

DEGUSTACIJSKI MENI / TASTING MENU

RAJČICA / TOMATO

ESPUMA OD DIMLJENOG TOFUJA, STAKLO OD RAJČICE, GEL OD KRSTAVCA, PRAH OD LUKA, BALSAMICO PERLE
SMOKED TOFU FOAM, TOMATO GLASS, CUCUMBER GEL, ONION POWDER, BALSAMIC PEARLS (1,6,9,10,14)

WINE PAIRING: ŠEMBER ROSE BRUT

JAKOBOVE KAPICE / SCALLOPS

ČIPS OD BUTARGE, MORSKI PIJESAK, SFERE OD JABUKE, LIST KAPARE
BOTTARGA CHIPS, SEA SAND, APPLE SPHERE, CAPER LEAVES (2,11)

WINE PAIRING: MALVAZIJA PRIMA LUCE, COSSETTO 2022.

JADRANSKA JUHA OD ŠKOLJKI / ADRIATIC CLAM CHOWDER

KORALJ OD SIRA, PESTO OD AGRUMA
CHEESE CORAL, CITRUS PESTO (2,3,4,5,7,8,9)

WINE PAIRING: SAUVIGNON BLANC ERDORO, MLADINA 2022.

AGNELOTTI PASTA

OBRAZI GRDOBINE, PJENICA OD MORA I LAVANDE
MONKFISH CHEEKS, SEA AND LAVANDER FOAM (1,3,4,7,9)

WINE PAIRING: CHARDONNAY, PROVIĆ 2020.

MARE & MONTI

RISOTO SA MORSKIM JEŽOM, BUTARGOM OD CIPOLA, PUŽ I MORSKE ŠPAROGE
RISOTTO WITH SEA URCHIN, MULLET BOTTARGA, ESCARGOT, SEA ASPARAGUS (2,4,7,9)

WINE PAIRING: POŠIP, KORTA KATARINA 2021.

PATLIDŽAN / EGGPLANT

PISTACIO, AIOLI OD ŽUTE PAPRIKE
PISTACHIO NUTS, YELLOW PEPPER AIOLI (5,8,11)

WINE PAIRING: GRIMALDA RED, MATOŠEVIĆ 2018.

HOBOTNIČA / OCTOPUS

KREMA OD GRAŠKA, GNUDI SA CIKLOM, ULJE OD KOZICA
PEAS CREAM, BEETROOT GNUDI, PRAWN OIL (1,2,6,7,13)

WINE PAIRING: ZLATAN CRLJENAK - ZINFANDEL, PLENKOVIĆ 2016.

BOSILJAK I JAGODE / BASIL AND STRAWBERRIES

PRAH OD JAGODE, STAKLO OD BOSILJKA
STRAWBERRY POWDER, BASIL GLASS (1,3,7,8,14)

WINE PAIRING: MUŠKAT KOZLOVIĆ 2021.

PETIT FOURS

DEGUSTACIJSKI MENI / TASTING MENU 154,00 EUR

DEGUSTACIJSKI MENI SA WINE PAIRINGOM / TASTING MENU WITH
WINE PAIRING 204,00 EUR

DEGUSTACIJSKI MENI PRIPREMA SE ISKLJUČIVO ZA CIJELI STOL
TASTING MENU IS PREPARED ONLY FOR THE ENTIRE TABLE

HLADNA UVERTIRA... / THE COLD OVERTURE...

CARPACCIO OD MOLA / HAKE CARPACCIO

PAPRIKE, ŠIPAK, LIMETA, KUKURUZ, SALATA OD WAKAMA ALGI
PEPPERS, POMEGRANATE, LIME, CORN, WAKAMA SEAWEED SALAD (4,6,11)
29,90 EUR

GOVEĐI TARTAR / BEEF TARTAR

KREKERI OD PARMEZANA, CVIJETA SOLI I CRVENE DIMLJENE PAPRIKE
PARMESAN CHEESE BISCUITS WITH SALT FLOWER AND RED SMOKED PAPRIKA (1,3,4,10,14)
32,40 EUR

RAJČICA / TOMATO

ESPUMA OD DIMLJENOG TOFUA, STAKLO OD RAJČICE, GEL OD KRSTAVACA, PRAH OD LUKA, BALSAMICO PERLE
SMOKED TOFU FOAM, TOMATO GLASS, CUCUMBER GEL, ONION POWDER, BALSAMIC PEARLS (1,6,9,10,14)
24,60 EUR

JAKOBOVE KAPICE / SCALLOPS

ČIPS OD BUTARGE, MORSKI PIJESAK, SFERE OD JABUKE, LIST KAPARE
BOTTARGA CHIPS, SEA SAND, APPLE SPHERES, CAPER LEAVES (2,11)
31,30 EUR

JADRANSKA JUHA OD ŠKOLJKI / ADRIATIC CLAM CHOWDER

KORALJ OD SIRA, PESTO OD AGRUMA
CHEESE CORAL, CITRUS PESTO (2,3,4,5,7,8,9)
17,80 EUR

...PASTA I RISOTTO NAŠEG TALIJANSKOG SOUS-CHEFA MARCA / ...PASTA AND RISOTTO BY OUR ITALIAN SOUS- CHEF MARCO

AGNELOTTI PASTA

OBRAZI GRDOBINE, PJENICA OD MORA I LAVANDE
MONKFISH CHEEKS, SEA AND LAVANDER FOAM (1,3,4,7,9)
31,30 EUR.

