffer, Tomaten, rote Zwiebeln, Oliven, Feta Käse, Oregano*

### Caesar Salat

*Huhn, grüner Blattsalat, Tomaten, frische Gurken, Croutons, Grana Padano, Caesar Salatsauce*

### Lachs Salat

*Lachs, Baby Spinat, Feldsalat, Goji Beeren, trocknete Feigen, Croutons, Cherrytomaten, Sesam, Accetto dressing*

## Fischgerichte

### Fisch der 1. Kategorie 0,5 kg

*Zackenbarsch/großer Drachenkopf/Peterfisch vom Grill, Beilage nach Wahl*

### Dorade oder Wolfsbarsch 0,5 kg

*Dorade oder Wolfsbarsch vom Grill mit Julienne Gemüse*

### Thunfischsteak

*300 g Thunfischsteak mit Julienne Gemüse oder Reis*

### Tataki Thunfisch

*Thunfischfilet mit Sesamkörnern in Sojasauce, Olivenöl und Zitronensaft & reis*

### Scampi (vom Grill oder buzara)

*Scampi vom Grill  
Scampi in Weißweinsauce, Knoblauch, Petersille & Brot*

### Miesmuscheln Buzara

*Muscheln in Weißweinsauce, Knoblauch, Petersille & Brot*

### Wolfsbarschfilet in Weißweinsauce

*Wolfsbarschfilet in Weißweinsauce mit Kapern und roten Zwiebeln & Reis*

### Tintenfisch Gulasch

*geschmorter Tintenfisch in Rotweinsauce*

### Gregada

*Wolfsbarschfilet, Seeteufel, Garnelen, Miesmuscheln, Kartoffeln, rote Zwiebeln in traditioneller Fischsauce*

## Beilagen

Pommes Frites

Julienne Gemüse

Reis auf Fischbasis

Gebackene Kartoffeln

Grillen Gemüse

Brot portion

## Fleischgerichte

### Beefsteak

*300 g Filet Mignon mit gebacken Kartoffeln, Grillgrad nach Wunsch*

### Rumpsteak

*Sirloin steak mit Pommes frites, Grillgrad nach Wunsch*

### Dry Aged Rib Eye Steak (300 g)

*min. 42 Tage trocken gereift, Grillgrad nach Wunsch  
Beilage: gebackene Kartoffeln*

### Dry Aged T – Bone Steak (500 g) ...

*min. 42 Tage trocken gereift, Grillgrad nach Wunsch  
Beilage: gebackene Kartoffeln*

### Dry Aged Tomahawk Steak

*min. 42 Tage trocken gereift, Grillgrad nach Wunsch  
Beilage: nach Wahl*

### Entenburst

*Entenburstfilet mit Erbsenpüree*

### Wagyu Rib Eye Steak A5

*\* Unsere Fleisch und Fischgerichte werden auf traditioneller dalmatinischer Art "na gradele" auf Kiefernholz und Kohle gegrillt*

## Soßen

Gorgonzolasoße/Grüne Pfeffersoße  
/Pilzsoße

## Desserts

Blue Moon

Pink Rapsody

## Entrees Froides

### Salade de poulpe

*poulpe, tomates, câpres, oignon rouge*

### Tartare de Thon

*thon, jus de citron vert, sel, poivre*

### Ceviche

*filet de poisson blanc, crème d'oignons rouges, légumes*

### Burrata

*fromage frais entier à pâte molle au lait de vache,  
Prosciutto de Dalmatie, tomates, roquette, graines de pin*

### Salade Caprese

*100 % mozzarella de bufflonne, tomates, basilic, Pesto*

### Huîtres (4 pcs.)

## Potages

### Potage de poissons

*bouillon de poisson blanc, riz, carotte, morceaux de  
filet de bar*

### Potage à la crème de potiron

*citrouille, graines de citrouille*

## Entrees Chaudes

### Triangles

*Notre spécialité maison :)*

### Risotto noir

*riz carnaroli premium, seiche, encre de seiche*

### Risoto méditerranéen

*riz carnaroli premium, chair de moules, chair de  
crevettes, palourdes*

### Pâtes au Prosciutto d'Istrie

*pâtes traditionnelles d'Istrie à la crème tartufflon et au  
Prosciutto*

### Tagliatelles de saumon et crevettes

*Tagliatelles à la sauce saumon et crevettes*

### Bruschetta

*pain grillé, tomates, ail, parmesan, origan, basilic*

## Salades

### Salade de saison

*laitue, raddichio, concombre frais, tomates, oignon  
rouge*

### Salade grecque

*poivrons, tomates, concombre frais, oignon rouge,  
olives, fromage Feta, origan*

### Salade César

*poulet grillé, laitue, tomates, concombre frais,  
croûtons, vinaigrette César*

### Salade de Saumon

*saumon, jeunes pousses d'épinards, mâche, figues  
sèches, graines de goji, tomates cerises, croûtons,  
sésame, vinaigrette balsamique*

