

Aperitifs

Champagne	8.90
Freshly squeezed orange juice	3.50
Martitni, rosso, bianco, dry, bitter	3.00
Sherry, dry, secco	3.00
Cynar – soda	3.50
Prosecco	3.50
Campari- Orange	4.00

Cold Starters

marinated cooked octopus with onions	8.80
smoked ham with grana cheese or honeydew melon	9.50
marinated sardines with onions	7.90
swordfish carpaccio	8.20
smoked ham, cheese, olives, artichokes, dried tomatoes, sheep cheese, roast bell pepper (for 2 people)	24.-

Soup

Tomato soup with basil	4.90
Fish soup	5.90

Warm starters

Fried whitebait with lime	9.50
Mussels in wine, garlic and parsley sauce	11.90
Squid risotto with cheese from the island of Pag, Croatia	11.00
Homemade pasta with black truffles	11.50
Grilled octopus with rocket and truffle oil	11.50
Scallops mussels in herb sauce	11.00
Bread	3,50

Fish dishes

Grilled Gilthead Seabream with potatoes and Swiss chard	per 10grams	0.45
Grilled Seabass with potatoes and Swiss chard	per 10grams	0.45
Grilled Anglerfish with potatoes and Swiss chard	per 10grams	0.65
Dragon'head fish	per 10grams	0.65
Fish in salt crust	per 10grams	0.65
Turbot in oven with vegetables in wine sauce	per 10grams	0.60
Grilled Calamari with parsley potatoes		14.90
Fried calamari with tartare sauce		14.90
Boiled dried cod with potatoes		14.50
John Dory fillet in a caper sauce with butter rice		14.50
Grilled Tiger prawn tails with shrimp rice		19.90
Scampi in white wine, garlic, olive oil and tomato sauce	per 10grams	0.60
Fish Platter for 2 people (with fish and shell fish) served with Swiss chard and parsley potatoes		43.50

Meat Dishes

Grilled pork steak filled with cheese and smoked ham served with roast potatoes	13.90
Grilled beef with tomato sauce and roast potatoes	16.50
Veal braised with vegetables and prunes in whitewine sherry sauce served with gnocchi	18.-
Roast saddle of lamb served with boiled fabaceous with smoked ham	17.-

Vegetarian

Bell peppers filled with rice, potatoes and nutmeg, served with tomato sauce	9.50
Homemade pasta with black truffles	11.50

Side Orders

Parsley potatoes	3.50
Shrimp rice	4.50
Gnocchi	3.50
Swiss chard	4.50
Polenta	3.50
Creamed potatoes	3.50
White bread	3.50

Salads

Leaf salad	3.80
Mixed salad (green salad, tomatoes, cucumber, bell pepper)	4.20
Tomato salad (with onion)	4.20
Cabbage salad (with white pepper)	3.80

Hot Drinks

Espresso, Macciato	2.80
Large Espresso, Cappuccino	3.80
Melange, De-caffinated coffee	3.20
Tea	3.00
Small espresso with Grappa	4.80

Alcohol-free drinks

Soda	1.40
Apple juice with soda water	2.50
Mineral water (with or without gas)	2.80
Coca cola, Fanta, Almdudler (herb lemonade), Cappy (fruit juice)	2.80
Apple juice (naturally cloudy)	2.80
Apple and elderflower juice	3.00
Pago (blackcurrant, apricot)	2.80
Freshly squeezed orange juice	3.50
Iced tea	2.80

Dessert

„Rozada’’ Crème Caramel	3.50
Pancakes filled with apricot jam or chocolate sauce	4.40
Strudel with walnuts and cherry sauce	4.40
Fresh figs with red wine and vanilla ice cream	4.40

or

Cheese

Fresh sheep’s cheese with black olives	6.90
Air dried sheep’s cheese from the island of Pag (a speciality)	9.90
Truffle cheese (Istria)	9.90
Cheese platter	14.90

with that we suggest...

Dessert Wines

Traminac Intensive bouquet with a spicy aromatic note	4.00
Sämling 88 Golden, fine, strong bouquet and a racy taste with a detectable sugary aftertaste	3.80
Prošek Natural dessert wine, sweet and almost syrupy – High alcohol content	3.50

Digestives

Pelinkovac Bitter – Dalmatia		2.50
Loza Grappa – Dalmatia		2.50
Travarica Herb schnaps – Dalmatia		2.50
Šljivovica Plum schnaps – Dalmatia		2.50
Krušcovac Pear liquer – Dalmatia		2.50

Spirits

Vodka		3.80
Whiskey		3.80
Cognac		4.50
Grappa		5.00

Beer

Schnaitl premium .- draft	0.30	3.20
	0.50	3.70
Gösser	0.50	3.50
Alcohol free beer	0.50	3.50
Karlovačko pivo (Croatian beer)	0.30	3.50
Budweiser	0.50	3.70
Wheat beer	0.50	3.70

Sekt – Champagne

Prosecco		24.00
Champagne Drappiert		55.00