

N°1

Breakfast

8:00-12:00

1 BREAKFAST

	EUR
 <p>CHIA PUDDING Almond milk colored with 100% cocoa powder, flax and chia seeds, vanilla and Agave syrup.</p>	6,00
 <p>CHOCO GRANOLA Homemade granola made with oats and infused with cocoa powder. Served with yogurt and chia seeds.</p>	7,00
 <p>CHOCO CROISSANT French croissant topped with 70% cocoa chocolate and almonds.</p>	7,00
 <p>SWEET CROISSANT Plain French croissant sprinkled with magic sugar dust and strawberry sauce on the side.</p>	7,00
<p>SALTY CROISSANT One egg omelet, smoked salmon, Greek yogurt, capers, marinated red onion and arugula.</p>	12,00
 <p>SALTY VEGAN SANDWICH Homemade bread, creamy hummus, baby spinach, cherry tomatoes, hazelnuts.</p>	8,00
 <p>HAM OMELET Ham with marinated cow cheese in chef spices.</p>	9,00
 <p>EGGS WITH SPINACH Sunny side up eggs, spinach pancake, salad, marinated cow cheese in chef spices.</p>	11,00
 <p>BROAD BEANS SCRAMBLED EGGS Broad beans in a creamy omelet on butter. Bread with chives and cream cheese. Marinated fresh cucumber and a cherry tomato confit.</p>	12,00
 <p>POACHED EGGS Homemade buckwheat bread with mushroom cream sauce, chef's Hollandaise foam, eggplant and baby spinach.</p>	12,00
 <p>FULL ENGLISH BREAKFAST Bacon, eggs, sausage, mushrooms, baked beans, toast and grilled tomatoes, cheese, salad.</p>	13,00



ANKORA
Put dr. Ante Starčevića 22
20210, Cavtat
T.020 478 417

wifi pass: ancoraguest

Restaurant Ankora | I sapori del sud, MAJOR d.o.o., Gornji Obod I 7, 20210 Cavtat, VAT-NR:7446583937
All prices are expressed in euros and include VAT. The serving and consumption of alcoholic beverages and beverages containing alcohol to persons under the age of 18 is prohibited.

Gratuities are not included.









i SaPori
D'eI Su^d

N°1




Lunch

12:00-17:00

1 SALADS

	EUR
  BASIL TOFU Smoked tofu sauteed on coconut oil and rolled in roasted sesame and chia seeds. Almond basil sauce, oranges and pomegranate.	12,00
  BURRATA Mixed salad seasoned with balsamic vinegar dressing, topped with prosciutto and pomegranate, sweet flambé pear, cherry tomatoes and basil drops.	14,00
 OCTOPUS A refreshing salad, homegrown potatoes, dalmatian dressing, red onion, olives, cherry and dried tomatoes, onion jam.	15,00
 LAMB AND ANCHOVY Sous-Vide lamb in red wine, arugula in dill dressing, topped with anchovy foam, garnished with Sicilian capers and cherry tomato confit.	15,50



2 SANDWICHES

	EUR
  SALTY VEGAN Homemade buckwheat bread, creamy hummus, baby spinach, cherry tomatoes and crunchy hazelnuts.	8,00
 CHICKEN SANDO Chicken thigh, panko breadcrumbs, red cabbage, hazelnuts, pear and mustard seed chutney.	12,00
ROASTBEEF Homemade buckwheat bread, rucola with dill dressing, cherry tomato confit, capers, topped with cheese from the island of Pag.	14,00



3 BURGERS

	EUR
CLASSIC Homemade brioche bun, all beef patty, sweet and sour Worchester based sauce, caramelized onions, crunchy bacon, melted cheddar cheese. Served with crunchy potatoes baked in polenta.	13,00
MODERN-MEDITERRANEAN Homemade brioche bun, all beef patty, truffle and raspberry juice mayo, red onion jam cooked in Zinfandel wine, arugula with balsamic vinegarette dressing, topped with a mustard foam. Served with crunchy potatoes baked in polenta.	14,00




