

N°1

Dinner

17:00-23:00

1 COLD STARTERS



OYSTERS
Fresh Ston oysters, pomegranate, balsamic pearls, and green parsley oil. *ask about whiskey (2,00€)

EUR
9,00



EGGPLANT TARTARE
Sautéd eggplant served with rice paper, a melon ice-cream, tomatoes, and capers gel.

9,00



TUNA TARTARE
Great balance between seasoning, lemon and orange juice, topped with capers, onion gel, dehydrated olives and a mullet roe.

12,00



BEEF TARTARE
40 days aged Irish ribeye, Chef's special spices and homemade chive butter, served with a dehydrated egg. Topped with an anchovies-mustard foam.

19,00



BASIL TOFU SALAD
Smoked tofu sauteed on coconut oil and rolled in roasted sesame and chia seeds. Almond basil sauce, oranges and pomegranate.

12,00



BURRATA SALAD
Mixed salad seasoned with balsamic vinegar dressing, topped with prosciutto and pomegranate, sweet flambé pear, cherry tomatoes and basil drops.

14,00



LAMB AND ANCHOVY SALAD
Sous-Vide lamb in red wine, arugula in dill dressing, topped with anchovy foam, garnished with Sicilian capers and cherry tomato confit.

15,50



CHEESE PLATTER
Mix of premium cheeses.

13,00



PROSCIUTTO PLATTER
Domestic dalmatian prosciutto.

14,00

CANOLI WITH PRAWN
Crunchy puff pastry enveloped with prawns. Infused with a spicy and creamy lime sauce. Served with a caper gel, flying fish roe, creamy orange sauce and grated, dehydrated mullet roe.

17,00

2 SOUPS

EUR

STRAWBERRY GAZPACHO
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



3 HOT STARTERS

EUR

MUSSELS BUZARA
Traditional sea shells stew to get your fingers dirty. Cooked in Malvasia wine, garlic, parsley and breadcrumbs.

12,00



STUFFED HOMEMADE GNOCCHI
Prawn and prosciutto stuffed handmade gnocchi served in a sweet wine sauce.

13,00

BLACK BARLEY WITH DOMESTIC CHEESE (RISOTTO OPTION)
Great composition of barley and black cuttlefish topped with an ice cream made with island of Pag cheese.

14,00

PASTA WITH PRAWNS (TRADITIONAL)
Prawn bisque, makaruli pasta in a sweet wine and truffle sauce.

17,00

BEEF RAGU PASTA (TRADITIONAL)
Historic mediterranean beef ragu sauce served with traditional Makaruli pasta from this area.

19,00

SMOKED RISOTTO
(vegetarian and vegan available)
Spinach and zucchini cream, smoked Adriatic prawns and mussels and a creamy island of Pag cheese foam.

19,00
16,00



RAVIOLI AL LIMONE
Ravioli stuffed with lime-ricotta cream, cooked in lavender tea, paired with lemon sauce and orange pulp. Served with creamy island of Pag cheese foam and fresh lavender.

14,00



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.

*Kids options available



i Sapori
Del Sud

N°1

Dinner

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4 MAIN DISHES



	EUR
CAULIFLOWER WITH SWEET POTATO Cauliflower infused with sage and clove, served with a spicy sweet potato purée on cashew nuts, apple vinegar and cayenne pepper. Baby spinach salad with a basil sauce.	16,00