## Poissons

Poisson de première catégorie -0,5 kg  
*carpe rouge / rascasse rouge / Saint-Pierre.*  
*Plat d'accompagnement au choix*

Daurade ou Bar - 0,5 kg  
*daurade fraîche ou bar.*  
*Julienne de légumes en accompagnement*

Steak de thon  
*steak de thon (300 g) avec julienne de légumes ou riz*  
*en accompagnement*

Tataki de thon  
*filet de thon aux graines de sésame dans une sauce soja,*  
*huile d'olive et jus de citron, riz en accompagnement*

Crevettes (grill ou buzara)  
*crevettes cuites au vin blanc, sauce ail et persil, pain en*  
*accompagnement*

Moules Buzzara  
*moules cuisinées dans une sauce au vin blanc, ail et*  
*persil. Portion de pain en accompagnement*

Filet de bar sauce au vin blanc  
*filet de bar cuit au vin blanc, sauce aux câpres et*  
*oignons rouges. Accompagnement de riz*

Goulasch de poulpe  
*Poulpe cuit à la sauce tomate au vin rouge, pommes de*  
*terre et pois chiche*

Grégada  
*filet de bar, lotte, gambas, moules, palourdes, pommes de*  
*terre, oignons cuits à la sauce traditionnelle du pêcheur*

## Accompagnements

Frites

Julienne de légumes

Riz sur bouillon de poisson

Pommes de terre cuites au four

Légumes grillés

Portion de pain

## Viandes

Steak de bœuf  
*beef steak (300 g), cuisson au choix, accompagnement de*  
*pommes de terre cuites au four*

Rumsteak  
*contre-filet, cuisson au choix, accompagnement de frites*

Entrecôte maturé à sec (300 g)  
*rib-eye steak choisi entre 6ème et 13ème côte, maturé à*  
*sec min. 42 jours, cuisson au choix, accompagnement de*  
*pommes de terre cuites au four*

Steak d'ailoyau maturé à sec (500 g)  
*t-bone steak, maturé à sec min. 42 jours, cuisson au*  
*choix, accompagnement de pommes de terre cuites*  
*au four*

Steak Tomahawk maturé à sec  
*côte à l'os, choisi entre la 6ème et 13ème côte, avec l'os,*  
*maturée à sec min. 42 jours, accompagnement au choix*

Magret de canard  
*magret de canard avec purée de haricots*

Steak Rib Eye Wagyu A5

*\* Tous nos plats de viandes et de poissons sont*  
*préparés dans un four traditionnel dalmate, sur*  
*une combinaison de pins et de charbon.*

## Sauces

Gorgonzola/Poivron Vert/Champignons

## Desserts

Lune bleue

Rapsodie rose

## Antipasti Freddi

### Insalata di Polpo

*polpo, pomodorini, capperi, cipolla viola*

### Tartare di Tonno

*tonno, succo di lime, sale, pepe*

### Ceviche

*filetto di pesce bianco, crema di cipolla rossa, verdure*

### Burrata

*formaggio fresco vaccino intero a pasta molle, prosciutto crudo, pomodoro, rucola, pinoli*

### Insalata Caprese

*100% mozzarella di bufala, pomodoro, basilico, pesto*

### Ostriche (4 pcs.)

## Zuppe

### Zuppa di Pesce

*base di pesce bianco, riso, carote, pezzi di filetto di branzino*

### Crema Zuppa di Zucca

*zucca, semi di zucca*

## Antipasti Caldi

### Triangoli

*La nostra ricetta:)*

### Risotto Nero

*carnaroli premium riso, seppie, carne di seppia*

### Risotto Mediterraneo

*carnaroli premium riso, carne di cozze, carne di gamberi*

### Pasta Istriana con Prosciutto

*tradizionale istrian pasta in salsa di prosciutto e tartufo*

### Tagliatelle con Salmone e Gamberetti

*tagliatelle al sugo di salmone e gamberi*

### Bruschette

*pane tostato, pomodorini, aglio, parmigiano, origano, basilico*

## Insalate

### Insalata stagionale

*lattuga, radicchio, cetrioli freschi, pomodoro, cipolla rossa*

### Insalata Greca

*peperoni, pomodoro, cetriolo fresco, cipolla rossa, olive, formaggio feta, origano*

### Insalata Caesar

*pollo, lattuga, pomodori, cetrioli freschi, crostini, grana padano, salsa Caesar*

### Insalata Salmone

*salmone, spinacini, valerianella, bacche di goji, fichi secchi, sesamo, crostini, cherry pomodorini, aceto condimento*

## Piatti di Pesce

**Pesce di 1. categoria 0,5 kg**  
*dentex/cernia/zeus faber con contorno facoltativo*

**Orata o Branzino 0,5 kg**  
*orata o branzino con verdure alla julienne*

**Bisteca di Tonno**  
*Trancio di tonno da 300 g con verdure alla julienne o riso*

**Tataki tuna**  
*Filetto di tonno al sesamo in salsa di soia e olive olio e succo di limone, contorno di riso*

**Gamberetti (alla griglia o alla buzara)**  
*Gamberi bolliti in salsa di vino bianco, aglio e prezzemolo, un contorno di pane*

