

The Market

Seafood Restaurant

Taste the difference with our sustainably sourced, organic vegetables from our resort garden – ENJOY!

Okusite razliku s našim održivim izvorom, organski uzgojenim povrćem iz našeg vrta – UŽIVAJTE!



*Prices are expressed in euros (€) and include all taxes.
Cijene su izražene u eurima (€) i uključuju sve poreze.*



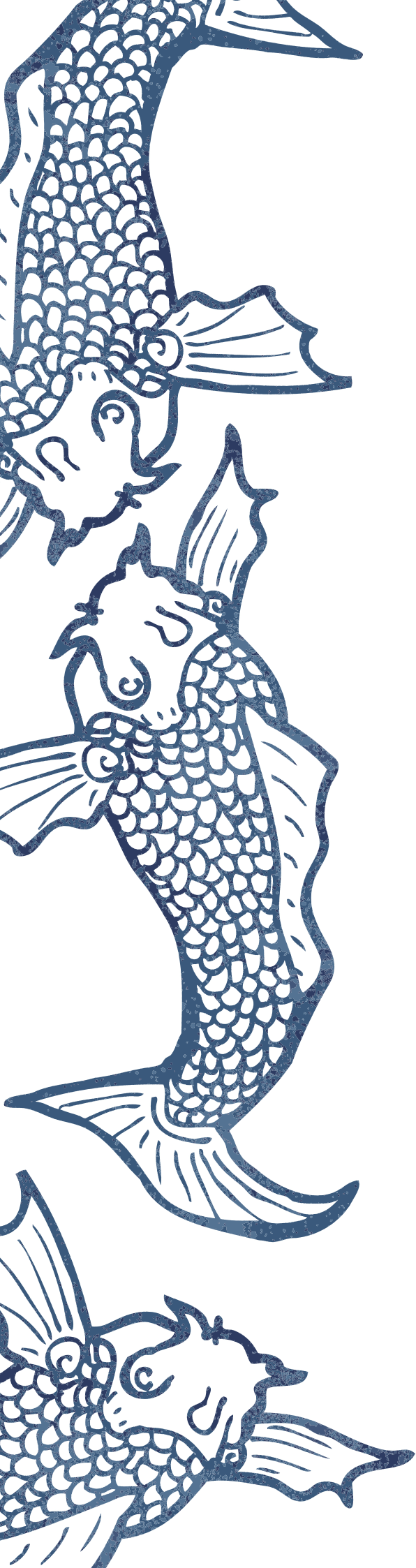
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Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of Your meal.

Cold Appetizers

- Oysters from Mali Ston bay**    **11**
two oysters with lemon, cucumber and mint oil
- Swordfish**   **23,5**
corned swordfish with Adriatic flower salt and citrus, flavoured with grape sauce and microgreens
- Adriatic Shrimp Tartare**   **17,5**
lemon mousse and fava bean chips
- Kolan Cheese Custard**    **14**
island Pag cheese custard with marinated cherry tomato and black olive and rosemary crumble
- Veal Carpaccio**   **22,5**
seared veal with truffle and goat cheese cream, pine nuts, arugula, plums and microgreens
- Pogača**   **15,5**
traditional pogača from island Vis with salty anchovies, red onion, tomato and famous Dalmatia EVOO
- Sweet & Sour**    **14,5**
radish & beetroot carpaccio, seaweeds, rock samphire, lemon mousse and mint oil



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Soups

- Fishermen** 13,5
rich seafood soup with tomatoes,
garlic bread and fish brandade
- Asparagus** 13,5
truffle oil and pine nuts

Warm Appetizers

- Rosemary Crusted Sardines** 17,5
crusted Adriatic sardines with tomato,
rock samphire, onion salsa and aioli
- Langoustine & Shrimp
Pljukanci Pasta** 26
with rich langoustine sauce and
flavoured with orange and sage
- Seafood Risotto** 22
classic seafood creamy risotto with
tomatoes and zucchini
- Mussels Buzara** 21
mussels from Mali Ston bay with
vegetables and Pošip wine sauce,
served with garlic bread



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From Char-Grill

All dishes from char grill are served without side dish

- Adriatic Calamari**    **33**
with calamari ink aioli and Vierge
- Seabass Steak**    **36**
with garlic, EVOO, basil cream and charred lemon
- Swordfish Fillet**   **38**
medium grilled fillet of swordfish with red peppers salsa
- Tuna "Marinada"**    **27**
with traditional marinada with kvasina, shallots, raisins and herbs from our gardens
- Octopus**   **34**
with garlic, olives, smoked paprika and charred lemon
- Ribeye Steak**   **39**
300g of ribeye steak with green salsa and grilled according to your preference
- Portobello**   **22**
Grilled portobello mushrooms stuffed with barley and tomato with spinach-garlic cream

