



VERANDA

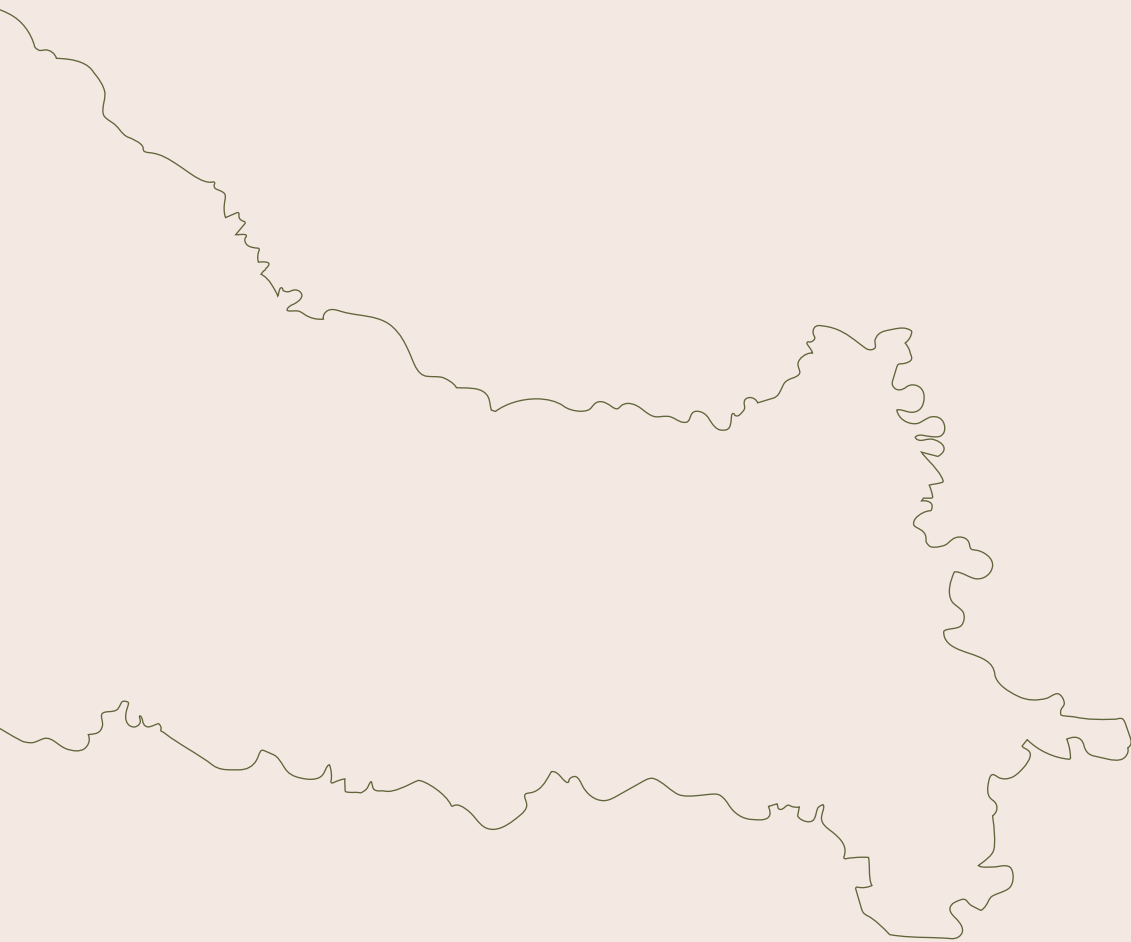
WE SERVE MEMORIES

MENU



TRADITIONAL
CROATIAN CUISINE





WELCOME

Let us take you through the journey of tastes, aromas and colors of Croatia and neighboring Herzegovina. Tavern Veranda offers a family atmosphere, homemade cuisine, and as the main spice we use love for food. We want to serve memories, create emotions and awaken interest for the history of Croatian, Herzegovinian and Mediterranean gastronomy.



vegetarian



spicy!



allergy
warning



ingredient
adding or
removing



previous
order needed



COLD APPETIZERS

BURA IS THE MOST IMPORTANT WIND IN DALMATIA. MAIN INGREDIENT OF EVERY GOOD PROSCIUTTO IS BURA.

