

## HLADNA PREDJELA

CARPACCIO OD HOBOTNICE S MEDITERANSKOM SALSOM Koktel rajčice, masline, kapare, maslinovo ulje i limun	140,00 KN
DALMATINSKI PRŠUT I PAŠKI SIR Grisin, ukiseljeno povrće, džem od dubrovačke ljute naranče	135,00 KN
SALATA OD KOZICA I PIPUNA SA INFUZIJOM OD MENTE Zelena salata, rajčice, svježi krastavci, pipun, limun	130,00 KN
DALMATINSKI MORSKI „TAPAS“ Dimljena tuna, inćuni, kozice, kavijar, masline, mladi luk	150,00 KN
STONSKE KAMENICE 6 PCS Limun	155,00 KN

## JUHE

KREM JUHA OD RAKOVA SA AROMATIZIRANIM KRUTONIMA I VRHNJEM Maslinovo ulje, češnjak, peršin	70,00 KN
TRADICIONALNA RIBLJA JUHA S RIŽOM I PERŠINOM Mrkva, celer, peršin	65,00 KN

## TOPLA PREDJELA

ZAPEČENE JAKOBOVE KAPICE S TOSTIRANIM BADEMIMA I SUŠENIM RAJČICAMA Sir, vrhnje, češnjak, maslinovo ulje	140,00 KN
CRNI RIŽOT OD SIPE I KOZICA S HRKAVIM KREKERIMA OD RAKOVA Prošek, pečene <i>cherry</i> rajčice, parmezan	145,00 KN
TAGLIATELLE S PLODOVIMA MORA Dagnje, gambori, lignje, umak od jastoga, rajčice, peršin	145,00 KN
SAVIJAČA OD POVRĆA S ČIPSOM OD PRŠUTA I UMAKOM OD RAJČICA Lisnato tijesto, mrkva, luk, tikvice, mahune, bosiljak	115,00 KN

## GLAVNA JELA S KOPNA

JANJEĆI KOTLETI U KORICI OD ZAČINSKIH TRAVA Krema od češnjaka, timbal od pečenog povrća, umak od timijana	300,00 KN
RIB EYE ODREZAK S POVRĆEM A LA CAPONATA I UMAKOM OD CRNOG VINA Papar, balančane, gljive, tikvice, ljutika, krumpir	270,00 KN
PAČJA PRSA SA KAMELIZIRANIM SLATKIM KRUMPIROM I KONFITOM OD CRVENOG KUPUSA I LUKA Marellice, anis, redukcija od porto vina	260,00 KN

## GLAVNA JELA IZ MORA

JASTOG „THERMIDOR“ Zapečeni rep jastoga s papardelama	410,00 KN
DUBROVAČKA RIBLJA PLATA (ZA DVOJE) Riblji file od bijele ribe, škampi, lignje, tikvice, krumpir, maslinovo ulje	520,00 KN
ODREZAK TUNE S UMAKOM OD ŠAFRANA I KAPARA Tikvice, krumpir, vrhnje, rajčice, peršin	240,00 KN
FILET BRANCINA PEČEN U TAVI S KREMASTIM PORILUKOM Limun, maslinovo ulje, mahune, sotirani slatki krumpir	210,00 KN

## DUBROVNIK CLASSICS

RIBARSKI LONAC (ZA DVOJE) Od školjki, rakova, ribe, sve u umaku od bijelog vina s biranim začinima	990,00 KN
BUZARA OD MUŠULA Svježe dagnje, bijelo vino, češnjak, rajčice, bruschetta	160,00 KN

## ULOV DANA

OBORITA RIBA (KG) Pripremljena po Vašoj želji	690,00 KN
JASTOG (KG) Pripremljen po Vašoj želji	930,00 KN
OBORITA RIBA I JASTOG POSLUŽUJU SE S PRILOGOM PO IZBORU: Blitva s krumpirom, riža, mahune, prženi krumpir, kuhani krumpir, povrće pečeno na žaru	

## ZA VEGETARIJANCE

KANELONI PUNJENI RICCOTA SIROM I ŠPINATOM NA PROVANSALSKI NAČIN 180,00 KN  
Sir grana padano, mirisne trave, češnjak, maslinovo ulje

RAŽNJIĆ OD DIMLJENOG TOFUA I POVRĆA S RIŽOTOM OD ŠUMSKIH GLJIVA 170,00 KN  
Luk, sir parmezan, maslac

## DJEČJI MENU

TORTELLINI SA SIROM I UMAKOM OD RAJČICA 75,00 KN  
KOKTEL RAJČICE

PILEĆI ODREZAK 75,00 KN  
Prženi krumpir

## PRILOZI

PRŽENI KRUMPIR 50,00 KN

KUHANI KRUMPIR 50,00 KN

RIŽA 50,00 KN

MAHUNE 50,00 KN

POVRĆE PEČENO NA ŽARU 50,00 KN

BLITVA S KRUMPIROM 50,00 KN

## SLASTICE

KOLAČ OD ČOKOLADE S KREMOM OD CRNOG VINA 65,00 KN  
Umak od ruzmarina

CAPRESE TORTA S MENTOM 65,00 KN  
Umak od crne čokolade

TORTA OD PAŠKE SKUTE I SMOKVE 55,00 KN  
Umak od prošeka

PALENTA KOLAČ SA BADEMIMA I LIMUNOM 60,00 KN  
Umak od naranče

SEMIFREDDO OD BAILEYSA 55,00 KN  
Zapečeni bademi

IZBOR SLADOLEDA ( 1 KUGLA) 16,00 KN  
Vanilija, čokolada, jagoda, limun

## ZA KRAJ

PLATA KRALJEVSKIH SIREVA 195,00 KN  
Paški ovčiji sir, istarski kozji sir s tartufima,  
Tallegio, Brie de Meaux Donge, Blue D'Auvergne

