

DINNER

STARTERS

STEAK TARTAR

beef filet mignon – baharat spices – quail egg – rustic bread

TATAKITUNA

tuna – avocado – wasabi cream – crispy capers –
motar – sun dried tomatoes – wild orange

ADRIATIC SHRIMP CEVICHE

shrimp – raspberries – flowers – lime – tortilla crisps

HUMMUS WITH ROSTED CHICKPEAS

hummus – avocado - chickpeas – smoked paprika – cherry
tomatoes

SOUPS

THREE ONION SOUP

gruyere – croutons – tarragon (V)

LOBSTER BISQUE

chives – cognacpeas – smoked paprika – cherry tomatoes

PASTA/GNUDI

GNUDI RICOTTA

parmigano cream – caramelized pear – black truffles (V)

BLACK TAGLIATELLE

lobster essence – scampi – broad beans – cherry tomatoes

VEGETABLES SOBA NOODLES

wok sauted vegetables julienne - soba

* (GF) – Gluten Free / (V) – Vegetarian / (P) – Pork

ENTREES

FILET MIGNON

RIBEYE

LAMB FRENCH RACK

ADRIATIC SEA BASS

YELLOWFIN TUNA

SHARING

CLAMS AND MUSSELS

(0,5 kg) (1 kg)
tomatoes – garlic – parsley – white wine - olive oil

GRILLED ADRIATIC SHRIMP

(0,5 kg) (1 kg)
gremolata – rustic bread

GRILLED OCTOPUS (0,5 kg)

fennel – garlic – parsley – olive oil

LOCAL FRESH FISH (1 kg)

grilled or baked

FISHERMAN'S PLATTER

seabass filet – yellowfin tuna – calamari – clams - mussels –
prawns – grilled seasonal vegetables

SIDES

HAND CUT FRIES

sea salt – chili – oregano (V)

GRILLED ASPARAGUS

lemon zest – black paper – olive oil – miso glaze (V)

CAULIFLOWER MASH

paremgano regiano – olive oil (V)

LOCAL GRILLED MUSHROOMS (V)

rosemary – garlic – olive oil - parsley

CREAMED SPINACH (V)

olive oil – onion - garlic – muscat – parmesan cheese

SWEETS

VERA CAKE

dates – millet –dark chocolate – hazelnut – cookie crust

JEANNIE CAKE

angel cake - vanilla cream - chocholate ganache – raspberry

RENATA CAKE

cheesecake – bourbon vanilla – poached ginger pears -
cookie crust