

# Dalmatino

TRADITIONAL CUISINE WITH A TWIST

Recommended by

Rick Steves

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ROUGH GUIDES

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## Starters - Light meals (selection of hot and cold)

### 1. Scallops

3 pieces, baked with cheese, garlic, lemon, olive oil, butter

€ 25,80

### 2. Oysters

fresh Ston oysters, 6 pieces

€ 20,20

### 3. Tuna Sashimi

with finely chopped spring onions, wasabi, soy sauce, cucumber spaghetti, infused lemon grass oil and grated lime peel

€ 16,90

### 4. Octopus salad

with capers, finely chopped onion, tomato, olives, olive oil, vinegar and lemon emulsion, served on a bed of rocket

€ 17,90

### 5. Black risotto

traditional cuttlefish risotto and shrimp on top

€ 19,80

### 6. Mussels "buzara" style

white wine, homemade tomato salsa, crumbs, oil with garlic

€ 15,50

### 7. Beef tartar

finely sliced beef file with spices, served with flavored bread chips

€ 22,50

### 8. Falafel

Fried falafel served on a bed of salad with aromatized yoghurt

€ 14,80

### 9. Soup of the day

daily choice of hot soup

€ 7,20

### 10. Gazpacho

refreshing chilled soup with ripped fresh tomatoes, seasonal vegetables with bread croutons

€ 8,20

### 11. Tomato Burrata salad

Burrata cheese, marinated Cherry tomatoes, fresh basil pesto, green oil and balsamic pearls

€ 13,90

### 12. Mediterranean salad

Peppers, Cherry tomatoes, rocket, cucumbers, onions, olives, Feta cheese, olive oil, balsamic vinegar

€ 13,90

## Main courses

„Homemade makaruni“ – hand rolled pasta with

### 13. Beef cheeks (slow cooked)

Grana Padano cheese

€ 23,50 (177,06 kn)

### 14. Shrimp and pistachio pesto

with semi dried tomato, white wine

€ 25,50 (192,13 kn)

### 15. Mushrooms

five types of mushrooms and truffle sauce

€ 26,50 (199,66 kn)

### 16. Grilled Lobster/ crayfish

tomato salsa, crayfish stock and basil pesto

€ 12,50 (94,18 kn) per 100 g

(lobster/ crayfish size from 450 g)

Pasta „makaruni“ was traditionally hand made, but only for special occasions. It origins from place Žrnovo on Korčula island. Makaruni were very special and expensive, so commoners would afford them just a few times a year, while Republic of Ragusa (Dubrovnik) aristocracy often enjoyed this speciality.

### 17. Tuna steak

seared- rocket, lettuce, cherry tomatoes, capers, Grana Padano cheese, aioli sauce; fried baby potatoes

€ 28,50

### 18. Dalmatian calamari

grilled calamari served with Swiss chard and potatoes, olive oil

€ 23,30

### 19. Salmon fillet

salmon served with celery cream, semi-dried tomatoes, sea asparagus with citrus pesto

€ 25,20

### 20. Fish I. category – daily catch whole fish selection:

A) grilled, served with Swiss chard and potatoes

B) popara style, fish cooked in white wine and olive oil with potatoes

C) brodetto, fish cooked in tomato salsa with polenta

€ 8,60 per 100 g

(portion size from 450 g)

### 21. Royal platter (for two)

Lobster, fresh fish fillet, shrimp, calamari, tuna and scallops with wok vegetables and fried potatoes

€ 106,00

### 22. Juicy duck

duck breast with baked chicory, cabbage, strawberry sauce with balsamic acetto

€ 29,80

### 23. Beef fillet steak

Aged Black Angus beef, Roman gnocchi, pea cream and Prošek sauce

€ 38,50

### 24. Deboned chicken

deboned leg and thigh stuffed with rocket and cheese, wok vegetables and baby potatoes with butter

€ 23,90

### 25. „Rib-eye“ steak

Aged Black Angus beef stake, fried potatoes, mixed salad

€ 36,00

## Vegan chioce

### 26. Ratatouille

homemade pasta "makaruni" served with vegetable ratatouille

€ 20,00

### 27. Asparagus risotto

with rice chips

€ 23,50

### 28. Vegan wok

pulled vegetable chunks with wok vegetables and rice

€ 22,00

## Side dish

### 29. Fried potatoes

€ 5,30

### 30. Salad „Verde“

green salad dressed with balsamic vinegar and olive oil

€ 5,60

### 31. Mixed seasonal salad

lettuce, onion, tomato and cucumber

€ 5,60

### 32. Bread basket

selection of homemade bread

€ 2,80

## Desserts

### 33. Chocolate fondant

with chocolate sauce filling served with vanilla ice-cream

€ 6,90

### 34. Pancakes

with salty caramel sauce

€ 6,00

### 35. Dubrovnik „rozata“

Traditional Dubrovnik caramel dessert

€ 6,20

### 36. Pavlova cake

with vanilla cream and fresh berries

€ 7,30

### 37. Choice of cheese

platter of assorted local cheeses, olives, jam, grissini

€ 15,00

## Something to share

### Cold meat platter (for two)

Prosciutto, beef tartar, three types of cured sausage, three types of cheese,

olives and pickled vegetables, grissini

€ 35,00

### Cold fish platter (for two)

tuna sashimi, marinated anchovies and shrimp,

octopus salad, grissini

€ 29,00

(V) suitable for vegetarians

(VE) suitable for vegans