

DINNER MENU

SOUPS/ SUPE

Chicken consommé

Pileći konsome

*

Carrot, leek, onion, celery
Šargarepa, praziluk, crni luk, celer

E C GF

5€ 220ml

Leek potage

Potaž od praziluka

*

Leek, tomato, sour cream
Praziluk, paradajz, pavlaka

GF

4€ 220ml

Bourride fish soup with aioli

Riblja supa iz Provanse sa aioli majonezom

*

Sea bass, shrimps, onion, pepper, fennel, garlic, homemade mayonnaise
Brancin, gambori, crni luk, paprika, komorač, bijeli luk, domaći majonez

SH F

5€ 220ml

STARTERS

Montenegrin prosciutto

Crnogorska pršuta

*

Apple, kohlrabi, hazelnut, yogurt
Jabuka, keleraba, lješnik, jogurt

N

7,5€ 150gr

Salmon gravlax

Marinirani losos

*

Salmon, cucumber, dill, avocado and mascarpone
Losos, svježi krastavac, mirođija, avokado, mascarpone

F

12€ 200gr

Sea bass tartare

Tatar od brancina

*

Coconut milk, chilli, lime, melba toast
Kokosovo mlijeko, chilli, limeta, melba tost

F Wh CH

12€ 150gr

C

Celery

E

Eggs

Wh

Wheat

SO₂

Sulphit- Wine

Ms

Mustard

GF

Gluten Free

ML

Milk

SE

Sesame

CH

Chilly

SH

Shellfish

F

Fish

N

Nuts

Shrimps salad with mango
Salata sa gamborima i mangom

*

Iceberg, avocado, mint, sesame, chilli pepper and mango
Ajsberg, avokado, nana, susam, ljuta paprika i mango

SH CH

13€ 220gr

Burrata
Burata

*

Tomato, spinach, basil and bread chips
Paradajz, spanać, bosiljak, krutoni

Wh

11€ 220gr

Beef tartare
Tatar biftek

*

Horseradish, sour cream, egg yolk, homemade brioche bread, butter
Ren, pavlaka, žumance, domaći brioš tost, puter

E Ms Wh GF

16€ 150gr

Montenegrin cold cuts
Crnogorska zakuska

*

local cheese assortment, prosciutto, olives
Lokalni sirevi, pršuta, masline

14€ 250gr

Cheese plate
Plata sireva

8€ 100gr

RISSOTTO & PASTA
/ RIŽOTA I PAŠTE

Celery risotto with duck
Rižoto sa celerom i pačetinom

*

Celery, onion, parmesan, fresh herbs, wine
Celer, crni luk, parmezan, svježi začini, vino

C SO₂

14€ 250gr

Truffle risotto with asparagus and tofu
Rižoto sa tartufima, šparogama i tofu sirom

*

Asparagus, truffle, parmesan, tofu, fresh herbs, wine sauce
Šparoge, tartufi, parmerzan, tofu, svježi začini, sos od vina

ML

12€ 250gr

Shrimps and squid Sepia pasta with homemade pesto
Crna pasta sa lignjama i gamborima u domaćem pesto sosu

SH

14€ 300gr

Paella with sea food
Paelja sa morskim plodovima

SH SO₂

13€ 320gr

C

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E

Eggs

Wh

Wheat

SO₂

Sulphit- Wine

Ms

Mustard

GF

Gluten Free

ML

Milk

SE

Sesame

CH

Chilly

SH

Shellfish

F

Fish

N

Nuts

OUR SPECIALTY MEAT AND FISH / SPECIJALITETI OD MESA I RIBE

Ocean Dream

Salt baked fish with celeriac and leek, shallots cream with caviar, for two

Riba u soli sa celerom i prazilukom,
kremom od ešalot luka sa kavijarom, za dvoje

*

Sea bass, celery, leek, shallots, cream, caviar

Brancin, celer, praziluk, ešalot luk, neutralna pavlaka, kavijar

75€ 1kg

F SO₂

Monkfish

Grdoba

*

Beans, tomato, olive, anchovies and beignet

Pasulj, paradajz, masline, inćuni, uštipci

18€ 250gr

Wh

Sea bass fillet

File od brancina

*

Fennel salad, orange, dill

Salata od komorača, pomorandža, mirođija

22€ 280gr

Pork tomahawk

Svinjska kremenadla

*

*Parsnip, apple, horseradish, garlic, hazelnut,
onion, wine sauce, sepia ink*

*Paškanat, jabuka, ren, bijeli luk, lješnik,
crni luk, sos od vina, crnilo od sipe*

