STARTERS

Cover charge incl. bread and amuse-bouche 4.00 €

Prawn cocktail 18,50
with homemade sauce

Crayfish 17,90
sautéed with diced courgettes on leaf salad

Dalmatian cured ham 17,90
air-dried with olives and capers

Octopus and calamari salad 19,90
marinated "Dubrovnik style"

Carpaccio 18,50
of smoked tuna on rocket with lemon olive oil

Roasted peppers 13,90
with cheese & olive oil

Vegan starter 16,90
with various grilled and pickled vegetables

Mussels 19,00
grilled or in white wine sauce

Scallops 19,90
on truffled mashed potatoes

SOUP

Dalmatian vegetable soup 7,00

Sea bass soup 9,50

PASTA

Homemade pasta 19,20
with scampi and truffle pesto

Spaghetti 18,90
with clams in white wine sauce

RISOTTO

Risotto Vegetario 18,90

Risotto with scampi 18,90

Risotto Nero 18,00

SALAD

Rocket salad 8,00
with hard cheese

Green or mixed salad ..... 6,50 / 8,00

FROM THE SEA

We source fresh fish daily from Dalmatia and prepare it in a salt crust, baked in foil, grilled, poached, oven-roasted or as Brodetto. Selection depends on the daily catch. We are happy to advise you on the weight and preparation of the fish.

All main courses include a side dish.

Calamari 26,90
grilled with olive oil

Sea bass - gilt-head bream / sea bass - L'Orate 29,50
whole - 300-400g/ person)

Sole 36,00
whole (1 person)

Meagre steak 34,00
in Brodetto with polenta

Tuna steak 32,00
with potatoes and spinach

Sea bass fillet 33,00
with olive sauce

King prawns 32,00
grilled on herb risotto

Salmon fillet 32,00
with mustard sauce

Zander fillet 27,90
in caper sauce

Dalmatian Buzara (for 2 people) 65,00
Mussels, clams, prawns, calamari

Ragusa platter (for 2 people) 65,00
Grilled sea bass, hake, octopus, prawns, calamari

Sea bass / gilt-head bream / turbot /dag ..... 0,75 / 0,80
from 2 people - from 800g in a salt crust or oven-roasted

MEAT

Roast veal 33,00
dalmatian style with potatoes or mashed potatoes

Lamb shank 33,00
braised in red wine with sautéed potatoes

Pljeskavica 25,50
grilled minced meat patty with Djuvec rice

Fish is priced by weight — we are happy to advise you on weight and preparation.

CHEESE

Pag cheese 15,00
from the island of Pag

Mixed cheese platter 16,00
small

Mixed cheese platter 22,00
large

DESSERT

Fig strudel 9,50
on vanilla custard - homemade

Fine lemon tart 8,90
with pine nuts on raspberry sauce

Paradizet 9,20
typical dessert from Dalmatia

Rozata 8,80
Caramel cream with flaked almonds

Tartufo 8,80
Ice-cream truffle - vanilla custard centre - molten chocolate

Homemade chocolate and almond tart 9,50
served warm with vanilla ice cream

