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RESTAURANT

COLD STARTERS / HLADNA PREDJELA

OCTOPUS SALAD / SALATA OD HOBOTNICE 20,00 €

150 g of marinated octopus served on a bed of arugula and onion with cherry tomatoes and capers, finished with Grana Padano and vinaigrette / 150 g mariniranih komada hobotnice posluženih na podlozi od rikule i luka, s mini rajčicama i kaparima, završene s Grana Padano sirom i vinagretom

BURRATA 15,00 €

Burrata on a bed of salad with cherry tomatoes, Grana Padano, and capers, rounded off with Genovese pesto / Burrata na posteljici od matovilca s cherry rajčicama, Grana Padano sirom i kaparima zaokruženo s pesto genovese

COLD PLATTER / HLADNI PJAT 19,00 €

50 g of Dalmatian prosciutto slices served with 140 g of goat and sheep cheese pieces / 50 g odrezaka dalmatinskog pršuta posluženog sa 140 g komada kozjeg i ovčjeg sira

CHEESE PLATTER / PLATA SIREVA 19,00 €

Assortment of goat, sheep, and Grana Padano cheese served with olives and crackers / Komadi kozjeg, ovčjeg i Grana Padano sira posluženih s maslinama i krekerima

TUNA TATAKI 20,00 €

150 g tuna cuts wrapped in sesame, served with soy dressing and avocado cream / 150 g odrezaka tune omotanih u sezamu te posluženih sa soja dresingom i avokado kremom

SEA BASS CARPACCIO / CARPACCIO OD BRANCINA 18,00 €

150 g of sea bass Carpaccio served with olive oil, orange and lemon / 150 g Carpaccio-a od brancina s maslinovim uljem, narančom i limunom

HOT STARTERS / TOPLA PREDJELA

BLACK RISOTTO / CRNI RIŽOTO

100 g of rice prepared in cuttlefish ink served with 100 g of cuttlefish pieces, butter, and 30 g of Grana Padano / 100 g riže pripremljene u crnilu sa 100 g komada sipe, maslacem i 30 g Grana Padano sira

19,00 €

ISTRIAN FUŽI WITH TRUFFLES / ISTARSKI FUŽI S TARTUFIMA

130 g of fuži pasta prepared in a sauce made from butter, fresh truffle, and 30 g of Grana Padano cheese / 130 g fuži tjestenine pripremljene u umaku od maslaca i svježeg tartufa te 30 g Grana Padano sira

20,00 €

SHRIMP RISOTTO / RIŽOTO S KOZICAMA

100 g of rice prepared in a sauce made from vegetables and 100 g of shrimp, with butter and white wine / 100 g riže pripremljene u umaku od povrća i 100 g kozica, s maslacem i bijelim vinom

19,00 €

MUSSELS IN BUZARA SAUCE 1 kg / DAGNJE NA BUZARU 1 kg

Mussels cooked in a sauce of garlic, white wine and cherry tomato / Dagnje pripremljene u umaku od češnjaka, bjelog vina i mini rajčice

18,00 €

FISH SOUP / RIBLJA JUHA

Soup of 100 g of "daily catch" fish in vegetable and rice broth, served with lemon, garlic, and parsley / 100 g kuhane ribe dnevnog ulova u temeljcu od povrća i riže, poslužene s limunom, češnjakom i peršinom

10,00 €

CHICKEN SOUP WITH EGG / PILEĆA JUHA SA JAJEM

100 g of boiled chicken in vegetable broth, with egg served with parsley and lemon / 100 g piletine u temeljcu od povrća s jajem, poslužena s peršinom i limunom

10,00 €

VEGE CORNER / VEGE KUTAK

MUSHROOM RISOTTO / RIŽOTO S GLJIVAMA

100 g of rice cooked with mushroom, onion and garlic / 100 g riže spremljene s gljivama, lukom i češnjakom

20,00 €

CAPONATA 300 g

Eggplant, zucchini, cherry tomatoes, and bell pepper served in tomato sauce / Patlidžani, tikvice, mini rajčice i paprike u umaku od rajčice