Dalmatian Prosciutto

(Smoked ham, olives)

18,00

ON YOUR PLATE YOU HAVE SHEEP CHEESE FROM ISLAND PAG, COW CHEESE FROM KONAVLE (DUBROVNIK REGION) AND GOAT CHEESE WITH TRUFFLES FROM ISTRIA.

Cheese, Cheese & only Cheese

(Cow, sheep and goat cheese)

18,00

Tuna Tartar

(Adriatic fresh tuna, sashimi quality, citrus emulsion)

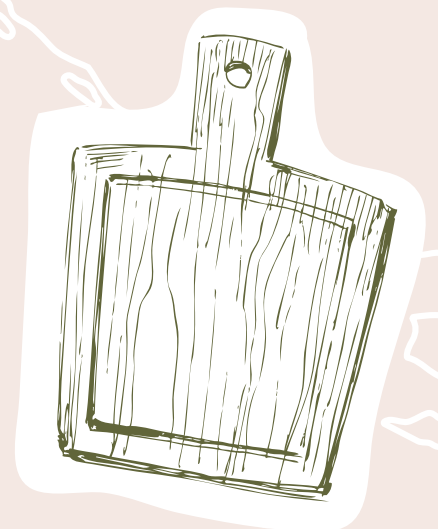
18,00

THIS IS A STORY ABOUT "ENGLISHMAN IN NEW YORK". WAITER CAN TELL YOU A STORY ABOUT THE "LOVE" BETWEEN PEOPLE FROM HERZEGOVINA THAT COME TO LITTLE SEA TOWN CALLED MAKARSKA.

Chicken Liver Paté

(Chicken liver pate, confit tomatoes, butter and focaccia.)

15,00



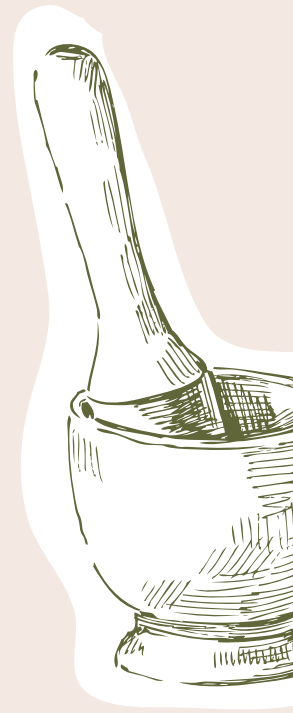
WARM APPETIZERS

FROG LEGS ARE VERY TRADITIONAL MEAL THAT COMES FROM NERETVA VALLEY. THE HULL OR "TRUPA" IN CROATIAN, IS ALSO KNOWN AS NERETVAS HULL DUE TO ITS ORIGINALITY IN THE NERETVA VALLEY. IT IS A TRADITIONAL VESSEL IN THIS MOST SOUTHERN VALLEY IN CROATIA.

Frogs

(Frog legs, salad, figs)

18,00



DOUGH FRIED IN DEEP OIL, TYPICAL DISH FOR HERZEGOVINA AREA. REAL COMFORT FOOD. WE SERVE IT WITH CREAMY CHEESE CALLED "KAJMAK".

Poor Men's Dish

(Fried dough, creamy cheese called "kajmak".

CHEF'S NOTE: traditionally this dish goes very well with cheese or prosciutto.)

18,00

THIS IS OUR „MODERN TWIST“ OF SOMETHING CLASSICAL. DUCK IS VERY TRADITIONAL IN SLAVONIJA REGION. IN OUR SPRING ROLLS YOU CAN FIND DUCK MEAT, LOTS OF VEGETABLES AND SPICES LIKE CINNAMON.

