



DINNER MENU

hladno predjelo | cold starters

BURRATINA

Svježa burratina sa varijacijama rajčice, breskva, bosiljak, pjena od buratine

19 €

(VE, NF, GF)

Fresh burratina with a tomato variety, peach, basil, burratina foam

KAMENICE

Sirove kamenice, Granny Smith jabuke prožete biljnim uljem, celer infuziran gin & tonikom

23 €

3 komada / 3 pieces

(NF, GF, LF)

OYSTERS

Raw oysters, Granny Smith apples infused with herb oil, gin & tonic celery sticks

GAMBERO ROSSO

Carpaccio od crvenih kozica, kavijar od nara, svježi čili, emulzija limete, ulje od zelene esencije

27 €

(NF, GF, LF)

Gambero Rosso carpaccio, pomegranate caviar, fresh chili, lime emulsion, green essence oil

VITELLO TONATO

Sporo kuhana teletina, teleći temeljac, umak od tunjevine, kandirani kapari, kapari u prahu, odležani parmezan

25 €

(NF, GF, LF)

Slow-cooked veal, veal broth, tuna sauce, candied capers, caper powder, aged parmesan

PILEĆA PAŠTETA

Pašteta s premazom od narančine kore, pečeni kruh od kiselog tijesta

19 €

(NF, LF)

CHICKEN PÂTÉ

Decorated with an orange peel coating, roasted sourdough bread



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.

glavno | mains

	FILET BIJELE RIBE ‘EN PAPILOTE’ <i>Fileti bijele ribe pečeni u pećnici ‘en papilote’ s mladim krumpirom, cvjetovima kapara, limunom, maslinama</i>
41 € (NF, GF, LF)	WHITE FISH FILET ‘EN PAPILOTE’ <i>Oven-roasted white fish filet ‘en papilote’ with young potatoes, caper flowers, lemon, olives</i>
	HOBOTNICA <i>Sporo kuhani ragu od hobotnice sa cvjetovima kapara, maslinama, confitom od rajčice, kremastom palentom od parmezana</i>
32 € (NF, GF)	OCTOPUS <i>Slow-cooked octopus ragout with caper flowers, olives, tomato confit, creamy parmesan polenta</i>
	JANJEĆA KOLJENICA <i>24 sata sporo kuhana janjeća koljenica s bijelom palentom od parmezana, janjeći umak, leccino masline, pečeni lješnjaci</i>
48 € (GF)	LAMB SHANK <i>24-hour slow-cooked lamb shank with white parmesan polenta, lamb jus, leccino olives, roasted hazelnuts</i>
	TELEĆI OBRAZI <i>Pirjani teleći obrazi s confitom od celera, umak od celera, ukiseljena ljutika, sjemenke gorušice fermentirane u pivu</i>
45 € (NF, GF)	VEAL CHEEKS <i>Braised veal cheeks with celeriac confit, celeriac sauce, pickled shallots, beer-fermented mustard seeds</i>
	RIB-EYE <i>400 g rib-eye odrezak na žaru s holandezom, prženim krumpirom, vrtnom salatom</i>
69 € (NF, GF)	<i>400g grilled rib-eye steak with hollandaise, double-fried potatoes, garden salad</i>
	ULOV DANA <i>Dnevno svježa riba s krumpirom na maslacu, blitva, umak od maslina i češnjaka</i>
115 €/KG (NF, GF)	CATCH OF THE DAY <i>Daily fresh fish with buttered potatoes, Swiss chard, olive & garlic sauce</i>

* 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 | MENG0, ribarski obrt 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

tjestenina i rižoto | pasta & risotto

PACCHERI

Pomodorina umak s čilijem, svježi bosiljak, ulje bosiljka, svježa burratina, mljevena paprika

23 €
(NF, VE)

Pomodorina sauce with chili, fresh basil, basil oil, fresh burratina, ground pepper

RIGATONI

Bolognese umak s mljevenom govedinom, goveđi temeljac, vrtno začinsko bilje, odležani parmezan

25 €
(NF)

Bolognese sauce with ground beef, beef broth, garden herbs, aged parmesan

GNOCCHI

Kozice, sotirane artičoke, bisque od kozica, confit od rajčice, pesto od bosiljka

31 €

Prawns, sauteed artichokes, prawn bisque, tomato confit, basil pesto

RIŽOTO OD SIPE

Tradicionalni dalmatinski crni rižoto s polagano pirjanom sipom, vrtnim začinskim biljem

32 €
(NF, GF,)

CUTTLEFISH RISOTTO

Traditional Dalmatian black risotto with slowly sauteed cuttlefish, garden herbs

RIŽOTO OD TARTUFA I VRGANJA

Polagano kuhani u temeljcu od vrganja, odležani parmezan, naribani svježi istarski crni tartufi

35 €
(VE, GF)

TRUFFLE & PORCINI RISOTTO

Slowly cooked in a porcini stock, aged parmesan, freshly shaved Istrian black truffles



deserti | desserts

SUMMER DREAM

Kokos, mango, marakuja

15 €

Coconut, mango, passion fruit

ZEN

Tamna čokolada, praline pasta, umak od zrna tonke

18 €

Dark chocolate, praline paste, tonka bean sauce

MOJITO

Limun, čokolada, menta, rum

15 €
(NF)

Lemon, chocolate, mint, rum