

MÉDITERRANÉE

RESTAURANT

Welcome to Mediterranean Restaurant, a treasure of Mediterranean gastronomy at Hotel Ambassador, perfect for discovering the authentic flavors of Dalmatia. Mediterranean 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 Mediterranean Restaurant promises an adventure through Dalmatia, complemented by a rich wine list and desserts.

Predjela

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

Jakobove kapice 25 €

Sotirane jakobove kapice, pečena butternut tikva sa dimljenim maslom, bučine sjemenke, umak od mlaćenice, lardo

Mediteranska 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

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, krocket od junećeg repa, churro od aromatiziranog krumpira, majoneza od poriluka, kečap od crnog luka

Deserti

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

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

Scallops – 25,00 €

Sautéed scallops, roasted butternut squash with smoked
butter, pumpkin seeds, buttermilk sauce, lardo

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

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

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



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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