Duck Spring Rolls

(Duck meat, vegetables, homemade sweet - chili sauce)

19,00

A DISH THAT IS EATEN ON CHRISTMAS EVE, MOSTLY IN THE COASTAL AREA SUCH AS DALMATIA, DUBROVNIK AND ISTRIA. WHILE IT CAN BE PREPARED AS A SOUP OR BRODETTO, WE WILL PRESENT YOU "TAPAS" VERSION OF BAKALAR "NA BIJELO" - WHITE CODFISH.

Cod Fish Cake

(Cod fish fritters with mayo, yogurt, citrus and basil.)

17,00

TRADITIONAL SHEPHERD STEW CONTAINS A MINIMUM OF THREE TYPES OF MEAT AND AT LEAST ONE TYPE OF GAME MEAT IS PREFERRED. IN OUR STEW YOU HAVE DEER, ROE DEER, BOAR AND BEEF.

Čobanac Gyoza

(Game meat, gyoza pasta (dough), horseradish and yogurt sauce)

18,00



PASTA

Pasta with Fresh Truffles

(Pasta fuži, fresh truffles, small prawns, white sauce)

35,00

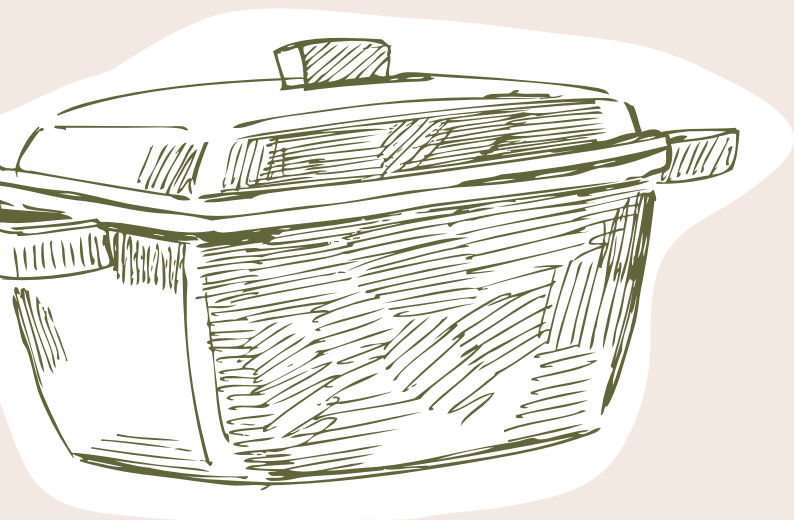
THE DISCOVERY OF THE LARGEST WHITE TRUFFLE, WHICH WEIGHED 1.31 KG AND WAS THEN INCLUDED IN THE GUINNESS BOOK OF RECORDS, GREATLY CONTRIBUTED TO THE IMPORTANCE OF ISTRIA AS A REGION THAT IS INCREASINGLY RECOGNIZABLE IN THE WORLD AS A REGION OF HIGH-QUALITY TRUFFLES.

Blue Crab Pasta (Atlantic in Adriatic)

(Blue crab shell, blue crab meat, pasta, tomato sauce)

38,00

REMEMBER, BY ORDERING THIS MEAL YOU WILL HELP IN SAVING NERETVA RIVER DELTA. INVASIVE SPECIES OF ATLANTIC BLUE CRABS WAS FIRST SPOTTED IN THE NERETVA DELTA EARLY THIS CENTURY. THEY ARE LIKELY TO HAVE ARRIVED IN THE BALLAST WATERS CARRIED BY SHIPS ANCHORING IN THE NEARBY PORT OF PLOČE AND IN MORE THAN A DECADE THEY HAVE SWAMPED THE AREA PREVIOUSLY DOMINATED BY EELS.



RISOTTO

VERY TYPICAL DISH FOR CELEBRATIONS IN DALMATIA. LONG HOURS COOKED VEAL, ROSTER STOCK THAT MAKES THIS RISOTTO PERFECT AND LOTS OF PASSION AND LOVE WE WOULD SAY IS IN THIS DISH.

