

NEŠTO SPECIJALNO ZA POČETAK ... / SOMETHING SPECIAL TO START WITH...

SELEKCIJA KAVIJARA / CAVIAR SELECTION

IMPERIAL SELECTION (20 gr)

62,00 EUR

IMPERIAL OSSETRA SELECTION (20 gr)

71,40 EUR

IMPERIAL FINE BELUGA SELECTION (20 gr)

161,00 EUR

SVI KAVIJARI SE POSLUŽUJU SA BLINIMA I CRÈME FRAICHE

ALL CAVIARS ARE SERVED WITH BLINI AND CRÈME FRAICHE (1,2,3,4,7)

PREDJELA I JUHE / APPETIZERS & SOUPS

TARTAR

ORADA, VLASAC, AVOKADO, ULJE OD PERŠINA, SEGMENTI NARANČE, KAPARE, ZEMLJA OD MASLINA

SEABREAM, SHALLOT, AVOCADO, PARSLEY OIL, ORANGE SEGMENTS, CAPERS, OLIVE DUST (4)

27,80 EUR

LJETNA SALATA OD KOZICE / SHRIMP SUMMER SALAD

AZIJSKA SALATA SA RIŽINIM REZANCIMA, DOMAĆE KONZERVIRANE MANDARINE, TAMARIND DRESSING

ASIAN STYLE SALAD WITH RICE NOODLES, HOMEMADE PRESERVED TANGERINES, TAMARIND DRESSING (2,3,4,5,6,7,14)

28,60 EUR

CARPACCIO OD HOBOTNICE / OCTOPUS CARPACCIO

AIOLI OD INČUNA, RIKULA, KAPARE, PICO DE GALO, SALIKORNIJA

ANCHOVY AIOLI, ARUGULA SALAD, CAPERS, PICO DE GALLO, SALICORNIA (3,4,7,13)

29,50 EUR

EXCELSIOR PLATA ZA DVOJE / EXCELSIOR PLATTER FOR TWO

PRŠUT, KULEN, PANCETA, PAŠKI SIR, SIR IZ MJEŠINE, SLANI INČUNI, MASLINE, PUNJENE PAPIRIČICE

SMOKED HAM, "KULEN" SAUSAGE, BACON, CHEESE FROM THE ISLAND OF PAG, CHEESE AGED IN SHEEP SKIN, SALTED

ANCHOVIES, OLIVES, STUFFED PEPPERS (4,7)

44,80 EUR

KAMENICE (6 KOM) / OYSTERS (6 PCS)

SVJEŽE OTVORENE ILI GRATINIRANE MALOSTONSKE KAMENICE

FRESH OR GRATINATED OYSTERS FROM THE NEARBY TOWN OF "MALI STON" (4,7,13)

30,00 EUR

HLADNA GAZPACHO JUHA / COLD GAZPACHO SOUP

KRASTAVCI, MINI RAJČICE, BOSILJAK, VLASAC, PEPPERDROPSI

CUCUMBERS, MINI TOMATOES, BASIL, SHALLOT, PEPPERDROPS (9,14)

11,80 EUR

RIŽOTO & TJESTENINA / RISOTTO & PASTA

CRNI RIŽOTO / BLACK RISOTTO

SIPA, SIR IZ MJEŠINE

CUTTLEFISH, CHEESE AGED IN SHEEP SKIN (1,4,6,7,9,13,14)

28,60 EUR

PASTA PACHERI

MORSKI PLODOVI, PEČENE CRNE MASLINE

MIXED SEAFOOD, BAKED BLACK OLIVES (1,3,4,7,13,14)

29,00 EUR

CANNELLONI

PUNJENI SA RICOTTA SIROM, ŠPINATOM, UMAK OD MINI RAJČICE, EMULZIJA OD BOSILJKA

STUFFED WITH RICOTTA, SPINACH, MINI TOMATO SAUCE, BASIL EMULSION (1,3,6,7,8)

22,90 EUR

BUZARA OD JADRANSKIH ŠKOLJKI / "BUZARA" STEW WITH ADRIATIC SHELLFISH

NEKOLIKO VRSTI JADRANSKIH ŠKOLJKI, BIJELO VINO, ČEŠNJAK, UMAK OD RAJČICA

SELECTION OF ADRIATIC SHELLFISH, WHITE WINE, GARLIC, TOMATO SAUCE (2,4,13,14)

29,60 EUR

ULOV DANA (1 KG) / CATCH OF THE DAY (1 KG)

MOLIMO PITAJTE VAŠEG KONOBARA ZA ULUV DANA
PRIPREMAMO NA ŽARU, PEČENO U KORI OD KRUPNE SOLI, NA "BUZARU" ILI "POPARU"
PLEASE, ASK YOUR WAITER ABOUT OUR CATCH OF THE DAY,
PREPARED GRILLED, BAKED IN SALT CRUST, TRADITIONAL "BRODETTO" OR "POPARA" STYLE

RIBA / FISH (4)
110,00 EUR

JASTOG – NA ŽARU SA UMAKOM OD MASLAČA I LIMUNA ILI SA LINGUINIMA I BISQUE UMAKOM
LOBSTER – GRILLED WITH BUTTER AND LEMON SAUCE OR LINGUINI WITH BISQUE SAUCE (2)
140,00 EUR

ŠKAMPI I KOZICE / SHRIMP AND PRAWNS (2,13)
110,00 EUR

PRILOZI / SIDE DISHES

POVRĆE NA ŽARU / GARNITURA OD TIKVICA I KRUMPIRA / RIŽA / PRŽENI KRUMPIR
GRILLED VEGETABLES / ZUCCHINI AND POTATO GARNISH / RICE / FRIED POTATOES

IZ NAŠEG MORA... / FROM OUR SEA...

