FIRST PLATE INITIATES AN ADVENTURE

SCALLOPS
PRAWN ICE CREAM, SALICORNIA, BALSAMIC PEARLS, ONION CHIPS
175,00 KN

UNLIKE THE SEA (GF)
SMOKED TROUT, ASPARAGUS, HORSERADISH CREAM, WILD APPLES, LIOFIZINATED RASPBERRY
155,00 KN

BEEF TARTARE
CHEF'S SECRET RECIPE
155,00 KN

RED PRAWNS
TOBICO, CITRUS FRUIT PESTO, WASABI MAYONNAISE, CUTTLEFISH TUILLE
185,00 KN

SEA URCHIN
POTATOE CREAM, FRIED EGG YOLK, BLACK TRUFFLES AND SAMPHIRE
170,00 KN

OCTOPUS
GRILLED OCTOPUS ARMS, GREENS, PICO DE GALLO, CHARCOAL FLAVORED OIL AND DEHIDRATED OLIVES
175,00 KN

CONTINUE WITH A REFRESHING SALAD

BURRATINA (GF)
ITALIAN BURRATA WITH BABY TOMATO CONFIT, ARUGULA, TOASTED PISTACHIOS, DRESSED WITH AGED BALSAMIC VINEGAR AND BASIL PESTO
130,00 KN

SENSUS CAESAR
LETTUCE, KATAIFI PRAWNS, GRILLED CHICKEN, GARLIC CROUTONS, PROSCIUTTO CHIPS, PARMESAN, ANCHOVIES DRESSING
140,00 KN

SOMETHING WARM

SOUP
SWEET POTATO, GROUPER FISH MOUSSE, SALMON CAVIAR, CROUTON, PUMPKIN OIL
85,00 KN

RISOTTO OVERTURE

PORCINI AND GARLIC (GF)
GORGONZOLA, ALMOND SHAVINGS, BLACK GARLIC AND PEPPERDROPS
155,00 KN

PRAWNS (GF)
BURATTA, ZUCCHINI, CORN AND TONKA BEANS
165,00 KN

CHOICE OF HOMEMADE PASTA FROM OUR ITALIAN CHEF MARCO

CARAMELLE
SEA BREAM, SMOKED ONION CREAM, ORANGE AND BISQUE
155,00 KN

RAVIOLI AMATRICIANA
BACON, PECORINO, TOMATO CONFIT
145,00 KN

LINGUINE
MONKFISH CHEEKS, SAFRON, LIME
170,00 KN

MAIN COURSE FROM THE SEA

SEA BASS
TRADITIONAL GRILLED SEA BASS FILLET, SPINACH, FENNEL CREAM, APPLES MARINATED IN RED WINE AND PICKLED ONIONS
245,00 KN

COD
POTATO AND ZUCCHINI SPAGHETTI, LEMON CAVIAR, FRIED CAPERS AND ANISEED PERFUME
235,00 KN

RED SNAPPER (GF, SD)
OLIVE OIL SLOW POACHED RED SNAPPER FILLET, GREEN BEANS, MASHED POTATOES WITH TRUFFLES, TAGGIASCA OLIVES, GRAPEFRUIT SEGMENTS, DATTERINI TOMATOES
305.00 KN

OR LAND

VEAL CHEEKS (GF, LF)
SLOW BRAISED IN ZINFANDEL WINE SAUCE, RATATOUILLE, CRISPY GRANOLA, FENNEL
255,00 KN

AGED BLACK ANGUS RIB-EYE
300 GRAMS STEAK, BABY POTATO, AROMATISED VEGETABLES, SPECIAL PEPPER SAUCE “SENSUS”
285,00 KN

LAMB CHOPS (GF)
MINI ARTICHOKES, PEAS, ROSEMARY POTATOES, ONION MARMALADE
270,00 KN

FREE RANGE CHICKEN BREAST
9 HOURS SLOW COOKED, EGGPLANT AND SHALLOT CONFIT, MUSHROOM CRACKERS, SPRING ONION
195,00 KN

VEGAN

QUINOA SALAD (GF, LF, V)
SAUTEED VEGETABLES, CHICKPEAS, PEACH, CUCUMBER, TOMATOES, SWEET CHILLI DRESSING
105,00 KN

SEITAN RAGOUT (GF, LF, V)
LENTIL, EGGPLANTS, BELL PEPPERS, BULGUR, MUNGO BEAN SPROUTS, BASMATI RICE
125,00 KN

A SWEET FINALE

SORBETTO (GF, LF)
FRESH STRAWBERRIES, BASIL
70,00 KN

CHOCO (GF)
CHOCO, CHOCO, CHOCO
80,00 KN

MANTALA (SD)
TRADITIONAL SWEET FROM KONAVLE REGION, MADE OF WINE MUST AND NUTS, DEGHIDRATED LEMON, TUILE OF 'PLAVAC MALI' WINE, CURD, OLIVE OIL POWDER
85,00 KN