20,00 €

MAIN COURSE / GLAVNA JELA

ADRIATIC DELIGHT FOR TWO PERSONS / 75,00 € JADRANSKI UŽITAK ZA DVIJE OSOBE

500 g of sea bass and tuna fillets, along with shrimp and mussels served with boiled potatoes and chard, drizzled with olive oil and garlic / 500 g fileta brancina i tune, s kozicama i dagnjama posluženo s kuhanim krumpirom i blitvom te maslinovim uljem i češnjakom

DAILY CATCH FISH / RIBA DNEVNOG ULOVA 80,00 €

1 kg of fresh daily catch fish of your choice served with grilled vegetables / 1 kg svježe ribe dnevnog ulova po izboru poslužene s grilanim povrćem

SEA BASS FILLET / FILET BRANCINA 35,00 €

300 g of sea bass fillet served with boiled potatoes and chard, drizzled with olive oil and garlic / 300 g fileta brancina posluženog s kuhanim krumpirom i blitvom te maslinovim uljem i češnjakom

TUNA STEAK / ODREZAK OD TUNE 35,00 €

300 g of grilled tuna fillet served with boiled potatoes and chard, drizzled with olive oil and garlic / 300 g grilanog odreska od tune, poslužen s kuhanim krumpirom i blitvom te maslinovim uljem i češnjakom

GRILLED OCTOPUS / GRILANA HOBOTNICA 35,00 €

300 g of grilled octopus tentacles served with polenta and tomato sauce / 300 g grilanih krakova hobotnice posluženih s palentom i umakom od rajčice s maslinama

FISH IN SALT CRUST / RIBA PEČENA U SOLI 90,00 €

1 kg of fresh fish baked in a salt crust served with boiled potatoes and chard with olive oil, garlic, and lemon / 1 kg svježe ribe pečene u kori od soli poslužene s kuhanim krumpirom i blitvom te uljem, češnjakom i limunom

PEPPER RIB EYE STEAK 45,00 €

300 g of Rib Eye steak served with pepper sauce and mashed potatoes / 300 g Rib Eye odreska posluženog s umakom od papra i pireom od krumpira

ROASTED LAMB SHANK / PEČENA JANJEĆA KOLJENICA 35,00 €


400 g of slow-cooked lamb shank, with demi-glace sauce and mashed potatoes / 400 g pečene janjeće koljenice s demi-glace umakom i pireom od krumpira

GARNISHES / PRILOZI

POTATO FRIES / PRŽENI KRUMPIRIĆI	8,00 €
MIX SALAD / MIJEŠANA SALATA	8,00 €
GRILLED VEGETABLES / GRILANO POVRĆE	8,00 €
STEAMED CHARD AND POTATOES / BLITVA S KRUMPIROM	8,00 €

DESERTI / DESSERTS

CHEESECAKE WITH FOREST FRUIT / CHEESECAKE SA ŠUMSKIM VOĆEM	   	10,00 €
CHOCOLATE CAKE / ČOKOLADNA TORTA	   	10,00 €
FRESH SEASONAL FRUIT / SVJEŽE SEZONSKO VOĆE		10,00 €
DUBROVNIK CARAMEL FLAN / DUBROVAČKA ROŽATA	 	8,00 €
ICE CREAM / SLADOLED		8,00 €

 SOJA/SOYA

 JAJE/EGG

 GLUTEN/GLUTTEN

 LUPIN/LEGUME

 SESAME

 GORČICA/MUSTARD

 ŠKOLJKE/SHELLS

 SULFITI/SULFITS

 MLIJEČNE NAMIRNICE/DAIRY PRODUCTS

 SVINJETINA/PORK

 MORSKI PLODOVI/SEAFOOD

 RIBA/FISH

 ORAŠASTI PLODOVI/NUTS

 CELER/CELERY

VAT is included in the price / PDV je uključen u cijenu • Prices in the price list are in EUR / Sve cijene su izražene u eurima • Payment in EUR / Plaćanje u EUR