

TRADITIONAL MENU

FISH TARTARE

soya sauce, orange gel and wasabi paste

LITTORAL LASAGNA

noble fish lasagna, mornay sauce, cherry tomatoes and olive pesto

FISH FILLET IN AROMATIC HERBS CRUST

seasonal side dish

DESSERT

- 350 KN -



BEVANDA CLASSICS

SELECTION OF COLD FISH STARTERS

sashimi, carpaccio, tartare, Kvarner scampi and oyster

WARTY VENUS "À LA BUZARA"

RISOTTO WITH KVARNER SCAMPI

basil - infused olive oil

GRILLED NOBLE FISH FILLET

parmigana and kale tartlet

DESSERT

- 550 KN -

RAW BAR

SELECTION OF COLD FISH STARTERS
sashimi, carpaccio, tartare, Kvarner scampi and oyster

- FOR TWO PEOPLE -

395 KN

KVARNER SCAMPI TARTARE
chesse curd, citrus emulsion

225 KN

GILLARDEAU OYSTER

45 KN

STON OYSTER

28 KN

CEVICHE

white fish, chilli, challot and lime

120 KN

SASHIMI

soya sauce, pickled ginger and wasabi paste

140 KN

FISH CARPACCIO

*citrus and olive oil emulsion, almond leaves
and dehydrated black olives*

120 KN

FISH TARTARE

soya sauce, orange gel and wasabi paste

95 KN

MEDITERRANEAN OCTOPUS SALAD

sea fennel, capers, sun-dried tomatoes and olives

130 KN

„CHAROLAIS“ TENDERLOIN TARTARE

prepared at the table

- FOR TWO PEOPLE -

250 KN

BURRATA

tomatoes, basil-infused olive oil and dehydrated black olives

80 KN

CARPACCIO

Black Angus Beef, horseradish cream

110 KN

JAMÓN IBÉRICO 5 JOTAS

100 gr

120 KN

PAG ISLAND CHEESE

100 gr

90 KN

SEAFOOD

DAILY SELECTION OF WILD CAUGHT FISH

490 KN / KG

JOHN DORY / RED SCORPIONFISH

590 KN / KG

KVARNER SCAMPI

590 KN / KG

LOBSTER / SPINY LOBSTER

homemade pasta

950 KN / KG

DAILY SELECTION OF FRESH SHELLS

warty venus, clams and noah's ark

330 KN / KG

MUSSELS

70 KN / 0,5 KG

SCALLOP

35 KN

SOUPS

CREAM OF VEGETABLE

45 KN

FISH CONSOMMÉ

fish, shells, vegetables and saffron

60 KN

SCAMPI BISQUE

cheese curd dumplings, basil oil and fava beans

80 KN



WARM STARTERS

RISOTTO OR HOMEMADE PASTA WITH KVARNER SCAMPI

210 KN

BLACK CUTTLEFISH INK RISOTTO

basil - infused olive oil

120 KN

PACCHERI WITH ADRIATIC SHRIMPS

cherry tomatoes, zucchini

120 KN

KVARNER SCAMPI TEMPURA

190 KN

LITTORAL LASAGNA

noble fish, mornay sauce, cherry tomatoes and olive pesto

80 KN

DIM SUM

shrimp tartare, soya sauce and oriental spices

90 KN

GYOZA

beef, vegetables and ginger

90 KN

RAVIOLI

goat's curd mousse, veil, asparagus and truffles

160 KN

MAIN COURSES

DAILY SELECTION OF WILD CAUGHT FISH „AL FORNO“
vegetables, potatoes, olives and mediterranean spices

135 KN

GRILLED NOBLE FISH FILLET
seasonal side dish

180 KN

NOBLE FISH FILLET “AL VAPORE”
seasonal side dish, orange and curry emulsion

180 KN

DRY-AGED RUMP STEAK
rustic potatoes, parmigiana and demi-glace sauce

160 KN

„CHAROLAIS“ TENDERLOIN
parmigiana, rustic potatoes and demi-glace sauce

180 KN

TOMAHAWK STEAK
rustic potatoes, Julienne vegetables and chimichurry sauce

480 KN / KG

SIDE DISHES

SWISS CHARD WITH POTATOES

40 KN

JULIENNE VEGETABLES

40 KN

RUSTIC POTATOES

40 KN

SEASONAL SALAD

40 KN

BUTTER - BRAISED ASPARAGUS

40 KN

HOMEMADE PASTA

40 KN

BLACK TRUFFLE

80 KN / 10 GR

WHITE TRUFFLE

120 KN / 10 GR

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

PLEASE INFORM US OF ANY ALLERGIES OR FOOD INTOLERANCES AND ASK US FOR FURTHER DETAILS ABOUT DISHES THAT CONTAIN ALLERGENS.

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

THE COMPLAINTS BOOK CAN BE REQUESTED AT THE RECEPTION.

IF YOU DO NOT RECEIVE A RECEIPT YOU ARE NOT OBLIGATED TO PAY.