

# CASCADE

menu 2018

## FOOD

**HOMEMADE FOCACCIA** 25 kn  
*Classic homemade focaccia with coarse salt and oregano, sprinkled with homemade olive oil*

**LEBANESE MEDITERRANEAN MEZZE-VEGE** 115 kn  
*Variation of vegetarian mezze; hummus with olive oil, sesame tahini with chili, falafel, spicy roasted Lebanese vegetables relish, Thai salsa dip, Eggplant onion dip served with spicy flat bread and olive oil*

## APPETIZERS & SALADS & SOUP

**COLD GAZPACHO SOUP WITH SHRIMPS** 70 kn  
*A refreshing summer choice: fresh tomato, cucumber, onion, green pepper, grilled shrimps and warm focaccia*

**GREEK SALAD** 80 kn  
*Crisp chunks of vegetables with feta cheese*

**CHICKEN CAESAR SALAD** 95 kn  
*Crisp romaine lettuce, parmesan cheese, croutons and a classic Caesar dressing with sliced roasted chicken*

**COBB SALAD** 110 kn  
*Crispy green lettuce, sunny ripe tomatoes, avocado, roasted chicken breast, egg, crispy bacon and gorgonzola dressing*

**CAPRESE SALAD** 80 kn  
*Beautifully arranged best fresh buffalo mozzarella and local sunny ripe tomatoes sprinkled with pesto sauce served over fresh arugula*

**BURRATA & PROSCIUTTO FOCACCIA** 130 kn  
*Fresh Italian cheese, made from buffalo mozzarella and cream, served with arugula salad, prosciutto, cherry tomatoes and pesto*

## SANDWICHES & BURGERS

*All burgers and sandwiches are served with homemade potatoes*

**CLASSIC CLUB SANDWICH** 95 kn  
*Traditional club sandwich with chicken breast, bacon, ham, egg, aurora dressing, salad and tomatoes, served with home fries*

**CASCADE BEEF BURGER** 105 kn  
*Best aged prime beef diced meat, crisp bacon, Cheddar cheese, onion rings, tomato, green lettuce, home fries*

**CHICKEN FINGERS TORTILLA WRAP** 85 kn  
*Served with Cheddar cheese, arugula, guacamole, sour cream, corn served with Mexican salsa, home fries*

**CASCADE CHICKEN BURGER** 99 kn  
*Lye-bun, deep fried chicken breast, crisp bacon, Cheddar cheese, pickles, onion rings, tomatoes, green lettuce, mayonnaise and ketchup*

# CLASSIC PASTA DISHES

## AVAILABLE GLUTEN FREE SPAGHETTI

<b>ALFREDO SAUCE WITH TAGLIATTELE</b>	<b>80 kn</b>
<i>A rich sauce of cream, butter, Parmesan cheese, and freshly ground black pepper</i>	
<b>ALLE VONGOLE WITH SPAGHETTI</b>	<b>115 kn</b>
<i>Pasta tossed with clams, olive oil, garlic, white wine and herbs</i>	
<b>CARBONARA SAUCE WITH SPAGHETTI</b>	<b>80 kn</b>
<i>Crispy cooked bacon combined with garlic, eggs, Parmesan cheese and cream</i>	
<b>ARRABBIATA SAUCE WITH 4 KINDS OF CHEESE TORTELLINI</b>	<b>80 kn</b>
<i>Slowly braised local tomatoes with chili, onions, garlic and basil</i>	
<b>VEGETABLES JULIENNE SAUCE ASIAN STYLES WITH HAND ROLLED PASTA</b>	<b>95 kn</b>
<i>Classic Asian vegetables garnished with red chili and chopped peanuts</i>	
<b>BLACK TRUFFLES &amp; BEEF WITH PAPPARDELLE</b>	<b>150 kn</b>
<i>Sauce made with cream, Truffles and Beef filet stripes</i>	
<b>AGLIO OLIO E PEPPERONCINO WITH SPAGHETTI</b>	<b>80 kn</b>
<i>Classic garlic, olive oil &amp; chili sauce</i>	

