

HLADNA PREDJELA {COLD APPETIZER}



- Dalmatinski pršut {Dalmatian prosciutto}** 90,00 kn
- Paški sir {Cheese from the island of Pag}** 90,00 kn
(marmelada od luka)
(onion marmalade)
- Selekcija ovčjeg i kravljeg sira {Selection of sheep and cow cheese}** 160,00 kn
(tapenade od maslina, orašasti plodovi)
(olive tapenade, nuts)
- Pikantna pašteta od tune i kozica {Spicy tuna and shrimp pate}** 75,00 kn
- Carpaccio od junećeg filea {Beef fillet carpaccio}** 120,00 kn
(junetina, papar, cvijet soli, kapari, maslinovo ulje)
(baby beef, pepper, flower of salt, capers, olive oil)
- Salata od hobotnice {Octopus salad}** 120,00 kn
(hobotnica, emulzija limuna i maslinovog ulja, sol i papar)
(octopus, lemon and olive oil emulsion, salt and pepper)
- Central za dvoje {Central for two}** 160,00 kn
(panirane kozice, zalogaji tune, goveđi carpaccio, kuglice od krem sira, tune i kozica)
(breaded prawns, tuna fish bites, beef carpaccio, cream cheese, tuna fish and prawns balls)



JUHE {SOUPS}



Goveđi consommé { <i>Beef consommé</i> }	40,00 kn
Riblja juha od plemenite ribe { <i>Fish soup</i> }	50,00 kn
Krem juha od brokula, kozica i čilija { <i>Creamy broccoli soup with shrimps and chili</i> }.....	60,00 kn



TOPLA PREDJELA {HOT APPETIZER}



Rižoto od jabuke, oraha i kadulje { <i>Apple, walnut and sage risotto</i> }	140,00 kn
Tradicionalni crni rižoto { <i>Traditional black squid risotto</i> }	140,00 kn
Domaća tjestenina „Santa Lucia“ { <i>Homemade pasta „Santa Lucia“</i> }	160,00 kn
(plodovi mora) (<i>seafood</i>)	
Šurle s pršutom, kozicama, tartufatom i svježim tartufima { <i>Homemade pasta with prosciutto, prawns and fresh truffles</i> }	160,00 kn



GLAVNA JELA {MAIN COURSES}



- Juneći file {Beef fillet}** 190,00 kn
(junetina, glazirana mrkva, krema krumpira, demi-glance)
(baby beef, glazed carrots, potato cream, demi-glance)
- Rib-eye steak 300 g {Rib-eye steak 300 g}** 200,00 kn
(povrće, domaći pomfrit, chimichurri umak)
(vegetables, homemade French fries, chimichurri sauce)
- File brancina {Seabass fillet}** 140,00 kn
(brancin, kremasta blitva, ulje od bosiljka)
(Seabass, swiss chard cream, basil oil)
- Pačje prsi {Duck breast}** 160,00 kn
(umak od naranče, krema od krumpira)
(orange sauce, creamy potatoes)
- Tuna file {Tuna fillet}** 160,00 kn
(tuna, rikola, sušena rajčica, aceto balsamico, maslinovo ulje)
(tuna fish, rucola, dried tomatoes, aceto balsamico, olive oil)



KLASICI {CLASSIC}



Dalmatinska paštica {*Traditional dalmatian paštica*} 120,00 kn
(junetina, šljive, crno vino, domaći njoki)
(*beef, plums, red wine, homemade gnocchi*)

Sauté Stroganoff..... 140,00 kn
(goveđi biftek, gljive, kiseli krastavci, šurle)
(*beef sirloin steak, fresh mushrooms, pickles, homemade pasta*)

Tartar biftek 250 g {*Steak tartare 250 g*} 320,00 kn



SALATE {SALADS}



Cezar salata {Cesar salad} 100,00 kn
(piletina, zelena salata, Cezar umak, hrskava panceta, parmezan)
(*chicken, lettuce, Cesar dressing, crispy bacon and parmesan cheese*)

Biftek salata {Steak salad} 110,00 kn
(junetina, rikola, sušena rajčica, aceto balsamico)
(*baby beef, rucola, dried tomatoes, aceto balsamico*)

Kremasta ljetna salata {Creamy summer salad} 110,00 kn
(kozice, lisnata salata, Aurora umak, tvrdo kuhano jaje)
(*prawns, variety of lettuce, Aurora dressing, hardboiled egg*)



DNEVNA PONUDA {DAILY OFFER}



Oborita riba 1kg {Fresh fish 1kg} 500,00 kn

Jadranski škampi 1kg {Shrimps 1kg} 600,00kn

Jastog 1kg {Lobster 1kg} 600,00kn

Dagnje na buzaru 1kg {Mussels 1kg} 120,00kn

Odležani rib-eye steake 100g {Dry age rib-eye steak 100g} 90,00kn