Veal Risotto

(Veal, rice carnaroli, roster stock)

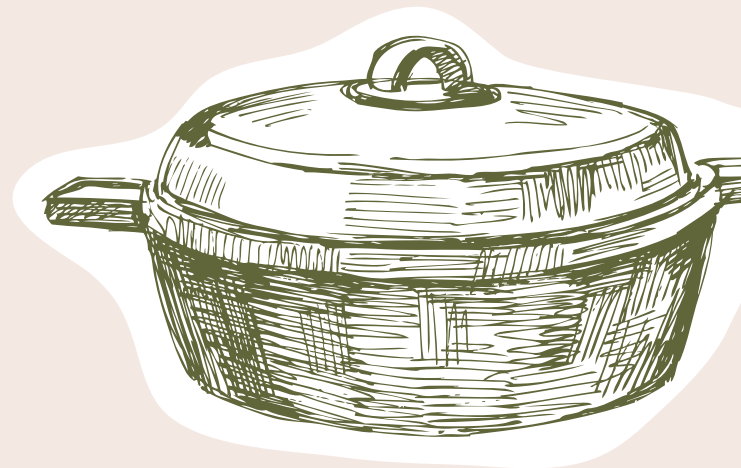
30,00

WELCOME TO COASTAL CROATIA. THIS RISOTTO WILL SHOW YOU HOW DOES COASTAL LINE OF CROATIA TASTES LIKE, SMELLS LIKE AND FEELS LIKE.

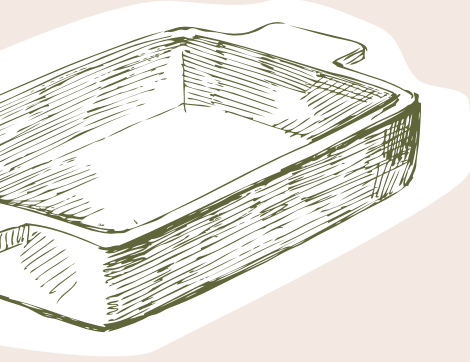
Seafood Risotto

(Cuttlefish, small prawns, mussels, carnaroli rice)

35,00



MEAT



Beef (Paštica)

Beef (cut of meat called frikando. In the US they call it rump or top round, or in UK, they call it silverside or topside). We serve it with gnocchi.)

36,00

TRADITION IN ONE WORD. PAŠTICA. MOST TYPICAL DISH FOR DALMATIA AND DUBROVNIK AREA. PIECE OF BEEF CALLED "FRIKANDO", COOKED SEVERAL HOURS AND IS TYPICALLY PREPARED FOR FESTIVE OCCASIONS SUCH AS HOLIDAYS, WEDDINGS, AND CHRISTENINGS.

Duck

(Duck drumstick, "mlinci")

35,00

"PATKA (DUCK) S(WITH) MLINCIMA" IS A SPECIALTY ORIGINATING FROM THE NORTHERN PARTS OF CROATIA, ESPECIALLY THE REGIONS OF ZAGORJE AND MEDIMURJE. MAIN COMPONENTS OF THE DISH ARE A DUCK AND MLINCI – A TRADITIONAL PASTA VARIETY MADE WITH FLOUR, WATER, AND SOMETIMES LARD AND EGGS.

Lamb and Ravioli

(Lamb and tomato ragout with homemade cheese ravioli.)

37,00

LAMB THAT COMES FROM ISLAND PAG IS DIFFERENT. SMELLS LIKE MEDITERRANEAN. PAG IS VERY TOUGH ISLAND. ONLY WILD HERBS GROW OVER THERE. THAT IS WHY THEIR CHEESE AND LAMB IS DIFFERENT. WE SERVE THIS DISH WITH CHEESE RAVIOLI. BELIEVE US, THIS IS MOUTH MELTING LAMB.



Goat

(Cooked goat, potatoes, tomato sauce.)

