



Homemade Soups

BEEF SOUP (A,C,L) 6,00
light and flavorful soup with fresh parsley, homemade noodles and vegetables

 **CREAMY TOMATO SOUP** (A,G) 6,00
silky soup made from ripe tomatoes with croutons, olive oil and aromatic herbs

 **DALMATIAN FISH SOUP** (D) 7,00
light and aromatic soup with fresh Adriatic fish, olive oil, garlic, tomatoes and parsley

Starters

ANGUS CARPACCIO (G,M) 16,00
with Grana Padano, creamy sauce, Dijon mustard seeds, locally produced olive oil, chives and fennel


 **DALMATIAN SELECTION** (A,G) 9,00
local prosciutto, pancetta, homemade smoked sausage, sheep cheese, olives and crispy grissini


TUNA TARTAR (D) 15,00
fresh Adriatic tuna with olive oil, avocado cream and delicate citrus notes


 **BURRATA & TOMATOES** (A,G) 11,00
ripe tomatoes with creamy burrata, olive oil, basil cream and grissini

SOULFOOD & SALADS

SEA POKE BOWL (D,F,N) 17,00
sushi rice with marinated fresh salmon, mango, avocado, pickled onions, wakame, sriracha mayo and sesame

 **BIKINI BOWL** (F,N) 13,00
sushi rice with marinated smoked tofu, mango, avocado, pickled onions, wakame, sweet-spicy sauce and sesame

 **SUMMER SALAD** (G) 11,00
tomatoes, cucumber, yellow and red peppers, creamy feta, spring onions, sweet melon, toasted seeds and lemon olive oil dressing

 **FALKENSTEINER CAESAR'S SALAD** (A,C,D,G,M) 15,50
grilled chicken stripes, crisp romaine lettuce, Dalmatian pancetta, croutons, Parmigiano Reggiano, Caesar dressing, olive oil and lemon

ALL DAY MENU

FROM 5:00 PM, AN ADDITIONAL GRILL MENU AWAITS YOU:
Juicy steaks and fresh fish, perfectly prepared on our new outdoor grill.

HOMEMADE PASTA & RISOTTO

PLJUKANCI "NONA" & BEEF TENDERLOIN (A,G,O) 19,00
Istrian specialty, fresh homemade pasta with wild mushrooms, creamy sauce, black truffle and Grana Padano

TAGLIATELLE ALLE VONGOLE (A,C,G,R,O) 16,00
fresh homemade pasta with vongole, garlic, sun-dried tomatoes, white wine, Grana Padano and parsley

PLJUKANCI ARRABIATA (A,G,O) 13,00
Istrian specialty, fresh homemade pasta with garlic, creamy tomato sauce, chili, Grana Padano and basil

TAGLIATELLE & SALMON (A,C,D,G,O) 19,00
fresh homemade tagliatelle with salmon, garlic, white wine, baby spinach, cherry tomatoes and Grana Padano

RISOTTO WITH PRAWNS (B,G,O) 17,00
creamy risotto with shrimps, garlic, white wine, Grana Padano and parsley

MEAT & FISH

ĆEVAPI (A,G) 17,50
traditionally prepared with ajvar, homemade kajmak, flatbread and onions

BBQ BURGER (A,G,M) 17,00
brioche bun with 100% beef, melted cheese, lettuce, onion marmalade, pickles, BBQ sauce and fries

GRILLED CHICKEN FILET (G,M) 19,00
aromatically marinated, juicy grilled, French fries


MUSSELS BUZARA (A,R,O) 18,00
mussels with toasted aromatic bread, garlic, white wine broth, parsley and lemon

SCAMPI BUZARA (A,B,C,O) 27,00
homemade tagliatelle with scampi, garlic, white wine broth, tomato sauce, parsley and olive oil

CALAMARI FRITTI (A,R,C,M) 24,00
golden fried calamari with tartar sauce, fries and lemon


GRILLED SEA BREAM „DALMATICA“ (D) 24,50
fresh Adriatic sea bream, potato, spinach, cherry tomatoes, garlic & a hint of lemon