 **gluten free**

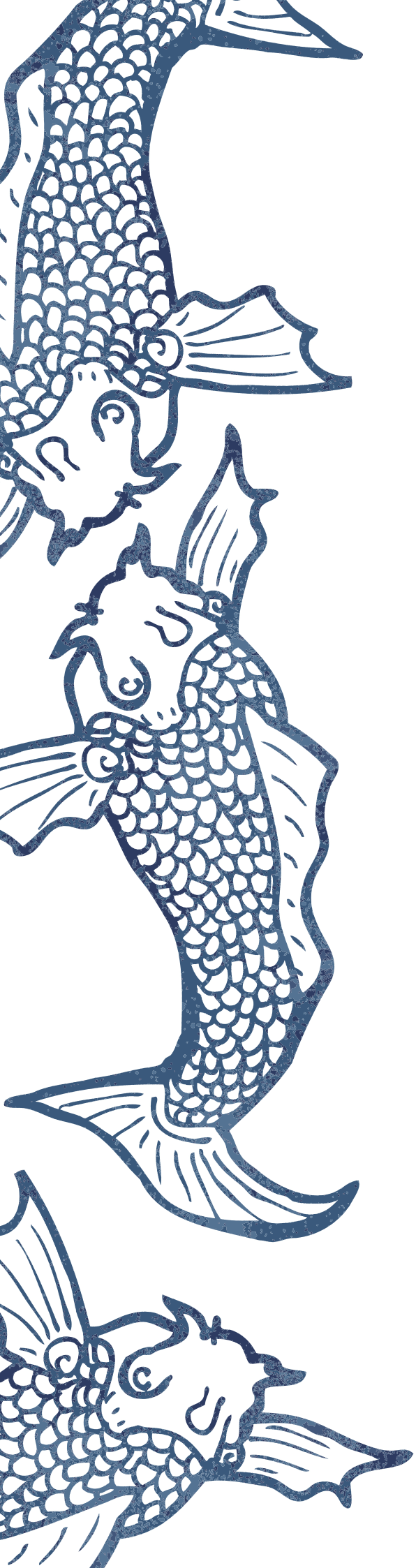
 **lactose free**

 **contains nuts**

 **vegan dish**

 **vegetarian dish**



















 **local product**






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Veggy side

- Bell Peppers**     12
grilled roasted bell peppers with
garlic, kvasina and EVOO
- Potatoes**     9
roasted potatoes with rosemary
and cherry tomatoes
- Asparagus**    13
grilled green asparagus with mint
and parmesan
- Chard**     13
chard and potato mashed with
garlic and EVOO
- Garden Salad**    13
Misticanza, strip beans, summer
vegetables, eggs and lemon dressing

Desserts

- Dubrovačka Rozata**    11
sweet egg custard with caramel and
rose liqueur and figs in red wine
- Barone**   11
hazelnut and vanilla cake with
chocolate crumble and berries
- Orange Cake**   11
refreshing orange cake with bitter
orange mousse and whipping cream



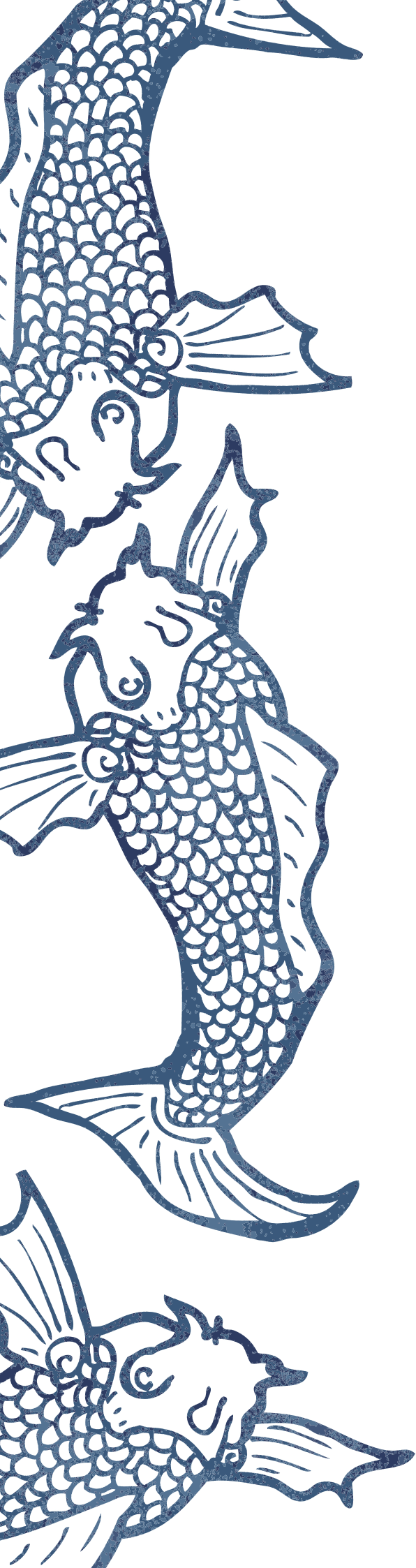
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Neka od naših jela mogu izazvati alergijske reakcije stoga Vas molimo da nas na vrijeme obavijestite ako imate alergiju na neki od navedenih sastojaka u jelovniku.

