

A·Bay

FOOD MENU

salate | salads

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|--|---|
| 23 €
<i>kozice/prawns</i> | CEZAR SALATA
<i>Romaine zelena salata s Cezar dresingom, krutonima, confitom od rajčice, naribanim odležanim parmezanom</i> |
| 21 €
<i>piletina/chicken</i> | CAESAR SALAD
<i>Romaine lettuce with Caesar dressing, croutons, tomato confit, shaved aged parmesan</i> |
| 19 €
<i>tofu</i> | |
| | MEDITERANSKA SALATA
<i>Krastavci, rajčice, bosiljak, leccino masline, ljutika, feta sir</i> |
| 14 €
(VE, NF, GF) | MEDITERRANEAN SALAD
<i>Cucumbers, tomatoes, basil, leccino olives, shallots, feta cheese</i> |

sendviči | sandwiches

- | | |
|---------------------|--|
| | FOCACCIA S GOVEDIM BRISKETOM
<i>Goveda prsa s umakom od hrena, rikula, odležani parmezan</i> |
| 25 €
(NF) | BRISKET FOCACCIA
<i>Beef brisket with horseradish sauce, arugula, aged parmesan</i> |
| | CLUB SENDVIČ
<i>Naša verzija club sendviča s pohanom piletinom, curry salata od kupusa, hrskava slanina, pečeno jaje, pikantne rajčice, focaccia</i> |
| 19 €
(NF) | OUR CLUB SANDWICH
<i>Our version of a club sandwich with breaded chicken, curry coleslaw, bacon chips, fried egg, spicy tomatoes, focaccia</i> |



If you have any dietary requirements, please consider the following:
(VG) - VEGAN, (VE) - VEGETARIAN, (LF) - LACTOSE FREE,
(GF) - GLUTEN FREE, (NF) - NUT FREE
For any other dietary restrictions, please speak with our waiters.



poke bowls

TUNA TERIYAKI

Sushi riža, marinirana tuna, teriyaki umak, sjemenke sezama, ukiseljeni đumbir, edamame grah, avokado, limeta majoneza

23 € —
(LF, GF)

Sushi rice, marinated tuna, teriyaki sauce, sesame seeds, pickled ginger, edamame beans, avocado, lime mayonnaise

TOFU PONZU

Sushi riža, marinirani losos, ponzu umak, sjemenke sezama, ukiseljeni wakame, mango, wasabi majoneza

21 € —
(GF, LF, VE)

Sushi rice, marinated salmon, ponzu sauce, sesame seeds, pickled wakame, mango, wasabi mayonnaise

PILETINA

Sushi riža, sporo kuhana piletina, teriyaki umak, sjemenke sezama, ukiseljeni đumbir, edamame grah, avokado, salata od kupusa, wasabi majoneza

21 € —
(GF, LF)

CHICKEN

Sushi rice, slow-cooked chicken, teriyaki sauce, sesame seeds, pickled ginger, edamame beans, avocado, coleslaw, wasabi mayonnaise

HOBOTNICA

Sushi riža, marinirana hobotnica, ponzu umak, sjemenke sezama, ukiseljeni wakame, mango, edamame grah, chili majoneza

23 € —
(GF, LF)

OCTOPUS

Sushi rice, marinated octopus, ponzu sauce, sesame seeds, pickled wakame, mango, edamame beans, chili mayonnaise

** These dishes are crafted using seasonal ingredients and products from local OPGs (family farms).*

OPG APIDEA Stari Grad for honey, OPG Joško Vitali for seasonal fruits and vegetables, OPG Prosper Vlahović Stari Grad for eggs, MENGÓ, our local fisherman for seasonal Adriatic fish, ULJARA BOŽIĆ SVIRČE for local olive oil, BADANJ DRNIŠ for local prosciutto and bacon

Aligned with Relais & Châteaux, our kitchen team is committed to protecting marine biodiversity by sourcing sustainably throughout the season and proudly excluding all threatened species from our menus. WE PROUDLY DO NOT USE: Atlantic salmon, Brown crab, European hake, Atlantic mackerel