

Homemade focaccia 25 kn

Classic homemade focaccia with coarse salt and oregano, sprinkled with homemade olive oil

APPETIZERS, SALADS, SOUPS

Cream of Tomato soup 45 kn

Homemade, from local tomatoes served with basil pesto and focaccia

Caesar salad 99kn

Crisp romaine lettuce, Parmesan cheese, croutons and a classic Caesar dressing with sliced roasted chicken, bacon

Asparagus and Shrimp salad 130 kn

Handpicked locally grown asparagus, bacon and poached egg served over tossed arugula salad

Nicoise salad 99kn

Classic French composed salad with tuna, green beans, hard boiled eggs, tomatoes, onion, capers, and potatoes

Buffalo Burrata 140 kn

Fresh Italian cheese, made from buffalo mozzarella and cream, served with prosciutto, arugula, locally grown and thinly sliced tomatoes and pesto

Beef Carpaccio 135 kn

Thinly sliced marinated beef tenderloin served underneath truffle oil tossed arugula salad, sprinkled with Parmigiano-Reggiano cheese shavings and black truffles

FRESH PASTA

Available gluten free spaghetti

Linguine with prosciutto & local tomatoes 95 kn

Linguine served with prosciutto, melted tomatoes, white wine and butter sauce

Hand rolled pasta (Pljukanci) with truffle sauce 140kn

Sheep cheese hand rolled pasta with Istrian truffle sauce

Spaghetti with Adriatic shrimps 150 kn

Served in creamy-buttery, white wine sauce garnished with grilled fresh asparagus

Pappardelle with mushrooms 99 kn

Pappardelle served with wild mushrooms sauce

Spaghetti in Clam sauce 120 kn

Freshly made spaghetti tossed in butter clam sauce

Gnocchi Bolognese 95 kn

100% beef sauce braised in local wine tossed with gnocchi

BAR SNACKS

Cold cuts and cheese platter 150 kn

Croatian prosciutto and spicy sausage served with fresh goat cheese from Hvar, olive oil marinated hard sheep cheese and buratta, garnished with pickled local rock samphire, baked olives and focaccia

Popcorn Shrimps 180 kn

0,5 kg/1,1 lbs popcorn shrimps served with Parmesan-peppercorn, sweet chili sauce and mango chutney

Lebanese Mediterranean mezze 130 kn

Variation of vegetarian mezze; hummus with olive oil, sesame tahini with chili, spicy roasted Lebanese vegetables relish, Thai salsa dip, Eggplant onion dip served with spicy flat bread, falafel and olive oil

SANDWICHES & BURGERS

Club sandwich 99 kn

Traditional club sandwich with chicken breast, bacon, egg, aurora dressing, lettuce and tomatoes

Smoked Salmon bagel 99 kn

Toasted bagel spread with cream cheese, layered with home smoked salmon, garnished with chopped chive, hard-boiled egg and capers

Amfora Beef burger 115 kn

Best aged prime beef diced meat, crisp bacon, Swiss cheese, pickles, onion rings, tomatoes, green lettuce, mayonnaise and ketchup

Amfora Chicken burger 105 kn

Deep fried breaded chicken breast, crisp bacon, Swiss cheese, pickles, onion rings, tomatoes, green lettuce, mayonnaise and ketchup

PIZZAS

Margherita 75 kn

Fresh tomato salsa, cheese, mozzarella, oregano and olive oil

Vegetarian 75 kn

Fresh tomato salsa, cheese, grilled peppers, onion, forest mushrooms, zucchini, eggplant and oregano

Capricciosa 80 kn

Fresh tomato salsa, cheese, premium ham, fresh mushrooms and oregano

White 80 kn

Cream, gorgonzola, corn, bacon chips, red onion and arugula

White with Shrimp's 95 kn

Cream, gorgonzola, shrimps, button mushrooms, garlic, olive oil and an egg - sunny side up

BBQ Chicken 95 kn

Homemade tomato salsa, chicken breast stripes, button mushrooms, onion, corn, bell peppers and BBQ sauce

Chef's 115 kn

Homemade tomato salsa, buffalo mozzarella, prosciutto, bacon chips, olives, oregano and arugula

