

Menu

MAIN MEAT DISHES / GLAVNA MESNA JELA

Traditional dalmatian „pašticada“ with gnocchi

Flavored beef frikando in a dark thick sauce prepared according traditional Dalmatian recipe

Tradicionalna dalmatinska pašticada s njokima

Aromatizirani goveđi frikando u tamnom gustom umaku pripremljen prema tradicionalnom dalmatinskom receptu

110 kn

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Medallions of croatian black pig with potatoes

Medaljoni hrvatske crne svinje s krumpirom

130 kn

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BeefSteak / Biftek

with potatoes baked with rosemary and vegetables

s krumpirom pečenim na dalmatinski način s ružmarinom i povrćem

165 kn

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BeefSteak tagliata / Biftek tagliata

with arugula and grana padano cheese flake

s rukolom i listićima parmezana grana padano

105 kn

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Turkey medallions / Pureći medaljoni

With grill vegetables, olive oil from island of Brač and potatoes baked according traditional Dalmatian recipe

S grill povrćem, domaćim maslinovim uljem i krumpirom pečenim prema tradicionalnom dalmatinskom receptu

115 kn

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Hamburger / Hamburger

100% beef burger with homemade bread roll, pancetta, BBQ sauce, tomato, pickles, French fries

100% juneći burger s domaćim pecivom, panceta, BBQ umak, rajčica, kiseli krastavac, pomfrit

100 kn

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Cheeseburger / Cheeseburger

100% beef burger with homemade bread roll, pancetta, cheese, BBQ sauce, tomato, pickles, French fries

100% juneći burger s domaćim pecivom, panceta, sir, BBQ umak, rajčica, kiseli krastavac, pomfrit

100 kn

MAIN FISH DISHES / GLAVNA RIBLJA JELA

Sea Bass / Lubin

Sea Bass with potatoes baked with rosemary and spinach with butter

Lubin s krumpirom pečenim na dalmatinski način s ružmarinom i špinat na maslacu

140 kn

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Fresh squids from Adriatic sea

baked on olive oil with baked potatoes

Svježe jadranske lignje

pečene na maslinovom ulju s pekarskim krumpirom

155 kn

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Grilled fresh Adriatic tuna steak with tomato sauce

Grill odrezak od svježe jadranske tune sa šalšom

160 kn

DESSERTS / DESERTI

Cake Marshall / Torta Marshall

Traditional cake from town of Split with vanilla cream and dried fruit

Tradicionalna Splitska torta, krema od vanilije i suho voće

30 kn

Chocolate cake / Čokoladna torta ~ 25 kn

Cheesecake / Torta od sira ~ 23 kn

Tiramisu / Tiramisu ~ 15 kn

Panna cotta / With forest fruits Sa šumskim voćem

15 kn

Fantasy cream / Krem fantazija

Orange and nutella cream Krema od naranče i nutelle

15 kn

Homemade Dalmatian strudel

Apple and raisins or cream cheese and raisins

Domaći dalmatinski štrudel

Jabuke i groždice ili sir, groždice

15 kn

Homemade warm apple strudel with vanilla ice cream

Domaći topli štrudel od jabuka

sa sladoledom od vanilije

25 kn

Rafiol / Rafiol

Traditional dalmatian almond sweet

Tradicionalni dalmatinski desert od badema

5 kn

COLD APPETIZER / HLADNO PREDJELO**Plate „Marshall“ meat or cheese**

plate with meat products of croatian black pig - hand sliced prosciutto, pork cracklings, pancetta and sausage of croatian black pig
or
selection of Croatian cheese - three types of cheese, fig jam, olive oil from island Brač, walnuts

Plata „Marshall“

selekcija suhomesnatih proizvoda crne hrvatske svinje - rukom rezani pršut, čvarci, panceta i kobasica hrvatske crne svinje
ili
selekcija tri vrste hrvatskih sireva - tri vrste sira, džem od smokve, maslinovo ulje s otoka Brača, orasi

100 kn

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Sandwich selection with croatian black pig'prosciutto

bagel, butter, hand sliced prosciutto of croatian black pig
or
bagel, cherry tomatoes and garlic tapenade, hand sliced prosciutto of croatian black pig
or
wheat bagel, hand sliced prosciutto of croatian black pig, cheese.

Selekcija sendviča s pršutom hrvatske crne svinje

pecivo s maslacem, rukom rezani pršut crne svinje
ili
pecivo, tapenada od cherry rajčice i češnjaka, rukom rezani pršut crne svinje
ili
pecivo, rukom rezani pršut crne svinje, sir.

35 kn

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Vegetarian sandwich ~ Vegetarijanski sendvič

bagel, butter, cheese, arugula ~ pecivo, maslac, sir, rikula

30 kn

SALADS / SALATE**Salad Marmont**

Cucumber, tomatoes, bell pepper with feta cheese and olives with Dalmatian's aceto balsamico and homemade vinegar olive oil from island of Brač

Salata Marmont

Krastavac, rajčica, paprika s feta sirom i maslinama začinjena dalmatinskim aceto balsamicom i domaćom kvasinom i maslinovim uljem s otoka Brača

50 kn

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Marine salad

Cooked beef, hard boiled eggs, tomatoes, onion, capers, arugula with Dalmatian's aceto balsamico and homemade vinegar olive oil from island of Brač

Mornarska salata

Kuhana junetina, tvrdo kuhana jaja, rajčica, kapula, kapari, rikula začinjena dalmatinskim aceto balsamicom i domaćom kvasinom i maslinovim uljem s otoka Brača

65 kn

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SOUPS / JUHE**Homemade beef soup / Domaća mesna juha**

Beef, root vegetables / Junetina s korjenastim povrćem

40 kn

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Homemade vegetable soup / Domaća povrtna juha

Seasonal vegetable soup / Sezonska povrtna juha

40 kn

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WARM APPETIZERS / TOPLA PREDJELA**Traditional dalmatian black risotto with cuttlefish**

Tradicionalni dalmatinski crni rižot sa sipom

100 kn

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Beef risotto / Mesni rižot

85 kn

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Vegetables risotto / Rižot s povrćem

70 kn

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Macaroni with pancetta of croatian black pig and truffles

Makaroni s pancetom hrvatske crne svinje i tartufima

100 kn

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Homemade pasta with "šalša"

traditional dalmatian tomato sauce of fresh tomatoes, onions, capers, fresh basil, decorated with parmesan flakes

Domaća tjestenina sa šalšom

tradicionalni dalmatinski umak od rajčice, luka, kapara, svežeg bosiljka, dekorirani listićima parmezana

70 kn

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