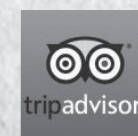


Dalmatino

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. Fried anchovies

on a bed of salad

€ 12,80

6. Mussels "buzara" style

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

€ 15,50

7. Cold platter

cured meats, three types of cheese, olives

€ 16,80

8. Falafel ^{VE}

fried falafel served on a bed of salad
with tahini sauce

€ 14,80

9. Soup of the day

Chef's choice

€ 7,20

10. Goat cheese salad ^{VE}

rocket, cucumbers, Cherry tomatoes, goat cheese,
roasted pine nuts, dressing

€ 15,90

Main courses

Homemade pasta "pljukanci"

with

11. Beef cheeks (slow cooked)

Grana Padano cheese

€ 24,50

12. Shrimp and smoked salmon

Shrimps, smoked salmon, white wine,
butter, fish stock

€ 26,80

13. Five types of mushrooms and truffle cream sauce

€ 28,00

14. Grilled lobster/ crayfish

tomato sauce, crayfish bisque with white wine and
garlic

€ 13,00 for 100 g

(lobster/ crayfish size from 450 g)

15. Black risotto

traditional cuttlefish risotto and shrimp on top

€ 20,80

16. Tuna steak

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

fried baby potatoes

€ 28,50

17. Dalmatian calamari

grilled calamari served with Swiss chard
and potatoes, olive oil

€ 23,30

18. Salmon fillet

with sautéed vegetables, potatoes, asparagus crème

€ 25,20

19. White fish fillet

Grilled, with Dalmatian salsa and polenta

€ 28,00

20. Royal platter (for two)

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

€ 108,00

21. Duck lollipop

Pulled duck leg and thigh- deep fried; cabbage,
strawberry sauce with balsamic vinegar

€ 26,90

22. Black Slavonian pork

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

€ 23,90

23. „Rib-eye“ steak

Aged Black Angus beef stake, Roman gnocchi,
pea cream

€ 38,00

Vegan chioce

24. Carrot and orange risotto ^{VE}

with rice chips

€ 23,50

25. Vegan wok ^{VE}

pulled vegetable chunks with
wok vegetables and rice

€ 22,00

Side dish

26. Fried potatoes ^{VE}

€ 5,30

27. Mixed seasonal salad ^{VE}

lettuce, onion, tomato and cucumber

€ 5,60

28. Bread basket ^V

€ 2,80

29. Olives ^V

€ 5,60

Desserts

30. Chocolate fondant ^V

fondant with chocolate sauce filling served with
vanilla ice-cream

€ 6,90

31. Dubrovnik „rozata“ ^V

Traditional Dubrovnik caramel dessert

€ 6,20

32. Choice of cheese ^V

platter of assorted local cheeses,
olives, jam, grissini

€ 15,00

^V suitable for vegetarians

^{VE} suitable for vegans

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