

DINNER MENU



COLD STARTERS & SHARING PLATES

Artisanal Local Cheese Selection
& Domestic Cold Cuts

24,5 eur

A refined board of Dalmatian cheeses, fig jam, and traditional prosciutto

Selection of Olives

8,5 eur

Marinated local olives with citrus zest and Mediterranean herbs

Shrimp Tartare with Citrus Infusion

23,5 eur

Fresh Adriatic shrimp in a vibrant citrus marinade

Tuna Tartare with Avocado & Lemon Emulsion

25,5 eur

Sashimi-grade tuna with creamy avocado and zesty lemon

Oysters on Lemon Ice with a Citrus Breeze (3 pcs)

15 eur

Fresh oysters chilled on lemon ice with citrus mignonette

Beef Carpaccio

21,5 eur

Tenderloin slices with Accetto cream, arugula, capers & Parmesan

Octopus Carpaccio with Citrus Touch

23,5 eur

Thin octopus slices dressed in a bright citrus vinaigrette

WARM APPETIZERS

Charcoal-Grilled Octopus

34,5 eur

Grilled octopus over velvety asparagus emulsion

Smoked Scallops with Herb Infusion

32,5 eur

Lightly smoked scallops with fragrant herb finish

HOUSEMADE PASTA

Shrimp Ravioli with Beurre Blanc Sauce

25,5 eur

Stuffed with Adriatic shrimp, served in a buttery white wine sauce

Pljukanci with Pesto & Burrata

24,5 eur

Traditional Istrian pasta, basil pesto, and creamy burrata



The Fresh Catch & Prime Cuts Experience
Choose your perfect seafood or meat – priced per kilogram & freshly prepared for you

At the corner of our restaurant, you'll discover a beautiful display of the freshest seafood, laid on crushed ice. There, you can browse a daily selection of whole fish and shellfish – including sea bass, sea bream, red snapper, John Dory, langoustines, and lobster.

FRESH FISH SELECTION	90 eur/kg
PREMIUM SHELLFISH	
Langoustines	95 eur/kg
<i>Delicate and sweet, grilled ,served with lemon butter</i>	
Lobster	150 eur/kg
<i>Grilled whole , served with lemon butter</i>	

PRIME MEAT CUTS

T-Bone Steak	90 eur/kg
<i>perfect for sharing</i>	
Rib-Eye Steak 300g	31,5 eur
<i>Juicy and full of flavor</i>	
Lamb Chops 200g	30,5 eur
<i>Grilled with rosemary and garlic</i>	

Burrata Blossom	19,5eur
<i>Grilled peach, creamy burrata, and lavender honey</i>	
Zucchini Ribbons	19,5 eur
<i>Shaved zucchini with goat cheese and garden herb infusion</i>	

Mixed Leaf Salad	6,5 eur
Sweet Potato	7,5 eur
Mashed Potatoes with Truffles	8,5 eur
Grilled Asparagus	8,5 eur
Grilled Vegetables	7 eur
Rice	6,5 eur

EXQUISITE SWEET CREATIONS

Velvet Espresso Tiramisu	11 eur
<i>A rich, creamy take on the Italian classic</i>	
Lavandin-Infused Millefeuille	11 eur
<i>Crisp pastry filled with lavender-scented vanilla cream</i>	
Tres Leches Cake with Vanilla Cream	11 eur
<i>Sponge cake soaked in three milks, topped with vanilla cream</i>	
Artisanal Gelato & Sorbetto Tasting Basket	11 eur
<i>Selection of seasonal gelato and sorbetto</i>	

