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menu

DOBRO DOŠLI U PRIČU O OKUSU REGIJE.
WELCOME TO THE STORY OF REGIONAL FLAVOUR.

Meni nije samo popis jela - to je poziv na putovanje
kroz istarske krajolike, kroz kuhinje naših nona,
kroz okuse koje oblikuju more, zemlja, vjetar i ljudi.
Svaki tanjur je poglavlje - a vi birate kojim redom ćete ga čitati.

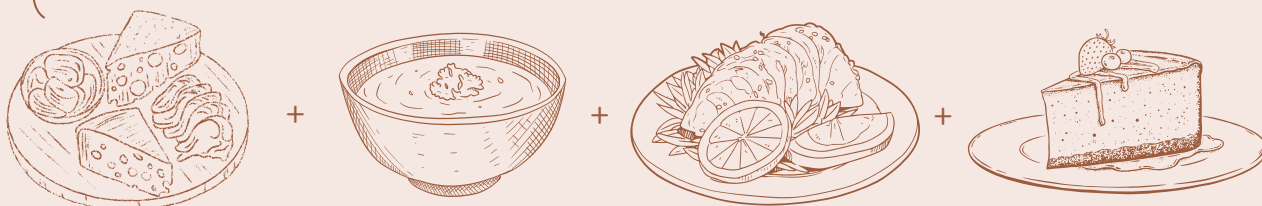
The menu is not just a list of dishes - it's an invitation to journey
through the Istrian landscape, through the kitchens of our grandmothers,
through the flavours shaped by sea, land, wind, and people.
Each plate is a chapter - and you choose the order in which to read it.

Odaberite svoj tempo i raspoloženje

2 slijeda - 53€ | 3 slijeda - 67€ | 4 slijeda - 75€

Choose your own rhythm and mood

2 courses - 53€ | 3 courses - 67€ | 4 courses - 75€



slagani prema vašem izboru,
iz toplih i hladnih predjela, glavnih jela i deserta
composed entirely by your own choice,
from warm and cold starters, main courses, and desserts.

...pa neka priča počme...

...and let the story begin....

POGLAVLJE | CHAPTER 1

HLADNA PREDJELA | COLD STARTERS

Priča počinje lagano. Mirisi soli, domaćeg sira i mariniranih delicija bude nepce i sjećanja.

The story begins slowly. The aromas of salt, cottage cheese, and marinated delicacies awaken the palate and memories.



Tiho more i tihi rez | Silent Sea, Silent Cut

Bovino tonnato – Carpaccio od junetine s pečenim filetom od tune, složen kao tortica
Bovino Tonnato – Beef Carpaccio with Roasted Tuna Fillet, layered like a Tartlet

Zemlja pod noktima | Earth Under the Fingernails

Tartar od pečene cikle, kapara i crne masline, na skuti
Roasted Beetroot Tartare with Capers, Black Olives and a Smooth Skuta Cheese Base

Pod kamenom | Beneath the Stone

Hobotnica s kaparima, slanim inćunima, ljubičastim lukom i kremom od boba
Octopus Salad with Capers, Anchovies, Red Onion and Fava Bean Cream
(Vegan verzija na upit | Vegan version available upon request)



POGLAVLJE | CHAPTER 2

TOPLA PREDJELA | WARM STARTERS

Topli uvod u dubinu priče.

Tu su domaća tjestenina, juhe i more na tanjuru.

A warm introduction to the depth of the story.

There is homemade pasta, soups and seafood on the plate.

Zlato pod zemljom | Gold Beneath the Soil

Domaće tagliatelle s tartufima, maslacem od tartufa i žutanjkom

Homemade Tagliatelle with Truffle Cream, Truffle Butter and Egg Yolk

Crveno more Istre | Istria in Red

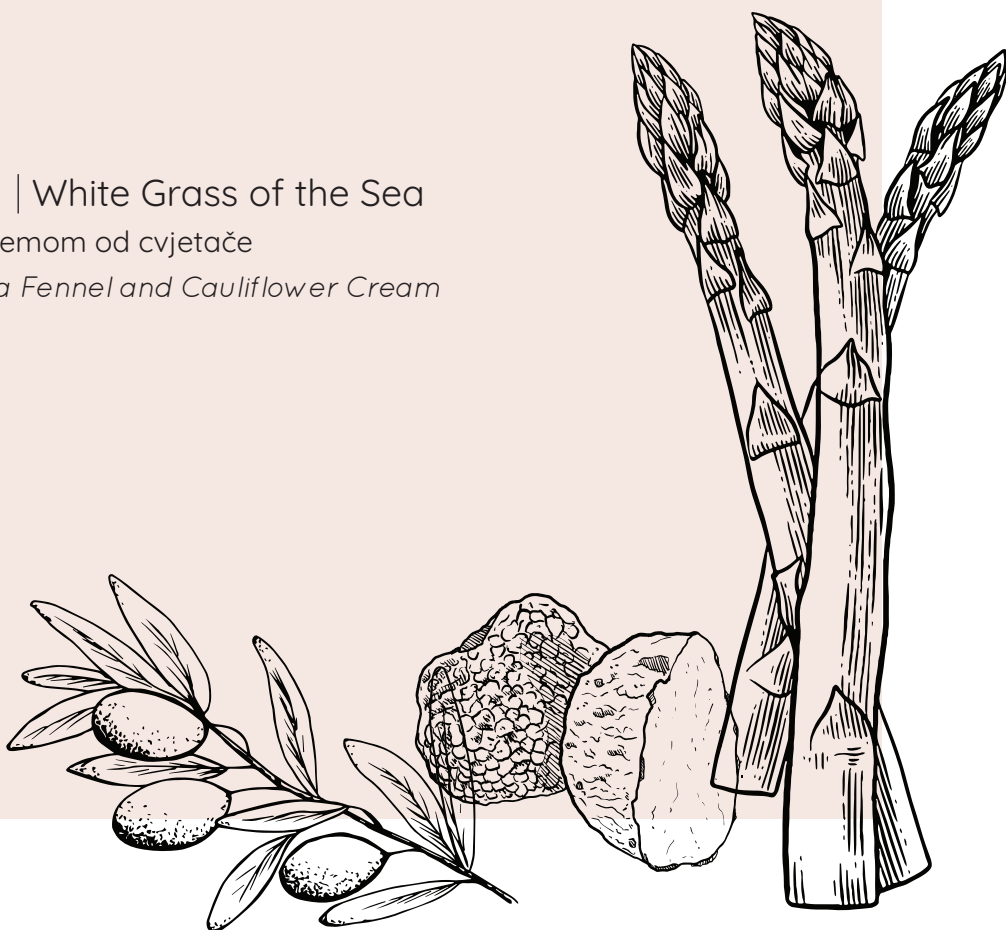
Istarska sipa na palenti, u umaku od rajčice i vina