PLANTED CAKE (GF)
COCONUT, BAKED PINEAPPLE, CHOCOLATE, PEACH LIQUER
80,00 KN

CRÈME BRULÈE
STRAWBERRY REDUCTION, BROWNIE CUBETTI
75,00 KN

CHEESE BOARD – A SELECTION OF CROATIAN PREMIUM CHEESES
BITTER ORANGE MARMALADE, BREADSTICKS, FRESH LOCAL FRUITS
170,00 KN

SOMETHING SPECIAL

STRUGEON CAVIAR PRUNIER SELECTION
TRADITIONAL PERSIAN METHOD - LESS SALT, MIMOSA EGG SALAD, BLINI CRÈME FRAICHE
410,00 KN

STRUGEON CAVIAR PRUNIER TRADITION
HAZELNUT TASTE, MIMOSA EGG SALAD, BLINI, CRÈME FRAICHE
805,00 KN

DEGUSTATION MENU EXCELSIOR

UNLIKE THE SEA
SMOKED TROUT, ASPARAGUS, HORSERADISH CREAM, WILD APPLES, LIOFIZINATED RASPBERRY
SAUVIGNON BLANC, KRAUTHAKER 0,10l

SOUP
SWEET POTATO, GROUPER FISH MOUSSE, SALMON CAVIAR, CROUTON, PUMPKIN OIL
MALVAZIJA, KOZLOVIC 0,10l

PORCINI AND GARLIC RISOTTO
GORGONZOLA, ALMOND SHAVINGS, BLACK GARLIC AND PEPPERDROPS
CHARDONNAY, PROVIĆ 0,10l

RED SNAPPER
OLIVE OIL SLOW POACHED RED SNAPPER FILLET, GREEN BEANS, MASHED POTATOES WITH TRUFFLES, TAGGIASCA OLIVES, GRAPEFRUIT SEGMENTS, DATTERINI TOMATOES
PINOT NOIR, GALIĆ 0,10l

MANTALA
TRADITIONAL SWEET FROM KONAVLE REGION, MADE OF WINE MUST AND NUTS, DEGHIDRATED LEMON, TUILE OF 'PLAVAC MALI' WINE, CURD, OLIVE OIL POWDER
PROŠEK, HEKTOROVIĆ 0,10l

DEGUSTATION MENU; 650,00 KN MENU WITH WINE PAIRING: 850,00 KN

DEGUSTATION MENU SENSUS

BEEF TARTARE
CHEF'S SECRET RECIPE
CHARDONNAY, PROVIĆ 0,10l

SEA URCHIN
POTATOE CREAM, FRIED EGG YOLK, BLACK TRUFFLES AND SAMPHIRE
MALVAZIJA, KOZLOVIC 0,10l

CARAMELLE
SEA BREAM, SMOKED ONION CREAM, ORANGE AND BISQUE
PINOT NOIR, GALIĆ 0,10l

LAMB CHOPS
MINI ARTICHOKES, PEAS, ROSEMARY POTATOES, ONION MARMALADE
ZINFANDEL, CRLJENAK 0,10l

CRÈME BRULÈE
STRAWBERRY REDUCTION, BROWNIE CUBETTI
PROŠEK, HEKTOROVIĆ 0,10l

DEGUSTATION MENU: 700,00 KN MENU WITH WINE PAIRING: 950,00 KN

WE BELIEVE YOU ENJOYED...
SPREAD THE WORD!

