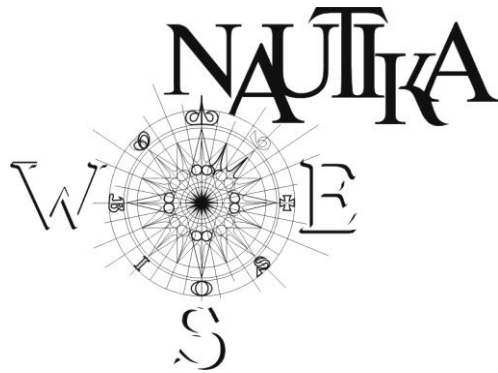


Nautika Restaurant



Menu

Tasting Menu

Delicious Desserts

COLD STARTERS

Trio Seafood Delicacies

lobster and sea urchin meat, marinated shrimp and cheese, tuna tartare

310,00 kn (41,40 €)

Summer Cuttlefish Salad

mango, beets, avocado

170,00 kn (22,70 €)

Choice of Salad with Young Goat Cheese

rice with red cabbage, dijon sauce

120,00 kn (16,00 €)

Beef Charolais Carpaccio

cheese cream, herbs, celery

210,00 kn (28,00 €)

SOUPS

Homemade Fish Soup

90,00 kn (12,00 €)

Vegetables Cream Soup

75,00 kn (10,00 €)

Thick Shrimp Soup

110,00 kn (14,70 €)

HOT STARTERS

Cuttlefish Medallions in Sesame

aioli sauce, salad leaves, citrus fruit

190,00 kn (25,40 €)

Foie Grass

fig sauce, mini apple, pickled onions

285,00 kn (38,00 €)

Large Shrimps served on Polenta

goat cheese cream, almond flakes

255,00 kn (34,00 €)

Creamy Shrimp Risotto

green asparagus, fried rice vermicelli

235,00 kn (31,40 €)

Tagliatelle

creamy sauce, black istrian truffle flakes

185,00 kn (24,70 €)

Adriatic Scallops

black istrian truffle flakes, potato and kale cakes

230,00 kn (30,70 €)

MAIN DISHES

Tuna Filet

capers and rosemary crispy crust, zucchini spaghetti, garlic cream

260,00 kn (34,70 €)

Sea Bass Fillet

served on a bed of mini tomatoes, olive oil and vanilla emulsion

285,00 kn (38,00 €)

Lobster Tail

homemade pasta with broad beans, tomato, onion and rosemary

385,00 kn (51,40 €)

Veal Fillet and Dubrovnik Malvasija Sauce

potato gratin with truffle essence, pea mousse with mint

320,00 kn (42,70 €)

Lamb Cutlet Dalmatian-style

sweetbreads, kale, carrot, herbs and corn

290,00 kn (38,70 €)

Beef Charolais Fillet

big roman gnocco, celery chips, mushroom sauce

310,00 kn (41,40 €)



we recommend

Quality White Fish, Fresh Daily

side dish, Chef's choice

780,00 kn/kg (104,00 €)

It is prohibited serving or allowing consumption of alcoholic beverages, other beverages and / or drinks that contain alcohol in hospitality facilities by person below 18 years.

VAT included.

Couvert is not charged.

All ingredients are of Croatian and European Union origin.

Our team members are at your disposal for information regarding the presence of any substances or products that can cause allergies or a food intolerance.

Tasting Menu

· 5 courses ·

Tuna Tartare

Homemade Fish Soup

Large Shrimp served on Polenta
cream of goat cheese, almond flakes

Sea Bass Fillet
served on a bed of mini tomatoes, olive oil and vanilla emulsion

Fruit and Chocolate Fantasy

680,00 kn (90,70 €)

· 7 courses ·

Beef Charolais Carpaccio
cheese cream, herbs, celery

Thick Shrimp Soup

Cuttlefish Medallions in Sesame
aioli sauce, salad leaves, citrus fruit

Tuna File
capers and rosemary crispy crust, zucchini sphagetti, garlic cream

Veal Fillet and Dubrovnik Malvasija Sauce
potato gratin with truffle essence, pea mousse with mint

Carob Cake

Pag Island Cheese

740,00 kn (98,70 €)

Delicious Desserts

Assorted Cheese Selection

140,00 kn (18,70 €)

Carob Cake

70,00 kn (9,40 €)

Chocolate Square

90,00 kn (12,00 €)

Fruit and Chocolate Fantasy

75,00 kn (10,00 €)

Cheese and Lemon Parfait

85,00 kn (11,40 €)