

## BAR TAPAS

CJENIK

### Pršut Snack 9 € / 67,81 kn

Dvije godine dozrijevan dalmatinski pršut, tapenada od cherry poma, domaći kruh od integralnog pirovog brašna i oraha

### Selekcija sireva 9 € / 67,81 kn

Kravlji, ovčji, kozji polutvrđi sirevi, džem od kupine i papra, kreker začinjen prženim kojijem

### Dimljeni Pagar 11 € / 82,88 kn

Hladno dimljeni pagar, grilane tikvice, ´ dalmatinski ´ furikake, umak od vongola, ulje od vlasca

### Kroket od junećeg repa 10 € / 75,35 kn

Meso junećeg repa panirano u panku mrvicama, majoneza od poriluka, kečap od crnog luka

### Vege Snack 8 € / 60,28 kn

Celer i mrkva pečeni u slanom tijestu, grilane rajčice, mini salata od mente i bosiljka

### Hobotnica 10 € / 75,35 kn

Grilana hobotnica premazana glazurom od višnjevače, lardo, ukiseljene stabljike peršina

### Okruglice od janjetine 10 € / 75,35 kn

Janjeće okruglice začinjene janječim garumom, gel od plodova bazge, dehidrirani žumanjak

### Ribeye Tartlet 10 € / 75,35 kn

Ribeye suho dozrijevan 20 dana, krema od patlidžana, karamelizirane suncokretove sjemenke s kavom, katsobushi

## BAR TAPAS

### PRICE LIST

#### **Prosciutto Snack 9 € / 67,81 kn**

Two-year-old Dalmatian prosciutto, cherry tomato tapenade, homemade bread from wholegrain spelt flour and walnuts

#### **Cheese Selection 9 € / 67,81 kn**

Cow, sheep, semi-hard goat cheeses, blackberry and pepper jam, crackers seasoned with baked koji

#### **Smoked Pagrus 11 € / 82,88 kn**

Cold-smoked sea bream, grilled zucchini, 'Dalmatian' furikake, clams sauce, chive oil

#### **Oxtail croquette 10 € / 75,35 kn**

Panko-breaded oxtail, leek mayonnaise, black garlic ketchup

#### **Veggie Snack 8 € / 60,28 kn**

Celery and carrots baked in a salty dough, grilled tomatoes, mini mint and basil salad

#### **Octopus 10 € / 75,35 kn**

Grilled octopus coated with cherry glaze, lardo, pickled parsley stems

#### **Lamb Meatballs 10 € / 75,35 kn**

Lamb meatballs seasoned with lamb garum, elderberry fruit gel, dehydrated egg yolk

#### **Ribeye Tartlet 10 € / 75,35 kn**

20-day dry-aged ribeye, eggplant cream, caramelized sunflower seeds with coffee, katsuobushi (bonito flakes)

# BAR MENU

## CJENIK

### Juha dana **6,90 € (51,99kn)**

Domaća juha poslužena s brioš krutonima

### Tapas selekcija za dvoje **29,50 € (222,27kn)**

Ovčji, kozji i kravlji sir, dalmatinski pršut, orasi, chutney od smokava, svježe voće, med s kajenskim paprom

### Biftek a la tartare **29,50 € (222,27kn)**

Goveđi file, majoneza s hrenom, tostirani kruh, maslac s čilijem

### Burrata e datterini **14,00 € (105,49kn)**

Burrata, sušene cherry rajčice, bosiljak, pesto rikule, maslinovo ulje, perle od balsamica

### Mediteranska salata s tunom **21 € (158,22kn)**

Mrvljeni feta sir, tunjevina na žaru s paprikom, grah, slanutak, bulgur, svježi listovi salate, masline, dresing od senfa, agruma i meda

### Goveđi burger **17,50 € (131,85kn)**

Goveđa pljeskavica, zelena salata, rajčica, luk, čips od ukiseljenog koromača, topljeni sir, brioš lepinja; poslužuje se s burger umakom (sadrži inćune)

### Trgana svinjetina **14,90 € (112,26kn)**

Brioche publica, cheddar sir, salata, rajčica, coleslaw, prženi luk, jogurt senf umak

### Pileći klub sendvič **15 € (113,02kn)**

Pečena piletina, Montgomery cheddar sir i majoneza od dimljene pancete, jaja, salata, rajčica

