



JAMES JOYCE

ONE OF THE MOST INFLUENTIAL WRITERS AND POETS OF THE MODERNIST AVANT - GARDE OF THE EARLY 20TH CENTURY, JAMES JOYCE, WAS ALSO A GREAT TRAVELER. LEAVING HIS NATIVE IRELAND IN HIS EARLY TWENTIES, LANDSCAPES OF EUROPE GAVE HIM ARTISTIC FREEDOM AND ENCOURAGED HIS CREATIVITY IN NOVELS LIKE „ULYSSES“ AND „PORTRAIT OF THE ARTIST AS A YOUNG MAN“. IT IS BELIEVED, THAT THE ADRIATIC SEA AND OPATIJA, WHICH HE VISITED REGULARLY DURING THE SUMMER; BEFORE, DURING AND AFTER THE FIRST WORLD WAR, WERE THE INSPIRATION FOR JOYCE’S NOVELS, NOW CONSIDERED CLASSICS OF LITERATURE. JOYCE’S EXPLORATION OF LANGUAGE AND NEW LITERARY FORMS DIDN’T JUST REFLECT HIM AS A SUPERB WRITER, BUT THEY INSPIRED NUMEROUS FUTURE GENERATIONS.



The availability of certain meals may vary according to the procurability of certain ingredients

COUVERT

AMUSE-BOUCHE, BREAD, BUTTER AND OLIVE OIL SELECTION
35 KN

BUSINESS LUNCH

STARTER

MAIN COURSE

DESSERT

GLASS OF WINE

Cabernet sauvignon Festigia/Malvazija

COFFEE

280 KN

Served from 12.00 PM to 4.00 PM

TRADITIONAL FISH MENU

TUNA TARTARE

...

ADRIATIC SHRIMP RISOTTO

...

GRILLED SEA BASS FILLET

Swiss chard Dalmatian style

180 gr.

...

FRUIT "GIBANICA"

360 KN

Served from 12.00 PM to 10.30 PM



WE ARE PROUD TO PRESENT OUR TASTING MENU:
THE CULMINATION OF A LONG-TERM SEARCH FOR THE FINEST INGREDIENTS ON EITHER LAND OR SEA.
IT IS AN EXQUISITE CREATION OF OUR KITCHEN, THAT REPRESENTS THE TRUE ESSENCE OF BEVANDA:
A UNIQUE ADRIATIC.

—• "BEVANDA" TASTING MENU •—

GILLARDEAU OYSTER

stracciatella di bufala

...

ADRIATIC SCAMPI AND SEA URCHIN TARTARE

caviar

...

OCTOPUS

*beans and Jerusalem artichoke cream,
balsamic vinegar pearls*

...

SCALLOP

fava bean cream and cumin foam

...

CAPPELLACCI FILLED WITH VEAL

au gratin with cheese and demi-glace sauce

...

LOBSTER AND FOIE GRAS

sweet potato cream, Teran gel and truffle

...

**SELECTION OF DESSERTS
OR SELECTION OF CHEESE**

760 KN

Served from 6.00 PM to 9.30 PM

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RELAIS &
CHATEAUX

RAW BAR

GILLARDEAU OYSTER

stracciatella di bufala

45 KN

...

DRNIŠ PROSCIUTTO

90 KN

...

BURRATA

tomato and basil oil gazpacho

95 KN

...

OCTOPUS SALAD

leaf salad, olives, sea fennel and capers

115 KN

...

FISH CARPACCIO

citrus and olive oil emulsion

165 KN

...

FRESH FISH TARTARE

apple cider vinegar pearls, soy sauce and quail egg
100 g.

165 KN

...

“CHAROLAIS” TENDERLOIN TARTARE

dijon Hollandaise sauce and quail egg
100 g.

180 KN

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RAW BAR

SASHIMI

*ginger and grated horseradish, sturgeon roe
and apple cider vinegar pearls,
avocado, soy sauce and wasabi*

195 KN

...

KVARNER SCAMPI

tartare and marinated

195 KN

...

FOIE GRAS AU TORCHON

mostarda, balsamic vinegar pearls, citrus jam and lardo

250 KN

...

SELECTION OF COLD STARTERS

*tartare, sashimi, marinade,
oyster, marinated scampi and carpaccio
for 2 people*

390 KN

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HOT AND COLD APPETIZERS

WARM BEEF TENDERLOIN TARTARE

cheese fondue and quail egg

85 KN

...

MEDITERRANEAN SALAD

grilled shrimps, pine nuts and seasonal salad

110 KN

...

VARIATION OF VEGETABLES

steamed fresh vegetables on beetroot cream

110 KN

...

GRILLED ADRIATIC SQUID

Jerusalem artichoke and potato cream

110 KN

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SOUPS

CREAM OF VEGETABLE SOUP

pumpkin oil

45 KN

...

