



## STARTERS & SOUP

OCTOPUS CARPACCIO WITH MEDITERRANEAN SALSA.....	150,00 KN
Cocktail tomatoes, olives, capers, olive oil and lemon	
DALMATIAN PLATTER WITH PROSCIUTTO, OLIVES AND CHEESE.....	145,00 KN
Grissini, olives, cow cheese, cheese from oil	
PRAWNS AND CANTALOUPE SALAD WITH MINT INFUSION.....	140,00 KN
Lettuce, tomato, fresh cucumbers, cantaloupe, lemon	
BEEF TARTARE.....	165,00 KN
Mustard, capers, salted anchovies, pickles, onion, Worcester	
CREAM OF CRAB SOUP WITH FLAVOURED CROUTONS.....	75,00 KN
Olive oil, garlic, parsley	

## HOT APPETIZERS

CUTTLEFISH AND PRAWNS BLACK RISOTTO WITH CRUNCHY CRAB CRACKERS.....	160,00 KN
Fortified wine, roasted cherry tomatoes, Parmesan cheese	
TAGLIATELLE WITH SHRIMPS AND FORTIFIED WINE SAUCE.....	155,00 KN
Tomato, onion, parsley, Mediterranean scallop	
STUFFED ZUCCHINI WITH VEGETABLES.....	135,00 KN
Bell pepper, carrot, eggplant, grated cheese, light cream, artichokes	

## MAIN DISHES

SEA BASS FILLET WITH SEA URCHIN RISOTTO.....	240,00 KN
White wine, olive oil	
FRESH ADRIATIC TUNA STEAK WITH SAFFRON & CAPER SAUCE.....	260,00 KN
Potatoes, zucchini, tomato, cream, parsley	
LOBSTER DUBROVNIK STYLE.....	470,00 KN
Lobster tail au gratin, cheese, leek, white wine, pappardelle pasta	
HERB-CRUSTED LAMB CUTLETS.....	295,00 KN
Peas puree, glazed carrot with mint, red wine sauce	
RIB EYE STEAK WITH VEGETABLES A LA CAPONATA.....	285,00 KN
Pink pepper, eggplant, mushrooms, zucchini, shallots, potatoes, thyme sauce	



FISHERMAN'S POT (for two)	
The finest shrimps, shellfish & fish cocked in white wine & fine herbs sauce.....	890,00 KN

## DESSERTS

CHOCOLATE & BITTER ORANGE CAKE FROM DUBROVNIK.....	65,00 KN
CHEESECAKE WITH FIGS.....	60,00 KN
WHITE CHOCOLATE, STRAWBERRY & BASIL CAKE.....	60,00 KN
VANILLA & WILD BERRY RAW CAKE.....	55,00 KN