

♦ STARTER ♦

Cover charge incl. bread and greeting from the kitchen 4.00 €

Shrimps Cocktail	18,50
<i>with homemade sauce</i>	
Crayfish	17,90
<i>with zucchini cubes sautéed on lettuce</i>	
Dalmatian raw ham	17,90
<i>air-dried with olives and capers</i>	
Octopus-Calamari salad	19,90
<i>marinated in "Dubrovnik style"</i>	
Carpaccio	18,50
<i>of smoked tuna on rocket with lemon-olive oil</i>	
Fried Pepper	13,90
<i>with cheese & olive oil</i>	
Vegan starter	16,90
<i>with various grilled and pickled vegetables</i>	
Mussels	19,00
<i>grilled or in white wine sauce</i>	
Scallops	19,90
<i>on truffled mashed potatoes</i>	

♦ SOUP ♦

Dalmatian vegetable soup	7,00
Fish soup from Branzino	9,50

♦ PASTA ♦

Homemade noodles	19,20
<i>with scampi and truffle pesto</i>	
Spaghetti	18,90
<i>with vongole in white wine sauce</i>	

♦ RISOTTO ♦

Risotto Vegetario	18,90
Risotto with scampi	18,90
Risotto Nero	18,00

♦ SALAD ♦

Rocket salad	8,00
<i>with hard cheese</i>	
Green or mixed salad	6,50 / 8,00

♦ FROM THE SEA ♦

We get fresh fish daily from Dalmatia and prepare it in salt crust, in foil, grilled, boiled, oven-roasted or as Brodetto. The selection depends on the daily delivery. We are happy to advise you on the weight and preparation of the fish.

All main courses are inclusive of side dish.

Calamari	26,90
<i>from the grill with olive oil</i>	
Branzino - Gilt-head bream / Sea bass - L'Orate	29,50
<i>whole - 300-400g/ Pers.)</i>	
Sole	36,00
<i>whole (1 Pers.)</i>	
Adlersteak	34,00
<i>in Brodetto with Polenta</i>	
Tuna steak	32,00
<i>with potato spinach</i>	
Branzino fillet	33,00
<i>with olive sauce</i>	
Giant prawns	32,00
<i>grilled on herb risotto</i>	
Salmon fillet	32,00
<i>with mustard sauce</i>	
Pike-perch fillet	27,90
<i>in caper sauce</i>	
Dalmatian Buzara (for 2 Pers.)	65,00
<i>Mussels, Vongole, Prawns, Calamari</i>	
Ragusa platter (for 2 Pers.)	65,00
<i>Branzino, Hake, Octopus, Prawns, Calamari from the grill</i>	
Branzino / Gilt-head bream / Turbot /dag	0,75 / 0,80
<i>from 2 Pers. - from 800gr. in salt crust or oven roasted</i>	

♦ MEAT ♦

Veal roast	33,00
<i>Dalmatian style with potato or puree</i>	
Lamb shank	33,00
<i>braised in red wine with fried potatoes</i>	
Pljeskavica	25,50
<i>grilled minced steak with Djuvec - rice</i>	

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

CHEESE

Pag cheese	15,00
<i>from the island of Pag</i>	
Mixed cheese platter	16,00
<i>small</i>	
Mixed cheese platter	22,00
<i>large</i>	

DESSERT

Fig strudel	9,50
<i>on vanilla cream - homemade</i>	
Fine lemon tart	8,90
<i>with pine nuts on raspberry sauce</i>	
Paradizet	9,20
<i>typical dessert from Dalmatia</i>	
Rozata	8,80
<i>caramel cream with almond slivers</i>	
Tartufo	8,80
<i>truffle ice cream - heart of vanilla cream - liquid chocolate</i>	
homemade chocolate almond tart	9,50
<i>served lukewarm with vanilla ice cream</i>	

