

# 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](mailto:info@hotelsangiorgiovis.com)

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

Zabranjeno točenje i usluživanje alkohola mlađima 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 i balzamikom  
*Homemade bread with a variety of marinated Olives, extra Virgin Olive oil & Balsamic*  
A,H,

6,00€

### 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)*

Ravioli od cikle i kozjeg sira, ružičasti papar & med od naranče, pistacija.

12,00€

*Beetroot & Goat's Cheese Ravioli, Pink Peppercorn & Orange Honey, Pistachio.*

G,H

Veganska opcija:

Ravioli od cikle s ajvarom od smokve i crvenog luka, ružičastim paprom & medom od naranče, pistacijima

12,00€

*Vegan Option:*

*Beetroot Ravioli with Fig Red Onion Chutney, Pink Peppercorn & Orange Honey, Pistachio.*

H

Hrskave slane lignje s čilijem i šafranom, limetom i svježim korijanderom  
*Crispy Chilli Salt Squid with Saffron Aioli, Lime & Fresh Coriander*  
P,C,M **16,00€**

Hobotnica na žaru sa capsicum humusom, hrskavim slanutkom i salsa verde  
*Grilled Octopus with Capsicum Hummus, Crispy Chickpeas & Salsa Verde*  
P,A **17,00€**

Hama Carpaccio s rezancima od krastavaca, crnim sezamom, Yuzu Vinaigrette  
*Hama Carpaccio with Cucumber Noodles, Black Sesame Seeds, Yuzu Vinaigrette*  
D,N **16,00€**

Goveđi tartar s hrskavim gnijezdom krumpira, meko kuhanim prepeličjim jajima i uljem od bijelog tartufa  
*Beef Tartar with a Crispy Potato Nest, Soft Boiled Quails Egg, White Truffle & Herb Oil*  
C **16,00€**

### Salate... / Salads...

Rajčica i mozzarella : marinirani bocconcini, cherry rajčice, mousse od bijelih rajčica, tartar od rajčica, pesto od bosiljka  
**11,00€**

*Tomato & Mozzarella: Marinated Bocconcini, Cherry Tomatoes, White Tomato Mousse, Tomato Tartar, Basil Pesto*  
G,H

Salata od kruške i plavog sira, rukola, vinaigrette od citrusa i maka, kandirani orasi  
*Pear & Blue Cheese Salad, Greens, Citrus Poppy Seed Vinaigrette, Candied Walnuts*  
G,H **12,00€**

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

File brancina, pire od krumpira s komoračem i zvjezdastim anisom Veloute  
*Sea Bass Fillet with Mashed Potato, Fennel, Olives, Star Anise Veloute*  
D,G,L **26,00€**

Odrezak tune, esencija crvene paprike, mediteransko povrće na žaru, tapenada od maslina i pesto od bosiljka  
*Tuna steak, Red Pepper Essence, Grilled Mediterranean Vegetables, Olive Tapenade & Basil Pesto*  
D,H **26,00€**

Dalmatinski Makaruni Puttanesca : masline, kapari i rajčice  
*Dalmatian Makaruni Puttanesca: Olives, Capers & Tomato*  
L **18,00€**

Bucatini s dalmatinskom slaninom, kremastim umakom od gljiva i hrskavim listovima kadulje  
*Bucatini with Dalmatian Bacon, Creamy Mushroom Sauce and Sage Crisps*  
G,L,O **20,00€**

Jadranski škampi na žaru, rižoto od esencije Bouillabaisse, zelenog graška i limuna  
*Grilled Adriatic Shrimps, Risotto of Bouillabaisse Essence, Green Peas & Lemon*  
P,A,G,L,O **21,00€**

Goveđi file s pireom od pastirnjaka, fondantom od krumpira, šparoge, hrskavi luk i jus od crnog vina  
*Beef Fillet with Parsnip purée, Potato Fondant, Asparagus Crispy Shallots & Red Wine Jus*  
G,L,O **34,00€**

Carsko meso, pirjano u soji i medu, pire od cvjetača i hrskava salata od kupusa  
*Soy & HONEY Braised Pork Belly, Cauliflower Purée, Bang Bang Cauliflower & Crunchy Coleslaw*  
F, E,L,G **25,00€**

## Naše slastice.../The dessert...

Puding od čokoladne malve sa sadoledom od kokosa & vanilije i prženim kokosom  
*Chocolate Malva Pudding with Coconut & Vanilla Ice Cream, Toasted Coconut*  
G,C **8,00€**

Ledene parfe praline od lješnjaka, svježe jagode i limete  
*Iced Hazelnut Praline Parfait, fresh Strawberries & Lime*  
H,G **8,00€**

Espuma od limuna s Visa & đjumbira s biskvitom od badema  
*Vis Lemon & Ginger Espuma with Almond Biscotti*  
H **7,00€**