4 SEA

	EUR
 OYSTERS *Ask about whiskey (2,00€) Fresh Ston oysters, pomegranate, balsamic pearls, and green parsley oil.	9,00
 MUSSELS BUZARA Traditional sea shell stew to get your fingers dirty. Cooked in Malvasia wine, garlic, parsley and breadcrumbs.	12,00

5 LAND

	EUR
 SOUS VIDE CHICKEN / Mille-Feuille potatoes, infused with a island of Pag cheese and a truffle parsley sauce.	16,00
 EGGPLANT CASSEROLE Baked layers of eggplant tempura, smoked burrata and a tomato salsa.	16,00

6 SOUPS

	EUR
   STRAWBERRY Fresh strawberries mixed with red pepper, cucumber and lemon juice served with island of Pag cheese foam.	8,50
RED FISH SOUP Hama and sea bass fish, cooked in smoked peppers, served with clams and prawns.	9,00

7 PASTA AND RISOTTO

	EUR
STUFFED HOMEMADE GNOCCHI Prawn and prosciutto stuffed handmade gnocchi served in a sweet wine sauce.	13,00
BEEF RAGU PASTA (TRADITIONAL) Historic mediterranean beef ragu sauce served with traditional Makaruli pasta from this area.	19,00
PASTA WITH PRAWNS (TRADITIONAL) Prawn bisque, makaruli pasta in a sweet wine and truffle sauce.	19,00

8 BITES

	EUR
TUNA PATE AND DOMESTIC COW CHEESE Homemade bread (buckwheat and black focaccia), marinated cheese, tuna and homemade tomato jam.	4,50
BRUSCHETTA (4 PIECES) Smoked burrata, tomatoes, oregano and olives on a homemade crispy baguette.	5,00

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i Sapori
 D'el Sud

N°1

Doručak

8:00-12:00

1 DORUČAK

	EUR
 <p>CHIA PUDDING Bademovo mlijeko obojano 100% kakao prahom, lan i chia sjemenke, sirup od agave i vanilije.</p>	6,00
 <p>CHOCO GRANOLA Domaća granola od zobi infuzirana kakaom u prahu. Jogurt s chia sjemenkama.</p>	7,00
 <p>CHOCO CROISSANT Francuski kroasan preliven čokoladom od 70% kakaa i bademima.</p>	7,00
 <p>SLATKI CROISSANT Prazni francuski kroasan posut čarobnom šećernom prašinom, umak od jagoda.</p>	7,00
<p>SLANI CROISSANT Kajgana od jednog jaja, dimljeni losos, grčki jogurt, kapari, marinirani crveni luk i rikola.</p>	12,00
 <p>SLANI VEGANSKI SENDVIČ Domaći kruh, kremasti humus, mladi špinat, cherry rajčice, lješnjaci.</p>	8,00
 <p>OMLET ŠUNKA Gouda, šunka, marinirani kravlji sir u chefovim začinima.</p>	9,00
 <p>JAJA SA ŠPINATOM Jaja na oko, palačinka od špinata, salata, marinirani kravlji sir u chefovim začinima.</p>	11,00
 <p>KAJGANA S BOBOM Bob u kremastom omletu na maslacu. Kruh s vlascem i krem sirom. Marinirani svježi krastavac i confit od cherry rajčice.</p>	12,00
 <p>POŠIRANA JAJA Domaći heljdin kruh s kremom od gljiva, Holandez espuma na chefov način, patlidžan i mladi špinat.</p>	12,00
 <p>ENGLESKI DORUČAK Slanina, jaja, kobasice, gljive, zapečeni grah, tost i pečene rajčice, sir, salata.</p>	13,00



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Sve cijene su izražene u eurima i sadržavaju PDV. Zabranjeno usluživanje i konzumiranje alkoholnih
pića i napitaka koji sadržavaju alkohol osobama mlađim od 18 godina.

