



SUNSET

restaurant

Dinner Menu

COLD STARTERS / HLADNA PREDJELA

Dalmatian Sea Platter / Dalmatinski morski pjat _____ 18,00

Combination of marinated anchovies, tuna pâté, marinated shrimp, and octopus with olives and tomatoes / Kombinacija mariniranih inćuna, paštete od tune, mariniranih kozica i hobotnice s maslinama i rajčicama



Octopus Salad / Salata od hobotnice _____ 20,00

Marinated octopus with cherry tomatoes, onion, and capers, dressed with olive oil and wine vinegar / Marinirana hobotnica, cherry rajčice, luk i kapari, začinjeno sa maslinovim uljem i uinskim octom



Burrata _____ 18,00

150 g of burrata cheese served on a basil pesto, with confit cherry tomatoes and arugula oil / 150 g burrata sira servirano na pestu od bosiljka, už konfitirane cherry rajčice i ulje od rikule



Prosciutto & Cheese / Pršut i sirevi _____ 19,00

A selection of cow's, goat's, and sheep's cheeses, along with Grana Padano, served with prosciutto, olives, dried figs marinated in prošek, and confit cherry tomatoes / Kombinacija kraljieg, kozjeg i oučjeg sira te sira Grana Padano, už pršut, masline, suhe smokve marinirane u prošku i konfitirane cherry rajčice



Tuna Tartare / Tuna tartar _____ 17,00

150 g of marinated fresh Adriatic tuna, served with aioli / 150 g marinirane sužeže jadranske tune, posluženo s aioli umakom



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HOT STARTERS / TOPLA PREDJELA

Mussels in Buzara Sauce / Dagnje na buzaru _____ 20,00

Fresh Ston mussels traditionally prepared with garlic, white wine, parsley, and breadcrumbs / Suježe stonske dagnje pripremljene prema tradicionalnom receptu s češnjakom, bijelim vinom, peršinom i krušnim mrvicama



Shrimp Risotto / Rižoto s kozicama _____ 23,00

Carnaroli rice with shrimp, tomatoes, zucchini, butter, white wine, and Grana Padano cheese / Carnaroli riža s kozicama, rajčicama, tikvicama, maslacem, bijelim vinom i sirom Grana Padano



Pasta with Truffle / Tjestenina s tartufom _____ 24,00

100 g of fresh pasta in a creamy truffle and butter sauce, sprinkled with Grana Padano cheese / 100 g suježe tjestenine u kremastom umaku od tartufa i maslaca, posuto sirom Grana Padano



Chicken Pasta / Tjestenina s piletinom _____ 18,00

100 g of fresh pasta with chicken fillet and vegetables in a chicken stock and white wine sauce, topped with Grana Padano cheese / 100 g suježe tjestenine s pilećim filetom i pourćem u umaku od pilećeg temeljca i bijelog uina, posuto sirom Grana Padano



Fish Soup / Riblja juha _____ 9,00

Served with pieces of 50 g of white fish, fresh shellfish, carrots and rice / Posluženo s 50 g komadića bijele ribe, suježim školjkama, mrkuom i rižom



Slow-roasted Tomato Soup / Juha od sporo pečenih rajčica _____ 9,00

Served with olive tapenade, croutons, and basil oil / Servirano s tapenadom od maslina, krutonima i uljem od bosiljka



VEGE CORNER / VEGE KUTAK

Bouyiourdi Cheese / Bouyiourdi sir _____ 27,00

180 g of feta and mozzarella, baked with peppers and cherry tomatoes, finished with oregano and smoked paprika / 180 g fete i mozzarelle pečeno s paprikom i cherry rajčicama, začinjeno origanom i dimljenom paprikom



Pasta Basilico _____ 25,00

100 g of fresh pasta with tomato sauce, olives, fresh basil and garlic / 100 g suježe tjestenine u umaku od rajčice, maslina, suježeg bosiljka i češnjaka



Vegetable Ragù / Ragù od povrća _____ 25,00

Peppers, zucchini, and eggplant in tomato sauce, served with crispy polenta chips and olive powder / Paprike, tikvice i patlidžan u umaku od rajčice, posluženo s hrskavim čipsom od palente i prahom od maslina



