

AMBASADOR

SPLIT 1937

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

Predjela

Juha od fazana 12 €

Consomme od fazana, ručno rađeni ravioli punjeni mesom fazana, fermentirana mrkva

1, 3, 9

Kokot 22 €

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

4, 9, 10

Tuna 22 €

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

1, 3, 4, 7, 11

Burrata kruška 18 €

Burrata, sezonska salata, chutney od kruške, ukiseljene kruške, šipak, umak od pečene kruške i lješnjaka, krutoni

1, 7, 9

Pečena raža 22 €

Raža pečena na smeđem maslacu, umak od dagnji, kaul i poriluk začinjani 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 s butternut tikvom 25 €

Knedle kuhane na pari punjene butternut tikvom, salsa od bućinih sjemenki i kapara, umak od butternut tikve, ulje od vlasca
1, 10

Poširani Mol 38 €

Mol poširan na pari, ragu od sipe i enoki gljiva, gnocchetti, pil-pil umak, gel od dulse alge
4, 14

Pagar 39 €

Pečeni pagar, blitva, dimljena brokula, kuhani krumpir, citrus buerre blanc
4, 9, 10

Janjetina Pithivier 45 €

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

Rib-eye Steak 48 €

Odležani rib-eye, rolica od ljubičastog kupusa, gljiva i malina, krema od čičoke, praline od lješnjaka, lepinja sa junećim repom i hrskavom čičokom
1, 7, 9, 10, 11

Prilozi

Sezonska salata 6 €

Aromatizirani pire krompir 7 €

Deserti

Čokolada - Višnja 11 €

Biskvit od 55% čokolade, bijeli čokoladni crèmeux,
čokoladni tuile, umak od višnje sa The Macallan 12
Sherry Oak viskijem
1, 3, 9 (dostupna opcija bez glutena)

Buća 11 €

Crèmeux od buće, crumble od bućinih sjemenki, gel od
brusnice i naranče, aromatizirana buća,
sorbet od citrusa
1, 3, 9

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.



MÉDITERRANÉE

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.

MÉDITERRANÉE

RESTAURANT

Welcome to Restaurant Mediterranee, a true gem of Mediterranean gastronomy located within Hotel Ambassador – the perfect place to discover the authentic flavors of Dalmatia. Mediterranee 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 Mediterranee promises a journey through Dalmatia, complemented by a rich wine list and a selection of desserts.

Appetizers

Pheasant Soup 12,00 €

Pheasant consomme, handmade ravioli filled with pheasant meat,
fermented carrot

1, 3, 9

Red gurnard 22,00 €

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

4, 9, 10

Tuna - Mushrooms 22,00 €

Roasted tuna belly, confit mushrooms,
mushroom mayonnaise, mushroom ketchup,
juniper needle oil, cumin crust

1, 3, 4, 7, 10, 12

Pear Burrata 18,00 €

Burrata, seasonal salad, pear chutney, pickled pear,
pomegranate, roasted pear and hazelnut sauce, croutons

1, 7, 9

Roasted Skate Fish 22,00 €

Skate fish roasted in brown butter, mussel sauce, cauliflower 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 Osso buco 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

Butternut Squash Dumplings 25,00 €

Steamed dumplings filled with butternut squash, pumpkin seed
and caper salsa, butternut squash sauce, chive oil
1, 9, 10

Line - caught Hake 38,00 €

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

Pagrus 39,00 €

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

Lamb Pithivier 45,00 €

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

Dry - age ribeye 48,00 €

Dry-aged rib-eye, purple cabbage roll with mushroom and raspberry,
sunchoke cream, hazelnut praline,
flatbread with braised oxtail and crispy sunchoke
1, 3, 10, 11

Sides

Seasonal salad 7 €

Aromatic mashed potatoes 7 €

Desserts

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)

Pumpkin 11 €

Pumpkin crèmeux, pumpkin seed crumble, cranberry and orange gel, aromatized pumpkin, citrus sorbet
1, 3, 7, 9

Cheese selection 15 €

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

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lobsters

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4- Riba / Fish

5- Kikiriki / Peanuts

6- Soja / Soya

7- Orašasti plodovi / Nuts

8- Lupin

9- Mlijeko / Milk

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12- Sjemenke sezama / Sesame seeds

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14- Mekušci / Molluscs such as mussels, oysters
etc.



MÉDITERRANÉE

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.