

FOOD LIST



Apetizers



Edamame (Vegan)(Gluten Free) 7,5 Eur
Spicy or salted

Artisan Bruschetta (Vegetarian) 19,5 Eur
Tomato, onions, garlic, basil, extra virgin olive oil, arugula, shaved parmesan cheese

Calamari Tempura 23,5 Eur
Spicy or salted

Tempura Shrimp 28,5 Eur
Shrimp tempura, tomato, lettuce, yuzu spicy mayo

Burrata Caprese (Gluten Free) 25,5 Eur
Burrata, basil pesto, tomato, balsamic glaze, extra virgin olive oil, arugula



Raw Bar – Sushi & Sashimi



Freshly Shucked Oysters (per piece)(Gluten Free) 8,5 Eur

Oysters, lemon juice, mignonette

Caviar Beluga (30g) 290 Eur

Served on ice with crunchy bruschetta and chili butter

BCH Selection of Sashimi (Gluten Free) (12 pcs) 39 Eur

Selection of fresh local fish

BCH Selection of Nigiri (8 pcs) 32,5 Eur

Glazed with light nikiri glaze

BCH Selection of Sushi Rolls (16 pcs) 33,5 Eur

Salmon, tuna and shrimp tempura rolls

Premium Hvar Rolls



Spicy Tuna Roll (8 pcs) 19,5 Eur

Salmon Roll (8 pcs) 18,5 Eur

Shrimp Tempura Roll (8 pcs) 18,5 Eur

Vegetarian Roll (Vegan) (8 pcs) 15,5 Eur



Salads



BCH Lobster, Shrimp & Truffle Salad 39,5 Eur
Baby spinach, letuce parmesan, truffle, bonito flakes, ponzu dressing

Hvar Garden Quinoa - (Vegan) 23,5 Eur
Tomatto, avocado, cucumber, fresh herbs, citrus dressing, olives, toasted seeds

Chicken Caesar Salad 24,5 Eur
Lettuce, bacon, croutons, parmesan cheese, Caesar dressing

Watermelon & Feta Salad (Gluten Free) 25,5 Eur
Watermelon, feta, arugula, basil, mint, pickled cucumber

Crispy Beef Salad 31,5 Eur
Broccoli, red onion, rice, cashew nuts, teriyaki sauce



Main courses



Wagyu Beef (100g)	75 Eur
<i>Seasonal Vegetables, yuzu-truffle dressing</i>	
Adriatic Sea Bass-BCH signature	32,5 Eur
<i>Ponzu dressing, wakame, pistachio butter, fresh truffles</i>	
Tuna Tataki	35,5 Eur
<i>Celery, broccoli, sesame, teriyaki citrus sauce</i>	
Rib-Eye Steak	36,5 Eur
<i>Chimichurri sauce, pan-fried potatoes, parmesan</i>	
Beef Burger	31,5 Eur
<i>Cheddar, bacon, onion, garden leaves, pickles, BBQ sauce, French fries</i>	



Side dishes



French Fries	8,5 Eur
Mixed Leaf Salad	8,5 Eur
Sweet Potato	8,5 Eur
Grilled Vegetables (Gluten Free)(Vegan)	9 Eur
Fresh Istrian Black Truffle – 1 g	6 Eur

Desserts



Mille-feuille with Lavender <i>Crispy pastry, cream, lavender</i>	11,5 Eur
Tres Leches <i>Rich milk sponge cake</i>	11,5 Eur
Tiramisu <i>Coffee-soaked ladyfingers, mascarpone cream</i>	11,5 Eur
Seasonal Fruit (Gluten Free)	16,5 Eur
Ice Cream Basket	10,5 Eur
Sorbetto (Vegan)	13,5 Eur
Mochi	14 Eur

