

## COLD APPETIZER / HLADNO PREDJELO

### King Kresimir'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 „King Kresimir”

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 Visiani

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

### Salata Visiani

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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# Menu

## 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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### Creamy beef risotto / Kremasti 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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# Menu

## MAIN MEAT DISHES / GLAVNA MESNA JELA

### Traditional dalmatian slow cooked „paštica“

#### with gnocchi

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

### Tradicionalna dalmatinska sporo kuhana paštica

#### 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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### King's burger / Kraljevski 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

### Chocolate cake / Čokoladna torta ~ 25 kn

### Tiramisu / Tiramisu ~ 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