CHEF PETAR OBAD & TEAM

(V) VEGETARIAN DISH
(GF) GLUTEN FREE FOOD
(LF) LACTOSE FREE FOOD
(SD) SIGNATURE DISH

PLEASE INFORM US OF ANY FOOD ALLERGIES AND SPECIAL DIETARY REQUIREMENTS
COUVER IS INCLUDED IN PRICE

PRVIM TANJUROM NASLUĆUJE SE AVANTURA

JAKOBOVE KAPICE
SLADOLED OD KOZICA, SALICORNIA, KREMA OD MRKVE, PERLE OD BALSAMICA, ČIPS OD LUKA
175,00 KN

KONTRA MORU (GF)
DIMLJENA PASTRVA, ŠPAROGE, KREMA OD HRENA, DIVLJE JABUKE, LIOFIZIRANA MALINA
155,00 KN

TATARSKI BIFTEK
PO RECEPTU CHEF-A
155,00 KN

CARPACCIO OD CRVENIH KOZICA
TOBICO, PESTO OD AGRUMA, WASABI MAJONEZA, TUILE OD SIPE
185,00 KN

MORSKI JEŽ
KREMA OD KRUMPIRA, PRŽENI ŽUMANJAK, CRNI TARTUF, MOTAR
170,00 KN

HOBOTNICA
PEČENI KRAKOVI HOBOTNIC, SALATE, PICO DE GALLO, ULJE S MIRISOM UGLJENA, DEHIDRIRANE MASLINE
175,00 KN

NASTAVITE S OSVJEŽAVAJUĆOM SALATOM

BURRATINA (GF)
TALIJANSKA BURATA SA CONFIT RAJČICOM, RIKULA, TOSTIRANI PINJOLI, PRELIVENA ODLEŽALIM BASAMIČNIM OCTOM I ULJEM OD BOSILJKA
130,00 KN

SENSUS CAESAR
ZELENA SALATA, KATAIFI KOZICE, PILEĆA PRSA SA ŽARA, KRUTONI S ČEŠNJAKOM, ČIPS OD PRŠUTA, PARMEZAN, PRELJEV OD INĆUNA
140,00 KN

NEŠTO TOPLO

JUHA
BATAT, PJENICA OD KIRNJE, KAVIJAR OD LOSOSA, KRUTONI, BUČINO ULJE
85,00 KN

UVERTIRA S RIŽOTOM

OD VRGANJA I ČEŠNJAKA
GORGONZOLA, LISTIĆI BADEMA, CRNI ČEŠNJAK, BABY PAPRIČICE
155,00 KN

OD KOZICA
BURATTA, TIKVICE, ,KUKURUZ, TONKA GRAH
165,00 KN

IZBOR DOMAĆE TJESTENINE NAŠEG CHEFA MARCA IZ ITALIJE

CARAMELLE
MESO ORADE, KREMA OD DIMLJENOG LUKA, NARANČA, BISQUE
155,00 KN

RAVIOLI AMATRICIANA
PANCETA, PECORINO, CONFIT OD RAJČICA
145,00 KN

LINGUINNE
OBRAZ OD GRDOBINE, ŠAFRAN, LIMETA
170,00 KN

GLAVNA JELA IZ MORSKIH DUBINA

BRANCIN (GF)
TRADICIONALNI NA ŽARU PEČENI FILE BRANCINA, KREMA OD KOMORAČA, UKISELJENE JABUKE I LUK
245,00 KN

MOL S PARANGALA
REZANCI OD TIKVICA I KRUMPIRA, KAVIJAR OD LIMUNA, PRŽENI KAPARI, PARFEM OD ANISA
235,00 KN

PAGAR (GF, SD)
NA MASLINOVOM ULJU SPORO PEČEN FILET PAGRA, MAHUNE, PIRE S TARTUFIMA, TAGGIASCA MASLINE, SEGMENTI GREJPA, DATTERINI RAJČICE
305,00 KN

ILI SA KOPNA

TELEĆI OBRAZI (GF, LF)
SPORO KUHANI U VINU, RATATOUILLE, HRSKAVA GRANOLA, UMAK OD ZINFANDEL VINA
255,00 KN

ODLEŽAO RIB EYE ODREZAK CRNOG ANGUSA
NA ŽARU PEČEN RIB EYE ODREZAK, MLADI KRUMPIR, AROMATIZIRANO POVRĆE, POSEBNI UMAK OD PAPRA “SENSUS”
285,00 KN

JANJEĆI KOTLETI (GF)
NA ŽARU PEČENI JANJEĆI KOTLETI, MINI ARTIČOKE, GRAŠAK, KRUMPIR S RUŽMARINOM, MARMELADA OD LUKA
270,00 KN