Vegetarian

 **BREADED CAMEMBERT** (A,G) 14,50
crispy camembert with fig jam and golden roasted potatoes

GRILLED HALLOUMI SKEWER (G) 15,50
grilled halloumi with chimichurri sauce and mushroom sauce with grape reduction

for kids – mini chef menu

 **Mickey Mouse – Pasta Bolognese** (A) 9,00
small pasta with mild bolognese sauce and parmesan

Donald Duck – Chicken Fingers (A,C) 9,00
crispy chicken strips with fries, ketchup and mayonnaise

Frank & Fries (A) 7,50
sausages with crispy fries, ketchup and mayonnaise

Hugo Sprizz
€ 9.00

Aperol Sprizz
€ 9.00

Amore € 10.20
Falkensteiner Gin by Rick, Orange marmelade, Sensation Lime/Kiwano, Orange bitter

Miss Honey € 10.00
Gin, Elderflower, Lime, Cherry blossom tonic

Tropical Joy € 10.00
Vodka Lime, Mango liquor, Lime, Passion fruit, pineapple juice

homemade desert

LAVA CAKE (A,C,G) 7,00
a warm, rich chocolate cake with a molten center, served with vanilla ice cream for the perfect sweet escape

PANNA COTTA (G) 6,00

CHURROS & NUTELLA (A,G,H) 6,50

COCONUT CAKE (A,G) 7,00

CHEESECAKE (A,G) 7,00

PISTACHIO CRUMBLE (A,G,H) 7,00

FERRERO ROCHER CHOCO CAKE (A,G,H) 7,00



 **VEGAN / VEGETARIAN**

 **CHEF ARMIN ŽUNIĆ RECOMMENDS**

 **SPICY**

Dear guests, to ensure you can fully enjoy your meal despite any possible food intolerances, please ask our staff for the allergen menu. Enjoy your meal!

All prices include statutory charges and are stated in euros (€).

MENU 

Pizza

All pizzas are topped with homemade sauce of sunripened tomatoes, fior di latte and herbs from our garden, our dough had a rest of 48h

MARGHERITA (A,G)	11,50	✱
the classic with tomato, mozzarella and basil		
CAPRICCIOSA (A,G)	13,50	
local ham with fresh mushrooms		
SALAMI (A,G)	14,00	
classic salami with full flavor		
PRIMAVERA (A,G)	12,00	✱
yellow and red peppers, zucchini, mushrooms and corn		
AL TONNO (A,D)	15,00	
fresh tuna, anchovies, onion and oregano		
HELLS BELLS (A,G)	15,00	🌶️
local spicy sausage, jalapeño, corn, spicy sauce and oregano		
MORTADELLA & BURRATA (A,G,H)	18,00	
basil cream, mortadella, pistachios, burrata and fresh basil		
PROSCIUTTO (A,G)	16,00	♥️
Dalmatian prosciutto, arugula, cherry tomatoes, basil and Grana Padano		

Sides

FRIES	5,00
ROASTED POTATOES	5,00
BAKED BEANS WITH CHEESE (G)	6,00
GRILLED VEGETABLES (JULIENNE)	5,00
CREAMY SWISS CHARD WITH POTATOES	
(dalmatian classic) (G)	5,00
CAMPFIRE POTATOES	
(from the grill, from 5 p.m.)	4,00
WILD MUSHROOM MIX	6,00
FLATBREAD (A)	3,00
ROASTED RED PEPPER SAUCE	5,00

ABC

a-more breakfast club

Započnite dan uz bogat izbor svježe pripremljenih doručaka po cijeni od 20 € po osobi (10 € za dijete)

7:30 - 10:30 ujutro

White Wine ^{0.1 l}

ZLATNA ŽLAHTINA VRBNIČKA	€ 4.70
Variety: Žlahtina Region: Istria, Croatia Perfect with: fish, seafood and white meat	
MALVAZIJA ISTARSKA, DEKLIĆ	€ 5.10
Variety: Istrian Malvazija Winery: Vina Deklić Region: Vizinada, Istria, Croatia A light-bodied, dry wine which fits perfectly with fish, seafood and white meat.	
POŠIP, DEGARRA	€ 5.10
Variety: Pošip Winery: Degarra Region: Northern Dalmatia, Croatia Perfect with: white meat, salads and seafood pasta	
SAUVIGNON BLANC, GALIĆ	€ 5.30
Variety: Sauvignon Blanc Winery: Galić Region: Slavonia, Croatia Perfect with: white meat, vegetable meals	
CHARDONNAY, VELEBNA	€ 5.60
Variety: Chardonnay Winery: Velebna Region: Dalmatia, Croatia Perfect with: pork, shellfish and vegetable meals	