Napojnica nije uključena u cijenu.









i SaPori
D'el Su^d

N°1




Ručak

12:00-17:00

1 SALATE

	EUR
  TOFU BOSILJAK Dimljeni tofu sotiran na kokosovom ulju i uvaljan u pečeni sezam i chia sjemenke. Umak od badema i bosiljka, naranča i nar (šipak).	12,00
  BURRATA Miješana salata začinjena dresingom od balzamičkog octa. Dalmatinski pršut, šipak, slatka flambirana kruška, i cherry rajčice. Posuto kapima od bosiljka.	14,00
 HOBOTNICA Osvježavajuća salata, domaći krumpir, dalmatinski dresing, crveni luk, masline, cherry i sušene rajčice, džem od luka.	15,00
 JANJETINA SA INČUNIMA Sous-Vide janjetina sa crnim vinom, rikula u dresingu od kopra, pjena od inčuna, sicilijanski kapari i confit od cherry rajčica.	15,50



2 SENDVIČI

	EUR
  VEGANSKI Domaći kruh od heljde, kremasti hummus, baby špinat i cherry rajčica te hrskavi lješnjaci.	8,00
 PILEĆI SANDO Pileći zabatak, panko mrvice, crveni kupus, lješnjaci, kruška i chutney od sjemenki gorušice i kruške.	12,00
PEČENA GOVEDINA Domaći kruh od heljde, rukola s dresingom od kopra, confit od cherry rajčica, kapari, posuto paškim sirom.	14,00



3 BURGERI

	EUR
KLASIČNI Domaće brioche pecivo, juneća pljeskavica, slatko kiseli umak na bazi Worchestera, karamelizirani luk, hrskava slanina, topljeni cheddar sir. Poslužuje se s hrskavim dalmatinskim krumpirićima pečenim u palenti.	13,00
MODERNI MEDITERANSKI Domaća brioche pecivo, juneća pljeskavica, majoneza od tartufa i soka maline, džem od crvenog luka kuhan u Zinfandelu, rikula sa dresingom od balzamičkog octa, pjena od senfa. Poslužuje se s hrskavim dalmatinskim krumpirićima pečenim u palenti.	14,00




4 IZ MORA

	EUR
 KAMENICE *Pitati za whiskey (2,00€) Svježe stonske kamenice, balzamičke perle od nara i ulje zelenog peršina.	9,00
 DAGNJE NA BUZARU Tradicionalna buzara od dagnji (mušula) da zaprljate prste. Kuhano u vinu malvasiji, češnjaku, peršinu i krušnim mrvicama.	12,00

5 SA KOPNA

	EUR
 SOUS VIDE PILETINA / Mille-Feuille krompiri, prožeto paškim sirom i umakom od peršina i tartufa.	16,00
 SLOŽENAC OD PATLIDŽANA Zapečeni slojevi tempure od patlidžana, dimljene burrate i šalše.	16,00

6 JUHE

	EUR
   JAGODA Svježe jagode pomiješane s crvenom paprikom, krastavcima i limunovim sokom poslužene uz pjenu od paškog sira.	8,50
CRVENA RIBLJA JUHA Hama i brancin, kuhani u dimljenoj paprici. Posluženo sa vongolama i kozicama.	9,00

7 PASTA AND RISOTTO

	EUR
DOMAĆE PUNJENE NJOKE Ručno rađeni njoki punjeni kozicama i pršutom posluženi u slatkom umaku od proška.	13,00
ŠPORKI MAKARULI Povijesni mediteranski goveđi ragu umak poslužen uz tradicionalne makarule s ovih prostora.	19,00
MAKARULI S KOZICAMA Bisque od kozice, domaća tjestenina u umaku od proška i tartufa.	17,00

8 ZALOGAJI

	EUR
PAŠTETA OD TUNE I DOMAĆEG KRAVLJEG SIRA Domaći kruh (heljda i crna focaccia), marinirani sir, tuna i domaći pekmez od rajčice.	4,50
BRUSKETA (4 KOMADA) Dimljena burrata, rajčice, origano i masline na domaćem hrskavom bagettu.	5,00

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