

*Dear Guests,  
The composition and the availability of certain foods can  
vary according to the catch, seasonal availability of  
ingredients and your preferences.  
Welcome and Bon appétit !*

Informacija o 14 glavnih alergena sukladno preporuci kodeksa: A – žitarice koje sadrže gluten, B - rakovi, C - jaje, D - riba, E - kikiriki, F - soja, G – mlijeko ili laktoza, H – orašasto voće, L - celer, M - senf, N - sezam, O - sulfiti, P - lupina, R – mekušci

Za sve ostale informacije o alergenima obratite se našem osoblju restorana.

*Information on 14 main allergens in accordance with the  
recommendation of the Code: A - cereals containing gluten, B - crabs,  
C - egg, D - fish, E - peanuts, F - soy, G - milk or lactose, H - nuts, L -  
celery, M - mustard, N - sesame, O - sulfites, P - shell, R – mollusks  
For all other information on allergens, contact our restaurant staff.*

## Mali zalogaj.../ *Small bites...*

Falafel od leće sa kravljom skutom  
*Lentil falafel with cow's curd* 40kn  
O

15h Pommies alla carbonara  
-Pecorino Romano, giuanciale 50kn  
O,C,G

## Za početak.../ *For starter...*

Juha od rajčice sa pečenom foccaciom  
*Tomato soup with roasted foccacia* 40kn  
O,A

Juha mlade mrkve i komorača, emulzija  
ružmarina i peršina 40kn  
*Young carrot and fennel soup, emulsion of  
rosemary and parsley*  
O

Umami cikla (beetroot-brunoise cikle, jabuka,  
krastavac, pršut od tune, menta, rotkvica, lješnjaci) 60kn  
*Beetroot brunoise, apple, cucumber, tuna prosciutto,  
mint, pickled radish, hazelnuts*  
O

Pokušaj beef tartara (čips od kore krumpira,  
majoneza vlasca, ukiseljeni luk, dehidrirani žumanjak) 95 kn  
*Trying beff tartar (Potato peel chips, chive  
mayonnaise, pickled onions, salt cured egg )*  
O, M

### Tjestenina & riža.../Pasta & rice...

Paccheri di Gragnano sa jadranskim kozicama,  
bisque, divlje šparoge, jabuke, crumble od maslina 120 kn  
*Paccheri di Gragnano with adriatic shrimps, bisque, wild  
asparagus, apple, olive crumble*  
B, O, G, A

Carnaroli rižoto muškatne tikve, ukiseljena tikva,  
prašina zvjezdastog anisa 110 kn  
*Carnaroli risotto with butternut squash,  
pickled butternut, star anis dust*  
G, O

Biftek i gljive sa istarskim pljukancima  
(bukovače, vrganji, portabella) 115 kn  
*Istrian pljukanci with beefsteak and mushrooms  
(oyster mushroom, boletus, portabella mushroom)*  
O, A

## Glavna jela.../ *Main courses...*

Cannellon mrkve punjen kremom od poriluka,  
bukovače, pečeni poriluk, umami vege demi-glace 130 kn  
*Carrot cannellon filed with creamy green leeks, oyster  
mushroom, roasted leeks, umami vege demi-glace*  
O

### Iz mora... / *From the sea...*

Lignja, mousse od tune, poriluk, kremasti celer,  
ketchup od cikle 150 kn  
*Squid, tuna mousse, green leeks, creamy celery,  
beetroot ketchup*  
R,O,L

Tuna, krema finokia, glazirana cikla, povrtni jus,  
pesto badema i peršina 160 kn  
*Tuna, fennel cream, glazed beetroot, vegetable jus,  
pesto of almonds and parsley*  
C,O,H

Brancin, ragu graška, tikvica, buerre blanc, prah crnih  
maslina 170 kn  
*Sea bass, green peas stew, zucchini, buerre blanc, black  
olive powder*  
D,O,G

## Sa farme... / From the farm...

10h Svinja, ukiseljena gorušica, terina buče, jus, krema  
buče, majoneza od aromatizirane svinjske masti i  
Granny Smith jabuka 140 kn

*10h Pork belly, pickled mustard seeds, butternut terrine,  
jus, butternut cream, flavored lard mayonnaise and  
Granny Smith apple*  
C,O,G

Beef Tenderloin steak, sporo pečeni poriluk, romesco,  
hrskava mrkva, espagnol, tart patata 200 kn  
*Beef tenderloin steak, slow roasted leeks, romesco  
sauce, crunchy carrots, espagnole sauce, potato tart*  
H,O,G,L

Hamburger (junetina, karamelizirani luk, hrskava  
panceta, gorgonzola, zelena salata, rajčice, krastavac) 110 kn  
Burger (beef, caramelized onion, crunchy  
bacon, gorgonzola cheese, green salad, tomato, cucumber)  
O

## Povrtna čarolija... / Vegetable magic...

- Tikvice, bademi,kravlja skuta,dehidrirane cherry rajčice,  
ulje zelenog bilja  
Zucchini, almonds,cow's curd,dehydrated cherry 65 kn  
tomato,  
green herb oil  
**H,O,G**
- Finokio, jadranske kozice flambirane u Martini Biancu,  
pirjani kukumar, ulje ružmarina, lješnjaci 85 kn  
*Fennel, adriatic shrimps flambéed in Martini Bianco,  
braised cucumber,green oil of rosemary,hazelnuts*  
**H,B,O**
- Cezar salata romana,cezar dresing,piletina,listići Grana  
Padana,beskot s dimljenom crvenom paprikom 75 kn  
*Ceasar romain salad,ceasar dressing,chicken,Grana  
Padano leaves,cROUTONS with smoked paprika*  
**C,O,G**

## ....Naše slastice/...*The dessert*

Tiramisu (cremeux tamne čokolade i kave, krema mascarponea i pjenušca, krostin od viškoga rogača i Amaretto likera)

*Tiramisu (Dark chocolate and coffee  
cremeux, mascarpone and sparkling wine cream,  
carob from Vis and Amaretto liquer crostin)*

G,C

50 kn

Limun sa Visa (crumble, krema limuna, meringa)  
*Lemon from Vis (crumble, lemon curd, meringue)*

O,G,C

45 kn

Karamelizirani ananas, krema kokosa, crumble kokosa  
*Caramelized pineapple, fresh pineapple, coconut  
cream, coconut crumble*

O,H

40 kn