

## Val Marina menu

### salads

#### fisherman's salad

fillet of amberjack marinated with garlic and hvar herbs on bed of rocket salad

#### chef's salad

crispy lettuce with tender roasted lukewarm duck breast and refreshing orange, topped with sunflower seeds and drizzled with adriana house dressing

#### adriana caesar salad

roasted chicken breast served on a crispy green lettuce with croutons, bacon slivers and caesar dressing

#### shrimp salad

crispy lettuce with fresh adriatic shrimp, drizzled with house dressing

#### \**sensori* salad

couscous and dry cranberry salad enriched with fried almonds

#### adriana cobb salad

crispy green lettuce, sun-ripened tomatoes, fresh cucumber, pineapple, roasted chicken breast, bacon slivers and crumbled gorgonzola cheese

#### cheese platter

cheese selection served with walnuts and fruits

### hot & cold appertizers

#### mixed sea shells "bouzzara"

traditional dalmatian recipe of sea shells cooked in white wine, garlic and parsley sauce

#### octopus tempura

with hvar herbs dip on a nest of rocket salad

#### lobster carpaccio

beef carpaccio filled with adriatic lobster meat

#### dalmatian platter

dalmatian prosciutto and cheese from pag island

#### beef carpaccio

served on crispy rocket salad topped with grana padano cheese and capers

### soups

#### beef & vegetable soup

beef soup served with vegetables

#### lobster soup

cream soup with adriatic lobster meat

#### \*gaspacho

cold vegetable soup with red peppers, sun ripened tomatoes and cucumber

#### fisherman's soup

traditional recipe with mussels, clams and white fish

\*vegan dishes

## pasta & risotto

### lobster tagliatelle

in red “bouzzara” sauce, traditional dalmatian sauce with white wine, garlic and parsley

### capellini “diavolo”

spicy pasta with chili peppers and slices of chicken breast

### \*truffle pasta

linguine in black truffle sauce and zucchini carpaccio

### black risotto with seafood

age-old recipe of risotto painted with squid ink

### “val marina“ risotto

shrimp tails and swish chard risotto

### \*estate - primavera risotto

with vegetable & grana padano cheese

## from the sea

### daily catch

daily available chef’s selection of fresh fish

### hvarska gregada

white fish filet boiled with potatoes in white wine, onion, garlic olive oil and parsley

### fish al forno (min. 2 persons)

daily cached white fish baked with potatoes, zucchini, cherry tomatoes, olives and hvar herbs - recommended by adriana’s chef Luka Kundid

### sea bass medallions with scampi

roasted medallions served on a bed of vegetable, garnished with scampi

### grilled dorado filet

served with dalmatian style potatoes

### angler fish medallions with shells

served in shell sauce with wild rice

### scampi

grilled scampi on rocket salad drizzled with olive oil

### \*white fish fillet a la bonboniera

backed with side dish in alu - folia

## meat

### beef tagliata

thinly sliced filet steak served with crispy rocket salad drizzled with vinaigrette and topped with sliced parmesan cheese

### grilled steak

filet steak served with grilled vegetables and herb butter

### truffle steak

filet steak, enriched with genuine istrian black truffles

### grilled chicken breast

tender chicken breast served with saffron risotto

### chicken & beef skewers

served on a bed of lukewarm green bean and olive salad

## vegetables & side dishes

grilled seasonal vegetables

wild rice

swiss chard dalmatian style (with boiled potatoes and olive oil)

french fries

boiled potatoes

polenta

homemade backed cheese croquettes

## and best things are saved for the end ....or maybe begining

fruits & chocolate

lemon & champagne sorbet

yoghurt mousse with berries

backed fruits with lavender & honey cream

chef's semifredo special

selection of ice cream

covert