

COLD APPETIZERS

Monkfish carpaccio H

Honey and lemon sauce, citrus salad

Raw trio of fresh fish H,R

Octopus, tuna tartare, marinated sea bass

Octopus salad R

tomatoes, olives, wine vinegar, olive oil and a touch of homemade potatoes

Tuna carpaccio H,N

Avocado cream, lemon sauce, parsley oil, sesame

Beef carpaccio H,D

arugula, Grana Padano, radish, olive and anchovy tapenade

Steak tartare (in front of the guest) 2 persons A,D,M

Istrian ham (prosciutto)

Histris (mix salami and sausage)

venison salami, wild boar, truffle sausage, boškariin sausage, rosemary sausage

HOT APPETIZERS

Seafood Pasta A,C,L,R, H

homemade Istrian pasta tagliatele

Ćakula-style See scallops D,S

puree of peas, beans, bacon

Homemade stuffed gnocchi A,C,D

Served with ham, mushrooms and truffles, stuffed with Besciamello and Gorgonzola

Chef's Pljukanci A,C,D (homemade pasta)

Istrian homemade pasta with Istrian sausage sauce and Grana Padana leaves

Istrian-style cuttlefish black risotto D,G,L

SOUP

Fish soup G,H,S,L,C

Sea bream, shells, garlic bread croutons

7,90 €

Spring vegetable soup

6,10 €

FISH COURSES

Turbot wing D,H,M

Baby leek, mustard cream, Duck confit, kulen (spicy dried sausage)

Adriatic Grilled Sea bass D,H

Mix megetables

Tuna Steak A,D,H

Mix vegetables, Hollandaise sauce

Gilthead seabream H

Prepared in the oven in baking paper, potatoes, vegetables, white wine, coriander,garlic

Mixed fish platter (2 persons) H,L,R,S

Sea bass, sea bream, scampi, squid,
See scallops, Vegetables

Fish plate (1 persons) H,L,R,S

sea bream, scampi, squid, See scallop, Vegetables

Fried squid with french fries R,C

Grilled squid served with grilled vegetables R

MEAT COURSES

Beefsteak

Potatoes au gratin, mix vegetables

Beefsteak with black truffle A,D

Potatoes au gratin, poached egg, mix vegetables, demi glacesauce

Boškarin tagliata C,D (Istrian Beef sliced)

Tagliatelle with black truffle, arugula, parmesan,

Chicken breast D

Red pepper sauce, mashed potatoes with Baby leek and crispy bacon

Duck breast D

Lentils with homemade bacon in demi glac sauce

DRY-AGED BEEF

Fiorentina (T-Bone steak 1Kg+, 2 persons)

served with potatoes au gratin and vegetables

SALADS

Salad Caperse D (mozzarella and tomato)

Mixed salad

Green salad

DESSERT

Three-layer chocolate cake A,B,C,D

New York style cheesecake A,B,C,D

CHEESES

Sheep's cheese 100g D

Terrano cheese 100g D

Truffle cheese 100g D

Mix cheese 100g D

Tradition on the table 200g D (two persons)

venison salami, wild boar, truffle sausage, boškariin sausage, rosemary sausage and three different Istrian cheeses: sheep's, truffle, Teran.

VEGETARIAN CHOICE

Vegetables alla Histria C

Couscous with vegetables, pepper confit, tomato sauce, olives

Summer pasta A,C

Fuži -Istrian home-made pasta with seasonal vegetables

ALERGEN LIST:

A - EGGS, B - NUTS, C - CEREALS AND GLUTEN , D - MILK, BUTTER, CHEESE,
E - SOYBEANS, F - PEANUTS, G - CELERY, H - FISH, L - CRUSTACEANS, M - MUSTARD SEEDS,
N - SEZAME SEEDS, O - SULPHUR DIOXIDE, P - LUPINE, R - MOLLUSCS, S - MUSSELS

PRICES ARE EXPRESSED IN €- ALL TAXES INCLUSIVE. INFORMATION REGARDING THE COMPLAINTS CAN BE FOUND AT THE BAR.