*\*we use fresh made pasta*

## MAIN DISH

<b>BEEF TENDERLOIN 0,30 kg / 11 oz</b>	<b>185 kn</b>
<i>Whole served with truffle mash potatoes and Cold marinated young zucchini ribbons</i>	
<b>GRILLED CHICKEN BREAST 0,20 kg / 7 oz</b>	<b>135 kn</b>
<i>Served with quinoa ratatouille vegetables and grilled green asparagus</i>	
<b>TERIYAKI SALMON 0,30 kg / 11 oz</b>	<b>185 kn</b>
<i>Served with warm sweet- chili SOBA noodle and vegetables salad</i>	
<b>POPCORNE SHRIMPS 0, 50 kg/ 18 oz</b>	<b>230 kn</b>
<i>0,5 kg/1,1 lbs popcorn shrimps served with guacamole, cheddar cheese dip, mexican salsa , sour crème, potatoes wedges and lime</i>	
<b>1 kg - 35 oz CHICKEN SHARING PLATTER</b>	<b>255 kn</b>
<i>A combination of Texas chicken wings, Mexican chicken wings &amp; cornflake chicken fingers, served with dipping sauces and home fries</i>	

## PIZZA

<b>PIZZA MARGHERITA</b>	<b>75 kn</b>
<i>Tomato sauce, cheese, oregano and olive oil</i>	
<b>PIZZA CAPRICCIOSA</b>	<b>80 kn</b>
<i>Premium ham and fresh mushrooms</i>	
<b>PIZZA VEGETARIAN</b>	<b>75 kn</b>
<i>Tomatoes, cheese, grilled peppers, onion, forest mushrooms, zucchini and eggplant</i>	
<b>WHITE PIZZA</b>	<b>80 kn</b>
<i>Olive oil, cheese, button mushrooms, premium ham, cream, gorgonzola cheese, bacon chips and corn</i>	
<b>BBQ CHICKEN</b>	<b>95 kn</b>
<i>Homemade tomato salsa, chicken breast stripes, button mushrooms, onion, corn, bell peppers and BBQ sauce</i>	
<b>CASCADE PIZZA</b>	<b>110 kn</b>
<i>Homemade tomato salsa, buffalo mozzarella, prosciutto, bacon chips, olives, oregano and arugula</i>	

*\*All pizzas are seasoned with locally grown Hvar oregano!!!*

# DESSERT

<b>FRUIT COLONNADE</b> <i>Carved fresh seasonal fruit with assorted ice cream</i>	<b>70 kn</b>
<b>CLASSIC CHEESECAKE JAR BAKED</b> <i>Served on top with blueberry coulis</i>	<b>70 kn</b>
<b>GLUTEFREE BROWNIE</b> <i>Dark chocolate brownie with vanilla- mascarpone cream</i>	<b>65 kn</b>
<b>CASCADE FAVORED CREPE</b> <i>Stuffed with Nutella and Vanilla crème, on topped with wild berries ragout and strawberry ice cream</i>	<b>65 kn</b>
<b>BEN &amp; JERRY ICE CREAM</b> <i>Flavors; Cookie Dough, Peanut Butter, Caramel Chew, Chocolate Fudge Brownie, Chunky Monkey, Strawberry Cheesecake all served in cups</i>	<b>55 kn</b>

# BEVERAGES

## COFFEE, TEA, CHOCOLATE

ESPRESSO/DECAFFEINATED		LATTE MACCHIATO	28 kn
ESPRESSO	17 kn	NESCAFE VANILLA	28 kn
ESPRESSO WITH MILK	20 kn	ICE COFFEE WITH ICE CREAM	39kn
DOUBLE ESPRESSO	26 kn	IRISH COFFEE	55 kn
DOUBLE ESPRESSO WITH MILK	28 kn	TEA RONNEFELDT	20 kn
MACCHIATO LARGE	21 kn	CAFE AMERICANO	20 kn
CAPPUCCINO	22 kn		

*\*All coffee on request prepared with lactose free milk, soya or rice milk*

## JUICES & SODAS & WATER

COCA COLA, COLA ZERO 0,25	27 kn
SPRITE, SCHWEPES TONIC WATER, BITTER LEMON, FANTA 0,25	27 kn
APPLE CIDER CARLING 0,33 4,5%	48 kn
FEVER-TREE GINGER BEER 0,2	38 kn
FEVER-TREE TONIC - primum, light, pink, mediterranean 0,2	38 kn
RED BULL 0,25	50 kn
JUICES – PAGO 0,2	26 kn
<i>orange/apple/peach/ACE-orange, carrot and lemon</i>	
PIPI, CARBONATED ORANGE JUICE, Croatia 0,25	28 kn
NATURAL FRESHLY MADE ICE TEA	42 kn
<i>peach and passion fruit, elderflower, strawberry</i>	
FRESHLY SQUEEZED LEMONADE WITH MINT LEAVES	34 kn
FRESHLY PRESSED ORANGE JUICE	38 kn
STILL WATER 0,5, pvc	22 kn
STILL WATER 1L, pvc	39 kn
SPARKLING WATER 0,5, pvc	22 kn

