

COLD APPETIZERS

Oysters from Ston

Delicious Fresh Oysters from Peninsula of Peljesac

18,00 kn

Octopus Salad

Adriatic Octopus with Tomatoes, Onions and Capers Served on a Bed of Aragula Salad

99,00 kn

Tuna Carpaccio

Served on a Bed of Radicchio and Aragula, Sesame Oil, Citrus Fruits and Olive Oil Sauce

110,00 kn

Buffalo Mozzarella with Prosciutto

Buffalo Mozzarella Baked with Dalmatian Prosciutto and Honey

Served on a Bed of Aragula Salad

120,00 kn

Beef Carpaccio

Thin Sliced Filet Mignon Marinated in Pesto Sauce over Arugula, Lollo Rosso, Fennel and Sliced Gran Padano Cheese

99,00 kn

Dalmatian Prosciutto with Melon

Organically Grown Smoked Ham from Dinara Area Served with Melon

105,00 kn

Avokado Tartar

Feta Cheese, Menta, Chilli, Tomatoes, Olive Oil

135,00 kn

Dalmatian Plate for Two Persons

Dalmatian Prosciutto, Cheese, Octopus Salad, Anchovies, Olives

240,00 kn

Beef Tartar

160,00 kn

HOT STARTERS

Fuži with Truffles

Istrian Pasta with Truffles

143,00 kn

Tagliatelle with Prawns

Prawns Sautéed with Fresh Tomatoes, Garlic, Herbs, White Wine and Tomato Sauce

143,00 kn

Saint Jacques

Gratinated Scalops Served with Gran Padano Cheese in Olive Oil, Butter and Garlic Sauce

97,00 kn

Black Risotto

Dalmatian Style Risotto with Cuttlefish, White Wine, Olive Oil and Local Herbs

97,00 kn

Octopus on Polenta

Octopus Served on Polenta with Sautéed Spinach and Olive Oil

125,00 kn

Truffles Risotto

Smoked Ham, Arugula, Pinenuts, Cream Sauce, Black Truffles

130,00 kn

Lemon Shrimp

Served on a Bed of Carrots and Lemon Sauce

160,00 kn

SOUP

Fish Soup

dalmatian style fish soup with finely chopped root vegetables and fish

41,00 kn

Cream of Carrot and Ginger Soup

41,00 kn

SELECTION OF MEAT

Duck Breast

Duck Breast Served with Sweet Potatoes, Asparagus Cream and Orange Sauce

160,00 kn

Sirloin Steak

Dry Aged Beef Served with Potato and Celery Mousse, Julien Vegetables and "Jus" Sauce

145,00 kn

Lamb Chops

Marinated on Dalmatian Herbs ,Served with Wild Mushroom Gnocchi , Julien Vegetables and "Jus" Sauce

165,00 kn

Filet Mignon

Beef Filet Marinated in Dalmatian Herbs Served with Grilled Vegetables and Baby Potatoes

240,00 kn

Filet Mignon

Beef Filet Marinated and Served with Grilled Vegetables, Baby Potatoes and Istrian Truffles

260,00kn

SALADS

Shrimp Salad

Romaine Lettuce with Shrimp, Caesar Dressing, Parmigiano Cheese and Croutons

93,00 kn

Lokrum Salad

Chopped Tomatoes, Cucumbers, Peppers, Olives and Cottage Cheese

89,00 kn

Caprese Salad

Tomatoes, Mozzarella, Olive Oil, Herbs

89,00 kn

Seasonal Salad

Seasonal Greens in Dalmatian Dressing

41,00 kn

SEAFOOD DELIGHT

Adriatic Calamari

Grilled Adriatic Calamari Served with Swiss Chard and Potatoes
Old Fashioned Way

120,00 kn

Stuffed Sea Bass Filet

Fresh Sea Bass Stuffed with Baby Spinach and Shrimp, Served with Grilled Vegetables,
Pees Cream, Wine and Butter Sauce

160,00 kn

Adriatic Tuna Steak

Topped with Black Sesame Crust, Served with Grilled Vegetables, Garlic Chips and Lemon Sauce

180,00 kn

Adriatic Prawns

Sauteed Adriatic Prawns with Rice on Butter and Dalmatian Herbs

150,00 kn

Daily High Quality Fish

price on daily basis

Fresh Shrimp

price on daily basis

Fresh Lobster

price on daily basis

SWEET DREAMS

Cheese Cake

45,00 kn

Chocolate Cake with Orange Ice Cream

45,00 kn

Creme Brulee

50,00 kn

Ferrero Cake

50,00 kn

Cheese plate

105,00 kn



Complaints book is located at the bar counter.

If you do not receive the bill for the services, you are not obligated to pay.

Persons under 18 years of age will not be served alcohol.

*Some of the ingredients found in our dishes
(ie. fish, shellfish, eggs, gluten, nuts, mustard) can cause allergic reactions.

*If you suffer from any allergies please notify the waiter before placing an order.

VAT is included in all the prices.

Tip is not included.