

DUBROVNIK

FROM 13:00 TO 16:00 H

Main Courses Salads ø f **#** N **OCTOPUS** 30 € 130 € **DAILY FISH SELECTION** Cherry tomatoes, red onion, olives, parsley Grilled, served with Swiss chard and potatoes **#** N 30 € of A **BRODETTO** 46€ TUNA Grilled tuna, arugula, cherry tomatoes, Fish fillets, shellfish, scampi, polenta lemon dressing FRIED FISH, SQUID, AND SHRIMP 39€ P **BURRATA** 28€ Tartar sauce, seasonal salad Bulgur, orange, baked beetroot ø fi BEEF ESCALOPE DALMATIAN STYLE 42€ Swiss chard and potatoes Starters **GRILLED LAMB CUTLETS** 46€ Rosemary potatoes, lamb jus SHRIMP CARPACCIO 42 € TRADITIONAL FILLED BELL PEPPER 37 € Lemon burrata, summer vegetables Minced beef, tomato sauce, potato purée **OYSTERS*** 35€ P EGGPLANT PARMIGIANA 31 € Raspberry vinegar, red onion, chives Tomatoes sauce, basil, mozzarella **%** 🖺 35€ TUNA TARTARE Lime, chives Desserts VITELLO TONNATO 35€ CAKE FROM STON (inspired version) 19€ Tuna sauce, capers, Parmesan, basil Crispy cinnamon tuile, milk chocolate 9 4 30 € TRADICIONAL CROATIAN PLATTER and almond namelaka, caramelized walnuts Dalmatian prosciutto and cheese, 19€ **SEMIFREDDO** pickled onions, olives, cherry tomatoes Skuta cheese and honey semifreddo, figs, * Subject to market availability. orange and vanilla syrup Kindly inquire with your server. **FRUIT** 18€ Selection of sliced seasonal fruit Pasta & Rice SELECTION OF HOMEMADE ICE CREAM 14 € AND SORBETS: ø fi **CUTTLEFISH BLACK RISOTTO** 35€ Bourbon vanilla, Double chocolate, Salted pistachio, Hazelnut and orange, Seasonal fruit sorbets Seafood sauce, shrimp, scampi A LINGUINE WITH SHRIMP AND SHELLFISH 34€ Zucchini cream, basil 0 HOMEMADE CHEESE RAVIOLI PLEASE ASK YOUR WAITER IF YOU REQUIRE ANY INFORMATION REGARDING 31 € ALLERGIES OR INTOLERANCES. Cherry tomato sauce, basil Vegetarian **Gluten Free** Dairy Free ŠPORKI MAKARULI 31 € Sustainable Seafood Beef ragout, tomato confit, Pag island cheese

