

# MÉDITERRANÉE

## RESTAURANT

Welcome to Mediterranée Restaurant, a treasure of Mediterranean gastronomy at Hotel Ambassador, perfect for discovering the authentic flavors of Dalmatia. Mediterranée Restaurant pays tribute to Mediterranean cuisine and its authentic tastes, preparing traditional specialties in a modern way. Whether you wish to enjoy the catch of the day from the Adriatic, exquisite meat delicacies, or traditional specialties, your gastronomic experience at Mediterranée Restaurant promises an adventure through Dalmatia, complemented by a rich wine list and desserts.

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Dobrodošli u restoran Mediterranée, dragulj mediteranske gastronomije u Hotelu Ambassador, idealan za otkrivanje autentičnih okusa Dalmacije. Restoran Mediterranée 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 Mediterranée obećava avanturu kroz Dalmaciju, upotpunjenu bogatom vinskom kartom i izborom deserata.

# Predjela

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## Riblja Juha 11 €

Domaći agnolotti punjeni ribom, ulje od peršina

## Grdobina 22 €

Grdobina marinirana u citrusima, krusta od orašastih  
plodova, aioli od šafrana,  
majoneza od vlasca, ukiseljeni motar

## Tuna 22 €

Pečena potrbušina od tune, glazura od iglica smriča,  
konfitirane gljive, majoneza od gljiva, kečap od gljiva, ulje od  
iglica smriča, krusta sa kuminom

## Burrata 18 €

Sezonska salata, chutney od kruške, ukiseljene kruške, šipak,  
pesto od rikule, lješnjak

## Pečena raža 22 €

Raža pečena na smeđem maslacu, umak od dagnji, tikvica i  
poriluk začinjeni xo umakom, bottarga, furikake, gel od  
vinskog octa

## Meditranska salata 23 €

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

## Goveđi Tartar 22 €

Goveđi tartar, ukiseljena mrkva i celer, mousse od sira, kreker  
od prženog koji-a

# Glavna jela

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## Culurgiones Ossobuco 28 €

Domaća tjestenina punjena osso bucom, umak od sira, ulje medvjedeg luka

## Rižoto Od Škampa 33 €

Acquerello riža, škamp, koromač salata sa narančom i marokanskim limunom

## Rižoto Od Goveđeg Obraza 35 €

Rižoto sa sporo kuhanim goveđim obrazom, vlasac, hrskavi luk

## Poširani Mol 38 €

Poširani file mola, umak od vongola, ukiseljene vongole, pečeni poriluk, kapari od bazge, ulje vlasca

## Pagar 39 €

File bijele ribe na žaru, blitva, dimljene brokule, kuhani krumpir, citrus buerre blanc

## Janjetina Pithivier 45 €

Janjetina pithivier, sporo pečena janjeća lopatica, krema od kelja, čips od kelja, janjeći demi glace

## Juneći Biftek 48 €

Krema od pastrnjaka, pastrnjak pečen u slanom tijestu aromatiziran kavom, kroket od junećeg repa, churro od aromatiziranog krumpira, majoneza od poriluka, kečap od crnog luka

# Deserti

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## Kruška - Orah 10 €

Biskvit s crnim orahom, cremeux od kruške, kruška u vinu,  
karamelizirani orah, sladoled od kruške

## Čokolada - Rogač 11 €

Pistacio semifredo, cremeux od tamne čokolade, brownie od  
rogača, karamelizirani badem

# Appetizers

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## **Fish Soup 11,00 €**

Homemade agnolotti stuffed with fish,  
parsley oil

## **Monkfish 22,00 €**

Monkfish marinated in citrus with a nut crust, saffron aioli,  
chive mayonnaise, pickled sea fennel

## **Tuna 22,00 €**

Seared tuna belly, juniper needle glaze, mushroom confit,  
mushroom mayonnaise, mushroom ketchup, juniper needle  
oil, cumin crust

## **Burrata 18,00 €**

Seasonal salad, pear chutney, pickled pears, pomegranate,  
arugula pesto, hazelnut

## **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

## **Mediterranean Salad 23,00 €**

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

## **Beef Tartare 22,00 €**

Beef tartare, pickled carrot and celery, cheese mousse, fried  
koji crackers

# Mains

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## **Culurgiones Osso buco 28,00 €**

Homemade pasta stuffed with osso buco, cheese sauce, wild garlic oil

## **Scampi Risotto 33,00 €**

Acquerello rice, shrimp, fennel salad with orange and Moroccan lemon

## **Beefcheek Risotto 35,00 €**

Risotto with slow-cooked beef cheeks, chive oil, crispy onion

## **Poached Hake 38,00 €**

Poached hake filet, clam sauce, pickled clams, roasted leeks, elderberry capers, chive oil

## **Pagrus 39,00 €**

Grilled white fish filet, chard, smoked green beans, boiled potatoes, citrus beurre blanc

## **Lamb Pithivier 45,00 €**

Lamb pithivier, slow-roasted lamb shoulder, kale cream, kale chips, lamb demi glace

## **Beefsteak 48,00 €**

Parsnip cream, parsnip baked in a salt crust infused with coffee, braised oxtail croquette, flavored potato churro, leek mayonnaise, black onion ketchup

# Desserts

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## **Pear - Walnut €10**

Biscuit with black walnut, pear crèmeux, wine-poached pear,  
caramelized walnut, pear ice cream

## **Chocolate - Carob €11**

Pistachio semifreddo, dark chocolate crèmeux, carob brownie,  
caramelized almond



# MÉDITERRANÉE

**If you have any special requests, just ask — we can do it.**

V.A.T. Is included in the prices. All prices are expressed in Croatian kuna and euros. Tips are not included in the price. Please note that we do not serve any alcoholic beverages or tobacco products to guests under 18. A written complaint can be made at the Reception desk or by mail addressed to Ambassador Split Hotel, Trumbićeva obala 18. 21000 Split or via e-mail: [info@ambassadorsplit.com](mailto:info@ambassadorsplit.com)