EGGPLANT CASSEROLE Baked layers of eggplant tempura, smoked burrata and a tomato salsa.	16,00
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STUFFED SQUID Stuffed with Brunoise prawns, roughly chopped tomatoes, sauteed red onion and freshly grounded parsley. Served with brussels sprouts in Sauvignon Blanc sauce and flying fish roe.	21,00
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SEA BASS FILET Baked, sautéed and served with spicy sweet potato purée, sous vide asparagus, crunchy hazelnuts and clams.	21,00
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TUNA STEAK Fresh tuna steak served with baby potatoes, cherry jam, sour crispy cucumber and dehydrated olive dust.	24,00
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TUNA WELINGTON Sashimi tuna, mustard and mushroom cream sauce, wrapped in a spinach pancake and a puff pastry. Served with a cuttlefish demi-glaze sauce.	29,00
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FISH STEW (for 2 people) Sensational traditional stew ("brudet") with Hama fish steak, shrimp and mussels accompanied with traditional makaruli pasta in a salsa sauce.	39,00
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SOUS VIDE CHICKEN Mille-Feuille potatoes, infused with a island of Pag cheese and a truffle parsley sauce.	16,00
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MODERN OLD RUMPSTEAK Grilled steak served with Swiss chard braised in milk, homemade garlic cream sauce, butter potatoes and a cherry tomato confit.	23,00
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RIBEYE STEAK 300g Perfectly aged Irish beef cut served with Mille-Feuille potatoes, sous vide asparagus, topped with an anchovy-mustard foam.	39,00
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LAMB PAŠTICADA Traditional dalmatian slow cooked lamb dish full of sweet and sour flavor served with Roman gnocchi.	29,00
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DUCK BREAST Stuffed with basil, parsley and orange zest, with fake truffle served on a pear-celery purée topped with zinfandel-orange sauce.	32,00
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5 DESSERTS

	EUR
TRADITIONAL SPONGE CAKE Traditional biscuit with a modern mediterranean twist of Greek yogurt, lemon and a creamy white chocolate sauce. Served on a strawberry coulis.	6,00
TRADITIONAL FLOATING ISLAND Traditional egg white cake, with vanilla - bitter orange liqueur cream and a forest fruit coulis, served alongside a melon ice-cream and crunchy almonds.	8,00
VIRGIN TIRAMISU Our vegan version of a classic. Dates, almonds, cashews and coconut milk.	8,00
HOME-MADE CHOCOLATE ICE CREAM Gelato, olive oil and orange zest, stuffed with bourbon vanilla, topped with vanilla glaze and served on crunchy white chocolate.	5,00
SEMIFREDO Icecream(ish) balanced dessert filled with dried figs, caramelized almonds. Served on a forest fruits coulis.	8,00

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Večera

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1

HLADNA PREDJELA



KAMENICE
Svježe stonske kamenice, balzamičke perle od nara i ulje zelenog peršina. *pitati za whiskey (2,00€)

EUR
9,00

TARTAR OD PATLIDŽANA
Pirjani patlidžan poslužen sa rižinim papirom, sladoledom od dinje (pipuna), rajčicama i gelom od kapara.

9,00



TARTAR OD TUNE
Izvrсна ravnoteža između začina, soka od limuna i naranče, preliivenih kaparima, gelom od luka, dehidriranim maslinama i ikrom od cipola.

12,00



GOVEĐI TARTAR
40 dana odležani irski ribeye, posebni začini kuhara i domaći maslac sa vlascem, posluženo sa dehidriranim žumanjkom. Prelivenom pjenicom od inćuna i senfa.

19,00



TOFU BOSILJAK SALATA
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 SALATA
Miješana salata začinjena dresingom od balzamičkog octa. Dalmatinski pršut, šipak, slatka flambirana kruška, i cherry rajčice. Posuto kapima od bosiljka.

14,00



SALATA OD JANJETINE SA INĆUNIMA
Sous-Vide janjetina sa crnim vinom, rikula u dresingu od kopra, pjena od inćuna, sicilijanski kapari i confit od cherry rajčica.

15,50



PLATA SIR
Selekcija premium sireva.

13,00



PRŠUT
Domaći dalmatinski pršut.

14,00

CANOLI SA GAMBORIMA
Prhko lisnato tijesto omotano u gambore. Infuzirano spicy kremom od limete. Posluženo sa gelom od kapara, ikrom leteće ribe, kremom od naranče i ribanom dehidriranom ikrom cipola.

17,00

2

JUHE

EUR



GAZPACHO 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



3

TOPLA PREDJELA

EUR

12,00



DAGNJE NA BUZARU
Tradicionalna buzara od dagnji (mušula) da zaprljate prste. Kuhano u vinu malvasiji, češnjaku, peršinu i krušnim mrvicama.

DOMAĆE PUNJENE NJOKE
Ručno rađeni njoški punjeni kozicama i pršutom posluženi u slatkome umaku od proška.

13,00

CRNI ORZOTO SA SLADOLEDOM OD PAŠKOG SIRA (RIŽOTO OPCIJA)
Odlična kombinacija ječma i crne sipe preliivena sladoled od Paškog sira.

