

BOCCADORO

JELOVNIK / MENU

Dragi gosti,
Sastav i raspoloživost pojedinih jela može varirati prema ulovu, sezonskoj dostupnosti namirnica i vašim preferencijama.
Dobrodošli i dobar tek!

*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.

Podnošenje prigovora i utisaka putem e-mail adrese / *Submission of complaints and impressions via e-mail* : info@hotelsangiorgiovis.com

U cijene je uključen PDV / *VAT is included in the prices.*

Zabranjeno točenje i usluživanje alkohola mladima od 18 godina.
Serving alcohol to persons under the age of 18 is prohibited.

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

Domaći kruh s mariniranim maslinama i ekstra djevičanskim maslinovim uljem
Homemade bread with a variety of marinated olives and extra virgin olive oil 2,00 €
A,H,L

Za početak.../ *For starter...*

Juha dana (Molimo pitajte svog konobara za našu dnevnu juhu) 8,00€
Soup of the day (Please ask your waiter for our daily soup)

Carpaccio od cikle s vinaigretteom od višanja, jagodama/smokvama, mariniranim tofuom, pečenim orasima i svježom mentom 11,00€
Beetroot carpaccio with cherry vinaigrette, strawberries/figs, marinated tofu, roasted walnuts and fresh mint
H,F

Dekonstruirana pita od sira, hrskava domaća fila, istarska skuta, tostirani sezam i džem od marelica 11,00€
Deconstructed cheese pie, crispy homemade phyllo, istarska skuta cheese, toasted sesame and apricot jam.
G,H,N

Pečena hobotnica s humusom od slanutka, sušenim rajčicama, kaparima, uljem bosiljka i gelom od balzamika
Roasted octopus with chickpea hummus, sundried tomatoes, capers, basil oil and balsamic gel 15,00€
N,P,R

Hama carpaccio sa segmentima citrusa, svježim timijanom, maslinovim uljem i fleur de sel
Hama carpaccio with citrus segments, fresh thyme, olive oil and fleur de sel 16,00€
D

Goveđi tartar odrezak s ponzu dresingom od tartufa, peršinom, lukom ljuticom, žumanjkom i čipsom
Beef tartare steak with ponzu truffle dressing, parsley, shallot onion, egg yolk and potato chips 15,00€
C,E,F

Calamarata lignje pržene u tavi s pestom od bosiljka, pinjolima i limunovom koricom
Calamarata pan fried squid with basil pesto, pine nuts and lemon zest 16,00€
P,H

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

Veganska "paštica" s dalmatinskim makaronima, raguom od gljiva i espumom od špinata
Vegan "pasticada" with Dalmatian macaroni, mushroom ragu and spinach espuma 16,00 €

Bucatini s dalmatinskom slaninom, konjakom, kremom od kamilice i hrskavim listovima kadulje
Bucatini with dalmatian bacon, chamomile cream and sage chips 18,00 €

Jadranski škampi s rižotom od tikvica i graška, koricom limuna i viškim rogačem u prahu
Adriatic shrimps with zucchini and green pea risotto, lemon zest and carob powder from Vis 19,00 €
P,A,G,O

Odrezak od tune sa šafran krumpirom, pireom od tikvica i umakom vierge
Tuna steak with saffron potatoes, zucchini purée and sauce vierge 25,00 €
D,H,L

File brancina u bouillabaisse umaku sa špagetima od sezonskog povrća
Sea bass fish fillet in bouillabaisse sauce with spaghetti from seasonal vegetables 26,00 €
D,O,P

Carsko meso s pireom od krumpira i poriluka,
umakom od šparoga i malina
*Pork belly with potato and leek purée, asparagus
and raspberry sauce* 24,00 €

A,G,L

Beef filet steak s pireom od celera i zelene jabuke, ciklom i
kremastim espresso umakom
*Beef fillet steak with celeriac and green apple
purée, beets and creamy espresso sauce* 30,00 €

G,L

Salate... / Salads...

Salata od komorača s ukiseljenim krastavcem, segmentima naranče,
sjemenkama lana, crvenim čilijem i pečenim lješnjakom
*Fennel salad, pickled cucumber, orange segments, linen
seeds, red chili and roasted hazelnut* 9,00€

H

Zelena salata, baby špinat, baby rikula, pinjoli, dalmatinski pršut,
balsamic vinaigrette i dinja granita
*Green salad, baby spinach, baby arugula, pine nuts,
dalmatian prosciutto, balsamic vinaigrette and melon
granita* 11,00€

H

Tabule od kvinoje s crnom i bijelom kvinojom, peršinom, svježom mentom, limunom, kečapom od mrkve i ukiseljenom rotkvicom 10,00 €
Quinoa tabouleh with black and white quinoa, parsley, fresh mint, lemon, carrot ketchup and pickled radish

Naše slastice/... *The dessert*

Tiramisu od rogača, tamna čokolada, espresso, mascarpone i lješnjak 9,00€
Carob tiramisu, dark chocolate, espresso, mascarpone and hazelnut
C,G,H

Veganska pavlova, meringue, tekstura sezonskog bobičastog voća i Chantilly 8,00€
Vegan pavlova, meringue, texture of seasonal berries and Chantilly

Limun sa Visa, posset od limuna, crumble od prhkog tijesta od limuna i razno sezonsko voće 7,00€
Lemon from Vis, lemon posset, lemon shortbread crumble and variety of seasonal fruits
A,G

