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 – 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 mlađima od 18 godina.
Serving alcohol to persons under the age of 18 is prohibited.

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

Domaći kruh sa mariniranim maslinama i ekstra djevičanskim maslinovim ulje i balsamikom
Homemade bread with marinated Olives, extra Virgin Olive oil & Balsamic Vinegar 8,00€
A,H

Za početak.../ *For starters...*

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

„Ravioli“od cikle, krema od kozjeg sira, gel od mente, ružičasti papar, med od naranče, pistacije 15,00€
Beetroot “Ravioli “, goat cheese cream, peppermint gel, pink peppercorn & Orange Honey, Pistachio.
A, G, H

Veganska opcija:
„Ravioli “od cikle, ajvar od smokve i crvenog luka, ružičasti papar, med od naranče, pistacije
Vegan Option: 15,00€
Beetroot “Ravioli “with Fig Red Onion Chutney, Pink Peppercorn & Orange Honey, Pistachio.
H

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Carpaccio terin od hobotnice, aioli od limuna, prah od crnih Maslina, kapari, rucola, tostirani pinjoli
Carpaccio octopus terrine,lemon aioli, dehydrated black olives powder, cappers, arugula, toasted pine nuts
M,H,P,C — 21,00€

Hrskave lignje s čilijem, Aioli šafran, limeta,Nori alge
Crispy Chilli Salt Squid with Saffron Aioli, Lime, Nori alge
P, C, M, A — 20,00€

Hobotnica na grilu, humus od zelenih maslina, hrskavi slanutak, salsa verde
Grilled Octopus with Green Olive Hummus, Crispy Chickpeas, Salsa Verde
N, P, A, M — 21,00€

Goveđi tartar, dehidrirano žumanjce, maslac Café De Paris, ulje od bijelih tartufa, čips od parmezana,marinirani ljubičasti luk
Beef Tartar, Dehydrated egg yolk powder, White Truffle and Herb Oil, Parmesan Chips, Marinated red onion
C, M, G — 22,00€

Salate… / *Salads…*

Rajčica i mozzarella: Cherry rajčice, , krema od Mozzarelle, Pesto
Tomato and Mozzarella: Cherry Tomatoes, Tomato, Creamy Mozzarella Spread, Pesto
G, H — 15,00€

Salata od kruške i plavog sira, rukola, vinaigrette od citrusa i maka, kandirani orasi 16,00€
Pear & Blue Cheese Salad, Arugula, Citrus Poppy Seed Vinaigrette, Candied Walnuts
G, H

Veganska opcija:
Salata od rukole, komorača, slanutak, crveni luk, cherry rajčice
Arugula salad, Fennel, Chickpeas, Red Onion, Cherry tomatoes 15,00€

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

Hobotnica na grilu, humus od zelenih Maslina, hrskavi slanutak, chimichurri, Beure Blanc 28,00€
Grilled Octopus with green olive hummus, Chrispy Chickpeas, Chimichurri, Beurre Blanc
P,A,M

File bijele ribe, grilani komorač, Veloute sa zvjezdastim anisom 27,00€
White fish fillet, Grilled Fennel, Star Anise Veloute
A, G,D

Odrezak tune, crni sezam, crveni papar, mediteransko povrće na žaru, tapenada od maslina, pesto bosiljak 29,00€
Tuna steak, Black Sesame, Red Pepper, Grilled Mediterranean Vegetables, Olive Tapenade & Basil Pesto
D, N, H

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Dalmatinski Makaruni Puttanesca: masline, kapari i rajčice
Dalmatian Makaruni Puttanesca: Olives, Capers & Tomato 22,00€
G

Fettuccinii s dalmatinskom pancetom, kremasti umak od 4 vrste gljiva, hrskavi listovi kadulje
Fettucini with Dalmatian Bacon, Creamy Mushroom Sauce and Sage Crisps 24,00€
G, O, A

Jadranske kozice na grilu, rižoto od esencije Bouillabaisse, krema od zelenog graška i limuna
Grilled Adriatic Shrimps, Risotto of Bouillabaisse Essence, Green Peas & Lemon Cream 25,00€
P, D, G, O, R

Goveđi file sa kremastim pireom od celera, fondant od krumpira, terina od mrkve, hrskavi luk, jus od crvenog vina
Beef Fillet with Creamy Celery purée, Potato Fondant, Carrot Terine, Crispy Onion and Red Wine Jus 37,00€
L, A, G, O

Hrskava Porchetta, aromatizirano krumpir pire sa konfitiranim Česnjakom I ruzmarinom, marinirane gljive,tostirani orašasti Plodovi
Crispy Porchetta,Mashed Potatoes with garlic confit and rosemary,carrot terine pickeled Mushrooms, toasted pine nuts 28,00€
G,H

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Naše slastice…/ *Dessert…*

Tart sa limuna sa Visa,borovnice, coulis od borovnice *Lemon and blueberries tart, blueberries coulis* A,G,C,H	8,00€
Tiramisu sa rogačem, espresso, Bailey's *Tiramisu with Carob, espresso, Bailey's* C,G	8,00€
Zdravi kolač – Šefov izbor *Healthy Cake – Chef's choice*	9,00€

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