

Jelovnik / Menu

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HLADNA PREDJELA ♦
COLD STARTERS

	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 sea, served on ice with lemon and aceto pearls	9,00
  EGGPLANT TARTARE Sautéd eggplant served on rice paper with tomatoes, "motar" aged in vinegar and capers gel	9,00
  TARTAR TUNA / TUNA TARTARE Great balance between seasoning, lemon and orange juice, topped with capers, onion gel and dehydrated olives	12,00
  BASIL TOFU SALAD Mixed greens tofu salad topped with almond basil sauce, lifted with seeds, oranges and pomegranate	12,00
  BURRATA SALAD Refreshing burrata green salad 98 topped with prosciutto, sweet flambé pear and basil sauce	13,00
 CHEESE PLATTER Mix of premium cheeses	13,00
 PRŠUT / PROSCIUTTO PLATTER Domestic dalmatian prosciutto	14,00
  RAMSTEK SALATA / ROASTBEEF SALAD Lollo Rossa, capers, cheese from the island of Pag, eggplant, marinated cucumber	16,00
CANOLI S GAMBORIMA / CANOLI WITH PRAWNS Crispy puff pastry, cheese and lime cream, prawn tartar	17,00
 TARTAR BEEF / BEEF TARTARE Chef's special spices and homemade butter	19,00

*ask about whiskey (2,00€)

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TOPLA PREDJELA ♦
HOT STARTERS

	EUR
DAGNJE NA BUZARU / MUSSELS ON "BUZARA" Traditional sea shells stew to get your fingers dirty	12,00
PUNJENE NJOKE U UMAKU OD PROŠEKA / STUFFED HOMEMADE GNOCCHI Prawns and prosciutto stuffed handmade gnocchi served in sweet wine sauce	13,00
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	14,00
MAKARULI S BISQUEOM / MAKARULI WITH BISQUE Prawns, homemade pasta and truffle sauce, marinated mushrooms	17,00
ŠPORKI MAKARULI Historic mediterranean beef ragu sauce served with traditional makaruli from this area	19,00
SUNRISE RISOTTO Creamy, gluten free risotto infused with carrot-orange zest touched with coconut	12,00
DIMLJENI RIŽOT / SMOKED RISOTTO Spinach and zucchini cream, adriatic prawns and mussels, smoked cheese	19,00



wif pass: ancoraguest

*Kids options available

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GLAVNA JELA ♦ MAIN DISHES

	EUR
  CAULIFLOWER WITH SWEET POTATO Cauliflower infused with sage and clove, served on cream of sweet potato	15,00
 SOUS VIDE PILETINA / SOUS VIDE CHICKEN Mille-Feuille potatoes, truffle sauce	16,00
 EGGPLANT CASSEROLE Baked constructed layers of eggplant tempura, smoked mozzarella (Scamorza) and "šalša"	16,00
 FILE BRANCINA / SEA BASS FILET Sweet potato, souvied cayenne pepper, asparagus, clams	21,00
 PUNJENE LIGNJE / STUFFED SQUID Brunoise prawns, concasse tomatoes, red shallot, roasted carrot and parsnip	21,00
MODERN OLD RUMPSTEAK Grilled steak served with swiss chard braised in milk, homemade garlic jam and potatoes on butter	23,00
 TUNA STEAK Fresh tuna steak served with baby potatoes, cherry jam, sour crispy cucumber and dehydrated olive dust	23,00
LAMB PAŠTICADA Traditional dalmatian slow cooked lamb dish full of sweet and sour flavor served with roman gnocchi	29,00
SHRIMPS WITH PASTA Delicious shell-on shrimps in vermouth infused sauce, served with pasta	31,00
 RIBEYE STEAK Perfectly aged Irish beef cut served with baby potatoes, sour crispy carrot, onion jam and sprinkled with olive dust	39,00
 TEČADA (for 2 people) Sensational traditional stew ("brudet") with hama fish steak, shrimps and mussels accompanied with traditional makaruli (almost unshareable)	39,00

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DESERTI ♦ DESSERTS

	EUR
PADIŠPANJ Traditional biscuit with a modern mediterranean twist of greek yogurt, lemon and white chocolate tart served on strawberry coulis	6,00
TRUFFLE High intensity black chocolate mousse bathed in minced cocoa, coconut and almond served on forest fruit coulis	7,00
SEMIFREDDO Icecream(ish) balanced dessert filled with dried figs, caramelized almonds served on forest fruits coulis	8,00
VIRGIN TIRAMISU Our vegan version of a classic. Dates, almonds, cashews, coconut milk	8,00

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