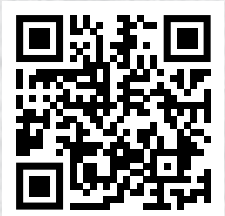
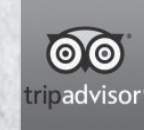


Dalmatino

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
27,80

2. Oysters

fresh Ston oysters, 6 pieces
21,80

3. Prawn bruschetta (2 pieces)

Toasted bread, mascarpone cheese and prawn, tomato,
cucumber, seasonal salad, olive oil
13,80

4. Tuna bruschetta (2 pieces)

Toasted bread, mascarpone cheese and fresh tuna,
tomato, cucumber, seasonal salad, olive oil
13,80

5. Octopus salad

with capers, finely chopped onion, tomato, olives, olive oil,
vinegar and lemon on a bed of salad
18,90

6. Beef tartar

finely sliced beef file with spices,
served with toasted bread
24,80

7. Cold platter

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

8. Gazpacho ^{VE}

refreshing chilled soup with ripped fresh tomatoes,
seasonal vegetables
9,80

9. Tomato Burrata salad ^V

Burrata cheese, cucumber, tomatoe, pistaccio pesto
13,90

10. "Faux Gras" ^V

Pâté made from several types of mushrooms
13,90

Main courses

Homemade pasta "pljukanci"

with

11. Beef cheeks

(slow cooked)

Grana Padano cheese
26,50

12. Shrimp and pistachio

Shrimps, homemade pistachio pesto, semi-dried
tomatoes, white wine, fish stock
28,80

13. Mushroom ^V

Five types of mushrooms and truffle cream sauce
29,80

14. Grilled lobster/ crayfish

tomato sauce, crayfish bisque
13,20 for 100 g
(lobster/ crayfish size from 450 g)

15. Black risotto

traditional cuttlefish risotto and shrimp on top
24,80

16. Tuna steak

seared- rocket, lettuce, cherry tomatoes, capers, Grana
Padano cheese, aioli sauce; fried baby potatoes
32,50

17. Dalmatian calamari

grilled calamari served with Swiss chard
and potatoes, olive oil
23,80

18. Salmon fillet

salmon served with sautéed vegetables, cauliflower and
potatoes crème, white wine, garlic, olive oil
25,80

19. White fish fillet

grilled, with Dalmatian sauce and polenta
28,80

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

Preparation options: grilled, popara style or brodetto
8,80 for 100 g
(portion size from 450 g)

21. Royal platter (for two)

Lobster, fresh fish fillet, shrimp, calamari, tuna and
scallops with Swiss chard and potatoes
109,80

22. Juicy duck

duck breast with baked potatoes, cabbage,
strawberry sauce with aceto balsamico
32,80

23. Veal risotto (from Skradin)

slow cooked veal, Carnaroli Veronese rice,
Grana Padano cheese
28,80

24. Black Slavonian pork

Flat iron steak, cut into strips, sautéed vegetables,
potatoes
24,80

25. „Rib-eye“ steak

Aged Black Angus beef stake (300 g), potatoes in foil
with Mascarpone cream, fried onions
43,80

Vegan chioce

26. Ratatouille ^{VE}

homemade pasta "pljukanci" served with
vegetable ratatouille
21,80

27. Vege steak ^{VE}

smashed potatoes, vegetable steak,
mushroom cream, fried onions
22,80

29. Falafel ^{VE}

Fried falafel served on a bed of salad
with tahini sauce
19,80

Side dish

29. Mediterranean salad ^V

Peppers, Cherry tomatoes, rocket, cucumbers, onions,
olives,
Feta cheese, olive oil, balsamic vinegar
8,80

30. Mixed seasonal salad ^{VE}

lettuce, onion, tomato and cucumber
6,60

31. Bread basket ^V

3,20

Desserts

32. Chocolate fondant

fondant with chocolate sauce filling served with vanilla
ice-cream
7,80

33. "Power-bomba" cake ^{VE}

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

34. Dubrovnik „rozata“

Traditional Dubrovnik caramel dessert
6,80

35. Choice of cheese ^V

platter of assorted local cheeses, olives, jam, grissini
15,80

^V suitable for vegetarians

^{VE} suitable for vegans