RIBARSKI LONAC – PREPORUKA ŠEFA KUHINJE / FISHERMANS POT – CHEFS RECOMMENDATION

FILE RIBE, ŠKOLJKE, KOZICE, ŠKAMPI, UMAK OD RAJČICA, ČEŠNJAKA I VINA POSLUŽENO SA PALENTOM I PEČENIM ČEŠNJAKOM (ZA DVIJE OSOBE)
FISH FILLET, CLAMS, PRAWNS, SHRIMP, TOMATO, GARLIC AND WINE SAUCE, SERVED WITH POLENTA AND BAKED GARLIC (FOR TWO PERSON) (2,4,7,9,13,14)
157,00 EUR

FILE DIVLJE RIBE / ADRIATIC FISH FILLET

DNEVNA PONUDA FILEA RIBE IZ JADRANSKOG MORA, PEČENA NA ŽARU, POSLUŽENA SA PEČENIM POVRĆEM I GARNITUROM OD TIKVICA I KRUMPIRA
ADRIATIC FISH FILLET OF THE DAY, GRILLED, SERVED WITH GRILLED VEGETABLES AND ZUCCHINI AND POTATO GARNISH (4,13)
39,80 EUR

NEŠTO SA ZEMLJE... / SOMETHING FROM LAND...

ODLEŽANI TELEĆI KOTLET / AGED VEAL FRENCHED RACK

POVRĆE NA ŽARU, UMAK OD PAPRA
GRILLED VEGETABLES, PEPPER SAUCE (1,2,6,9,10)
44,70 EUR

MLADO PILE / COQUELET

PEČENO MLADO PILE, MARINIRANO 48 SATI, POSLUŽENO SA PRŽENIM BATATOM, PEČENIM POVRĆEM I DOMAĆIM AJVAROM
OVEN BAKED COQUELET, MARINATED FOR 48 HOURS, SERVED WITH FRIED SWEET POTATO, BAKED VEGETABLES AND HOMEMADE AJVAR SWEET RED PEPPER RELISH (5,6,7,8,9,10)
41,90 EUR

JANJEĆA KOLJENICA / LAMB SHANK

PIRE S KADULJOM, MINI LUČIĆI IZ MALINOVA OCTA
MASHED POTATOES WITH SAGE, MINI ONIONS IN RASPBERRY VINEGAR (1,2,6,9,10)
43,70 EUR

VEGETARIJANSKA PARMIGIANA / VEGETABLES PARMIGIANA

TIKVICE, PATLIDŽAN, RAJČICE, MOZZARELLA, UMAK OD RAJČICE I EMULSIJA OD BOSILJKA
ZUCCHINI, EGGPLANT, TOMATO, MOZZARELLA, TOMATO SAUCE AND BASIL EMULSION (1,3,7)
33,30 EUR / 250,90 HRK

ISTINSKI GURMANI... / FOODIES...

...SE SA NAŠIM OSOBLJEM MOGU DOGOVORITI A CHEF ĆE RADO KUHATI NEKA ZABORAVLJENA JELA KOJA NEMAMO U PONUDI ALI U SLIJEDEĆIH PAR DANA VAŠEG BORAVKA ĆEMO IH RADO PRIPREMITI KAO NPR; TRIPICE, PEČENA TELEĆA KOLJENICA (ZA DVOJE), TELEĆA JETRIČA NA ŽARU ILI S LUKOM I PALENTOM, GOVEĐI JEZIK S KAPARAMA I KOPROM, PAŠTICADA SA NJOKIMA, PUNJENE PAPIRIKE, PEČENA JANJETINA "AL FORNO" (ZA ČETRI OSOBE), TELEĆE BRIZLE, ŽABE NA BRODET ...

...CAN ARRANGE WITH OUR STAFF, AND OUR CHEF WILL JOYFULLY PREPARE SOME OF CHERISHED (FORGOTTEN) DISHES NOT TYPICALLY FOUND ON OUR MENU, BUT IN THE NEXT FEW DAYS OF YOUR STAY WE WILL PREPARE IT FOR YOU. SUCH AS; TRIPE, BAKED VEAL SHANK (FOR TWO), GRILLED VEAL LIVER OR WITH ONION AND POLENTA, BEEF TONGUE WITH

CAPERS AND DILL, BRAISED BEEF WITH GNOCCHI, MEAT STUFFED PEPPERS, BAKED LAMB "AL FORNO" (FOR FOUR PERSONS), VEAL SWEETBREADS, BRODETTO WITH FROGS...

DESERTI / DESSERTS

PANNACOTTA

MED, BAZGA, DIVLJA NARANČA

HONEY, ELDER FLOWER, WILD ORANGE (1,3,5,7,8,14)

14,50 EUR

CHOCO MOUSSE

MACARONS OD NARA, ŠUMSKO VOĆE

TANGERINE MACAROONS, FOREST BERRIES (1,3,5,6,8,14)

13,40 EUR

SEMMIFREDDO

BRUŠTULANI BADEMI, JAGODE I SKORUP

SUGAR COATED ALMONDS, STRAWBERRYS AND CLOTTED CREAM (1,3,5,8,14)

13,50 EUR

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

CHEF PETAR OBAD & PRORA TEAM

PROUD MEMBER OF: / PONOSNI ČLAN:



ALERGIJE I INTOLERANCIJE:

U SLUČAJU ALERGIJA NA ODREĐENU HRANU ILI SASTOJKE MOLIMO OBRATITE SE NAŠEM OSOBLJU KAO I UKOLIKO 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 MLJEKO | 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