14,00

MAKARULI S KOZICAMA
Bisque od kozice, domaća tjestenina u umaku od proška i tartufa.

17,00

ŠPORKI MAKARULI
Povijesni mediteranski goveđi ragu umak poslužen uz tradicionalne makarule s ovih prostora.

19,00

DIMLJENI RIŽOTO
(vegetarian and vegan available)
Krema od špinata i tikvica, dimljeni jadranski škampi i dagnje, pjenica od paškog sira.

19,00

16,00



RAVIOLI SA LIMUNOM
Ravioli punjeni kremom od limete i ricotte, kuhani u čaju od lavande te sljubljeni s umakom od limuna i pulpe naranče. Poslužuje se s kremastom pjenom od paškog sira i svježom lavandom.

14,00



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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.

*Kids options available

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4 GLAVNA JELA



CVJETAČA SA BATATOM EUR 16,00
Cvjetača prožeta kaduljom i klinčićem, poslužena s pikantnim pireom od batata na indijskim oraščićima, jabučnom octu i kajenskom papru. Baby salata od špinata s umakom od bosiljka.



SLOŽENAC OD PATLIDŽANA 16,00
Zapečeni slojevi tempure od patlidžana, dimljene burrate i šalše.



PUNJENE LIGNJE 21,00
Punjene Brunoise kozicama, grubo rezanim rajčica, sotiranom crvenom ljutikom i svježe mljevenim peršinom. Posluženo sa prokulicama u umaku od Sauvignon Blanca i ikre leteće ribe.



FILE BRANCINA 21,00
Pečen, sotiran i poslužen s pikantnim pireom od batata, sous vide šparogama, hrskavim lješnjacima i vongolama.



TUNA STEAK 24,00
Svježi odrezak tune poslužen s mladim krumpirićima, džemom od višanja, kiselim hrskavim krastavcem i dehidriranom maslinovom prašinom.

TUNA WELINGTON 29,00
Sashimi tuna, krema od senfa i gljiva, omotana palačinkom od špinata i lisnatim tijestom. Poslužuje se sa demiglas umakom od sipe.



TEČADA (za dvoje) 39,00
Senzacionalan tradicionalni brudet sa odreskom Hame, škampima i dagnjama uz tradicionalne makarule u salsa umaku.



SOUS VIDE PILETINA 16,00
Mille-Feuille krompiri, prožeto paškim sirom i umakom od peršina i tartufa.

DALMATINSKI RAMSTEK 23,00
Odrezak na žaru, poslužen s blitvom pirjanom u mlijeku, domaćom kremom od češnjaka, krumpirom na maslacu i confitom od cherry rajčica.



RIBEYE STEAK 300g 39,00
Savršeno odležani irski goveđi odrezak, poslužen s Mille-Feuille krumpirima, sous vide šparogama u pjenici od inćuna i senfa.

LAMB PAŠTICADA 29,00
Tradicionalno dalmatinsko jelo od lagano kuhane janjetine puno slatko-kiselkastog okusa. Posluženo s rimskim njokama.

PAČJA PRSA 32,00
Punjena bosiljkom, peršinom i koricom naranče, sa lažnim tartufom, poslužena na pireu od kruške i celera te prelivena umakom od Zinfandela i naranče.

5 DESERTI

EUR

PADIŠPANJ 6,00
Tradicionalni biskvit s modernim mediteranskim twistom od grčkog jogurta, limuna i tarta od bijele čokolade poslužen na coulisu od jagoda.

PARADIŽOT 8,00
Tradicionalna torta od bjelanjaka, s kremom od vanilije i likera gorke naranče, coulis od šumskog voća, poslužena uz sladoled od dinje (pipuna) i crunchom od badema.

VIRGIN TIRAMISU 8,00
Naša veganska verzija klasika. Datulje, bademi, indijski oraščići, kokosovo mlijeko.

SLADOLED 5,00
Gelato krema, maslinovo ulje i korica naranče, punjena burbon vanilijom, prelivena glazurom od vanilije i poslužena na crunchu od bijele čokolade.

SEMIFREDO 8,00
Sladoledast desert punjen suhim smokvama, karameliziranim bademima. Poslužen na couliju od šumskog voća.

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