MAIN COURSE / GLAVNA JELA

Fish in Salt / Riba u soli _____ 76,00/kg

Fresh fish of your choice baked in a sea salt crust, served with Swiss chard and potatoes / Suježa riba po vašem izboru pečena u kori od morske soli, poslužena s blituom i krumpirom



Adriatic Delight for Two / Jadranski užitak za dvoje _____ 78,00

Grilled squid, sea bass fillet, tuna and shrimp, served with fresh mussels, Swiss chard and potatoes / Lignje, filet brancina, tuna i kozice s roštilja, posluženo sa suježim dagnjama, blituom i krumpirom



Grilled Fish of the Day / Riba dnevnog ulova na žaru _____ 74,00/kg

Fresh fish of your choice, grilled and served with grilled vegetables / Suježa riba po vašem izboru s roštilja, poslužena s pourćem s roštilja



Adriatic Squid / Jadranske lignje _____ 34,00

200 g of adriatic squid, prepared to your preference (grilled or fried), served with Swiss chard and potatoes / 200 g jadranskih liganja, pripremljenih po želji (na žaru ili prženo), posluženo s blituom i krumpirom



Grilled Octopus / Hobotnica na žaru _____ 34,00

Adriatic octopus, flame-grilled to perfection, served with creamy mashed potatoes, a rich tomato sauce, and crispy olive chips / Jadranska hobotnica pečena na roštilju, poslužena uz kremasti pire od krumpira, aromatični umak od rajčice i hrskavi čips od maslina



Sea Bass Fillet / Filet brancina _____ 36,00

200 g of sea bass fillet, grilled and served on Swiss chard with potatoes and velouté sauce / 200 g fileta brancina na žaru, posluženo na blitui s krumpirom i velouté umakom



Sesame Crusted Tuna Steak / Tuna odrezak u sezamu _____ 34,00

300 g of grilled tuna steak, served with Swiss chard, potatoes, and chimichurri sauce / 300 g odreska tune na žaru, posluženo s blituom, krumpirom i chimichurri umakom



Dalmatian Traditional Fish Stew / Dalmatinski tradicionalni brodet _____ 34,00

Fresh squid, mussels, tuna, and shrimp cooked in a spicy tomato sauce, served with polenta chips / Suježe lignje, dagnje, tuna i kozice kuhane u pikantnom umaku od rajčice, posluženo s čipsom od palente



Lamb Shank / Janjeća koljenica _____ 36,00

300g of slow-roasted lamb shank, served with mashed potatoes and roasting jus / 300 g sporo pečene janjeće koljenice, poslužene s pireom od krumpira i umakom od pečenja



Beef Tournedos / Goveđi tournedos _____ 39,00



250 g of grilled beef tenderloin served with vegetables and truffle sauce / 250 g goveđeg filea na žaru, posluženo s pourćem i umakom od tartufa






















GARNISHES / PRILOZI

Crispy Polenta Served with a Rich and Flavorful Tomato Sauce / Hrskava palenta s umakom od rajčice	5,00	
French fries / Prženi krumpirići	8,00	
Homemade Garlic Bread / Domaći kruh s češnjakom	4,00	
Mixed Salad / Miješana salata	8,00	
Grilled Vegetables / Povrće na žaru	8,00	
Swiss Chard with Potatoes / Blitva s krumpirom	8,00	
Mashed Potatoes / Pire od krumpira	8,00	

SAUCES / UMACI

Chimichurri Sauce / Chimichurri umak	5,00	
Truffle Sauce / Umak od tartufa	5,00	 

DESSERTS / DESERTI

Vanilla and Blueberry / Vanilija i borovnica	10,00	  
Chocolate Mousse / Čokoladni mousse	10,00	   
Pistachio and Raspberry Cake / Kolač od pistacija i malina	10,00	   
Cheese & Mango / Sir i mango	10,00	   
Ice Cream [2 scoops] / Sladoled [2 kuglice]	8,00	   

 soja/soya	 sesame/sezam	 suinjetina/pork	 morski plodovi/seafood
 jaje/egg	 gorčica/mustard	 riba/fish	 orašasti plodovi/nuts
 gluten/gluten	 školjke/shells	 celer/celery	 mliječne namirnice/ dairy products
 lupin/legume	 sulfiti/sulfites	 gljive/mushrooms	

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

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