

Predjela / Appetizers

Ceviche Kapesante / Scallops Ceviche 25€

Jakobove kapice, gambori, brancin, mango, avokado, batat, leche de tigre, crni susam, sok limete, indijski orah, ulje korijandera (C, F, N, SS)

Jumbo scallops, prawns, sea bass, mango, avocado, sweet potato, leche de tigre, black sesame, lime juice, cashew, coriander oil (C, F, N, SS)

Tuna Tiradito 18€

Plavorepa tuna, amarillo namaz, gel lubenice, mikro bilje, yuzu senf dressing (F, V, MD)

Bluefin tuna, amarillo paste, watermelon gel, microgreens, yuzu mustard dressing (F, V, MD)

Tuna Tartar sa Susamom / Sesame Tuna Tartar 18€

Plavorepa tuna, blagi teriyaki sos, sok narandže, susamovo ulje, avokado wasabi mus, wakame salata, crni susam, mikro bilje (F, SS)

Bluefin tuna, light teriyaki sauce, orange juice, sesame oil, avocado wasabi mousse, wakame salad, roasted black sesame, microgreens (F, SS)

Trio Karpao / Triple Carpaccio 25€

Presovana hobotnica, jakobove kapice, gambori, avokado mus, gel narandže, grejpfrut gel, mikro bilje, kapari, limunov sok, ulje bijelog luka (F, C)

Pressed octopus, scallops, prawns, avocado mousse, orange gel, grapefruit gel, microgreens, capers, lemon juice, garlic oil (F, C)

Foie Gras Pašteta Sa Pistaćima / Foie Gras Pate With Pistachio 30€

Foie Gras, lomljeni pistaći, džem od brusnice, krutoni (G, N)

Foie gras, crushed pistachio, cranberry jam, rustic bread croustades (G, N)

Svježa Burrata Sa Pršutom Mangulice / Fresh Burrata With Mangalitsa Ham 18€

Lokalna pršuta mangulice, svježa burata, svježi bosiljak, paradajz gazpacho, crni biber, vlasac, grisini (P, D, G)

Local mangalitsa ham, fresh creamy burrata, fresh basil, arugula pesto, tomato gazpacho, crack black pepper, chives, grissini torinesi (P, D, G)

Kinoa Salata Sa Avokadom / Quinoa Salad With Avocado 10€

Bijela kinoa, crvena kinoa, svježi avokado, čeri paradajz, mix zelene salate, pinjole, limunov sok, maldon so (N, V)

White quinoa, red quinoa, fresh avocado, cherry tomato, mixed greens salad, roasted pine nuts, lemon juice, salt maldon (N, V)

Salata Od Cvekla Sa Kremom Kozjeg Sira / Beetroot Salad With Goat Cheese Mousse 10€

Marinirana cvekla, krema kozjeg sira, pečeni orasi, mikro bilje, ruzmarin, majčina dušica, maslinovo ulje, glazura od višnje (D, N)

Marinated beetroot, goat cheese mousse, roasted walnuts, microgreens, rosemary, tyme, olive oil, cherry balsamic glaze (D, N)

Meditranska Couscous Salata / Mediterranean Couscous Salad 8€

Couscous, svježi spanać, herloom čeri paradajz, peršun, rukola, limunov sok, glazura sirćeta, kurkuma (VE)

Couscous, baby spinach, heirloom cherry tomato, parsley, arugula, lemon juice, aceto glaze, turmeric powder (VE)

Halloumi Salata Sa Mariniranim Limunom / Halloumi Salad with Preserved Lemons 10€

Pečeni haloumi sir, pikantni orasi, lomljeni lješnik, mix zelene salate, med, limunov sok, origano (D, N, V)

Baked halloumi cheese, spicy walnuts, crushed hazelnut, mixed greens salad, honey, lemon juice, dry oregano (D, N, V)



Paste, Rižota i Glavna Jela / Pastas, Risottos & Mains

Fregola Sarda 12€

Fregola sarda pasta, tikvice, kukuruz šećeras, plavi sir, svježi spinać, bosiljak, maslinovo ulje (G, D, V)

Fregola sarda pasta, zucchini, corn kernels, blue cheese, baby spinach, basil, olive oil (G, D, V)

Crna Pasta Sa Gamborima / Black Tonnarelli With Prawns 18€

Crna pasta, bisque, tikvice, čeri paradajz, bijeli luk, gambori, bosiljak, bijelo vino (G, C, A)