Cuttlefish Stew in Tomato-Wine Sauce, Served on Creamy Polenta

Bijela trava mora | White Grass of the Sea

Orzotto s motarom i kremom od cvjetače

Barley Risotto with Sea Fennel and Cauliflower Cream



POGLAVLJE | CHAPTER 3

GLAVNA JELA | MAIN COURSES

Ovdje kulminira priča – meso, riba, sezona
i umijeće kuhinje na jednom mjestu.

*This is where the story culminates – meat, fish, the season,
and the art of cooking all in one place.*

Tragovi pašnjaka | Echoes of the Pasture

Rolada od janjetine sa pečenim šampinjonima i pireom od timijana
Lamb Roulade with Roasted Mushrooms and Thyme Purée

Iz mora – danas | Today's Catch

Škarpina na buzaru s domaćim tagliatelama
Scorpion Fish "Buzara" Style with Homemade Tagliatelle

Tišina iz vrta | Garden Silence

Pohana cvjetača na pireu od šparoga (vegan)
Fried Cauliflower on Asparagus Purée (Vegan)



POGLAVLJE | CHAPTER 4

DESERTI | DESSERTS

Slatki epilog. Zaokružena misao o vremenu,
djetinjstvu i mediteranskoj duši.

*A sweet epilogue. A rounded thought about time,
childhood and the Mediterranean soul.*

Aperol i kruška | Aperol Pear Love Affair

Kuhane kruške s Aperolom i semifreddom od suhih šljiva

Poached Pears with Aperol and Prune Semifreddo

Crno vino, crna smokva | Black Fig, Black Wine

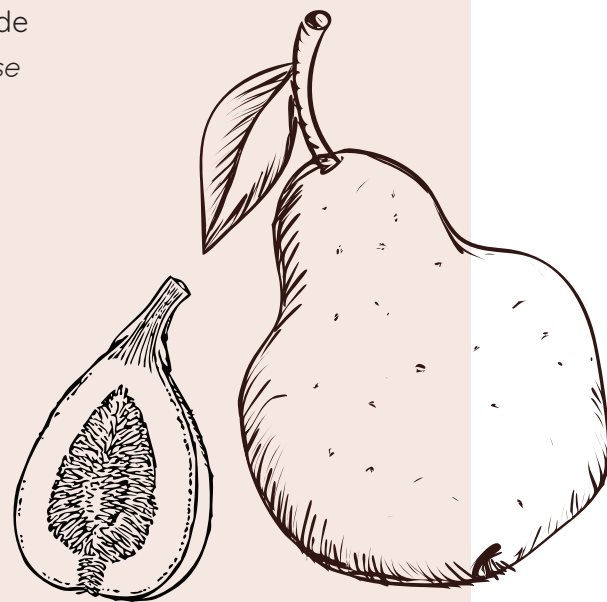
Suhe smokve kuhane u teranu, na moussu od čokolade

Teran-Poached Dried Figs on Dark Chocolate Mousse

Lavanda u snu | Lavender in a Dream

Semifreddo s lavandom i muškarnim vinom

Lavender and Muscat Wine Semifreddo



Svaki slijed na ovom meniju je izbor.

Sloboda da kušate ono što vam taj dan najviše treba.

Jer najbolja jela nisu samo ona koja okusimo – nego ona koja pamtim.

Every course on this menu is a choice.

The freedom to taste what you need most that day.

Because the best dishes are not just the ones we taste – they are the ones we remember.

Molimo obavijestite nas o alergijama i pitajte za detalje jela koja sadrže alergene.

Please make us aware of any allergies and ask for further details of dishes that contain allergens.

Normativ proizvoda se nalazi na šanku, te se na Vaš zahtjev može dobiti na uvid.

Product standard is at the bar and you can see it at request.

PDV i ostali porezi su uračunati u cijenu.

VAT and other taxes included.