

# 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 govedi 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

### Diocletian's cake / Torta Dioklecijan

*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 strude

*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

### Diocletian's plate 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 „Dioklecijan“

*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 Dioklecijan

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

### Salata Diocletian

*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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