

MEZEDES

TRIO OF MEZZE //

18€

TRIO MEZZE ZALOGAJA

Chef's selection of three kinds of mezze

Chefov izbor tri vrste mezze specijaliteta

TARAMA

12€

Lemon juice, olive oil, cod roe, olive powder, chives

Sok od limuna, maslinovo ulje, ikra bakalara, prah od maslina, vlasac

RAW // SIROVA JELA

OYSTERS // KAMENICE

8€

(per piece / po komadu)

Daily selection, mignonette, lemon, tabasco

Dnevni odabir, mignonette umak, limun, Tabasco

TUNA CEVICHE //

CEVICHE OD TUNE

26€

Fresh tuna, pickled onion, coriander, lime zest

Svježa tuna, ukiseljeni luk, korijander, korica limete

SEABASS CARPACCIO CLASSICO //

KLASIČNI CARPACCIO OD BRANCINA

26€

Fresh fennel, tomato granita, pickled cherries, beurre noisette (hazelnut butter)

Svježi komorač, granita od rajčice, ukiseljene trešnje, beurre noisette (maslac od lješnjaka)

SALADS // SALATE

BURRATA

23€

Marinated cherry tomatoes, basil

Marinirane cherry rajčice, bosiljak

GREEK SALAD //

22€

GRČKA SALATA

Tomato, cucumber, olives, feta mousse, oregano, olive oil

Rajčica, krastavac, masline, mousse od fete, origano, maslinovo ulje

SPINACH BAKLAVA SALAD //

22€

SALATA SA ŠPINATOM I BAKLAVOM

Fyllo pastry, feta cheese, baby spinach, lemon tahini

Kore za pitu, feta sir, mladi špinat, tahini s limunom





HOT STARTERS TOPLA PREDJELA

CHEESE & TRUFFLE TYROPITA // TYROPITA SA SIROM I TARTUFIMA

Black truffle, honeye

Crni tartuf, med

24€

SHRIMP LOUKOUMA // LOUKOUMA OD KOZICA

Fried shrimps served with avocado and
tzatziki mousse

Pržene kozice poslužene s mousseom od
avokada i tzatzikija

27€

OCTOPUS // HOBOTNICA

Grilled octopus, fava beans purée,
capers marmalade

Grilana hobotnica, pire od fave,
marmelada od kapara

28€

DALMATIAN MUSSELS // DALMATINSKE DAGNJE

White wine, garlic, parsley

Bijelo vino, češnjak, peršin

24€

CALAMARI // LIGNJE

Baby calamari, three mustard sauce,
chilli, lemon & basil

Baby lignje, umak od tri vrste senfa, čili,
limun i bosiljak

24€

PIZZA

MARGHERITA 25€

Tomato, basil, mozzarella

Rajčica, bosiljak, mozzarella

VERDURE 27€

Vegetables, pesto

Povrće, pesto

PROSCIUTTO 32€

Prosciutto, parmesan

Pršut, parmezan

PEPPERONI 30€

Spicy pepperoni

Ljuti pepperoni

TRUFFLE 38€

Truffle paste, three types of
cheese, truffle shaving

Pasta od tartufa, tri vrste sira, listići tartufa

PASTA & KRITHAROTO TJESTENINA & KRITHAROTO

LOBSTER LINGUINE // LINGUINE S JASTOGOM 74€

Lobster, tomato sauce

Jastog, umak od rajčice

PAPPARDELLE BOLOGNESE 22€

Slow-cooked beef ragù, fresh pappardelle pasta

Polagano kuhani goveđi ragu, svježa tjestenina
pappardelle

RIGATONI AL POMODORO 24€

Tomato, basil

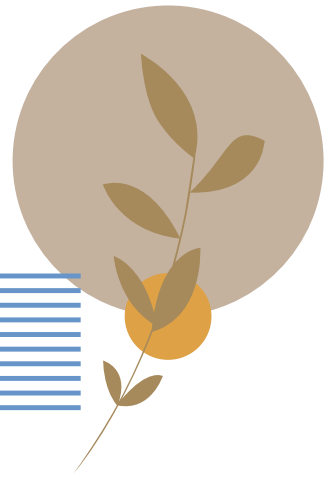
Rajčica, bosiljak

SEAFOOD ORZO // ORZO SA SEAFOODOM 42€

Mixed seafood, herbs

Miješani plodovi mora, začinsko bilje





MAIN COURSE GLAVNA JELA

CLASSIC CHEESEBURGER // KLASIČNI CHEESEBURGER

Beef, cheddar, pickles, brioche bun
Govedina, cheddar, kiseli krastavci,
brioche pecivo

