

3 course tasting menu for 189kn per person

Choose from more than 15 dishes!
Pasta or chicken options for kids!

Happy hour 12:00 -18:00

10 % discount on deserts, sparkling wines, our amazing signature cocktails and wines!

Degustacijski meni od 3 slijeda za 189kn po osobi.

Birajte između više od 15 jela!
Mogućnosti tjestenine ili pileatine za djecu!

Happy hour 12:00 - 18:00

10% popusta na deserte, pjenušava vina, naše nevjerojatne signature koktele i vina!

1 First Course | Appetizers ♦ Prvi slijed | Starteri

OYSTERS / KAMENICE

Fresh out of sea, served on ice with lemon and aceto pearls /
Svježe iz mora, posluženo na ledu s limunom i aceto perlama.

TUNA CONFIT / CONFIT OD TUNE

Olive oil marinated confit served with onion jam, capers, aioli, carrot, zucchini and aceto pearls / Confit mariniran u maslinovom ulju poslužen s džemom od luka, kaparima, aiolima, mrkvom, tikvicama i aceto perlama.

EGGPLANT TARTARE / TARTAR OD BALANČANA

sauted eggplant aged in vinegar served with tomato and capers gel / Pirjana balančana odležana u octu, servirana sa celom od poma i kapara.

TUNA TARTARE / TARTAR TUNA

Great balance between seasoning, lemon and orange juice, topped with capers, onion gel and dehydrated olives / Izvrsna ravnoteža između začina, soka od limuna i naranče, ukrašeno kaparima, gelom od luka i dehidriranim maslinama.

TUNA PATE / TUNA NAMAZ

A perfect snack served on our daily baked fresh bread with some olive oil, aged cheese and sundried tomatoes. / Savršen zalogaj poslužen na svježe pečenom kruhu s malo maslinovog ulja, odležanog sira i sušenih rajčica.

ANKORA



i SaPori
D'eI Su^d

2 Second Course ♦ Drugi slijed

BASIL TOFU SALAD / TOFU SALATA SA BOSILJKOM

Mixed greens tofu salad topped with almond basil sauce, lifted with seeds, oranges and pomegranate / Tofu u miješanoj salati prelivena umakom od badema i bosiljka, podignuta sjemenkama, narančama i šipkom.

OCTOPUS SALAD / SALATA HOBOTNICA

Refreshing octopus salad served with homegrown potatoes, dalmatian dressing, red onion, olives, cherry and dried tomatoes, topped with onion jam / Osvježavajuća salata od hobotnice poslužena s domaćim krumpirom, dalmatinskim preljevom, crvenim lukom, maslinama, cherry i sušenim rajčicama, prelivena džemom od luka.

TUNA SALAD / SALATA TUNA

Light and refreshing fresh tuna salad with cherry tomatoes, apple and orange bites accompanied with tomato jam, basil mayo and capers gel / Lagana i osvježavajuća salata od tune s cherry rajčicama, komadićima jabuke i naranče praćena džemom od rajčice, majonezom od bosiljka i gelom od kapara.

SUNRISE RISOTTO

Creamy, gluten free risotto infused with carrot-orange zest, touched with coconut / Kremasti rižoto bez glutena prožet koricom mrkve i naranče, dotaknut kokosom.

STUFFED HOMEMADE GNOCCHI / PUNJENE NJOKE U UMAKU OD PROŠEKA

Prawns and prosciutto stuffed handmade gnocchi served in sweet wine sauce / Ručno rađeni njoki punjeni kozicama i pršutom posluženi u slatkome vinski umaku.

3 Third Course ♦ Treći slijed

LAMB PAŠTICADA / JANJEĆA PAŠTICADA

Traditional dalmatian slow cooked lamb dish full of sweet and sour flavor served with roman gnocchi / Tradicionalno dalmatinsko jelo od sporo kuhane janjetine, puno slatko-kiselkastog okusa posluženo s rimskim njokima.

MUSSELS ON "BUZARA" / DAGNJE NA BUZARU

Traditional sea shells stew to get your fingers dirty / Tradicionalna buzara od dagnji da zaprljate prste.

HAMA STEAK / FILE HAME

Traditionally baked Croatian (adriatic sea) white fish steak served on roasted red and green peppers, baby potatoes and eggplant / Odrezak hame poslužen na pečenoj crvenoj i zelenoj paprici, mladom krumpiru i patlidžanu.

BLACK BARLEY WITH DOMESTIC CHEESE / CRNI ORZOTO SA SLADOLEDOM OD PAŠKOG SIRA

Great composition of barley and black cuttlefish topped with one of the best cheese in the world from island of Pag / Sjajna kombinacija ječma i crne sipe prelivena savršenim Paškim sirom.

FRUIT SALAD / VOĆNA SALATA

A mix of chopped cold fruits elevated with a divine white chocolate and lime tart / Mješavina nasjeckanog hladnog voća upotpunjena božanstvenim tartom od bijele čokolade i limete.

