

PREDJELA | STARTERS

MASLINA SYFON MOZZARELLA
Rajčica, mozzarella, ulje bosiljka

SYFON MOZZARELLA MASLINA CREATION
Tomato, mozzarella, basil oil
(G,V)

— 115 KN —

TUNA
Tuna tartar, brioš sa crnilom sipe, svježi dumbir i kavijar od limuna

TUNA
Yellowfin tuna tartare, black cuttlefish brioche, ginger and lemon caviar
(D,R,A,C,H)

— 150 KN —

GOVEDI CARPACCIO
S HRVATSKIM TARTUFIMA
Slavonski govedji carpaccio, konfit od luka, svježi hrvatski tartuf, Grana Padano listići

BEEF CARPACCIO WITH
CROATIAN TRUFFLES
Salted and peppered seasoned Slavonian beef carpaccio, onion confit, fresh Croatian truffle, Grana Padano shavings
(G)

— 145 KN —

HOBOTNICA
Pržena hobotnica, pesto od rajčica sušenih na suncu, svježi vrtni začini

OCTOPUS
Fried octopus, sun-dried tomato pesto, fresh garden herbs
(R,H)

— 175 KN —

RUKOLA (V)
Rukola, marinirane mini rajčice, Grana Padano, karamelizirani orasi, reducirani balsamični ocat, hrskavi raženi kruh

ARUGULA (V)
Arugula, marinated cherry tomatoes, Grana Padano, caramelized walnuts, aged balsamic vinegar, crispy rye bread
(H,A,G)

— 100 KN —

MEDITERRANSKI ŠKAMPI
Škampi, snijeg od brena, hrskava sirova cvjetača

MEDITERRANEAN LANGOUSTINES
Langoustines, horseradish snow, raw cauliflower crumble
(D,B,N,H,G)

— 185 KN —

JUHE | SOUPS

GAZPACHO (V)
Gaspacho od rajčice, sladoled od jogurta, bosiljak

SPICY GAZPACHO (V)
Spicy chilled tomato gazpacho, yogurt ice cream, basil

(G,A)

— 110 KN —

RIBLJA JUHA
Ribljí bouillabaisse, brancin na pari, jadranske kozice, krumpiri sa šafranom

FISHERMAN'S SOUP
Fish bouillabaisse, steamed sea bass, Adriatic shrimp, saffron potatoes

(D,B,A,L)

— 135 KN —



TJESTENINA I RIŽOTO PASTA AND RISOTTO

MASLINICA RAVIOLI
Ravioli punjeni domaćom kozjom skutom, parfimirano svježim biljem, umak od kamilice, hrskavi pinjoli, pileći jus

MASLINICA RAVIOLI
Ravioli filled with homemade goat curd, perfumed with fresh herbs, chamomile sauce, crispy pine nuts, chicken jus

(G,A,H,C)

— 130 KN —

RIŽOTO OD JASTOGA NA BUZARU
Jastog, voda od rajčice, Grana Padano, Mascarpone, mesni jus

BUZARA STYLE LOBSTER RISOTTO
Lobster, tomato watter, Grana Padano, Mascarpone, jus de roti

(B,G,M)

— 280 KN —

Some of our dishes may contain allergens. If you have any dietary requirements, please consider the following:

(A) - BEREALS CONTAINING GLUTEN, (B) - CRUSTACEANS, (C) - EGGS, (D) - FISH, (E) - PEANUTS, (F) - SOYBEANS, (G) - MILK (INCLUDING LACTOSE), (H) - NUTS, (L) - CELLERY, (M) - MUSTARD, (N) - SESAME SEEDS, (O) - SULPHUR DIOXIDE AND SULPHITES, (P) - LUPIN, (R) - MOLLUSCS, (V) - VEGETERIAN

GLAVNO JELO | MAIN COURSE

STARI GRAD GRDOBINA

Chorizo rižoto, pečena grdobina, umak od tapenade, jus od peradi

STARI GRAD MONKFISH

Chorizo risotto, roasted monkfish, tapenade sauce, poultry jus
(D,G,L)

— 270 KN —

BRANCIN NA BUZARU

File brancina, buzara umak od rajčice i školjki, gnudi tjestenina

SEA BASS 'BUZARA' STYLE

Steamed sea bass fillet, tomato buzara sauce, clams, gnudi pasta
(D,B,A,G,L)

— 290 KN —

PEČENI REP JASTOGA

Pečeni rep jastoga, pire od krumpira s maslinama, sotirani komorač, začinjani jus

ROASTED LOBSTER TAIL

Roasted lobster tail, olive potato puree, sauted fennel, spicy jus
(D,G)

— 540 KN —

SLAVONSKA TELETINA

Teleći ramstek omotan pancetom, umak od hrvatskog tartufa, kremasta palenta

SLAVONIAN VEAL

Veal tournedos perfumed with pancetta, Croatian truffle jus, creamy polenta
(L,G)

— 335 KN —

JANJETINA ISPOD PEKE

Janjeća koljenica kuhana 28 sati, pire od pečene mrkve, confit od marelice i cimeta

LAMB 'PEKA' STYLE

28-hour-cooked lamb shank, roasted carrots, apricot and cinnamon confit
(L,G)

— 310 KN —

POVRTNI TIAN

Sporo pečeni povrtni confit s rajčicama iz vrta, patlidžan, tikvice

VEGETABLE TIAN

Slow-cooked vegetable confit with garden tomatoes, eggplant, zucchini

— 90 KN —

RIBLJI ULOV DANA

Najsvežiji dnevni ulov, Maslina sotirano vrtno povrće

FISHERMEN'S CATCH

Freshest daily catch, sautéed Maslina garden vegetables
(D,G)

— 800 KN/KG —

JELA SA ŽARA | FLAME GRILLED

PILEĆA PRSA
CHICKEN BREAST

180g | 170 KN

HRVATSKI BLACK ANGUS FILE
CROATIAN BLACK ANGUS FILET

(L) | 200g | 260 KN

HRVATSKI DRY-AGED RIBEYE
CROATIAN DRY-AGED RIBEYE

(L) | 300g | 350 KN

Servirano po vašem izboru uz / Served with your choice of

PIRE OD ORGANSKOG KRUMPIRA

ORGANIC POTATO PURÉE
(G)

— 45 KN —

MASLINA SOTIRANO POVRĆE

SAUTÉED MASLIINA VEGETABLES
(G)

— 45 KN —

ili / or

KREMASTU PALENTU S HRVATSKIM TARTUFOM

CREAMY POLENTA INFUSED WITH CROATIAN TRUFFLE
(G)

— 60 KN —

DESERT | DESSERT

MAUD CALAMANSI TART ZA PAMĆENJE
Citrusni tart inspiriran Filipinima

MAUD'S MEMORABLE CALAMANSI TART
Citrus tart inspired by the Philippines
(A,C,G,H)

— 90 KN —

PAVLOVA PISTACIO TREŠNJA

PAVLOVA PISTACIO CHERRY
(C,G,H)

— 90 KN —

CARPACCIO OD ANANASA
s pjenicom od kokosa

PINEAPPLE CARPACCIO
with coconut foam
(G)

— 85 KN —

ČOKOLADNI TART
sa sorbetom od mandarine

CHOCOLATE TART
with mandarin sorbet
(A,C,G)

— 75 KN —

MACARON OD BRESKVI

PEACH MACARON
(A,C,G)

— 85 KN —

REKONSTRUIRANI PARIS BREST
krema i sladoled od lješnjaka

REMASTERED PARIS BREST
hazelnut cream and icecream
(A,C,G,H)

— 75 KN —