29€

STEAK & FRIES // ODREZAK I KRUMPIRIĆI

(Croatian Chimichurri / Hrvatski Chimichurri)

Grilled premium steak with golden fries and
Croatian-style chimichurri: parsley, garlic,
olive oil, Dalmatian herbs

Grillani premium odrezak sa zlatnim krumpirićima
i hrvatskim chimichurrijem: peršin, češnjak,
maslinovo ulje, dalmatinsko bilje

57€

TIGER PRAWNS // GARIDES

Grilled tiger prawns, Florina pepper cream,
lemon emulsion

Grillane tiger kozice, krema od florina
paprike, emulzija od limuna

49€

HALF CHICKEN // POLA PILETINE

Mustard marinade, ladolemono, dry oregano
Marinada od senfa, ladolemono, suhi origano

34€

GRILLED ROCK SEABASS FILET // FILE GRILANOG BRANCINA

Citrus vinaigrette, broccolini, black garlic aioli
Citrusni vinaigrette, broccolini, aioli od
crnog češnjaka

38€

FISH MARKET RIBARNICA

*Fresh Adriatic catch, grilled over Japanese charcoal Priced
per kg, served with two signature sauces*

**** Please see display for today's selection**

Adriatic Langoustines / Jadranski škampi (1 kg)	155€
Alaskan King Crab / Kraljevski rak (1 kg)	235€
Live Lobster / Jastog (1 kg)	185€
Fresh Catch of the Day / Dnevni ulov (1 kg)	125€

MEAT MARKET MESNICA

*Premium meats from select farms, charcoal grilled
to perfection. Served with two signature sauces*

**** Please see display for today's selection**

Black Angus Ribeye (100 gr) Exceptionally rich marbling Bogata prošaranost masnoćom	23€
Black Angus Tenderloin / Black Angus Biftek (100 gr) Premium selected cut Premium komad mesa	26€
Black Angus Tomahawk (100 gr) Perfect for sharing Idealno za dijeljenje	20€
French-Cut Lamb Chops / Janjeći kotleti (100 gr)	22€



SIDES // PRILOZI

FRENCH FRIES // POMFRIT

9.5€

Sea salt

Morska sol

TRUFFLE FRIES // POMFRIT S TARTUFIMA

14€

Parmesan, truffle oil

Parmezan, ulje od tartufa

GREEK FRIES // GRČKI POMFRIT

12€

Feta, oregano

Feta sir, origano

ASPARAGUS // ŠPAROGE

12€

Butter lemon sauce, almonds

Umak od maslaca i limuna, bademi

GREEN LEAVES SALAD // SALATA OD ZELENOG LISNATOG POVRĆA

10€

Mixed greens

Miješana zelena salata



DESSERT

BAKED MASTICA CHEESECAKE // 18€
PEČENI CHEESECAKE OD
MASTIKE

CHOCOLATE TARTE // 18€
ČOKOLADNA TARTE

Hazelnut chocolate cake, chocolate cremeux,
vanilla olive oil, coconut ice cream

Lješnjak čokoladni kolač, čokoladni cremeux,
maslinovo ulje od vanilije, kokosov sladoled

TRES LECHES 16€

Milk cake, mango sorbet

Mliječni kolač, sorbet od manga

SEASONAL FRUIT SALAD 29€

Seasonal fresh fruit

Izbor voća

YOGHURT ICE CREAM 22€

WITH LOUKOUMADES //
JOGURT SLADOLED S
LOUKOUMADESIMA

Homemade yoghurt ice cream with honey

Domaći jogurt sladoled s medom

