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Doručak / breakfast

1 DORUČAK ♦ BREAKFAST

	EUR	HRK
  CHIA PUDDING Almond milk colored with 100% cocoa powder, flax and sunflower seeds, agave syrup		6,00
 CHOCO CROISSANT 70% Cocoa chocolate, hazelnuts		7,00
  CHOCO GRANOLA Homemade oats granola infused with cocoa powder, yogurt with chia seeds		7,00
 SWEET CROISSANT Plain croissant sprinkled with magic sugar dust, strawberry sauce on the side		7,00
 HAM OMELET Gouda cheese, ham, hard cow		8,00
  SALTY VEGAN SANDWICH Homemade bread, creamy hummus, baby spinach and cherry tomato and crunch hazelnuts		8,00
 JAJA SA ŠPINATOM / EGGS WITH SPINACH Sunny side up eggs, spinach pancake, salad, domestic cheese		11,00
SALTY CROISSANT Smoked salmon, greek yogurt tears, capers, horseradish and "motar"		11,00
 KAJGANA OD BOBA / BROAD BEAN SCRAMBLED EGGS Fresh chives, broad bean, cream cheese. Creamy texture.	12,00	
  POŠIRANA JAJA / POACHED EGGS Homemade buckwheat bread with mushroom cream, smoked mozzarella sauce, eggplant and baby spinach		12,00
FULL ENGLISH BREAKFAST Bacon, eggs, sausage, mushrooms, baked beans, toast and grilled tomatoes cheese, salad		13,00
 OMLET S GAMBORIMA / PRAWN OMLETTE Butter sauce, white onion, prawns bisque. Served rolled.		19,00



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 fixed conversion rate 1EUR=7,53450HRK










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Brunch

1 SALATE ♦ SALADS

	EUR
  BASIL TOFU SALAD Almond basil sauce, lifted with seeds, oranges and pomegranate	12,00
  BURRATA SALAD Topped with prosciutto, sweet flambé pear and basil sauce	13,00
 OCTOPUS SALAD / SALATA HOBOTNICA Refreshing salad, homegrown potatoes, dalmatian dressing, red onion, olives, cherry and dried tomatoes, onion jam	15,00
  RAMSTEK SALATA / RUMPSTEAK SALAD Lollo Rossa, capers, cheese from the island of Pag, eggplant, marinated cucumber	16,00

2 SANDWICHES ♦ BURGERS

	EUR
  SALTY VEGAN SANDWICH Homemade bread, creamy hummus, baby spinach and cherry tomato and crunch hazelnuts	8,00
PILEĆI SENDVIČ / CHICKEN SANDO Chicken thigh, panko crumbs, red cabbage, hazelnuts, Chef's Spices	12,00
MEDITERRANEAN BURGER Homemade brioche bun, beef, rucola, Paški cheese and smoked mozzarella, greek yogurt and truffles mayo	13,00
SENDVIČ S PEČENOM GOVEDINOM / ROASTBEEF SANDWICH Homemade buckwheat bread, rucola with lemon dressing, marinated cucumber, cherry tomato confit.	14,00

3 MODERN MEDITERRANEAN

	EUR
  GAZPACHO PEČENA PAPRIKA I MALINA /ROASTED PEPPERS AND RASPBERRIES GAZPACHO Amazing cold blend of raspberries, roasted red bell pepper and hint of tomato	8,50
 KAMENICE / OYSTERS Fresh out of the sea, aceto pearls and lemon	9,00
  SUNRISE RISOTTO Creamy, gluten free risotto infused with carrot-orange zest, touched with coconut	12,00
 * TUNA TATARE Great balance between seasoning, lemon and orange juice, topped with capers, onion gel and dehydrated olives	12,00
 * POŠIRANA JAJA / POACHED EGGS Homemade buckwheat bread with mushroom cream, smoked mozzarella sauce, eggplant and baby spinach	12,00
PUNJENE NJOKE U UMAKU OD PROŠEKA / STUFFED HOMEMADE GNOCCHI Prawns and prosciutto stuffed handmade gnocchi served in sweet wine sauce	13,00
 SOUS VIDE PILETINA / SOUS VIDE CHICKEN Thyme infused, Mille-Feuille potatoes, truffle sauce	16,00
 EGGPLANT CASSEROLE Baked constructed layers of eggplant tempura, smoked mozzarella (Scamorza) and "šalša"	16,00
 OMLET S GAMBORIMA / PRAWN OMLETTE Butter sauce, white onion, prawns bisque. Served rolled.	19,00

4 BITES

	EUR
TUNA PATE AND DOMESTIC COW CHEESE Homemade bread (buckwheat and black foccacia), marinated cheese, tuna and homemade tomato jam	4,50

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