



Menu

“ISTRIAN GASTRONOMY STORY”

Cold Appetizers

ISTRIAN PROSCIUTTO ON A STAND
DRY CURED OMOLO (PORK LOIN)
TRADITIONAL ISTRIAN SAUSAGE
BOSKARIN BEEF FILLET IN OLIVE OIL
OCTOPUS SALAD
OCTOPUS CARPACCIO
MARINATED ADRIATIC SHRIMP TAILS
FRESH ADRIATIC SHELLFISH ON ICE
MARINATED SARDINES
MARINATED GILTHEAD FILLET IN MALVASIA WINE

Soups

MENESTRA (MEAT AND VEGETABLE STEW) WITH SPRING CORN
BEEF TAIL SOUP WITH FIDELINI
GARLIC SOUP
NOBLE ADRIATIC FISH SOUP
WARM APPETIZERS

RAVIOLI WITH ŽGVACET (CHICKEN, VEGETABLE AND WINE STEW)
PLJUKANCI (HOMEMADE PASTA) WITH PROSCIUTTO AND ASPARAGUS
FUSI (FOLDED PASTA) WITH BOSKARIN SUGO (VEAL STEW)
GNOCCHI WITH DEER MEAT
TAGLIATELLE WITH WHITE TRUFFLES
COD FISH WITH POSUTICE (HOMEMADE PASTA)
ŠURLICE (NOODLES) WITH SHRIMPS
BLACK CUTTLEFISH RISOTTO
MUSSELS AND VENUS CLAMS IN BUZARA SAUCE

Main dishes

BAKED FRESH FISH WITH POTATOES
STUFFED HOMEMADE SQUIDS WITH PROSCIUTTO AND CHEESE
ATLANTIC BONITO FILLET WITH ONIONS
ADRIATIC FISH BRODET WITH POLENTA
YOUNG GOAT MEAT IN A BOWL WITH CABBAGE
OSSO BUCO (VEAL SHANK) WITH BARLEY
LAMB SHANK WITH POTATOES AND BARLEY

Flambe dishes

CHATEAUBRIAND FLAMBÉ (for two people)
"BARBARA" FLAMBEED FRESH SALMON
FLAMBÉED LAMB CUTLET IN YOGHURT SAUCE
FLAMBÉED SEA BASS FILLET

Fruits flambe

MEAT FONDUE
VEGETABLE FONDUE
FRUITS FONDUE

Finger food- tapas

TAPAS WITH PROSCIUTTO
TAPAS WITH CAVIAR
TAPAS WITH SMOKED SALMON
TAPAS WITH BLUE CHEESE
TAPAS WITH TRUFFLE CREAM
TAPAS WITH FISH PATÉ
TAPAS WITH GOOSE LIVER PATÉ
TAPAS WITH SHRIMP TAILS
TAPAS WITH RICOTTA CHEESE

Salads

FRESH SEASONAL SALADS

TOMATO
ARUGULA
LAMB'S LETTUCE

Vegetarian dishes

MISO SOUP
BARLEY AND SPINACH SOUP
GREEN NOODLES WITH EDIBLE BOLETES AND PINOLI PESTO
GOMOKU RICE
BREADED MOZZARRELLA ON ARUGULA
FETTUCCHINE WITH SHIITAKE MUSHROOMS AND SMOKED TOFU

World culinary trends

BEEFSTEAK IN BITTER CHOCOLATE AND BALSAMIC VINEGAR SAUCE
(Fresh seasonal vegetables tapenade)
FILET MIGNON
(Steamed imperial vegetables (broccoli, cauliflower and carrot) with butter, potato croquettes)
DUCK BREAST IN CREAM AND CALVADOS SAUCE
(Glazed carrots, Duchess potatoes, stuffed champignon mushrooms)
VEAL CUTLET IN CAPER AND CREAM SAUCE
(Roasted purple onions, tin foil potatoes)
ROASTED PORK LOIN WITH PEPPER
(Espagnole sauce and red wine, roasted potatoes and tomatoes, lettuce with blue cheese and vinaigrette, baguette crust)
"CARDINALE" SHRIMPS
(Shrimp tails in prosciutto, braised in butter and champagne on bed of steamed rice and saffron)
"FANTASY" SEA SCALLOPS
(Flambéed sea scallops in shell with potato mousse and black truffle slices)

Flavors of Istria

PRESENTATION AND TASTING OF OLIVE OILS
ISTRIAN PROSCIUTTO ON A STAND
CHEESE PALETTE
MENESTRA (MEAT AND VEGETABLE STEW) WITH SPRING CORN
PLJUKANCI (PASTA) WITH ŽGVACET (CHICKEN, VEGETABLE AND WINE STEW)
FUSI (FOLDED PASTA) WITH TRUFFLES
SEAFOOD RISOTTO
ISTRIAN HOMEMADE SAUSAGE AND OMOLO (PORK LOIN) IN MALVASIA AND OLIVE OIL
BOSKARIN RUMPSTEAK ON WHITE POLENTA AND ARUGULA
ISTRIAN “SUPA” (A TRADITIONAL ISTRIAN WINE AND BREAD DELICACY)
FLAMBÉED SWEET LABIN KRAFI (STUFFED PASTA, RAVIOLI)

Romantic candlelight dinner

COUVERT
BEEF CARPACCIO WITH CRANBERRIES AND WILD ASPARAGUS
(Bed of arugula, extra virgin olive oil, pinoli pesto)
CREAM CAPUCCINO SOUP WITH SHRIMP TAILS
RAVIOLI WITH SHIITAKE MUSHROOMS IN WALNUT SAUCE
VEAL MEDALLIONS IN WHITE TRUFFLE SAUCE
(Garnished julienne vegetables on steam and gnocchi with chestnut)
CHOCOLATE LAVA CAKE WITH FRESH FOREST FRUIT

Flavors of the Adriatic

Couvert
Octopus carpaccio on wild arugula bed
Seafood salad
Marinated shrimp tails on extra virgin olive oil bed
Noble white fish soup
Black cuttlefish risotto with potato mousse
Pljukanci (homemade pasta) with scallops and clams
Wild Adriatic fish fillet with Istrian prosciutto
Stuffed homemade squids
Istrian “supa” (a traditional Istrian bread and wine delicacy)
Homemade Istrian sweets palette

*Bread and pâtés are our own product.
The dishes are prepared as soon as they are ordered.*

Wine selection with the help of our sommelier.

We kindly ask that you to reserve your table.

VAT included in price - Prices in Croatian Kunas

Dear customers, we would like to inform you that, according to the Article 8 of the Consumer Protection Act, you can send any possible complaint by e-mail or facsimile. You will receive the reply to your complaint in written form no later than 15 days from the day of receiving the complaint.