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

BUTCHER'S BLOCK

Beef tenderloin 0, 20 kg / 7 oz. 185 kn

21 day aged, grilled according to your choice, served with truffle mashed potatoes and sautéed green asparagus

Rack of Lamb 0, 30 kg / 11 oz. 175 kn

Medium grilled, served with garlic glazed green beans and pressed potatoes

Pistachio crusted Chicken 0, 20 kg / 7 oz. 130kn

Served with Moroccan Bulgur Tabbouleh and spices

DAILY CATCH

Grilled lobster butterfly 0, 50 kg / 11 oz. 390 kn

Baked with garlic-chili-butter, served on bloody Mary spaghetti

Jumbo Shrimps 0, 50 kg / 11 oz. 180kn

Grilled Adriatic jumbo shrimps served with sauce Rouille, herbed croutons, garnished mixed greens

Teriyaki Salmon 0, 30 kg / 11 oz. 150kn

Served with warm sweet-chili SOBA noodles and vegetable salad

Steamed mixed Mussels 160 kn

Steamed mix Adriatic mussels in local tomato-garlic-white wine sauce, served with homemade focaccia

VEGETARIAN

Yellow quinoa steaks 120 kn

Yummy quinoa steaks with an Asian twist, grilled to perfection, served with summer vegetable cassoulet

DESSERTS

Brownie soufflé 80 kn

Served with vanilla Chantilly crème & Baily's ice cream

Cheesecake 80 kn

Traditional cheesecake on topped with sour cherry's

Fruit colonnade 85 kn

Carved fresh seasonal fruit served on ice

Belgian waffles 85 kn

Served with vanilla ice cream and berries

Giant chocolate chip cookie 39 kn

Double chocolate chip muffins, Blueberry muffin,

Lemon-vanilla muffin, Stracciatella muffin 35 kn

Ben & Jerry ice cream 55 kn

Flavors; Cookie Dough, Peanut Butter, Caramel Chew, Chocolate Fudge Brownie,

Chunky Monkey, Strawberry Cheesecake all served in cups

COFFEE, TEA, HOT CHOCOLATE

Espresso/decaffeinated espresso	17 kn	Nescafe vanilla	28 kn
Espresso with milk	20 kn	Ice coffee with ice cream	39 kn
Double espresso	26 kn	Irish coffee	55 kn
Double espresso with milk	28 kn	Tea - Ronnefeldt	20 kn
Macchiato large	21 kn	Hot chocolate	30 kn
Cappuccino	22 kn	Coffee Americano	20 kn
Latte macchiato	28 kn		

JUICES & SODAS & WATER

Coca cola, Cola zero, Sprite,		Natural freshly made ice tea	42 kn
Schweppes Tonic water,		Peach and Passion fruit, Elderflower, Strawberry	
Bitter lemon, Fanta 0,25	27 kn	Freshly squeezed lemonade	34 kn
Apple cider Carling 0,33 4,5%	48 kn	with mint leaves	
Fever Tree ginger beer 0,2	38 kn	Freshly pressed orange juice	38 kn
Fever tree tonic 0,2	38 kn	Still or sparkling water 0,25	20 kn
primium, light, pink, mediterranean		Still or sparkling water 0,75	39 kn
Red Bull 0,25	50 kn	Aqua Panna Still water 0,25	35 kn
Juices - Pago 0,2	26 kn	Aqua Panna Still water 0,75	55 kn
orange, apple, cranberry, pineapple		San Pellegrino Sparkling water 0,25	35 kn
Pipi, 0,25	28 kn	San Pellegrino Sparkling water 0,75	55 kn
carbonated orange juice, Croatia			

BEERS

Ožujsko draft beer, Croatia 0,3/0,5	31kn/39kn	England, 0,5	50 kn
Bavaria, non alcoholic, 0,25	35 kn	Lefte brune, Belgian abbey beer 0,33	40 kn
Corona Extra 0,33	60 kn	Blue Moon, Belgian style wheat ale, 0,33	44 kn
Stella Artois, Belgian pilsner 0,33	42 kn	Hoegaarden, Belgian wheat beer, 0,33	42 kn
Becks, German pilsner 0,33	35 kn	Ožujsko 0,33, Croatia	33 kn
Staro pramen, wheat beer 0,5	39 kn	Ožujsko Lemon-flavored beer 0,33, Croatia	33 kn
Worthington's White Shield, India Pale Ale,			