La Vie en Rosé

ROSÉ WINE

ROSÉ, VELEBNA	
Variety: Shiraz Winery: Velebna Region: Northern Dalmatia Perfect for starting a fantastic and joyful evening.	

l/€

0,1l	5.80
0,75l	40.00

BUBBLES

MIONETO PROSECCO	
The bouquet is redolent of golden apple, while the palate is appealingly marked by aromatic notes of golden apple, white peach and honey. Perfect with: aperitiv, starters, risotto and pasta, fish	

l/€

0,1l	5.90
0,75l	42.00

CHAMPAGNE MUMM GRAND CORDON BRUT	
A sparkling golden yellow champagne with an abundance of fine and elegant bubbles. Perfect with: enjoying the sunset with your friends.	

l/€

0,75l	110.00
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Water

Jana Still Water 0.33 l	€ 2.70
Jana Still Water 0.75 l	€ 5.20
Jamnica Sparkling Water 0.25 l ..	€ 2.70
Jamnica Sparkling Water 0.75 l ..	€ 5.20
San Pellegrino 0.25 l	€ 3.50
San Pellegrino 0.75 l	€ 6.00
Acqua Panna 0.25 l	€ 3.50
Acqua Panna 0.75 l	€ 6.00

Delightful wines, perfect for unforgettable moments, can be found on our wine list.

Apple Soda 0.5 l
€ 4.80

RED WINE ^{0.1 l}

CUVEE TOMISLAV, ŠKAULJ

Winery: Škaulj
Region: Zadar
Perfect with: beef, lamb, mature and hard cheese

€

5.20

MERLOT, KORLAT

Variety: Organic Merlot
Winery: Benkovac-Stankovac, Korlat
Region: North of Dalmatia
Perfect with: steaks, tuna, 1st category of grilled fish

6.00

SHIRAZ, VELEBNA

Variety: Shiraz
Winery: Velebna
Region: North-Dalmatia, Croatia
Perfect with: grilled and spicy red meat

5.60

CABERNET SAUVIGNON, KORLAT

Variety: Cabernet Sauvignon
Winery: Benkovac-Stankovac, Korlat
Region: South of Dalmatia
Perfect with: hard cheese, cheese pasta, beef

6.00

BABIC, TESTAMENT

Variety: Organic Babic
Winery: Testament
Region: Norddalmatian
Perfect with: red meat and hard cheese

5.60

Beer & Cider

Karlovačko Točeno / Draft beer 0.3 l	€ 4.00
Karlovačko Točeno / Draft beer 0.5 l	€ 5.30
Karlovačko 0.33 l	€ 3.70
Heineken 0.33 l	€ 4.10
Karlovačko Radler 0.5 l	€ 4.20
Karlovačko crno / dark 0.5 l	€ 4.20
Somersby Apple Cider 0.33 l	€ 4.20

Smoothies

Yellow 0.3 l	€ 5.50
pineapple, mango, banana	
Red 0.3 l	€ 5.50
strawberry, raspberry, banana	
Green 0.3 l	€ 5.50
spinach, broccoli, banana	

Homemade Ice Tea & Lemonades

Homemade Ice Tea Peach 0.3 l	€ 3.80
Lemon - Lavender 0.3 l	€ 4.80
with lavender syrup, lemon and soda	
Ginger - Mint 0.3 l	€ 5.10
with ginger, lemon, brown sugar and soda	
Strawberry - Basil 0.3 l	€ 5.30
with strawberry, basil, brown sugar and soda	

COFFEE

Espresso	€ 2.50
Espresso Doppio	€ 4.50
Macchiato	€ 2.70
Large Macchiato	€ 2.90
Cappuccino	€ 2.90
Latte Macchiato	€ 3.60
Coffee with whipped cream	€ 2.90

Please ask for free vegetarian milk or decaf option.

ALCOHOLIC BEVERAGES

The serving and consumption of alcoholic beverages and other beverages containing alcohol to person under 18 years of age is prohibited.