



**Frommer's**

## TRADICIONALNA DOMAĆA JELA

Croatian traditional dishes

### Predjela / Starters

Hrvatske delicije na tanjuru Panceta, pršut, Paški sir, skuta, masline... Croatian specialites on plate: panceta, smoked ham, sheep cheese from Island Pag, Croatian young cheese "Skuta"	50
Fuži sa tartufima Traditional Croatian pasta "Fuži" with light truffles sauce	50
Zagorski štrukli Traditional Croatiain dish dought stuffed with fresh cheese & gratinated with creaM	32
Hvarska pogača (za dvije osobe) Focaccia with anchovies and capers for two	50

### Glavna jela / Main courses

Dalmatinska paštica sa domaćim njokima Dalmatian stuffed beef with home made dumplings	95
Hobotnica na Hvarski način Oven baked octopus with vegetables	90

### SALATE / SALADS

Od pršuta i parmezana buket zelenih salata, paprika, cherry rajčica, masline	57
Parmigiano e prosciutto, mixed salads, peppers, cherry tomatoes, olives.... Toplo-hladna sa piletinom	55
Buket zelenih salata, šampinjoni, panceta, paprika, croutons Grilled chicken -mixed salads, mushrooms, peppers, bacon, croutons...	57
Toplo-hladna sa tunom buket zelenih salata, tikvice, paprika, lučice, pinjoli... Grilled fresh tuna fish, mixed salads zucchini, peppers, pinoli....	15
Sezonska salata Seasonal salad	15

## TJESTENINE, RIŽOTA, NJOKI...

Pasta, risotto or even dumplings

Crni rezanci sa škampima, tikvicama i muštardom Black flat pasta with scampi, zuchini & mustard	70
Papardelle sa ricotta sirom i rikulom Papardelle with ricotta & rucola	55
Gnocchi sa pršutom i crnim maslinama Gnocchi with smoked ham & olives	60
Rižoto sa škampima Risotto with scampi	80
Rižoto od Paškog sira, timijana i krušaka Pag island sheep cheese risotto	75

### PRILOZI / CONDIMENTS

Focaccia	10
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Gratinirani krumpir Dauphinoise Dauphinoise potatoes	15
Riža pirjana sa porilukom Rice with leek	15
Domaći njoki Potatoe or cuttle fish ink dumplings	15
Tikvice sa ovčjim sirom Zucchini with sheep cheese	20

### DESERTI / DESSERTS

Šljive ili smokve (sezonski) u crnom vinu sa sladoledom	25
Plums or figs (seasonal) in red wine Izbor dnevnih slastica Daily selection of desserts	22
Panna cotta obogaćena amaretti keksima i liker od borovnica	22
Panna cotta with amaretti cookies & blueberries Mousse od čokolade i lješnjaka Chocolate mousse	23

### PREDJELA / STARTERS

Carpaccio od orade Gilt-head Carpaccio 45	45
Hobotnica sa pancetom i hrskavim celerom Octopus with panceta & crispy celery	45
Bruschetta Bruschetta	15
Ravioli sa bosiljkom i pinjolima-ragu od skute i cherry rajčice Ravioli with basil & pinoli-fresh cow chees & cherry tomatoes ragout	45

### JUHE / SOUPS

Dnevna juha Daily soup	20
Bistra govedska juha Beef consomme	20
Francuska juha od luka French onion soup	25

### GLAVNA JELA / MAIN DISHES

Pačja prsa sa umakom od narandže i meda Duck breast with orange & honey	105
Teleći odresci sa kremom od celerove stabljike i limunom Veal scalopines with cream celery & lemon sauce	80
Pileća prsa sa sotiranim rajčicama, maslinama i mediteranskim mirodijama Chicken file with sauted tomatoes, olives & Mediterranean herbs	62
Beefsteak sa crnim tartufima & confit od krumpira Beefsteak with black truffles & potatoe confit	140
File orade sa umakom od škampa-crni njoki Gilt head with consomme crab sauce & dumplings with cuttle fish ink	80
File lososa sa kozicama i pjenušcom Salmon Fillet with prawn & Champagne sauce	86
File od tune sa bosiljkom, chilliem i korijanderom Tuna Fillet with basil, coriander & chilli pesto	86

**Bon Appetit!**

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...Where Fine Dining Meets Casual Atmosphere...