DOMESTIC PREMIUM GRAPPAS & LIQUER

Honey grappa	28 kn	Red wine and spice liqueur	28 kn
Muscat grappa Aura	30 kn	Herbal grappa	28 kn
Mistletoe grappa	28 kn	Plum grappa	28 kn
Sage Grappa	28 kn	Croatian Herbal liqueur Antique	28 kn

INTERNATIONAL SPIRITS 0,03

Amaretto Disarono	34 kn	Jagermeister	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	Grey Goose vodka	52 kn
Absolut vodka	45 kn	Beluga Noble	65 kn
Belvedere Vodka	52 kn		

GIN

Beefeater dry gin	35 kn	Gin Mare	65 kn
Bombay Sapphire	38 kn	Monkey 47	80 kn
Tanqueray	40 kn	Add your favored Fever tree tonic	38 kn
Hendrik's	55 kn	premium, light, pink, mediterranean	
Bulldog	55 kn	GIN GARNISH: juniper berries, star anis, mint leaves, chilli, pepper corns, cucumber, lemon, lime, rosemary	

RUM

Rum Captain Morgan	33 kn	Rum Havana 3.y.	38 kn
Rum Bacardi	38 kn	Rum Zacapa 23y	70 kn

TEQUILA

Tequila Patron Silver	60 kn	Patron XO caffee	50 kn
Tequila Patron Anejo	75 kn		

WHISKY

Johnnie Walker Red, Blended Scotch Whisky	33 kn
Johnnie Walker Black, aged for a minimum of 12 years	38 kn
Johnnie Walker Blue Label is an unrivaled masterpiece	170 kn
Jameson 12Y, blended Irish Whisky	44 kn
Jack Daniel's 7 Y, Tennessee sour mash Whisky	45 kn
Bulleit Bourbon Frontier Whiskey, 10 Y, high rye, Kentucky	45 kn
Monkey Shoulder, Blended Malt Scotch Whisky	45 kn
Ardbeg 10 Y, Islay Single Malt Scotch Whisky	65 kn
Glenmorangie Lasanta	53 kn
Chivas, blended whisky matured for 12 years	55 kn
Talisker 10y, Island Single Malt Scotch Whisky	75 kn
Dalwhinie 15Y, highland single Malt Scotch Whisky	75 kn
Cragganmore 12Y, speyside Single Malt Scotch Whisky	75 kn
Glenfiddich 15 Y.O, Single malt Whisky	52 kn
Glenfiddich 18 Y.O, Single malt Whisky	84 kn
Nikka Tsuru 17 Y, Old Blended Whisky, Japan	160 kn

COGNAC

Martel VS	49 kn
Hennessy V.S.	49 kn
Hennessy XO	170 kn
Hennessy Fine De Cognac	65 kn
Hennessy Paradis	335 kn

CIGARS

Romeo Y Julieta Mille Fleur	47,5 kn
H.Upmann Magnum 46 Tubos	122 kn
Partagas Serie P.No.2 Tubos	137 kn
Cohiba Panetelas	89 kn
Davidoff Nicaragua Toro Box Pressed	118 kn
Montecristo No.3	116 kn
Montecristo No.4	76 kn
Romeo Y Julieta Short Churchill Tubos	119 kn
Montecristo Edmundo	116 kn
Cohiba Siglo II	128 kn
Cohiba Siglo III	158 kn

BOTTLE SERVICE

Belvedere vodka 0,7 l + 4 Red Bull 0,25	1250 kn
Grey Goose vodka 0,7 l + 4 Red Bull 0,25	1300 kn
Bombay Sapphire gin 0,7 l + 4 Schweppes tonic 0,25	870 kn
Johhnie Walker red whisky 0,7 l + 4 Coca Cola 0,25	800 kn