## BEERS

OŽUJSKO DRAFT BEER, CROATIA 0,3/0,5	31 kn/39 kn
BAVARIA, NON ALCOHOLIC, 0,25	35 kn
CORONA EXTRA 0,33	60 kn
STELLA ARTOIS, BELGIAN PILSNER 0,33	42 kn
BECKS, GERMAN PILSNER 0,33	35 kn
STARO PRAMEN - WHEAT BEER 0,5	39 kn
WORTHINGTON'S WHITE SHIELD, INDIA PALE ALE, ENGLAND, 0,5	50 kn
LEFFE BRUNE, BELGIAN ABBEY BEER 0,33	40 kn
BLUE MOON, BELGIAN STYLE WHEAT ALE, 033	44 kn
HOEGAARDEN, BELGIAN WHEAT BEER, 0,33	42 kn
OŽUJSKO 0,33 , CROATIA	33 kn
OŽUJSKO LEMON-FLAVORED BEER 0,33, CROATIA	33 kn

## DOMESTIC GRAPPAS & LIQUER

HONEY GRAPPA	28 kn
MUSCAT GRAPPA AURA	30 kn
MISTLETOE GRAPPA	28 kn
SAGE GRAPPA	28 kn
RED WINE AND SPICE LIQUEUR	28 kn
HERBAL GRAPPA	28 kn
PLUM GRAPPA	28 kn
CROATIAN HERBAL LIQUEUR ANTIQUE	28 kn

## INTERNATIONAL SPIRITS

AMARETTO DISARONNO	34 kn	JÄGERMEISTER	36 kn
KAHLUA	30 kn	MARTINI BIANCO	35 kn
BAILEYS	35 kn	MARTINI EXTRA DRY	35 kn
SAMBUCA	33 kn	MARTINI ROSSO	35 kn
CAMPARI	32 kn		

## VODKA

SMIRNOFF RED	33 kn	BELVEDERE VODKA	52 kn
ABSOLUT VODKA	45 kn	GREY GOOSE VODKA	52 kn

## GIN

BEEFEATER DRY GIN	35 kn	MONKEY 47	80 kn
BOMBAY SAPPHIRE	38 kn	ADD YOUR FAVORED FEVER TREE	
TANQUERAY	40 kn	TONIC – premium, light, pink,	
BEEFEATER DRY GIN	35 kn	mediterranean	38 kn
BULLDOG	55 kn	<i>*Gin garnish; juniper berries, star anise,</i>	
HENDRICK'S	55 kn	<i>mint leaves, chili, pepper corns,</i>	
GIN MARE	65 kn	<i>cucumber, lemon, lime, rosemary</i>	

## RUM

RUM CAPTAIN MORGAN		33 kn
RUM BACARDI		38 kn
RUM HAVANA 3 Y.O.		38 kn
RUM ZACAPA 23 Y.O.		70 kn

## TEQUILA

TEQUILA PATRON SILVER		60 kn
TEQUILA PATRON ANEJO		75 kn
PATRON XO CAFFEE		50 kn

## WHISKY

JOHNNIE WALKER RED, BLENDED SCOTCH WHISKY		33 kn
JOHNNIE WALKER BLACK, AGED FOR A MINIMUM OF 12 YEARS		38 kn
JAMESON 12 Y.O., BLENDED IRISH WHISKY		44 kn
JACK DANIEL'S 7 Y.O., TENNESSEE SOUR MASH WHISKY		45 kn
BULLEIT BOURBON FRONTIER WHISKEY, 10 Y.O., HIGH RYE, KENTUCKY		45 kn
CHIVAS, BLENDED WHISKY MATURED FOR 12 Y.O.		55 kn
CRAGGANMORE 12Y, SPEYSIDE SINGLE MALT SCOTCH WHISKY		75 kn
TALISKER 10Y, ISLAND SINGLE MALT SCOTCH WHISKY		75 kn

## COGNAC

MARTEL VS		49 kn
HENNESSY V.S.		49 kn

## BOTTLE SERVICE

Bevedere vodka 0,7 + 4 Red bull 0,25		1250 kn
Grey Goose vodka 0,7 + 4 Red bull 0,25		1300 kn
Bombay Sapphire Gin 0,7 + 4 Schweppes tonic 0,25		870 kn
Johnnie Walker red whisky 0,7 l + 4 Coca Cola 0,25		800 kn

