

## COUVERT // COVER

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Sastoji se od malih zalogaja dobrodošlice sa vrhunskim otočkim maslinovim uljem

Kruh iz vlastite proizvodnje i svih ostalih sitnica koje vaš boravak kod nas čine tako posebnim...

Uz konzumaciju hrane i pića couvert je obavezan

It consists of small welcome snacks with premium island olive oil

Bread from our own production and all the other little things that make your stay with us so special

With the consumption of food and drinks, cover is mandatory

3,00 €

## HLADNA PREDJELA // COLD APPETIZERS

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### **Carpaccio od tune**

Sa usoljenim kaparima i hrenom, domaća rikola

### **Tuna carpaccio**

With salted capers and horseradish, homemade arugula

21,00 €

### **Salata od hobotnice**

Sa domaćim krumpiromi pestom od češnjaka, peršina i maslinovog ulja

### **Octopus salad**

With homemade potatoes with garlic, parsley and olive oil pesto

19,00 €

### **Tartar od bijele ribe**

Krema sa wasabi pastom i domaćim bižima

### **White fish tartare**

Cream with wasabi paste and organic young green peas

20,00 €

### **Carpaccio od hobotnice**

Emulzija od maslinovog ulja i jabučnog octa, domaća rikola, sir grana padano

### **Octopus carpaccio**

Emulsion of olive oil and apple cider vinegar, homemade arugula, grana padano cheese

19,00 €

### **Goveđi carpaccio**

Krema od hrena i milerama

### **Beef carpaccio**

Creamed horseradish and sour cream

21,00 €

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### Marinirani škampi

Jadranski škamp u marinadi od domaćeg limuna  
i maslinovog ulja sa paškom puinom

### Marinated shrimp

Adriatic shrimp in a marinade of local organic lemon  
and olive oil with Ricotta cheese from Pag

23,00 €

Pršut 24 mjeseca star  
24-month-old prosciutto

16,00 €

Paški sir  
Pag cheese

16,00 €

Izbor bruschetta / Choice of bruschetta

10,00 €

### Burrata

Pesto od domaćeg začinskog bilja,  
cherry rajčica, šumsko voće

### Burrata

Pesto made from domestic herbs,  
cherry tomatoes, forest fruits

15,00 €

### Salata sa svježom tunom

Sezonska salata, orašasti plodovi, šumsko voće

### Fresh tuna salad

Seasonal salad, nuts, forest fruits

20,00 €

### Salata sa piletinom

Sezonska salata sa komadićima jabuke, dressing

### Chicken salad

Seasonal salad with apple pieces, dressing

18,00 €

## JUHE // SOUPS

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### Riblja juha

Sa komadićima riblje mješancije

### Fish soup

Clear broth fish soup with fish pieces

7,50 €

### Dnevna juha

Po inspiraciji kuhara :)

### Soup of the day

Inspired by the chef :)

7,00 €

Rižoto od sipe

Jadranska sipa

Adriatic cuttlefish risotto

17,00 €

Rižoto od škampa

Očišćeni repovi domaćeg škampa

Shrimp risotto

Cleaned tails of local shrimp

20,00 €

Bavette sa trljama

Rezanci jadranske trlje, pašta bavette

Bavette Pasta with Striped Red Mullet

Adriatic Striped Red Mullet with bavette pasta

24,00 €

Špageti plodovi mora

Razni morski plodovi u domaćem umaku, de cecco špageti

Seafood spaghetti

Various seafood in a homemade sauce with spaghetti de cecco

22,00 €

Jakobove kapice

Na žaru, emulzija maslinovo ulje, češnjak

Scallops

Grilled with olive oil emulsion and garlic

15,00 €

Jakobove kapice

Zapečene kapice sa gratinažom začinskog bilja

Scallops

Baked scallops with herb gratin

16,00 €

Mesni burekić

Kockice bifteka, demi-glance umak na podlozi od kelja

Little meat burek

Steak cubes, demi-glance sauce on a kale base

22,00 €

Brancin

File jadranskog brancina, aromatizirana palenta,  
umak od jadranskog škampa

Sea bass

Adriatic sea bass fillet, aromatic polenta,  
Adriatic shrimp sauce

34,00 €

Tuna

Tuna na žaru, krumpir salata, ljubičasti luk, maslinovo ulje

Grilled tuna, potato salad, organic purple onion, and olive oil

28,00 €

Tuna

Tataki tuna, krusta od cornflakesa, bajama i rogača, umak od  
tamnog vina i demi-glance umak, krema od cvjetače

