

## *COLD APPETIZERS*

### **Marinirani piat** H,R

freshly filleted sea bass, honey, olives, arugula, in a citrus sauce

### **Friška Grdobina** H

Monkfish carpaccio honey and lemon sauce, citrus salad

### **Salata od Hobotnice**

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

### **Morska radost** H,N

Tuna carpaccio with Avocado cream, lemon sauce, parsley oil, sesame

### **Istrian ham (prosciutto)**

### **Juneći carpaccio** H,D

Beef carpaccio arugula, Grana Padano, radish, olive and anchovy tapenade

### **Boškarin Istrian style** H,D

Istrian beef carpaccio with apricots, dried figs and Grana Padano leaves

### **Tradicija na stolu** 200g D (two persons)

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

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

## *PASTA, RISOTTI, HOT APPETIZERS*

### **Jakobove kapice alla Cheff** D,S

See scallops with puree of peas, beans, bacon

### **Bakin piat** A,C,D

Homemade gnocchi with Boškarin meat (Istrian beef stew)

### **Pljukanci sa Istarskom kobasicom** A,C,D (homemade pasta)

Istrian homemade pasta with Istrian sausage sauce and Grana Padana leaves

### **Seafood Pasta** A,C,L,R, H ( homemade Istrian pasta taglatele)

### **Istrian-style cuttlefish black risotto** D,G,L

### **Shrimp risotto** D,G,L

### **Pašta Čakula** A,C,T ( vegetarian dish)

Pljukanci (homemade Istrian pasta) with seasonal vegetables

### **Ljetni njoki** A,B,C,D ( vegetarian dish)

Homemade gnocchi with gorgonzola, pear and walnuts

## *SOUP*

### **Fish soup** G,H,S,L,C

Sea bream, shells, garlic bread croutons

### **Spring vegetable soup** ( vegetarian dish)

## *FISH COURSES*

### **Brancin na žaru** D,H,

Adriatic Grilled Sea bass mix megetables

### **Orada na žaru** D,H,T

Adriatic Grilled Gilthead seabream mix megetables

### **Ukusi u škartocu** H

Gilthead seabream prepared in the oven in baking paper with potatoes, vegetables, white wine, coriander

### **Tuna Steak** A,D,H,T

Mix vegetables, Hollandaise sauce

### **Krilo romba** D,H,M

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

### **Riblja plata** ( 2 persons ) H,L,R,S,T

Mixed fish platter .Sea bass, sea bream, scampi, squid, See scallops, vegetables

### **Grilled squid** served with grilled vegetables R,T

### **Fried squid** with french fries R,C

## *MEAT COURSES*

### **Boškarin tagliata** A,C,D (Istrian Beef sliced)

Sliced beef fillet with Istrian ham on the side pasta(Tagliatelle) with black truffle,rocket, parmesan,

### **Beefsteak** D,T

Potatoes au gratin, mix vegetables

### **Beefsteak with black truffle** A,D,T

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

### **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 2 persons) T

Aged domestic meat (45 days) served on a hot stone plate at R-MR temperature, side dishes are gratinated potatoes and grilled vegetables  
Depending on the cut, the meat can weigh between 1 and 1.3 kilograms.

## *SALADS*

### **Salad Caprese** 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

#### 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, T-MUSHROOM

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