

MÉDITERRANÉE

RESTAURANT

Dobrodošli u restoran Mediterranee, dragulj mediteranske gastronomije u Hotelu Ambassador, idealan za otkrivanje autentičnih okusa Dalmacije. Restoran Mediterranee odaje počast mediteranskoj kuhinji i njezinim izvornim okusima, pripremajući tradicionalne specijalitete na moderan način. Bilo da želite uživati u dnevnom ulovu iz Jadrana, vrhunskim mesnim delicijama ili tradicionalnim specijalitetima, gastronomski doživljaj u restoranu Mediterranee obećava avanturu kroz Dalmaciju, upotpunjenu bogatom vinskom kartom i izborom deserata.

Predjela

Riblja juha 12 €

Ručno rađeni agnolotti, riblji aspik
1, 2, 3, 4, 10

Kokot 22 €

Kokot mariniran u leche de tigre, krema od pastrnjaka, granita
od grejpa, dulce alga
4, 9, 10

Tuna rajčica 22 €

Pečena tuna začinjena garumom, relish od pečenih rajčica,
salsa od zelenih rajčica, consomme od morskog bilja
4

Burrata breskva 18 €

Burrata, dresing od rajčice i lješnjaka,
breskva infuzirana lavandom, krutoni, sezonska salata
1, 7, 9

Pečena raža 22 €

Raža pečena na smeđem maslacu, umak od dagnji, tikvica i
poriluk začinjeni xo umakom, bottarga, furikake, gel od vinskog
octa
2, 3, 4, 9, 10, 12, 14

Meditranska salata 23 €

Konfitirane jakobove kapice, pržene lignje, dimljena tuna,
sezonska salata, gastrique od suhih smokova i mrkve
4, 14

Goveđi tartar 22 €

Goveđi tartar, hrskavi krumpir, ukiseljene sjemenke gorušice,
majoneza od vlasca, mousse od sira
3, 4, 9, 11

Plata suhomesnatih proizvoda 21 €

3 godine star dalmatinski pršut, buđola odležana u crnom vinu,
premium bio salama od jelena

Glavna jela

Culurgiones ossobuco 28 €

Domaća tjestenina punjena osso bucom, umak od parmezana,
ulje medvjedeg luka
1, 3, 9, 10

Rižoto od škampa 33 €

Acquerello riža, škamp, koromač salata sa narančom i usoljenim limunom
2,4, 14

Knedle mrkva slanutak 25 €

Knedle punjene raguom od dimljene mrkve i slanutka, umak od
fermentirane paprike, krema od badema, komorač
1, 7, 10, 11

Poširani mol 38 €

Mol poširan na pari, ragu od sipe i korabe, gnochetti,
pil-pil umak, gel od dulse alge
4, 14

Pagar 39 €

Pečeni pagar, blitva, dimljene mahune,
kuhani krumpir, citrus beurre blanc
4, 9, 10

Janjetina Pithivier 45 €

Janjetina pithivier, sporo pečena janjeća lopatica, pire od graška,
organska lisnata salata, janjeći demi glace
1, 3, 9, 10, 11

Rib-eye steak 48 €

Odležani rib-eye, parmigiana, kroket od junećeg repa, krema od dimljenog
patlidžana, umak od začinskog bilja, demi-glace
1, 3, 6, 9, 10

Prilozi

Sezonska salata 6 €

Aromatizirani pire krompir 7 €

Deserti

Jagoda 11 €

Jagoda — consommé / gel / namelaka,
sable koromač, sladoled od skute
1, 3, 7, 9

Čokolada – višnja 11 €

Biskvit od 55 % čokolade, crèmeux od
bijele čokolade, čokoladni tuile,
umak od višnje s The Macallan 12 Sherry Oak viskijem
1, 3, 9 (dostupna bezglutenska opcija)

Selekcija sireva 15 €

Selekcija premium hrvatskih sireva, ručno rađeni grisini,
džem od smokve
1, 9

Alergeni / Allergens

- 1- Gluten
- 2- Rakovi / Crustaceans such as crabs, prawns, lobsters
- 3- Jaja / Eggs
- 4- Riba / Fish
- 5- Kikiriki / Peanuts
- 6- Soja / Soya
- 7- Orašasti plodovi / Nuts
- 8- Lupin
- 9- Mlijeko / Milk
- 10- Celer / Celery
- 11- Senf / Mustard
- 12- Sjemenke sezama / Sesame seeds
- 13- Sulfiti / Sulphites
- 14- Mekušci / Molluscs such as mussels, oysters etc.