PILETINA IZ SLOBODNOG UZGOJA (GF)
KUHANA 9 SATI, CONFIT OD PATLIDŽANI I LJUTIKE, KROKETI OD GLJIVA I MLADI LUK
195,00 KN

ZA VEGANE

QUINOA SALATA
SOTIRANO POVRĆE, SLANUTAK, BRESKVA, KRASTAVAC, RAJČICE, PRELJEV OD SLATKOG CHILLIJA
105,00 KN

SEITAN RAGOUT
LEĆA, PATLIDŽANI, PAPRIKE, BULGUR, KLICE MUNGO GRAHA, BASMATI RIŽA
125,00 KN

NEŠTO SLATKO

SORBETTO (GF, LF)
SVJEŽE JAGODE, BOSILJAK
70,00 KN

CHOCO (GF)
CHOCO, CHOCO, CHOCO
80,00 KN

CRÈME BRULÈE
REDUKCIJA OD JAGODE, BROWNIE CUBETTI
75,00 KN

KOLAČ OD KOKOSA I PEČENOG ANANASA (GF)
ČOKOLADNA ZEMLJA, LIKER OD BRESKVE
80,00 KN

MANTALA (SD)
TRADICIONALNO SLATKO IZ KONAVALA NAPRAVLJENO OD VINSKOG MOŠTA I ORAHA; DEHIDRIRANI LIMUN, TUILE OD PLAVCA MALOGA, SKUTA, PRAH OD MASLINOVOG ULJA
85,00 KN

PLATA FINIH HRVATSKIH SIREVA
MARMELADA OD LJUTE NARANČE, GRISSINI, SVJEŽE DOMAĆE VOĆE
170,00 KN

NEŠTO POSEBNO

KAVIJAR OD JESETRE PRUNIER
PERZIJSKA METODA – MANJE SOLI, MIMOSA SALATA, BLINI, CRÈME FRAICHE
410,00 KN

KAVIJAR OD JESETRE PRUNIER TRADITION
OKUS LJEŠNJAKA, MIMOSA SALATA, BLINI, CRÈME FRAICHE
805,00 KN

DEGUSTACIJSKI MENU EXCELSIOR

KONTRA MORU (GF)
DIMLJENA PASTRVA, ŠPAROGE, KREMA OD HRENA, DIVLJE JABUKE, LIOFIZIRANA MALINA
SAUVIGNON BLANC, KRAUTHAKER 0,10l

JUHA
BATAT, PJENICA OD KIRNJE, KAVIJAR OD LOSOSA, KRUTONI, BUČINO ULJE
MALVAZIJA, KOZLOVIC 0,10l

RIŽOTO OD VRGANJA I ČEŠNJAKA
GORGONZOLA, LISTIĆI BADEMA, CRNI ČEŠNJAK, BABY PAPRIČICE
CHARDONNAY, PROVIĆ 0,10l

PAGAR (GF, SD)
NA MASLINOVOM ULJU SPORO PEČEN FILET PAGRA, MAHUNE, PIRE S TARTUFIMA, TAGGIASCA MASLINE, SEGMENTI GREJPA, DATTERINI RAJČICE
PINOT NOIR, GALIĆ 0,10l

MANTALA (SD)
TRADICIONALNO SLATKO IZ KONAVALA NAPRAVLJENO OD VINSKOG MOŠTA I ORAHA; DEHIDRIRANI LIMUN, TUILE OD PLAVCA MALOGA, SKUTA, PRAH OD MASLINOVOG ULJA
PROŠEK, HEKTOROVIĆ 0,10l

DEGUSTACIJSKI MENU: 650, 00 KN MENU S PREPORUKOM VINA: 850,00 KN

DEGUSTACIJSKI MENU SENSUS

TATARSKI BIFTEK
PO RECEPTU CHEF-A
CHARDONNAY, PROVIĆ 0,10l

MORSKI JEŽ
KREMA OD KRUMPIRA, PRŽENI ŽUMANJAK, CRNI TARTUF, MOTAR
MALVAZIJA, KOZLOVIC 0,10l

CARAMELLE
MESO ORADE, KREMA OD DIMLJENOG LUKA, NARANČA, BISQUE
PINOT NOIR, GALIĆ 0,10l

JANJEĆI KOTLETI (GF)
NA ŽARU PEČENI JANJEĆI KOTLETI, MINI ARTIČOKE, GRAŠAK, KRUMPIR S RUŽMARINOM, MARMELADA OD LUKA
ZINFANDEL, CRLJENAK 0,10l

CRÈME BRULÈE
REDUKCIJA OD JAGODE, BROWNIE CUBETTI
PROŠEK, HEKTOROVIĆ 0,10l

DEGUSTACIJSKI MENU: 7000, 00 KN MENU S PREPORUKOM VINA: 950,00 KN

VJERUJEMO DA STE UŽIVALI...
E PA RECITE TO SVIMA!

CHEF PETAR OBAD & TEAM

(V) VEGETARIJANSKO JELO
(GF) HRANA BEZ GLUTENA
(LF) HRANA BEZ LAKTOZE
(SD) IZBOR ŠEFA KUHINJE

AKO IMATE ALERGIJU NA ODREĐENU HRANU ILI SASTOJKE ILI ZAHTJEVA ZA POSEBNU DIJETU, MOLIMO DA NAS OBAVIJESTITE
COUVER UKLJUČEN U CIJENU