## **COLD STARTERS**

OCTOPUS CARPACCIO WITH MEDITERRANEAN SALSA Cocktail tomatoes, olives, capers, olive oil and lemon	140,00 KN
DALMATIAN PROSCIUTTO & PAG ISLAND CHEESE Grissini, pickled vegetables, Dubrovnik sour orange confit	135,00 KN
PRAWNS AND CANTALOUPE SALAD WITH MINT INFUSION Lettuce, tomato, fresh cucumbers, cantaloupe, lemon	130,00 KN
DALMATIAN SEAFOOD "TAPAS" Smoked tuna, anchovies, prawns, caviar, olives, spring onion	150,00 KN
OYSTER FROM STON (6 pcs) Lemon	155,00 KN

## **SOUPS**

CREAM OF CRAB SOUP WITH FLAVOURED CROUTONS Olive oil, garlic, parsley	70,00 KN
TRADITIONAL FISH SOUP WITH RICE AND PARSLEY Carrot, celery, parsley	65,00 KN

## **HOT STARTERS**

SCALLOPS AU GRATIN WITH TOASTED ALMOND FLAKES AND DRIED TOMATOES Cheese, cream, garlic, olive oil	140,00 KN
CUTTLEFISH AND PRAWNS RISOTTO WITH CRUNCHY CRAB CRACKERS Fortified wine, roasted cherry tomatoes, Parmesan cheese	145,00 KN
SEAFOOD TAGLIATELLE Mussels, prawns, squids, lobster bisque, tomatoes, parsley	145,00 KN
VEGETABLE STRUDEL WITH PROSCIUTTO CHIPS AND TOMATO SAUCE Puff pastry, carrot, onion, zucchini, French beans, basil	115,00 KN

## MAIN COURSES FROM THE LAND

HERB-CRUSTED LAMB CUTLETS Creamy garlic, roasted vegetable timbale, thyme sauce	300,00 KN
RIB EYE STEAK WITH VEGETABLES A LA CAPONATA AND RED WINE SAUCE Ground pepper, eggplant, mushrooms, zucchini, shallots, potatoes	270,00 KN
DUCK BREAST WITH CARAMELISED SWEET POTATOES, RED CABBAGE AND ONION CONFIT Apricots, anis, porto wine reduction	260,00 KN

## MAIN COURSES FROM THE SEA

LOBSTER THERMIDOR Lobster tail au gratin with Pappardelle pasta	410,00 KN
FISH PLATTER DUBROVNIK STYLE (FOR 2) White fish fillets, shrimps, squids, zucchini, potatoes, olive oil	520,00 KN
TUNA STEAK WITH SAFFRON AND CAPER SAUCE Zucchini, potato, cream, tomato, parsley	240,00 KN
PAN-SEARED SEA BASS FILLET WITH CREAMED LEEK Lemon, olive oil, green beans, sautéed sweet potato	210,00 KN

## DUBROVNIK CLASSICS

FISHERMAN'S POT (FOR 2) The finest shrimps, shellfish and fish cooked in white wine and fine herbs sauce	990,00 KN
MUSSELS BOUZZARA Fresh mussels, white wine, garlic, tomato, bruschetta	160,00 KN

## CATCH OF THE DAY

1 <sup>ST</sup> CLASS FISH (KG) Cooked to order	690,00 KN
LOBSTER (KG) Cooked to order	930,00 KN

1<sup>ST</sup> CLASS FISH AND LOBSTER ARE SERVED WITH SIDE DISHES TO ORDER:  
Swiss chard with potato, rice, green beans, potato fries,  
boiled potatoes, charred vegetables

## FOR VEGETARIANS

CANELONI STUFFED WITH RICCOTA CHEESE & SPINACH A LA PROVENCALE 180,00 KN  
Grana Padano cheese, aromatic herbs, garlic, olive oil

SMOKED TOFU & VEGETABLE SKEWER WITH FOREST MUSHROOMS RISOTTO 170,00 KN  
Onion, parmesan cheese, butter

## KIDS MENU

CHEESE TORTELLINI WITH TOMATO SAUCE 75,00 KN  
Cherry tomatoes

CHICKEN STEAK 75,00 KN  
Potato fries

## SIDE ORDERS

POTATO FRIES 50,00 KN

BOILED POTATO 50,00 KN

RICE 50,00 KN

GREEN BEANS 50,00 KN

GRILLED VEGETABLES 50,00 KN

SWISS CHARD WITH POTATO 50,00 KN

## DESSERTS

CHOCOLATE CAKE WITH RED WINE CREAM 65,00 KN  
Rosemary sauce

CAPRESE CAKE WITH MINT 65,00 KN  
Dark chocolate sauce

PAG ISLAND CURD AND FIGS CAKE 55,00 KN  
Fortified wine sauce

POLENTA CAKE WITH ALMONDS AND LEMON 60,00 KN  
Orange sauce

BAILEYS SEMIFREDDO 55,00 KN  
Roasted almonds

CHOICE OF ICE CREAM ( 1 SCOOP) 16,00 KN  
Vanilla, chocolate, strawberry, lemon

## FOR THE END

ROYAL CHEESE PLATE 195,00 KN  
Pag island sheep cheese, Istrian goat cheese with truffles, Tallegio, Brie de Meaux Donge, Blue D'Auvergne