Napitci / *Beverages*

Espresso.....	2,00€
Kava s mlijekom / Espresso Macchiato.....	2,50€
Bijela kava / Caffè Latte.....	2,50€
Capuccino.....	2,80€
Bezkofeinska kava / Decaf.....	2,20€
Čaj / Tea.....	2,00€
Čaj menta & đumbir / Tea Mint & Ginger.....	4,00€
Kakao / Cocoa.....	2,50€
Topla čokolada / Hot Chocolate.....	3,00€
Americano.....	2,50€
Nesscafe.....	2,50€
Mlijeko / Milk 0,1l.....	1,00€
Mlijeko badem,soja,riža / Milk almond,soy,rice 0,1l... 1,50€	

Bezalkoholna pića / *Soft drinks*

Negazirana voda /	
Mineral water without gas 0, 25l.....	3,00€
Negazirana voda /	
Mineral water without gas 0, 75l.....	5,00€
Gazirana voda /	
Mineral water with gas 0, 25l.....	3,00€
Gazirana voda /	
Mineral water with gas 0, 75l.....	5,00€
Coca-cola 0,25l.....	4,00€
Pipi / Fanta 0,25l.....	4,00€

Schweppes Tonic 0,25l.....	4,00€
Sok od naranče / Orange juice 0,2l	4,00€
Sok od jabuke / Apple juice 0,2l.....	4,00€
Sok crni ribiz / Red currant juice 0,2l.....	4,00€
Limunada / Lemonade 0,2l.....	4,00€
Narančada / Fresh orange juice 0,2l.....	5,00€

Alkoholna pića / *Spirits*

Rum Bacardi 0,03l.....	5,00€
Rum Metuzalem 10Y 0,03l.....	5,50€
Rum Botran 18Y 0,03l.....	8,00€
Martel V.S. 0,03l.....	6,00€
Hennessy V.S. 0,03l.....	6,50€
Francois Voyer V.S.O.P 0,03l.....	8,00€
Chivas Regal 0,03l.....	5,50€
Jim Beam 0,03l.....	4,50€
Jack Daniels 0,03l.....	5,00€
Glen Silvers single malt 0,03l.....	6,50€
Johnnie Walker Red 0,03l.....	5,00€
Johnnie Walker Black 0,03l.....	6,00€
Baileys 0,03l.....	4,50€
Campari 0,03l.....	4,00€
Gin Tanquerai 0,03l.....	4,50€
Gin Hendrick's 0,03l.....	5,50€
Gin Vislander Carob 0,03l.....	4,50€
Gin Hum 587 Botanical,03l.....	6,50€
Gin Hum 587 Artemis 0,03l.....	6,50€
Gin Vislander Citrus 0,03l.....	4,00€

Jagermeister 0,03l.....	4,00€
Martini 0,1l.....	4,00€
Brandy Stock 0,03l.....	3,50€
Tequila 0,03l.....	4,00€
Vodka Smirnoff 0,03l.....	4,00€
Kahlua 0,03l.....	4,00€
Travarica / Herb liquer 0,03l.....	3,50€
Pelinkovac 0,03l.....	3,50€
Medica / Honey liquer 0,03l.....	3,50€
Maraschino 0,03l.....	4,00€

Kokteli / Cocktails

San Giorgio	12,00€
Tequila Sunrise.....	11,00€
Mojito	11,00€
Margarita... ..	11,00€
Cosmopolitan	11,00€
Cuba Libre.. ..	9,00€
Aperol Spritz.....	10,00€
Long Island Iced Tea.....	14,00€
Between the Sheets.....	10,00€
Mi-To.....	10,00€
Summer Fresh.....	5,50€
Hugo.....	10,00€
Irish Coffee.....	8,00€
Gin Tonic.....	8,00€

Pivo / Beer

Karlovačko 0,33l.....	4,00€
Craft Pale Ale 0,33l.....	5,00€
Craft Saison 0,33l.....	5,00€
Craft Porter 0,33l.....	5,00€

Bijela Vina / White Wines (o)

0,75 l | 0,1l

Cuve Korkyra	26,00€	3,70€
Chardonnay Deklič.....	33,00€	5,00€
Grk Cebalo.....	52,00€	
Graševina Krauthaker.....	34,00€	5,00€
Kljunduša Katich.....	30,00€	4,50€
Maraština Ško.....	33,00	5,00
Malvazija Kabola.....	33,00€	4,50€
Pošip Marko Polo.....	42,00€	6,0€
Sauvignon Puhalek.....	38,00€	5,50€
Vugava Vislander.....	28,00€	4,00€
Malvazija Crvik.....	42,00€	6,00€

Crvena Vina / *Red Wines* (o)

	0,75 l	0,1l
Babić Testament.....	37,00€	5,50€
Cabernet Sauvignon Mrkota.....	38,00€	
Crljenak Putalj.....	48,00€	
Cuve Jubov Carić.....	34,00€	5,00€
Dingač Vicelić.....	50,00€	
Karizma Petrač.. ..	40,00€	5,80€
Merlot Buhač.... ..	26,00€	4,00€
Plavac Bardo..... ..	32,00	
Plavac Volarević	39,00€	5,80€
Teran Tomaz..... ..	48,00€	
Zlatan Plavac Grand Select.....	60,00€	

Rose Vina / *Rose Wines* (o)

	0,75 l	0,1l
La Chic, Volarević.....	33,00€	4,70€
Cuve Krauthaker.....	27,00€	3,80€
Vislander Rose.....	29,00€	4,50€

Pjenušac / *Sparkling Wine*

0,75 l | 0,1l

Prosecco Civa Brut.....	28,00€	4,00€
Kalarić Blank Nature.....	35,00€	5,00€
Rose Šember.....	45,00€	

Šampanjac / *Champagne*

Rose Brut Trousset Guillemart 0,75l.....	70,00€
Cuvee Mirede blanc De Blanc 0,75l.....	90,00€

Desertno Vino / *Dessert Wine*

Kabola Muškat 0,1l.....	34,70€
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