

## STARTERS

<b>CEBICHE CLASICO</b> White fish marinated in classic "leche de tigre", sweet potato, cancha corn	34,51 EUR /260,00 HRK
<b>CEBICHE DE LANGOSTINOS</b> Shrimp tail cebiche marinated in "leche de tigre", red onion, sweet potato, coriander	29,20 EUR /220,00 HRK
<b>TIRADITO</b> Seabream slices, creami "leche de tigre", chalaquita, avocado, basil oil	35,84 EUR /270,00 HRK
<b>TARTAR DE RES</b> Beef tenderloin tartare, vitello aiol, capers (3)	33,18 EUR/ 250,00 HRK
<b>CONCHITAS A LA PARMESANA</b> Baked scallops on shells, smoked chilli butter, Livno cheese, pisco (13)	29,20 EUR /220,00 HRK
<b>COLIFLOR ROSTIZADA</b> Roasted cauliflower, white quinoa hummus, cumin, basil (11)	23,89 EUR /180,00 HRK
<b>VEGGIE CEVICHE</b> Asparagus, quinoa, avocado, pineapple, mango-citrus sauce	22,56 EUR / 170,00 HRK

## MAIN -LAND AND SEA

<b>LOMO SALTADO – CHEF RECOMMENDATION</b> Traditional Peruvian dish, beef tenderloin, risotto "huancaína", lomo saltado sauce (1,6)	42,47 EUR / 320,00 HRK
<b>RAVIOL DE CHOCLO</b> Corn-mascarpone ravioli, beef Bolognese, green oil (1)	34,51 EUR / 260,00 HRK
<b>PESCADO ADOBADO</b> Pan roasted seabass with "adobo" sauce, cauliflower foam, carrots	43,80 EUR/ 330,00 HRK
<b>ANTICUCHO DE PULPO</b> Grilled octopus, peruvian spices, spring potato, garlic aioli, "anticucho" sauce	38,49 EUR / 290,00 HRK
<b>CHAUFITA</b> Pan fried rice, quinoa, shrimps, seasonal veggies, "Panca" chilli sauce, sesame	34,51 EUR / 260,00 HRK
<b>RAVIOL NEGRO</b> Shrimps and squid ravioli, "chipotle" sauce, basil	33,18 EUR / 250,00 HRK
<b>GRILLED WHOLE LOCAL FISH</b> Ask for catch of the day / 1 kg	91,58 EUR/690,00HRK

## SIDES

- Risotto
- Grilled vegetables
- Spring potatoes
- Swiss chard with boiled potatoes

7,96 EUR /60,00 HRK

## SWEETS

<b>CACAO – CHEF RECOMMENDATION</b> Chocolate mousse, crunchy crumble, raspberry-choco sorbet	11,95 EUR/90,00 HRK
<b>TRES LECHES (1,3,7)</b> Sweet vanilla biscuit in three milk sauce, condensed milk – strawberry sorbet	10,62 EUR /80,00 HRK
<b>CACHANGA</b> Pumpkin foam, apple compote, apple sorbet, caramel	12,61 EUR /95,00 HRK
<b>SAMPLER OF SORBETS</b>	9,29 EUR /70,00HRK

**ALERGIJE I INTOLERANCIJE:** U slučaju alergija na određenu hranu ili sastojke, kao i za dodatne informacije o korištenim sastojcima i načinu pripreme pojedinog jela, molimo vas obratite se našem osoblju

**ALERGENI:** 1 Gluten | 2 Rakovi | 3 Jaja | 4 Riba | 5 Kikiriki | 6 Soja | 7 Mlijeko | 8 Orašasto voće | 9 Celer | 10 Gorušica | 11 Sezam | 12 Lupina | 13 Mekušci | 14 SO2

**ALLERGIES AND INTOLERANCE:** please speak to a member of our staff in case of food allergies or special dietary needs or if you would like to find out more about our ingredients and food preparation process.

**ALLERGENS:** 1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soya | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Lupin | 13 Molluscs | 14 SO2

VAT and cover charge are included in the price.

**Dvojno iskazivanje cijena** - Sukladno Zakonu o uvođenju EUR kao službene valute u Republiku Hrvatsku, Jadranski luksuzni hoteli d.d. u obvezi je tijekom trajanja razdoblja dvojnog iskazivanja cijena (5. rujna 2022. do 31. prosinca 2023.g.) iskazivati cijenu usluge u euru i kuni, a uz primjenu fiksnog tečaja konverzije (1EUR-7,53450 HRK) i uz pravila za preračunavanje i zaokruživanje. U razdoblju dvojnog iskazivanja novčani iskazi vrijednosti u valuti koja nije službena valuta samo su informativnog karaktera.

**Dual Display and Euro Pricing** -according to the Euro Adoption Act as official currency in the Republic of Croatia, Adriatic Luxury Hotels j.s.c. has legal requirement to implement dual pricing display including both Kunas and Euros pricing as of September 5th, 2022, till December 31st, 2023, implementing fixed currency exchange (1 EUR - 7,53450 HRK). All amounts will be rounded and presented according to the legislation in place. In the period of dual display, the amount of currency still not official of the time of display will serve for information purposes only.