

Cold Appetizers

Octopus Salad

octopus, tomatoes, capers, red onion

Tuna Tartar

tuna, lime juice, salt, pepper

Ceviche

white fish fillet, 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 (3 pcs. por.)

Beef carpaccio

Beef tenderloin, carpaccio dressing, Grana Padano.

Soups

Fish Soup

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

Pumpkin Cream Soup

pumpkin, pumpkin seeds and oil

Fish Dishes

1. Category Fish 0.5 kg

Red Snapper/Red Scorpion Fish/John Dory, 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 fillet in sesame seeds in soya, olive oil and lemon juice sauce, rice as side dish

Prawns Buzzara

Cooked prawns in white wine, garlic and parsley sauce, side dish portion of bread

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, carpeshells, onion cooked in traditional fisherman stew

Side Dishes

French Fries

Julienne Vegetables

Rice with Fish Stock

Bakery Potatoes

Grill Vegetables

Portion of Bread

Warm Appetizers

Triangles

Our recipe:)

Black Risotto

carnaroli premium rice, cuttlefish, cuttlefish ink

Mediterranean Risoto

carnaroli premium rice, meat of mussels, meat of shrimps, capesshells

Prosciutto Istrian Pasta

traditional 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, cornbant, goji berries, dry figs, crutons, cherry tomatoes, sesame, accetto dressing

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 of beef meat lie the rib end of beef striploin, dry aged min. 42 days, baked by Your choice, side dish bakery potatoes

Dry Aged Tomahawk Steak (1kg/80

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 (100 g / 90 g)

** 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

Important information for people with allergies and intolerances

Dear Guests, our dishes are prepared with special care and carefully selected ingredients. However, due to the preparation process and the use of a shared kitchen environment, we cannot completely exclude the presence of traces of allergens. We kindly ask you to inform our staff of any allergies or food intolerances before placing your order, so we can make your dining experience safe and enjoyable.