CLEAR VEAL SOUP

seasonal vegetables and cappellacci filled with veal

55 KN

...

SEAFOOD SOUP

clear soup with fish, scampi and shells

65 KN

...

JERUSALEM ARTICHOKE SOUP

Millefoglie with foie gras mousse and black Istrian truffle

75 KN

...

CREAMY KVARNER SCAMPI SOUP

85 KN

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WARM STARTERS

PENNE WITH SMOKED SHEEP CURD CHEESE

tomato and zucchini salsa

115 KN

...

WARM GOOSE LIVER

rhubarb and red onion chutney, "pain brioche"

250 KN

...

GRILLED OCTOPUS

polenta "kumpirica", olives and sheep cheese cream

145 KN

...

CUTTLEFISH RISOTTO

fried cuttlefish and hard sheep's cheese

145 KN

...

SCALLOP TRILOGY

*au gratin with almonds, pine nuts on leek cream,
in tempura with Jerusalem artichoke cream,
grilled with baked garlic cream*

145 KN

...

CAPPELLACCI FILLED WITH VEAL

*leek cream, black truffle,
quail egg and demi-glace sauce*

155 KN

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WARM STARTERS

KVARNER SCAMPI RISOTTO

*100 g. of scampi,
hard sheep's cheese*

190 KN

...

SPAGHETTI WITH KVARNER SCAMPI

*100 g. of scampi,
hard sheep's cheese*

190 KN

...

CAPPELLACCI FILLED WITH SPINACH AND CURD CHEESE

Kvarner scampi, black truffle and fish glaze

195 KN

MAIN COURSES

FISH STEAK

200 g.

(selection: swordfish, tuna, dentex, dolphinfish, amberjack)

220 KN

...

GRILLED SEA BASS FILLET

baked potato halves, leek and carrot cream

235 KN

...

SOUS VIDE SEA BASS FILLET

in its own sauce, sautéed vegetables and potato cream

235 KN

...

SEAFOOD SELECTION

*fish fillet, oyster, gambero rosso,
black truffle, selection of side dishes*

290 KN

...

SPAGHETTI WITH LOBSTER AND CRAB

truffle

390 KN

...

SEAFOOD "GREGADA"

for 2 people

min. 40 minutes preparation time

390 KN

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MAIN COURSES

TAGLIATA

*250 gr. of local and aged rump steak
potatoes, leek cream, sautéed vegetables and demi-glace sauce*

185 KN

...

CRES LAMB "GREGADA"

*in its own sauce with aromatic polenta
400 g.*

245 KN

...

VEAL TENDERLOIN

*in aromatic herbs crust, potatoes, leek cream,
sautéed vegetables and demi-glace sauce*

180 g.

235 KN

...

"CHAROLAIS" TENDERLOIN STEAK

*potatoes, leek cream, sautéed vegetables and demi-glace sauce
220 g.*

290 KN

...

"BLACK ANGUS" RIB EYE

*grilled vegetables, potatoes, red onion jam and demi-glace sauce
300 g.*

390 KN

...

"KOBE" TENDERLOIN STEAK

150 g.

775 KN

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SEAFOOD

OYSTER

Per piece

35 KN

...

SCALLOP

Per piece

45 KN

...

SELECTION OF FRESH SHELLS

1 kg

290 KN

...

ADRIATIC SQUID

1 kg

420 KN

...

DAILY SELECTION OF WILD CAUGHT FISH

1 kg

570 KN

...

JOHN DORY AND RED SCORPIONFISH

1 kg

690 KN

...

KVARNER SCAMPI

1 kg

750 KN

...

LOBSTER/SPINY LOBSTER

1 kg

950 KN

...

SALT-CRUSTED FISH

min. 1 hour preparation time

...

FISH "AL FORNO"

min. 1 hour preparation time

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SIDE DISHES

SEASONAL SALAD

40 KN

...

SWISS CHARD

40 KN

...

SWISS CHARD DALMATIAN STYLE

35 KN

...

GRILLED VEGETABLES

40 KN

...

RICE

40 KN

...

POTATOES

35 KN

TRUFFLES

BLACK ISTRIAN TRUFFLE

10 gr.

75 KN

...

WHITE ISTRIAN TRUFFLE

10 gr.

185 KN

+

+

THE AVAILABILITY OF CERTAIN MEALS MAY VARY
ACCORDING TO THE PROCURABILITY OF CERTAIN INGREDIENTS.

ALL PRICES ARE SHOWN IN CROATIAN KUNA AND THE VAT IS INCLUDED.

THE COMPLAINTS BOOK CAN BE REQUESTED FROM THE WAITER OR MANAGER.

IF YOU DON'T RECEIVE A RECEIPT YOU ARE NOT OBLIGATED TO PAY.

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UNIQUE ADRIATIC SINCE 1971