

1 Doručak • Breakfast

	EUR	HRK
CHIA PUDDING Almond milk colored with 100% cocoa powder, combined with flax and sunflower seeds, sweetened with agave syrup	5,31	40
CHOCO GRANOLA Homemade oats granola infused with cocoa powder, yogurt with chia seeds	6,64	50
FULL ENGLISH BREAKFAST Bacon, eggs, sausage, mushrooms, baked beans, toast and grilled tomatoes	10,62	80
SALMON OMELET Smoked salmon and hard cow cheese	9,95	75
VEGETARIAN OMELET Zucchini, pepper, cherry tomatoes and hard cow cheese, again..	5,97	45
HAM OMELET Gouda cheese, ham aaaand, you guessed it right, hard cow cheese	6,64	50
SWEET CROISSANT Plain croissant sprinkled with magic sugar dust, strawberry sauce on the side	4,65	35
SALTY CROISSANT Smoked salmon, eggs, greek yogurt tears, capers, horseradish and "motar"	7,96	60



All omelets can be made without cow cheese.
Served until 11:30

3

Hladna predjela ♦ Cold starters

	EUR	HRK
GAZPACHO PEČENA PAPRIKA I MALINA / ROASTED PEPPERS AND RASPBERRIES GAZPACHO Amazing cold blend of raspberries, roasted red bell pepper and hint of tomato	7,96	60
CONFIT OD TUNE / TUNA CONFIT Olive oil confit served with onion jam, capers, aioli, carrot, zucchini and aceto pearls	11,28	85
KAMENICE / OYSTERS Fresh out of sea, served on ice with lemon and aceto pearls	8,63	65
TARTAR JANJETINA / LAMB TARTARE Double minced, perfectly seasoned and topped with anchovies butter, mustard seeds, sour cucumber, onion and cherry tomato jam	13,27	100
TARTAR TUNA / TUNA TARTARE Great balance between seasoning, lemon and orange juice, topped with capers, onion gel and dehydrated olives	10,62	80
BASIL TOFU SALAD Mixed greens tofu salad topped with almond basil sauce, lifted with seeds, oranges and pomegranate	10,49	79
BURRATA SALAD Refreshing burrata green salad topped with prosciutto, sweet flambé pear and basil sauce	13,01	98
EGGPLANT TARTARE Sautéd eggplant served on rice paper with tomatoes, "motar", aged in vinegar and capers gel	9,56	72



4

Topla predjela ♦ Warm starters

	EUR	HRK
CRNI ORZOTO SA SLADOLEDOM OD PAŠKOG SIRA / BLACK BARLEY WITH DOMESTIC CHEESE Great composition of barley and black cuttlefish topped with one of the best cheese in the world from island of Pag	13,27	100
ŠPORKI MAKARULI Historic mediterranean beef ragu sauce served with traditional makaruli from this area	11,95	90
PUNJENE NJOKE U UMAKU OD PROŠEKA / STUFFED HOMEMADE GNOCCHI Prawns and prosciutto stuffed handmade gnocchi served in sweet wine sauce	11,95	90
DAGNJE NA BUZARU / MUSSELS ON "BUZARA" Traditional sea shells stew to get your fingers dirty	11,95	90
SUNRISE RISOTTO Creamy, gluten free risotto infused with carrot-orange zest, touched with coconut	10,09	76
KIDS MEAL Ask for daily offer	9,16	69



Please let us know if you have
any food allergies or special dietary needs.
wifi pass: ancoraguest



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5

Glavna jela ♦
Main Courses

	EUR	HRK
TUNA STEAK Fresh tuna steak served with baby potatoes, cherry jam, sour crispy cucumber and dehydrated olive dust	17,25	130
RIBEYE STEAK Perfectly aged Irish beef cut served with baby potatoes, sour crispy carrot, onion jam and sprinkled with olive dust	38,49	290
EGGPLANT CASSEROLE Baked constructed layers of eggplant tempura, smoked mozzarella (Scamorza) and "šalša"	10,62	80
TEČADA (for 2 people) Sensational traditional stew ("brudet") with hama fish steak, shrimps and mussels accompanied with traditional makaruli (almost unshareable)	37,16	280
AL FORNO (for 2 people) Hama steak fish baked with seasoned zucchini, cherry tomatoes, baby potato and carrot	31,85	240
MODERN OLD RUMPSTEAK Grilled steak served with swiss chard braised in milk, homemade garlic jam and potatoes on butter	25,88	195
LAMB PAŠTICADA Traditional dalmatian slow cooked lamb dish full of sweet and sour flavor served with roman gnocchi	21,90	165
SHRIMPS WITH PASTA Delicious shell-on shrimps in vermouth infused sauce, served with pasta	29,86	225



6

Prilozi ♦
Sides

	EUR	HRK
RIMSKI NJOKI Roman gnocchi	3,45	26
MARINIRANO POVRČE Marinated grilled vegetables	5,04	38
BABY KROMPIR Baby potatoes	3,19	24
MARMELADA KAPULA Onion marmalade	2,39	18
DŽEM OD POMADORA / Tomato jam	1,86	14



7

Deserti ♦ Deserts

	EUR	HRK
PADIŠPANJ Traditional biscuit with a modern mediterranean twist of greek yogurt, lemon and white chocolate tart served on strawberry coulis	5,31	40 kn
TRUFFLE High intensity black chocolate mousse bathed in minced cocoa, coconut and almond served on forest fruit coulis	6,64	50 kn
SEMIFREDDO Icecream(ish) balanced dessert filled with dried figs, caramelized almonds served on forest fruits coulis	7,96	60 kn

Fixed conversion rate 1 EUR = 7,53450 HRK
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