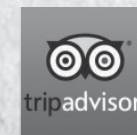
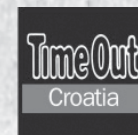


Dalmatino

TRADITIONAL CUISINE WITH A TWIST

Recommended by



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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
20,80

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,
mixed salad
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 toasted bread
22,50

8. Cold platter

cured meats,
three types of cheese, olives
16,80

9. Falafel ^{VB}

Fried falafel served on a bed of salad
with tahini sauce
14,80

10. Soup of the day

Chef's choice
7,20

11. Gazpacho ^{VB}

refreshing chilled soup with ripped fresh tomatoes,
seasonal vegetables with bread croutons
8,20

12. Tomato Burrata salad ^V

Burrata cheese, marinated zucchini and
Cherry tomatoes, pistaccio pesto
13,90

13. Goat cheese salad ^V

Rocket, cucumbers, Cherry tomatoes, goat cheese, roasted
pine nuts, dressing
15,90

Main courses

Homemade pasta “pljukanci” with

14. Beef cheeks (slow cooked)

Grana Padano sir
€ 24,50

15. Shrimp and pistachio

Shrimps, homemade pistachio pesto,
semi-dried tomatoes, white wine, fish stock
€ 26,80

16. Mushroom ^V

Five types of mushrooms and truffle cream sauce
€ 28,00

17. Grilled lobster/ crayfish

tomato sauce, crayfish bisque with
white wine and garlic
€ 13,00 for 100 g
(lobster/ crayfish size from 450 g)

18. Tuna steak

seared- rocket, lettuce, cherry tomatoes,
capers, Grana Padano cheese, aioli sauce;
fried baby potatoes
28,50

19. Dalmatian calamari

grilled calamari served with Swiss chard
and potatoes, olive oil
23,30

20. Salmon fillet

salmon served with sautéed vegetables,
potatoes, asparagus crème
25,20

21. 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 for 100 g
(portion size from 450 g)

22. Royal platter (for two)

Lobster, fresh fish fillet, shrimp, calamari, tuna and
scallops with wok vegetables and fried potatoes
108,00

23. Juicy duck

duck breast with baked chicory, cabbage,
strawberry sauce with acetto balsamico
29,80

24. Veal cutlet

cutlet 350g, salad, Cherry tomatoes, Grana Padano
cheese, demi-glaze sauce, fried baby potatoes
39,50

25. Black Slavonian pork

Flat iron steak, cut into strips, sautéed vegetables,
potatoes, Prošek sauce
23,90

26. „Rib-eye“ steak

Aged Black Angus beef stake,
Roman gnocchi, pea cream
38,00

Vegan chioce

27. Ratatouille ^{VB}

homemade pasta “pljukanci”
served with vegetable ratatouille
€ 20,00

28. Asparagus risotto ^{VB}

with rice chips
€ 23,50

29. Vegan wok ^{VB}

pulled vegetable chunks with wok vegetables and rice
€ 22,00

Side dish

30. Fried potatoes ^{VB}

5,30

31. Mediterranean salad ^V

Peppers, Cherry tomatoes, rocket, cucumbers, onions,
olives,
Feta cheese, olive oil, balsamic vinegar
7,60

32. Mixed seasonal salad ^{VB}

lettuce, onion, tomato and cucumber
5,60

33. Bread basket

2,80

Desserts

34. Chocolate fondant

fondant with chocolate sauce filling served with vanilla
ice-cream
6,90

35. Vegan cake ^{VB}

Vegan chocolate, carob, rogač, dates, nuts, banana,
fig jam, honey, fresh fruit
9,90

36. Dubrovnik „rozata“

Traditional Dubrovnik caramel dessert
6,20

37. Choice of cheese ^V

platter of assorted local cheeses, olives, jam, grissini
15,00

^V suitable for vegetarians

^{VB} suitable for vegans