CHEF'S NOTE: this dish contains different parts of goat, as well as bones! Try to enjoy with your hands!

48,00

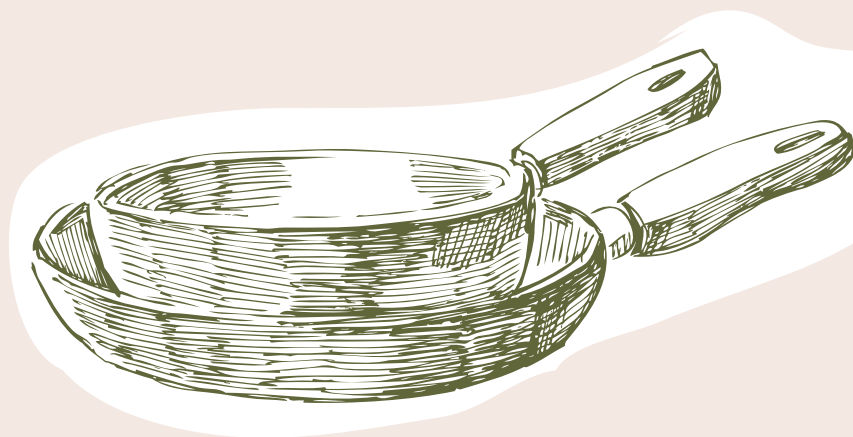
: TRY SOMETHING NEW, SOMETHING THAT PEOPLE IN CROATIA REALLY LOVE. GOAT MEAT IS REALLY TENDER, JUICY AND FULL OF FLAVOUR. IF YOU FEEL ADVENTURES, YOU WILL EAT IT WITH YOUR HANDS, IF NOT THERE IS ALWAYS FORK AND A KNIFE. WE SERVE IT WITH POTATOE PURE AND TOMATO SAUCE.)

Lamb Ribs

(Lamb ribs (no bones), potatoes, carrot)

44,00

LAMB IS SOMETHING SPECIAL IN CROATIA. YOU EAT IT WHEN EVER YOU HAVE SOMETHING SPECIAL IN YOUR LIFE. SO, WE CHERISH THIS INGREDIENT VERY MUCH.



FISH



spicy!

FROGS AND EELS FROM DUBROVNIK NERETVA COUNTY. THE MOST TRADITIONAL MEAL FROM NERETVA RIVER, SERVED WITH POLENTA.

Eels and frogs brodetto

(Eels, frogs, spicy sauce, polenta)

50,00

Monkfish

(Monkfish, prawns, polenta and tomato sauce)

45,00

WELCOME TO DALMATIA. NOTHING IS PRESENTING DALMATIA LIKE ADRIATIC TUNA AND SOME FRESH SEASONAL SALAD.

Tuna

(Tuna steak and salad)

35,00



SOUP

COLLARD IS SOMETHING VERY TRADITIONAL IN HERZEGOVINA. PLANT THAT SURVIVES VERY HIGH TEMPERATURES AND LOW TEMPERATURES. PEOPLE MOSTLY COOK IT WITH FRESH AND CURED MEAT. HERE WE WILL SERVE YOU OUR PRIDE OF THE HOUSE. COLLARD AS A SOUP.

Collard Soup

(Collard green like emerald, served with creamy cheese called "kajmak", walnuts and walnut oil)

16,00

allergy
warning



ingredient
adding or
removing



SOMETHING SPECIAL

ORDER IN ADVANCE



previous
order needed

Very Special Chicken

40,00

(per person)

Two people minimum.

OLD FAMILY RECIPE. IN EVERY OCCASION THAT WE HAD IN OUR FAMILY THIS MEAL WOULD BE ON A TABLE. WE DEBONE THE WHOLE CHICKEN, STUFF IT WITH BELL PEPPERS, CHEESE AND PROSCIUTTO. WE BAKED IT WITH POTATOES AND SERVE IT WITH WHITE SAUCE.



VERANDA

WE SERVE MEMORIES