# COCKTAILS

<b>BELLINI</b>	75kn
<i>Peach puree &amp; prosecco</i>	
<b>APEROL SPRITZ</b>	80kn
<i>Aperol, prosecco, orange &amp; soda</i>	
<b>NEGRONI</b>	75kn
<i>Gin, Campari, Martini Rosso</i>	
<b>SEX ON THE BEACH</b>	80kn
<i>Vodka, Peach syrup, Grenadine &amp; Orange juice</i>	
<b>TEQUILA SUNRISE</b>	75kn
<i>Tequila, Grenadine &amp; Orange Juice</i>	
<b>CARIBBEAN CRUISE</b>	75kn
<i>Vodka, Rum, Malibu &amp; Pineapple juice</i>	
<b>BLUE LAGOON</b>	75kn
<i>Vodka, Blue curacao &amp; Sprite</i>	
<b>CUBA LIBRE</b>	76kn
<i>Rum, Coca cola &amp; Lime</i>	
<b>MOJITO</b>	90kn
<i>Rum, Lime, Sugar, Mint &amp; Soda</i>	
<b>MOJITO Strawberry</b>	90kn
<i>Rum, Lime, Sugar, Mint, Strawberry puree &amp; Soda</i>	
<b>LONG ISLAND ICE TEA</b>	86kn
<i>Rum, Gin, Vodka, Tequila, Triple sec &amp; Coke</i>	
<b>HAWAII</b>	75kn
<i>Rum, Blue curacao, banana liqueur, Orange &amp; Pineapple juice</i>	
<b>PINA COLADA</b>	90kn
<i>Rum, Cocos pure, Pineapple juice &amp; Cream</i>	
<b>MOSCOW MULE</b>	85kn
<i>Vodka, Ginger beer &amp; Lime</i>	
<b>BLOODY MARY</b>	75kn
<i>Vodka, Tomato juice, Tabasco &amp; Worchester sauce</i>	
<b>POMEGRANATE ROSEMARY SPRITZER</b>	70kn
<i>Prosecco, Peach liqueur, Grenadine &amp; Soda</i>	
<b>GIN ELDERFLOWER SPRITZ</b>	75kn
<i>Gin, Elderflower syrup &amp; Prosecco</i>	
<b>MARTINI DRY</b>	80kn
<i>Vodka, Martini dry, Olives</i>	
<b>COSMOPOLITAN</b>	80kn
<i>Vodka, Triple sec, Lime &amp; Cranberry juice</i>	
<b>ESPRESSO MARTINI</b>	75kn
<i>Vodka, Kahlua, Espresso</i>	
<b>MAI TAI</b>	85kn
<i>White &amp; Dark rum, Apricot liqueur, Almond syrup, Lime syrup &amp; Pineapple juice</i>	
<b>DAIQUIRI STRAWBERRY</b>	80kn
<i>White Rum, Lime &amp; Strawberry puree</i>	
<b>CAIPIRINHA</b>	80kn
<i>Cachaca Pitu, Lime &amp; Brown sugar</i>	
<b>CAIPIROSCA STRAWBERRY</b>	80kn
<i>Vodka, Lime, Strawberry puree &amp; Brown sugar</i>	
<b>MARGARITA</b>	80kn
<i>Tequila, Triple sec, Lime</i>	
<b>WHISKEY SOUR</b>	70kn
<i>Whiskey, Sugar cane &amp; Lemon juice</i>	

## SHOOTERS

<b>B-52</b> <i>Kahlua, Baileys &amp; stroh</i>	45 kn
<b>KAMIKAZE</b> <i>Vodka, Triple sec &amp; Lime juice</i>	45 kn

## NON ALCOHOLIC COCTAILS

<b>VIRGIN PINA COLADA</b> <i>Cocos puree, Cream &amp; Pineapple juice</i>	60 kn
<b>SUMMER KISS</b> <i>Cocos puree, Grenadine, Pineapple &amp; Orange juice, Cream</i>	60 kn
<b>NOJITO</b> <i>Lime, Sugar, Mint &amp; Tonic water</i>	60 kn