### Rižot s kozicama **22 € (165,75kn)**

Jadranske kozice, krema od parmezana

### Tjestenina s rajčicom **16 € (120,55kn)**

Dimljeni inćuni, parmezan

### Gnudi **18 € (135,62kn)**

Domaći gnudi od skute, umak od gljiva, polusušene rajčice, parmezan

### Steak od sabljarke **35 € (263,70kn)**

Sabljarka, sotirano zeleno lisnato povrće, salsa od rajčica, kapara i maslina

### Rib-eye a la tagliata **38 € (286,30kn)**

Juneći flank, rukola, chimichurri umak, parmezan, maslinovo ulje, aceto krema

# BAR MENU

## PRICE LIST

### **Soup of the day 6,90 € (51,99kn)**

Homemade soup served with brioche croutons

### **Tapas selection for two 29,50 € (222,27kn)**

Sheep, goat, and cow cheese, Dalmatian prosciutto, nuts, fig chutney, fresh fruits, honey with pepper

### **Beef a la tartare 29,50 € (222,27kn)**

Beef tenderloin, Horseradish mayo, toasted bread, chili-infused butter

### **Burrata e datterini 14,00 € (105,49kn)**

Burrata, dried cherry tomatoes, basil, arugula pesto, olive oil, balsamic pearls

### **Mediterranean tuna salad 21 € (158,22kn)**

Crumbled feta cheese, grilled tuna with paprika, beans, chickpeas, bulgur, fresh salad leaves, olives, mustard, citrus and honey dressing

### **Cheeseburger 17,50 € (131,85kn)**

Beef patty, lettuce, tomato, onion, dill pickle chips, melted cheese, brioche bun, served with burger sauce (contains anchovy)

### **Pulled pork 14,90 € (112,26kn)**

Brioche bun, cheddar cheese, lettuce, tomato, coleslaw, crispy onion, yogurt mustard sauce

### **Chicken club sliders 15 € (113,02kn)**

Rotisserie chicken, Montgomery cheddar & smoked bacon mayonnaise, egg, lettuce, tomato

### **Prawns risotto 22 € (165,75)**

Adriatic prawns, parmesan cream

### **Tomato pasta 16 € (120,55kn)**

Homemade tomato sauce, smoked anchovies, parmesan

### **Gnudi 18 € (135,62kn)**

Homemade cottage cheese gnudi, mushrooms sauce, semi-dried tomatoes, parmesan

### **Swordfish steak 35 € (263,70kn)**

Swordfish, sautéed green leafy vegetables, tomato, caper, and olive salsa

### **Rib-eye steak 38 € (286,30kn)**

Beef rib eye, arugula salad, chimichurri sauce, grana padano, olive oil, aceto crema

# TORTE I KOLAČI

CJENIK

## Viška torta

Biskvit od oraha, naranče i mliječne čokolade, Chantilly krema od čokolade s narančom

*\*Gluten free*

## Pearlime

Bademov streusel, mousse diplomat, žele od kruške i limete

## Grijota

Biskvit od čokolade i ruma, mousse od tamne čokolade, cremeux od vanilije i gel od višanja

*\*Sadrži orašaste plodove \*Gluten free*

## Raw Passion Fruit

Podloga s bademima i datuljama, krema sa indijskim orasima, kokosom i malinom, svježe voće

*\*Bez laktoze, bez glutena i rafiniranog šećera*

## Choco rhapsody

Hrskava podloga, cremeux od čokolade, praline paste, mousse od čokolade i tonke

## Voćni tart

Prhko tijesto, confit od maline, krema od vanilije, bobičasto voće

*\*Bez orašastih plodova*

## Kolač dana

**Cijena: 6 € / (45,21kn)**

# CAKES

## PRICE LIST

### **Vis Cake**

Walnut, orange, and milk chocolate biscuit, chocolate and orange  
Chantilly cream

*\*Gluten-Free*

### **Pearlime**

Almond streusel, mousse diplomat, pear and lime jelly

### **Grijota**

Biscuit made of chocolate and rum, dark chocolate mousse, vanilla  
cremeux and cherry gel

*\*Contains nuts \*Gluten free*

### **Raw Passion Fruit**

Almonds and dates base, cream with cashew nuts, coconut, and  
raspberry, fresh fruit

*\*Raw cake, lactose-free, gluten-free, without refined sugars*

### **Choco rhapsody**

Crispy base, chocolate cremeux, praline paste, chocolate and tonka  
mousse

### **Fruit tart**

Short pastry, raspberry confit, vanilla cream, berries

*\*Nuts free*

### **Cake of the day**

**Price: €6 / 45.21 HRK**