

## predjela / starters

GILLARDEAU KAMENICE No. 3  
GILLARDEAU OYSTERS No. 3

5 kom/pieces 35,00 €

**BURRATA** 16,00 €

mix salata, ukiseljena kapulica, sjemenke bundeve, listići badema, sušene brusnice, prah crnih maslina, marelica, citrus  
*salad mix, pickled onion, pumpkin seeds, almond flakes, dried cranberries, black olive powder, apricot, citrus*

**HOBOTNICA  
OCTOPUS** 22,00 €

hobotnica, masline, kapari, ljutika, slanetak, cherry rajčice, paprika  
*octopus, olives, capers, shallot, chickpea, cherry tomato, pepper*

**CARPACCIO OD DIMLJENE SABLJARKE  
SMOKED SWORDFISH CARPACCIO** 18,00 €

dimljena sabljarka, rikola, naranča, pistacija, šipak, indijski oraščić, prah od crnih maslina  
*smoked swordfish, arugula, orange, pistachio, pomegranate, cashew nuts, black olive powder*

**CARPACCIO BIFTEK  
BEEF CARPACCIO** 18,00 €

mix salata, krema od parmezana i senfa, Grana Padano, shiitake, badem, citrus  
*salad mix, parmesan and mustard cream, Grana Padano, shiitake mushrooms, almonds, citrus*

**TARTAR OD TUNE  
TUNA TARTARE** 20,00 €

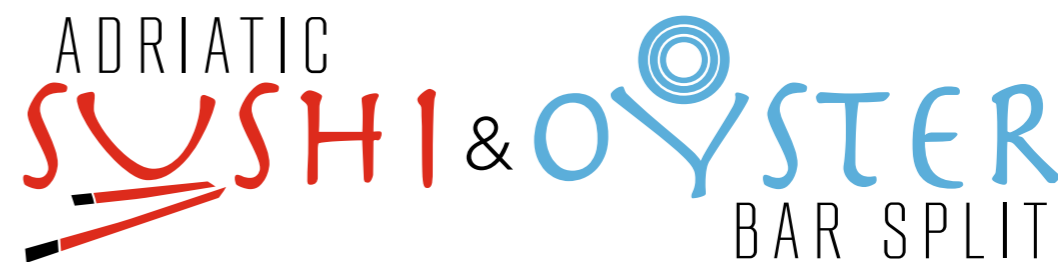
tuna, krema od češnjaka, krema od ljubičaste kapule, perle sa aromom yuzua, perle od balsamica  
*tuna, garlic cream, purple onion cream, beads with yuzu aroma, balsamic beads*

**TUNA TIKA TAKA** 18,00 €

tuna, tikvica, paprika, mrkva, krema od graška, krema od mrkve, krema od ljubičaste kapule,  
prah od crnih maslina, perle sa aromom yuzua, perle od balsamica  
*tuna, zucchini, bell pepper, carrot, pea cream, carrot cream, purple onion cream,  
black olive powder, beads with yuzu aroma, balsamic beads*

**CEVICHE** 24,00 €

meso škampa, brancin, St. Jacques, tuna, naranča, indijski oraščić, prah od crnih maslina, ukiseljena kapulica,  
krema od ljubičaste kapule, perle sa aromom yuzua, perle od balsamica, hladni čaj od gina i soka od kamenica  
*shrimp meat, seabass, St. Jacques, tuna, orange, cashew nut, black olive powder, pickled onion, purple onion cream,  
beads with yuzu aroma, balsamic beads, gin iced tea and oyster juice*



## glavna jela / main dishes

**FETTUCCINE PLODOVI MORA  
FETTUCCINE WITH SEAFOOD** 22,00 €

fettuccine, kozice, dagnje, vongole, kamenica, Grana Padano  
*fettuccine, shrimps, mussels, vongole, oyster, Grana Padano*

**ISTARSKI PLJUKANCI SA PRŠUTOM, VRGANJIMA I CRNIM TARTUFOM  
ISTRIAN PLJUKANCI WITH PROSCIUTTO, PORCINI MUSHROOMS AND BLACK TRUFFLE** 28,00 €

pljukanci, pršut, suhi vrganji, svježi vrganji, crni tartuf, Grana Padano  
*pljukanci, prosciutto, dried ceps, fresh porcini mushrooms, black truffle, Grana Padano*

**RIŽOTO 'AL DIMI'  
RISOTTO 'AL DIMI'** 26,00 €

carnaroli riža, kozice, dimljene kozice, dimljene dagnje, sladoled od parmezana  
*carnaroli rice, shrimps, smoked shrimps, smoked mussels, parmesan ice cream*

**TATAKI TUNA** 34,00 €

tuna, wasabi majoneza, mix salata, rotkvica, ponzu umak  
*tuna, wasabi mayonnaise, salad mix, radish, ponzu sauce*

**FILET OD SVJEŽEG JADRANSKOG BRANCINA  
FRESH ADRIATIC SEA BASS FILLET** 32,00 €

jadranski brancin, krema od koromača, ulje od škampa, mix salata, rotkvica  
*Adriatic sea bass, fennel cream, shrimp oil, salad mix, radish*

**FILET MIGNON** 38,00 €

krema od buče, biftek, čips od kapule, aromatiziran sir sa tartufom, ulje od peršina  
*pumpkin cream, filet mignon, onion chips, cheese flavored with truffles, parsley oil*