## PITCHERS

<b>SEX ON THE BEACH</b> <i>Vodka, Peach syrup, Grenadine &amp; Orange juice</i>	190 kn
<b>BLUE LAGOON</b> <i>Vodka, Blue curacao &amp; Sprite</i>	190 kn
<b>CUBA LIBRE</b> <i>Rum, Coca cola &amp; Lime</i>	190 kn
<b>HAWAII 190KN</b> <i>Rum, Blue curacao, banana liqueur, Orange &amp; Pineapple juice</i>	190 kn
<b>LONG ISLAND ICE TEA</b> <i>Rum, Gin, Vodka, Tequila, Triple sec &amp; Coke</i>	195 kn
<b>GIN-ELDERFLOWER SPRITZ</b> <i>Gin, Elderflower syrup &amp; Prosecco</i>	185 kn
<b>MOJITO 195KN</b> <i>Rum, Lime, Sugar, Mint, Strawberry puree &amp; Soda</i>	195 kn

## BEER BUCKETS

<b>CORONA</b> <i>4 Bottles of Corona 0,33 in a BUCKET</i>	220 kn
<b>OŽUJSKO</b> <i>4 Bottles of Ožujsko 0,33 in a BUCKET</i>	120 kn

## SMOOTHIES

<b>PEACH SMOOTHIE</b>	75 kn
<b>STRAWBERRY SMOOTHIE</b>	75 kn
<b>COCONUT SMOOTHIE</b>	75 kn
<b>MANGO SMOOTHIE</b>	75 kn

## FRAPPE

<b>CHOCOLATE FRAPPE</b>	65 kn
<b>VANILLA FRAPPE</b>	65 kn
<b>COOKIE FRAPPE</b>	65 kn
<b>ROASTED HAZELNUTS FRAPPE</b>	65 kn

# WINE

## WHITE WINE

	bottle	glass 0,1
ŽLAHTINA VRBNIČKA, KRK	210 kn	35 kn
MALVAZIJA MENEGHETTI, ISTRA	220 kn	
CHARDONNAY VRH, BELJE	190 kn	28 kn
POŠIP, ZLATAN OTOK	260 kn	38 kn
POŠIP, ZLATAN OTOK 1,5 L MAGNUM	550 kn	
BOGDANUŠA, ZLATAN OTOK, HVAR	220 kn	
PINOT GRIGIO DELLE VENEZIE, BOLLA	220 kn	35 kn
SAUVIGNON BLANC, ROTHSCHILD MOUTON CADET, FRANCE	250 kn	40 kn

## ROSE WINE

	bottle	glass 0,1
ZLATAN OPOL ROSE PREMIUM 0,75, ISLAND HVARA	260 kn	38 kn
ZLATAN OPOL ROSE PREMIUM, 1,5 L MAGNUM, ISLAND HVAR	520 kn	
ROTHSCHILD MOUTON LE ROSE, BORDEAUX, FRANCE	270 kn	
CHATEAU MINUTY, CÔTES DE PROVENCE, FRANCE	399 kn	
DOMAINE D'HONDRAT - ROSÉ - H PREMIUM, FRANCE	310 kn	
DOMAINE D'HONDRAT - ROSÉ - H PREMIUM - 1,5L, FRANCE	560 kn	
CHÂTEAU PUECH-HAUT - ROSÉ - PRESTIGE, FRANCE	450 kn	

## RED WINE

	bottle	glass 0,1
MERLOT, MENEGHETTI, ISTRA	250 kn	38 kn
ZLATAN PLAVAC, ORGANIC, HVAR	250 kn	38 kn
ZINFANDEL, ZLATAN OTOK	320 kn	
PINOT NOIR, GALIĆ	260 kn	

## SPARKLING WINE

	bottle	glass 0,1
PROSECCO IL FRESCO, VILLA SANDI, VENETO, ITALY	270 kn	50 kn
PROSECCO ROSSE, VILLA SANDI, VENETO, ITALY	280 kn	50 kn
PROSECCO ETRA DRY 1,5 LIT, ITALY	500 kn	
PROSECCO ETRA DRY, 3 LIT, ITALY	1250 kn	

## CHAMPAGNE

	bottle	glass 0,1
BRUT IMPERIAL, MOET & CHANDON, EPERNAY, NV	840 kn	110 kn
BRUT IMPERIAL ROSE, MOET & CHANDON	1100 kn	
BRUT IMPERIAL ICE, MOET & CHANDON	900 kn	
VEUVE CLICQUOT BRUT	900 kn	

Sunčani Hvar d.d., Ive Miličića 3, OIB 29834131149

Knjiga žalbe nalazi se na recepciji. porez je uključen u cijenu. Ne točimo alkohol mladima od 18 godina.  
Book of complains is at the reception. Tax included in the price. We do not serve alcohol to persons under 18 years old.