

PREDJELA

ARTIČOK **V/GF

Artičok, bob i grašak, krutoni od kiselog tijesta, pršut - 13,00 €

SIR IZ MIŠINE **GF

Mousse od sira, domaće crne masline, maslinovo ulje - 15,00 €

TUNA CRUDO **GF

Tuna, maslinovo ulje, citrusi, cvijet soli, garum - 19,00 €

KOPNO

Brioche krema od sira iz mišine, pršut - 15,00 €

ROAST BEEF **GF

Junetina, rotkvica, reliš, sjemenke gorusice, ulje od čilija, hladni umak pečenja i senfa - 19,00 €

JUHE

GAZPACHO

7,00 €

DOMAĆE TJESTENINE I RIŽOTI

RIŽOT OD ČIČOKE I ARTIČOKA *GF

Čičoka, riža, artičok, špinat - 23,00 €

RIŽOT OD SPORO PEČENE JUNETINE *GF

Junetina, riža, grana padano - 25,00 €

RAVIOLI

Dalmatinski pršut, mascarpone, maslac "brown butter", kadulja, Parmigiano Reggiano - 24,00 €

ŠKAMP

Tjestenina, škampi, tikvice, bisque - 29,00 €

LJUTO KISELI RAGU OD SIPE SA NJOKIMA I BOBOM **GF

Sipa, njoki, bob - 26,00 €

GLAVNA JELA

FILE RIBE *GF

Konfitirana riba, krema od karamelizirane cvjetače, beurre blanc sa šafranom, bukovače, sezonsko povrće - 33,00 €

FILE TUNE

Tuna steak, ječam pečen u cikli, čimulice, pil-pil umak, chilly ulje - 35,00 €

SPORO PEČENA JUNEĆA REBRA **GF

Juneće rebro, mousse od krumpira, povrće, juneći jus - 34,00 €

PIKANJA *GF

Pikanja steak, demi glace umak, krema od karameliziranog luka, povrće - 36,00 €

JANJEĆI BUT "STEAK CUT" *GF

Janjetina, demi-glace, balancana, creme fraiche, konfitirani češnjak, zeleni chimichurry - 36,00 €

DESERT

SLATKO

Pitaj konobara - 6,00 €

OSTALO

DOBROTVORNI RUČAK

Ručak za potrebite - 5,30 €

PRILOG

SEZONSKA SALATA - 5,50 €

KRUH OD KISELOG TIJESTA - 2,00 €

* GF - gluten free, *V - vegetarian, *VG - vegan, ** na upit

NOTICE - molimo Vas ukoliko imate kakve alergije upozorite naše osoblje !!!

APPETIZERS

ARTICHOKE **V/GF

Artichoke, broad beans and peas, sourdough bread croutons, dalmatian "prosciutto" – 13,00 €

COTTAGE CHEESE AGED IN SHEEP LEATHER **GF

Cheese aged in sheep leather, domestic black olives, olive oil – 15,00 €

TUNA CRUDO **GF

Tuna, olive oil, citrus fruits, flower of salt, garum – 19,00 €

LAND

Brioche, cheese aged in sheep leather, prosciutto – 15,00 €

ROAST BEEF **GF

Beef, radish, relish, mustard seeds, chilli oil,
demi glace-mayonaise-mustard sauce – 19,00 €

SOUPS

GAZPACHO

7,00 €

HOME-MADE PASTA AND RISOTTO

JERUSALEM ARTICHOKE RISOTTO *GF

Jerusalem artichoke, rice, artichoke, spinach – 23,00 €

SLOW BRAISED BEEF RISOTTO *GF

Beef, rice, grana padano – 25,00 €

RAVIOLI

Dalmatian prosciutto, mascarpone brown butter, sage, Parmigiano Reggiano – 24,00 €

LANGOUSTINE

Homemade pasta, langoustine, zucchini, bisque – 29,00 €

SPICY SOUR CUTTLEFISH RAGOUT WITH GNOCCHI AND BROAD BEANS **GF

Cuttlefish, gnocchi, broad beans – 26,00 €

MAIN COURSES

FISH FILLET *GF

Fish confit, caramelised cauliflower, beurre blanc with saffron,
oyster mushroom, seasonal vegetables - 33,00€

TUNA STEAK

Tuna steak , barley roasted in beetroot juice, wild chicory , pil-pil sauce , chilly oil - 35,00€

SLOW BRAISED BEEF SHORT RIB **GF

Beef rib, potato mousse, vegetables, beef jus - 34,00 €

PICANHA *GF

Picanha steak, demi glace sauce, caramelised onion, vegetables - 36,00 €

LAMB LEG “STEAK CUT” *GF

Lamb, demi-glace, eggplant, creme fraiche, confit garlic, green chimichurri - 36,00 €

DESSERTS

SWEETS

Ask your waiter - 6,00 €

OTHERS

CHARITY LUNCH

Meal for the needy - 5,30 €

SIDE DISHES

SEASON SALAD - 5,50 €

SOURDOUGH BREAD - 2,00 €

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NOTICE - please if you have food allergies, inform the restaurant staff !!!