

o menu





PORPORELA
restaurant & bar

HLADNA PREDJELA

Gazpacho s ricottom i krutonima

Govedi carpaccio

rikola, ukiseljeni luk, aioli, Dijon senf
i cherry rajčice

Carpaccio od kozica

naranča, breskva, matičnjak i timijan

Vitello tonnato

hladna teletina, tuna pjena, rotkvica,
prah od crnih maslin i kapari

Marinirane artičoke & burrata

tapenada od maslina i bruschetta

TOPLA PREDJELA

Riblji bisque sa školjkama i cvjetačom

Rižoto s kozicama

sladoled od sira, mladi luk, bisque i prošek

Rižoto od cikle

kozji sir i orasi

Domaće tagliatelle s tartufima

Škampi u beurre blanc umaku

COLD STARTERS

Gazpacho with ricotta & croutons  6€

Beef carpaccio 19€

arugula, pickled onion, aioli, Dijon mustard
& cherry tomatoes

Shrimp carpaccio 15€

orange, peach, lemon balm & thyme

Vitello tonnato 21€

cold veal slices, tuna espuma, radish,
black olive ash & capers

Marinated artichokes & burrata  18€

olive tapenade & bruschetta

WARM STARTERS

Shellfish bisque with cauliflower 14€

Shrimp risotto 21€

with cheese ice cream, spring onion, bisque,
& prošek (Croatian dessert wine)

Beetroot risotto  14€

goat cheese & walnuts

Homemade tagliatelle with truffle  24€

Scampi in beurre blanc sauce 15€



GLAVNA JELA

File brancina

krema od graška, limeta i ulje bosiljka

Teleći kotlet sous-vide

pire od celera i demi-glace umak

Pečena palenta

krema od gorgonzole i karamelizirani luk

Ulov dana – svježe iz mora

Masline, krumpir i mediteranske trave

Krak hobotnice

pire od slanutka i chimichurri umak

DESSERT

Crème brûlée od limete i kokosa

Sous-vide dekonstruirani
mango cheesecake

Čokoladna sfera

stracciatella, karamela i prhki posip

MAIN COURSES

Sea bass fillet 22€

pea cream, lime & basil oil

Sous-vide veal chop 30€

celeriac purée & demi-glace

Baked polenta 14€

gorgonzola cream & glazed onion

Catch of the day – fresh from the sea 70€/KG

Olives, potatoes & mediterranean herbs

Octopus tentacle 27€

chickpea purée & chimichurri sauce

DESSERT

Lime & coconut crème brûlée 9€

Sous-vide deconstructed 8€
mango cheesecake

Chocolate sphere 7€

stracciatella, caramel & crumble