**Cozze Buzara**  
*Cozze cotte in salsa di vino bianco, aglio e prezzemolo, un contorno di pane*

**Filetto di branzino in salsa**  
*Filetto di branzino cotto in salsa al vino bianco con capperi e cipolla, servito con riso*

**Gulasch con Polpo**  
*Polpo bollito in salsa al vino rosso, patate e ceci*

**Gregada**  
*Filetto di branzino, coda di rospo, gamberi, cozze, vongole, patate, cipolla cotta nella tradizionale salsa del pescatore*

## Controni

Patatine Fritte

Julienne verdure

Riso a Base di Pesce

Patate al Forno

Verdura alla Griglia

Porzione di Pane

## Piatti di Carne

**Bisteca**  
*300 g Filetto Mignon, cucinato a vostro piacimento, servito con patate al forno*

**Ramstek**  
*Bistecca di manzo cucinata secondo i vostri gusti, servita con patatine fritte*

**Dry Aged Rib Eye Steak 300 g**  
*Posizione del manzo tra la 6a e la 13a costola, min. 42 giorni dry aged, contorno di patate al forno*

**Dry Aged T – Bone Steak (500 g)**  
*Posizione di manzo subprimale da metà a fine, min. 42 giorni dry aged, contorno di patate al forno*

**Dry Aged Tomahawk Steak**  
*Posizione di manzo tra la 6a e la 13a costola dall'osso, min. 42 giorni dry aged, contorno facoltativo*

**Petto d'Anatra**  
*filetto di petto d'anatra con purea di piselli*

**Wagyu Rib Eye Steak A5**

*\* Tutti i nostri piatti di carne e pesce vengono preparati nel tradizionale camino dalmata, su una miscela di conifere e carbone.*

## Sughi

Gorgonzola/Peperone verde/Funghi

## Dolci

Blue Moon

Pink Rapsody

## Topli napitci/Warm drinks:

---

Espresso  
Macchiatto  
Cappuccino  
Caffe latte  
Americano  
Čaj/Tea  
Kakao/Cocoa

## Sokovi/Juices:

---

Coca Cola	0,25l
Coca Cola Zero	0,25l
Fanta	0,25l
Sprite	0,25l
Schweppes	
(Tonic, Pink Tonic, Bitter lemon)	0,25l
Orangina	0,25l
Brodies Ice tea (Peach, Lemon)	0,33l
Pago natural juices	0,20l
(Peach, Apple, Orange, Strawberry)	
Svježa limunada/Fresh lemonade	0,30l
Narančada/Fresh Orange Juice	0,30l

## Voda/Water:

---

Jana Natural Min. Water (Still)	0,33l
Jamnica Natural	
Mineral Water (Sparkling)	0,33l
Jana Natural Min. Water (Still)	0,75l
Jamnica Natural Mineral	
Water (Sparkling)	0,75l

## Pivo/beer:

---

Pan Točeni/Draft	0,33l
Pan Točeni/Draft	0,50l
Heineken boca/bottle	0,33l
Pan tamno pivo/Dark Beer	0,50l
Pan bezalkoh./Non-Alcoholic Beer	0,50l
Pan Radler	0,50l

## Rakije/Schnaps:

---

Šibenska Travarica/Herbal	0,03l
Orahovac	0,03l
Pelinkovac	0,03l
Liker menta/šipak	0,03l

## Pre-Dinner Cocktails

---

Aperol Spritz  
Dirty Martini  
Negroni

## Kokteli/Cocktails

---

Mojito  
Cuba Libre  
Caipiriña  
Margarita  
Long Island Iced Tea

## Post-Dinner Cocktails

---

Kir Royal  
Hugo  
Espresso Martini

## Žestoka pića/Spirits

---

Votka Tito's	0,03 l
Votka Grey Goose	0,03 l
Gin Bombay Sapphire	0,03 l
Gin Mare	0,03 l
Johnnie Walker Black	0,03 l
Johnnie Walker Gold	0,03 l
Jack Daniels	0,03 l
Macallan Quest	0,03 l
Bulleit Rye 95	0,03 l
Rum Havana Club 7 yo	0,03 l
Ron Zacapa 23 yo	0,03 l
Tequila Pepe Lopez Gold	0,03 l
Tequila Jose Cuervo Silver	0,03 l
Amaro Nonino	0,03 l
Nikka Whisky	0,03 l
The Yamazaki Suntory	0,03 l

**BLUE**  **DOORS**  
FISH & GRILL

"Ernest" obrt za ugostiteljstvo,  
Trg Velo podloža 2, 21460 Stari Grad,  
VI. Tadi Tamim, OIB: 09770899203