Hladna predjela

- Kamenice iz Malostonskog zaljeva**    **11**
dvije kamenice s limunom, krastavcem i uljem mente
- Sabljarka**   **23,5**
Usoljena sabljarka s jadranskim cvijetom soli, citrusima, umakom od grožđa i mikrobilja
- Tartar jadranskih kozica**   **17,5**
mousse od limuna i čips od boba
- Pjenica od Kolan sira**    **14**
pjenica od paškog sira s mariniranom cherry rajčicom i crumbleom od crnih maslina i ružmarina
- Teleći carpaccio**   **22,5**
seared veal with truffle and goat cheese cream, pine nuts, arugula, plums and microgreens
- Pogača**   **15,5**
tradicionalna viška pogača sa slanim inćunima, crvenim lukom, rajčicom i dalmatinskim extra djevičanskim maslinovim uljem
- Slatko & kiselo**    **14,5**
carpaccio od repe i cikle, morske alge, motar, mousse od limuna i uljem od mente



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Juhe

- Ribarska** 13,5
bogata juha od plodova mora s rajčicama, kruhom od češnjaka i ribljom brandadom
- Juha od šparoga** 13,5
ulje od tartufa i pinjoli



Topla predjela

- Sardine u korici od ružmarina** 17,5
jadranske sardine u korici s rajčicom, motrom, salsom od luka i aiolijem
- Pljukanci sa škampima i kozicama** 26
s bogatim umakom od škampa i aromatiziran narančom i kaduljom
- Rižoto s plodovima mora** 22
klasični kremasti rižoto s plodovima mora, rajčicama i tikvicama
- Mušule na buzaru** 21
mušule iz Malostonskog zaljeva s povrćem, umakom od Pošipa i kruhom od češnjaka



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S roštilja....

Sva jela su poslužena bez priloga

- Jadranske lignje**    **33**
s aiolijem, crnilom od lignji i Vierge
- Odrezak brancina**    **36**
s češnjakom, extra djevičanskim maslinovim uljem, kremom od bosiljka i pougljenim limunom
- File sabljarke**   **38**
srednje pečene file sabljarke sa salsom od crvenih paprika
- Tuna "marinada"**    **27**
uz tradicionalnu marinadu s kvasinom, ljutikom, grožđicama i začinskim biljem iz naših vrtova
- Hobotnica**   **34**
s maslinama, češnjakom, dimljenom paprikom i pougljenim limunom
- Ribeye odrezak**   **39**
300 g ribeye odreska sa zelenom salsom, pečen na žaru po Vašoj želji
- Portobello**   **22**
portobello gljive na žaru punjene ječmom i rajčicom s kremom od špinata i češnjaka



bez glutena



bez laktoze



sadrži orašaste plodove



vegansko jelo



vegetarijansko jelo





















lokalne namirnice








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Povrtni prilozi

- Paprike**     12
pečene paprike na žaru sa češnjakom,
kvasinom i extra djevičanskom maslinovim uljem
- Krumpir**     9
pečeni krumpir s ružmarinom i
cherry rajčicama
- Šparoge**    13
zelene šparoge na žaru s mentom
i parmezanom
- Blitva**     13
pire od blitve i krumpira s češnjakom i
extra djevičanskim maslinovim uljem
- Vrtna salata**    13
Misticanza, mahuna, ljetno povrće,
jaja i preljev od limuna

Deserti

- Dubrovačka rozata**    11
slatka krema od jaja s karamelom i likerom
od ruže i smokvama u crnom vinu
- Barone**   11
kolač od lješnjaka i vanilije s čokoladnim
crumbleom i bobičastim voćem
- Kolač od naranče**   11
osvježavajući kolač od naranče s
mousseom od gorke naranče i šlagom