Squid ink tonnarelli, bisque, zucchini, cherry tomato, passata, garlic, prawns, basil, white wine (G, C, A)

Taljatele Sa Lososom / Creamy Salmon Tagliatelle 18€

Svježa pasta, file lososa, kapari, creme fraiche, mirodija, bijelo vino, čeri paradajz, bijeli luk (G, D, F, A)

Fresh pasta, salmon file, cappers, creme fraiche, fresh dill, white wine, cherry tomato, garlic (G, D, F, A)

Pappardelle Sa Govedim Rebarcima / Beef Ribs Pappardelle 18€

Sporo kuvana goveda rebarca, porcini pečurke, ulje tartufa, parmezan, bosiljak (D, G)

Slow cooked beef ribs, porcini mushrooms, truffle oil, parmesan cheese, basil (D, G)

Linguine Sa Školjkama / Linguine With Clams 15€

Svježe školjke, peršun, bijelo vino, maslac, bijeli luk (C, A, D)

Fresh clams, parsley, white wine, butter, garlic (C, A, D)

Rižoto Sa Kraljevskim Gamborima / Jumbo Shrimps Risotto 25€

Kraljevski gambori, bisque, carnoroli riza, luk, bijelo vino, maslac, peršun, bijeli luk (C, A, D)

Jumbo shrimps, bisque, carnaroli rice, shallots, white wine, butter, parsley, garlic (C, A, D)

Rižoto Sa Gamborima I Šafranom / Saffron Scallops Risotto 18€

Carnoroli rice, gambori, riblji fond, parmezan, mascarpone sir, peršun, bijelo vino, luk (C, D, A)

Carnoroli rice, scallops, fish juice, parmesan cheese, mascarpone cheese, parsley, white wine, shallots (C, D, A)

Crni Rižoto Sa Tartufima / Black Truffle Risotto 18€

Svježi crni tartufi, tartufata pasta, porcini pečurke, maslac, carnaroli riža, bijelo vino, parmezan (D, A)

Fresh black truffles, pasta tartufata, porcini mushrooms, butter, carnaroli rice, white wine, parmesan cheese (D, A)

Tuna Tataki 20€

Plavorepa tuna, susamovo sjeme, mango pire, teriyaki sos, marinirani susam, wakame salata, mikro bilje (F, SS)

Bluefin tuna, sesame seeds, mango pure, teriyaki sauce, sesame marinated wakame salad, microgreens (F, SS)

File Lososa Sa Miso Glazurom / Miso Glazed Salmon Filet 25€

Karamelizovani batat, gratinirani krompir, komorač, teriyaki sos, čeri paradajz konfit, file lososa (F)

Caramelize batat cubes, potato pave, sauteed fennel bulb, teriyaki sauce, cherry tomato confit, salmon filet (F)



**Hrskave Pačee Grudi /
Crispy Duck Breasts**
30€

Suvidirane pačee grudi, šparoge, hollandaise sos, višnjin gel, mus od bundeve, mikro bilje (E, D)

Duck breasts sous vide, asparagus, hollandaise sauce, cherry gel, pumpkin mousse, microgreens (E, D)

**Harissa Jagnjeći Kotlet /
Harissa Rack of Lamb**
35€

Jagnjeći kotlet, čeri paradajz konfit, krem od spanaća, harissa namaz, pire sa tartufima, demi glace sos (D)

Suckling lamb rack, cherry tomato confit, spinach cream, harissa paste, truffled mash potato, lamb demi glace sauce (D)

Butcher's Corner

 Na preporuku konobara odaberite najbolje svježe odreske. **80€/kg**

Ask your waiter about daily fresh cuts!

Catch of the Day

 Na preporuku konobara odaberite najbolje svježe odreske. **80€/kg**

Ask your waiter about daily fresh cuts!

Prilozi / Side Dishes

 Pire Sa Tartufima / Truffle Mashed Potato (D) **5€**

 Kaponata (VE) **6€**

 Grilovano Povrće / Grilled Vegetable (VE) **6€**

 Šparoge / Sautéed Asparagus (VE) **10€**

 Blitva Sa Limunovim Puterom / Chard With Lemon Butter (D) **6€**

 Mladi Krompir / Crushed Fingerling Potato (VE) **6€**