MARE & MONTI

RISOTO SA MORSKIM JEŽOM, BUTARGOM OD CIPOLA, PUŽ I MORSKE ŠPAROGE
RISOTTO WITH SEA URCHIN, MULLET BOTTARGA, ESCARGOT, SEA ASPARAGUS (2,4,7,9)
34,30 EUR

...NASTAVAK AVANTURE / ...THE ADVENTURE CONTINUES

PATLIDŽAN / EGGPLANT

PISTACIO, AIOLI OD ŽUTE PAPRIKE
PISTACHIO NUTS, YELLOW PEPPER AIOLI (5,8,11)
25,80 EUR

REPIĆI ŠKAMPA / PRAWN TAILS

PEČENI NA PRUČU OD VINOVE LOZE, PAPERDELLE OD TIKVICA, CVIJET TIKVICE SA KIMCHIJEM OD CVRVENOG KUPUSA,
MANTALA
BAKED ON GRAPEVINE TWIG BUNDLE, ZUCCHINI PAPERDELLE, ZUCCHINI BLOSSOM WITH RED CABBAGE KIMCHI,
TRADITIONAL MANTALA CAKE (1,2,4)
36,70 EUR

...VRHUNAC / ...THE ULTIMATE

BRANCIN / SEA BASS

POŠIRAN U BEURRE BLANC UMAKU, ŠPAROGE, CRUMBLE OD LIMUNA I DIVLJE NARANČE, KOMORAČ TAGGIASCA MASLINE
POACHED IN BEURRE BLANC SAUCE, ASPARAGUS, LEMON AND WILD ORANGE CRUMBLE, FENNEL, TAGGIASCA OLIVES (1,4,7,9)
41,80 EUR

HOBOTNICA / OCTOPUS

KREMA OD GRAŠKA, GNUDI SA CIKLOM, ULJE OD KOZICA
PEA CREAM, BEETROOT GNUDI, PRAWN OIL (1,2,6,7,13)
39,00 EUR

JANJEĆI FRENCH RACK / LAMB FRENCH RACK

RESTANI KRUMPIR, UMAK OD RUŽMARINA, GLJIVE, ARTIČOKE
BRAISED POTATO, ROSEMARY SAUCE, MUSHROOMS, ARTICHOKES (9)
41,90 EUR

FILE MIGNON

TERINA OD BATATA, CVIJETAČA, UMAK OD PAČJE JETRE
SWEET POTATOE TERINE, CAULIFLOWER, DUCK LIVER SAUCE (3,7,9)
44,70 EUR

KORIJENI 2.0 / ROOT VEGETABLES 2.0

CANNELLON OD MRKVE, CELER, JERUZALEMSKA ARTIČOKA, FERMENTIRANI ČEŠNJAK, MLADI LUK, LJUTIKA, CRNI TARTUF
CARROT CANNELONNI, CELERY, JERUSALEM ARTICHOKE, FERMENTED GARLIC, SPRING ONIONS, SHALLOTS, BLACK
TRUFFLE (6,9)
36,70 EUR

...SLATKO FINALE / ...THE SWEET FINALE

CHOCO, CHOCO, CHOCO...

LJEŠNJAK, ČOKOLADNA ZEMLJA, SLADOLED OD ČOKOLADE
HAZELNUT, CHOCOLATE POWDER, CHOCOLATE ICE CREAM (1,3,7,8,14)
14,60 EUR

NARANČA / ORANGE

GRANOLA CRUMBLE, KANDIRANA NARANČA, GEL
GRANOLA CRUMBLE, CANDIED ORANGES, GEL (1,3,7,8,14)
13,50 EUR

BOSILJAK I JAGODE

PRAH OD JAGODE, STAKLO OD BOSILJKA
STRAWBERRY POWDER, BASIL GLASS (1,3,7,8,14)
11,40 EUR

**WE BELIEVE YOU ENJOYED...
SPREAD THE WORD!**

CHEF PETAR OBAD & TEAM

PROUD MEMBER OF: / PONOSNI ČLAN:



ALERGIJE I INTOLERANCIJE:

U SLUČAJU ALERGIJA NA ODREĐENU HRANU ILI SASTOJKE MOLIMO OBRATITE SE NAŠEM OSOBLJU KAO I UKOLKO SU VAM POTREBNE DODATNE INFORMACIJE O KORIŠTENIM SASTOJcima I NAČINU PRIPREME POJEDINIH JELA

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 MORE ABOUT OUR INGREDIENTS AND FOOD PREPARATION PROCESS.

ALERGENI I

1 GLUTEN | 2 RAKOVI | 3 JAJA | 4 RIBA | 5 KIKIRIKI | 6 SOJA | 7 MLIJEKO | 8 ORAŠASTO VOĆE | 9 CELER | 10 GORUŠICA | 11 SEZAM | 12 LUPIN | 13 MEKUŠCI | 14 SO₂

ALLERGENS I

1 GLUTEN | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOYA | 7 MILK | 8 NUTS | 9 CELERY | 10 MUSTARD | 11 SEZAME | 12 LUPIN | 13 MOLLUSCS | 14 SO₂