COCKTAILS

Bellini 75kn

Peach puree & prosecco

Aperol Spritz 80kn

Aperol, prosecco, orange & soda

Negroni 75kn

Gin, Campari, Martini Rosso

Tequila Sunrise 75kn

Tequila, Grenadine & Orange Juice

Blue Lagoon 75kn

Vodka, Blue curacao & Sprite

Cuba Libre 76kn

Rum, Coca cola & Lime

Mojito 90kn

Rum, Lime, Sugar, Mint & Soda

Long Island Ice Tea 86kn

Rum, Gin, Vodka, Tequila, Triple sec & Coke

Hawaii 75kn

Rum, Blue curacao, banana liqueur, Orange & Pineapple juice

Pina Colada 90kn

Rum, Cocos pure, Pineapple juice & Cream

Moscow Mule 85kn

Vodka, Ginger beer & Lime

Bloody Mary 75kn

Vodka, Tomato juice, Tabasco & Worcestershire sauce

Pomegranate Rosemary Spritzer 70kn

Prosecco, Peach liqueur, Grenadine & Soda

Gin Elderflower Spritz 75kn

Gin, Elderflower syrup & Prosecco

Cosmopolitan 80kn

Vodka, Triple sec, Lime & Cranberry juice

Espresso Martini 75kn

Vodka, Kahlua, Espresso

Mai Tai 85kn

White & Dark rum, Apricot liqueur, Almond syrup, Lime syrup & Pineapple juice

Daiquiri / Daiquiri Strawberry 80kn

White Rum, Lime & Strawberry puree

Caipirinha 80kn

Cachaca Pitu, Lime & Brown sugar

Caipiroska/ Caipiroska Strawberry 80kn

Vodka, Lime, Strawberry puree & Brown sugar

Margarita / Margarita Strawberry 80kn

Tequila, Triple sec, Lime

Whiskey Sour 70kn

Whiskey, Sugar cane & Lemon juice

SHOOTERS

B-52 45 Kn

Kahlua, Baileys & stroh

Kamikaze 45kn

Vodka, Triple sec & Lime juice

Virgin Pina Colada 60kn

Cocos puree, Cream & Pineapple juice

Nojito 60kn

Lime, Sugar, Mint & Tonic water

SMOOTHIES

Peach Smoothie 75kn

Strawberry Smoothie 75kn

Coconut Smoothie 75kn

Mango Smoothie 75kn

FRAPPE

Chocolate Frappe 65kn

Vanilla Frappe 65kn

Cookie Frappe 65kn

Roasted Hazelnuts 65 kn

WHITE WINE

	By bottle	glass 0,1
Žlahtina Vrbnička, Krk	210 kn	35 kn
Malvazija Meneghetti, Istra	220 kn	35 kn
Chardonnay vrh ,Belje	190 kn	28 kn
Pošip, Zlatan otok, Hvar	260 kn	38 kn
Pošip, Zlatan otok 1,5 l, Hvar	550 kn	
Bogdanuša, Zlatan otok, Hvar	220 kn	
Pinot Grigio delle Venezie, Bolla, Italy	220 kn	35 kn
Sauvignon Blanc, Rothschild Mouton Cadet	250 kn	40 kn

ROSE WINE

	By 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	
Château Puech-Haut - Rosé - Prestige - France	560 kn	

RED WINE

	By bottle	glass 0,1
Merlot, Meneghetti, Istra	250 kn	38 kn
Zlatan Plavac, Organic, Hvar	250 kn	
Zinfandel, Zlatan otok, Hvar	320 kn	48 kn
Syrah Korlat, Benkovac	280 kn	45 kn
Cabernet Sauvignon Supreme Korlat, Benkovac	340 kn	
Pinot noir, Galić, Slavonija	260 kn	

SPARKLING WINE

	By 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

	By bottle	glass 0,1
Brut Imperial, Moet & Chandon, Epernay, nv	840 kn	110 kn
Brut Imperial Rose, Moet & Chandon, France	1100 kn	
Brut Imperial Ice, Moet & Chandon, France	900 kn	
Veuve Clicquot brut, France	900 kn	
Dom Perignon, Moet & Chandon, France	2800 kn	
Champagne Baron de Rothschild brut, France	950 kn	

DESSERT WINE

	By bottle	glass 0,1
Muškat Kozlović, Istra	240 kn	48 kn

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

*Knjiga žalbe nalazi se na recepciji. Porez je uključen u cijenu. Ne točimo alkohol mlađima 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.*