Tuna tataki, crust made of cornflakes, almonds and carob, dark  
wine sauce and demi-glance sauce, cauliflower cream

30,00 €

Grdobina

Gregada grdobine, povrće

Monkfish

Traditional stew of monkfish and organic vegetables

31,00 €

Bijela riba

File bijele ribe, žar, blitva krumpir

White fish

Grilled fillet of White fish, with Swiss chard and potatoes

32,00 €

Sabljarka

steak jadranske sabljarke, žar, sezonsko povrće

Swordfish

Grilled Adriatic Swordfish steak with seasonal vegetables

35,00 €

Školjke / Shells (1 kg)

Gropi

Buzara

Adriatic Clams

Cooked by the traditional "Buzara" method  
of deep pot steam.

36,00 €

Dagnje

Buzara

Mussels

Cooked by the traditional "Buzara" method  
of deep pot steam.

30,00 €

Jadranska lignja / Adriatic Calamari/Squid ( 1 kg)

Žar

Grilled on open fire

60,00 €

Prženi kolutići

Tartar umak

Fried rings with house made tartar sauce

21,00 €

Oborita bijela riba / First Class, daily fresh catch, White  
Fish ( 1 kg )

80,00 €

Kovač ili Škarpina ( 1 kg)

Napomena: žar ili al forno (pećnica)

John Dory/St. Pierre or Red Scorpion Fish ( 1 kg)

Grilled or Al Forno/Baked

105,00 €

Svježi jadranski škampi / Fresh Adriatic Shrimp ( 1 kg )

95,00 €

Jastog / Lobster ( 1 kg )

190,00 €

Tagliatelle sa jastogom

Palagruški jastozi, de cecco tagliatelle

Spiny Red Lobster from Palagruza Island  
with Tagliatelle de cecco

**Biftek na žaru**

Povrće žar

Grilled steak  
Grilled vegetables

35,00 €

Biftek u umaku od tartufate, fuži, svježe ribani tartuf

Steak with a truffle sauce,  
traditional fuži pasta and freshly grated truffle

45,00 €

**Teletina**

Teleći file, umak od prošeka i kadulje, jullien povrće

Veal

Veal fillet, prosecco and sage sauce, with julienne vegetables

31,00 €

**Janjetina**

Janjeći confi, demi-glace umak, aromatizirani ružmarin,  
krema od krumpira

Lamb

Lamb confit, and rosemary aromatic demi-glace sauce,  
potatoe cream

30,00 €

**Lasagne Bolognese**

15,00 €

**Ćevapčići**

Domaći pomfrit, povrće žar, kapula, ajvar

Kebabs

Home fries, grilled vegetables, onion, ajvar

13,00 €

**Gurmanska pljeskavica**

Domaći pomfrit, povrće žar

Gourmet burger

Home fries, grilled vegetables

16,00 €

**Burger "OLTRE MARE"**

Pecivo iz naše proizvodnje, juneće meso 250g, panceta, karamelizirani  
ljubičasti luk, pomidor, krastavac, zelena salata, domaći pomfrit

Bagel from our production, beef 250g, pancetta, caramelized  
purple onions, tomatoes, cucumber, lettuce, home fries

20,00 €

**T-Bone steak - 100g**

Sotirani krumpir sa ružmarinom

Sauteed potatoes with rosemary

10,00 €

**Punjeni pureći odrezak**

Puretina punjena mozzarellom i pršutom, krema od krumpira

Stuffed turkey steak

Turkey stuffed with mozzarellom and prosciutto, potato cream

23,00 €

Tjestenina sa domaćom šalšom  
Špageti, šalša, začinsko bilje  
Pasta with homemade sauce  
Spaghetti with aromatic herb sauce

12,00 €

Piletina žar  
Grilled chicken

12,00 €