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Ako imate posebnih želja, s radošću ćemo ih ispuniti.

PDV je uključen u cijene. Sve cijene su izražene u eurima. U cijenu nije uračunata napojnica. Osobama mlađim od 18 godina ne poslužujemo alkoholna pića i duhanske proizvode. Svoje pisane prigovore možete podnijeti na recepciji Ambassador Split hotel, putem pošte na adresu: ul. Trumbićeva obala 18, 21000 Split ili na e-mail adresu info@ambassadorsplit.com.

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Welcome to Restaurant Mediterranée, a true gem of Mediterranean gastronomy located within Hotel Ambassador – the perfect place to discover the authentic flavors of Dalmatia. Mediterranée pays tribute to Mediterranean cuisine and its original tastes, preparing traditional specialties with a modern twist. Whether you're in the mood for the daily Adriatic catch, premium meat delicacies, or time-honored regional dishes, the culinary experience at Mediterranée promises a journey through Dalmatia, complemented by a rich wine list and a selection of desserts.

Appetizers

Fish soup 12,00 €

Hand made agnolotti, fish aspic

1, 2, 3, 4, 10

Red gurnard 22,00 €

Red gurnard marinated in leche de tigre, parsnip cream,
grapefruit granita, dulce seaweed

4, 9, 10

Tuna Tomato 22,00 €

Roasted tuna seasoned with garum, roasted tomato relish,
green tomato salsa, sea herb consomme

4

Peach burrata 18,00 €

Burrata, tomato and hazelnut dressing,
lavender-infused peach, croutons, seasonal salad

1, 7, 9

Roasted skate fish 22,00 €

Skate fish roasted in brown butter, mussel sauce, zucchini and leek
seasoned with XO sauce, bottarga, furikake, red wine vinegar gel

2, 3, 4, 9, 10, 12, 14

Mediterranean salad 23,00 €

Scallop confit, fried squid, smoked tuna, seasonal salad,
dried fig and carrot gastrique

4, 14

Beef tartare 22,00 €

Beef tartare, crispy potato, pickled mustard seeds,
chive mayo, cheese mousse

3, 4, 9, 11

Platter of cured meats 21 €

3-year-aged Dalmatian prosciutto, buđola aged in red wine,
premium organic venison salami

Mains

Culurgiones ossobuco 28,00 €

Homemade pasta stuffed with osso buco,
parmesan sauce, wild garlic oil
1, 3, 9, 10

Langoustine risotto 33,00 €

Acquerello rice, langoustine, fennel salad with
orange and preserved lemon
2, 4, 14

Dumpling carrot chickpea 25,00 €

Dumpling filled with smoked carrot and chickpea ragout, fermented
paprika sauce, almond cream, fennel
1, 7, 10, 11

Line - caught Hake 38,00 €

Steamed hake fillet, cuttlefish and kohlrabi ragout,
gnochetti, pil-pil sauce, seaweed gel
4, 14

Pagrus 39,00 €

Seared white fish fillet, chard, smoked green beans,
boiled potatoes, citrus beurre blanc
4, 9, 10

Lamb Pithivier 45,00 €

Lamb pithivier, slow-roasted lamb shoulder, pea purée,
organic leafy salad, lamb demi glace
1, 3, 9, 10, 11

Dry - age ribeye 48,00 €

Dry-aged rib-eye, parmigiana, oxtail croquette,
smoked aubergine purée, herb sauce, demi-glace
1, 3, 6, 9, 10

Sides

Seasonal salad 7 €

Aromatic mashed potatoes 7 €

Desserts

Strawberry 11 €

Strawberry – consommé / gel / namelaka,
sable fennel, skuta ice-cream
1, 3, 7, 9

Chocolate - cherry 11 €

55% chocolate sponge, white chocolate crèmeux, chocolate tuile,
and a sour cherry sauce with
The Macallan 12 Sherry Oak whisky
1, 3, 9 (gluten-free option available)

Cheese selection 15 €

Selection of premium Croatian cheese,
handmade grissini, fig jam
1, 9

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etc.



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If you have any special requests, we will gladly fulfill them.

VAT is included in the prices. All prices are expressed in euros. The price does not include a tip.

We do not serve alcoholic beverages or tobacco products to persons under the age of 18.

You can submit your written complaints at the reception desk of the Ambassador Split Hotel, by mail to the address: Trumbićeva obala 18, 21000 Split, or via email at info@ambassadorsplit.com.