

terra

POOLSIDE MENU

hladno | cold

- | | |
|-------------------------|--|
| 23 € | CEZAR SALATA*
<i>Romaine zelena salata s Cezar dresingom, krutonima, confitom od rajčice, naribanim odležanim parmezanom</i> |
| <i>kozice/prawns</i> | |
| 21 € | CAESAR SALAD* |
| <i>piletina/chicken</i> | <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 € | |
| <i>(VE, NF, GF)</i> | MEDITERRANEAN SALAD*
<i>Cucumbers, tomatoes, basil, leccino olives, shallots, feta cheese</i> |
| | OTVORENA TORTILJA
<i>Tartar od tune, zelje, ukiseljena ljutika, rikula, dressing od limuna, cherry rajčice</i> |
| 19 € | |
| <i>(NF, LF)</i> | OPEN TORTILLA
<i>Tuna tartare, greens, pickled shallots, arugula, lemon dressing, cherry tomatoes</i> |

prilozi | sides

- | | |
|-------------|---|
| 9 € | POMFRIT
<i>s BBQ majonezom</i> |
| | FRIES
<i>with BBQ mayonnaise</i> |
| | POMFRIT OD BATATA
<i>s BBQ majonezom</i> |
| 11 € | SWEET POTATO FRIES
<i>with BBQ mayonnaise</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.



vruće | hot

BURGER*

Govedi burger sa pekmezom od rajčica, brie sirom, čipsom od slanine, brioš lepinjom, pikantnim rajčicama, zelenom salatom

23 €

Beef burger with tomato jam, brie cheese, bacon chips, brioche bun, spicy tomatoes, lettuce

CLUB SENDVIČ*

Naša verzija club sendviča s pohanom piletinom, curry salata od kupusa, hrskava slanina, pečeno jaje, pikantne rajčice, focaccia

19 €

(NF)

OUR CLUB SANDWICH*

Our version of a club sandwich with breaded chicken, curry coleslaw, bacon chips, fried egg, spicy tomatoes, focaccia

KROKETI

Pohani kroketi od sira sa BBQ majonezom, salata od cikoriје

17 €

(VE, NF)

CROQUETTES

Fried cheese croquettes with BBQ mayonnaise, chicory salad

desert | dessert

PANNACOTTA

13 €

(NF, GF)

With fresh fruits

** 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