16€ 400gr

Wh N

Beef tenderloin

Juneći biftek

*

Sweet corn, potato, whole grain mustard, red wine sauce

Kukuruz šećerac, senf od cijelog zrna, sos od crvenog vina

24€ 330gr

Wh SO₂

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SO₂

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Mustard

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Gluten Free

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Milk

SE

Sesame

CH

Chilly

SH

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F

Fish

N

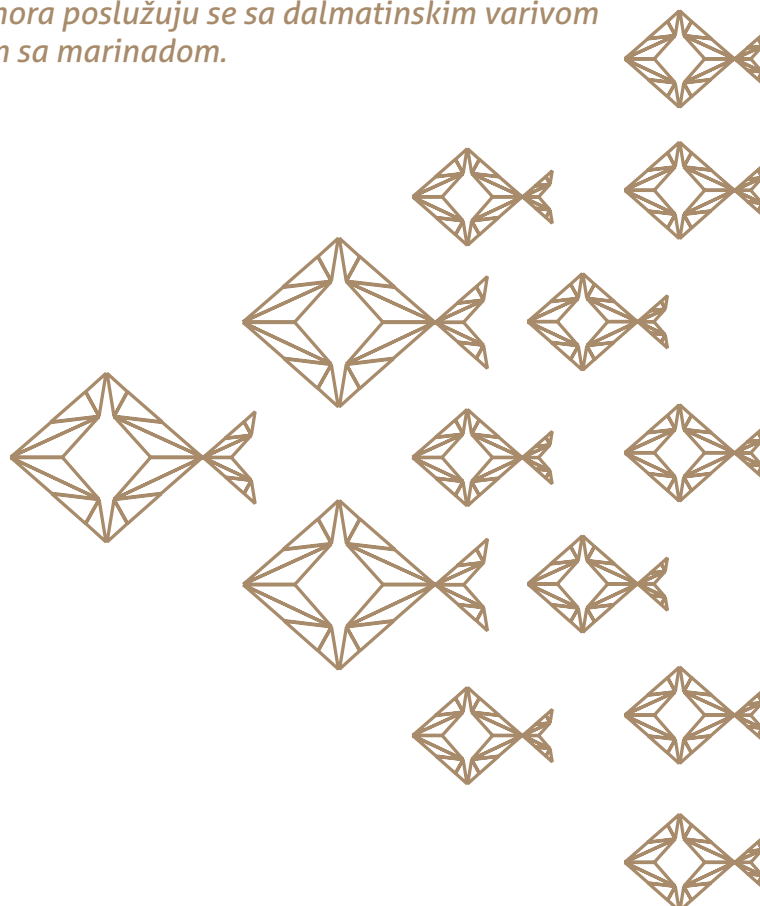
Nuts

FRESH FISH AND SEA FOOD / SVJEŽA RIBA I PLODOVI MORA

Fish extra category Riba ekstra kategorije	80€	1kg
Local catch of the day Ulov dana	65€	1kg
Grilled octopus Grilovana hobotnica	26€	350gr
Grilled squids Grilovane lignje	16€	350gr
Grilled shrimps Grilovani gambori	18€	400gr
Buzara style mussels  Mušlje na buzaru	12€	500gr

*

*Fresh fish and sea food served with "Dalmatian varivo"
and creamy polenta with marinade
Svježa riba i plodovi mora poslužuju se sa dalmatinskim varivom
i kramastom palentom sa marinadom.*



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DESSERTS / DEZERTI

Moskva

*

*Flour, eggs, sugar, whipped cream, milk, walnuts, pineapple, cherry, hazelnuts, almonds, white chocolate
Brašno, jaja, šećer, slatka pavlaka, mlijeko, orasi, ananas, višnje, lješnici, bademi, bijela čokolada*

Wh E ML N

5€ 150gr

Mascarpone strawberry

Maskarpone sa jagodama

*

*Flour, eggs, sugar, oil, heavy cream, milk, vanilla cream, strawberry, cheese aroma, "Plazma" biscuite
Brašno, jaja, šećer, ulje, slatka pavlaka, mlijeko, krem od vanile, jagode, aroma sira, "Plazma"*

Wh E ML

5€ 150gr

Trans

*

*Flour, eggs, whipped cream, milk, pistachio, caramel, hazelnut, Nutella
Brašno, jaja, šlag, mlijeko, pistaći, lješnik, Nutella*

Wh E ML N

5€ 150gr

Choco Orange

*

*Flour, eggs, sugar, oil, heavy cream, milk, dark chocolate, orange aroma, gelatine
Brašno, jaja, šećer, ulje, slatka pavlaka, mlijeko, crna čokolada, aroma narandže, želatin*

Wh E ML

5€ 150gr

Cake of the day

Kolač dana

4€ 150gr

Ice cream bowl

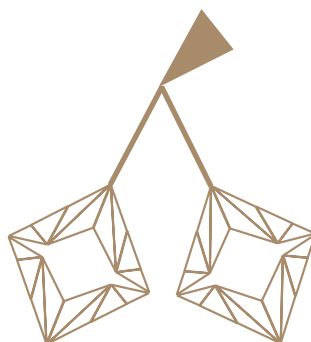
Sladoled porcija

3,5€ 180gr

Fruit plate

Tanjir voća

4€ 240gr



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