

NAUTIKA



Tasting Menu

Menu

· 5 courses ·

Tuna Tartare

slightly seasoned fresh tuna, wasabi mayonnaise, dehydrated lemon, bruschette

Fish Soup

bed of fresh fish, parsley fluid, toast with prawn mousse

Shrimps

roman semolina gnocchi, goat cheese sauce, parsley cream, almonds

White Fish Fillet

served on a bed of cherry tomatoes and young spinach leaves, olive oil and vanilla cream

Orange meets Prošek



890,00 kn

Menu

· 7 courses ·

Beef Charolais Carpaccio

dijon sauce, herbs, celery

Bisque

shrimp tempura, celery panna cotta, garlic sprouts

Cuttlefish

sweet potato puree, broccoflower, tomato coulise, cuttlefish tuiles

Tuna Fillet

dehydrated capers, fennel triptih

Veal Fillet and Dubrovnik Malvasija Sauce

potato gratin with truffle essence, pea mousse with mint, glazed carrots

Raspberry Queen

fresh raspberries, white chocolate mousse, lavanda

Pag Island Cheese



1050,00 kn

COLD STARTERS

Trio Seafood Delicacies

lobster and sea urchin meat, tuna tartare, marinated white fish
385,00 kn

Summer Cuttlefish Salad

mango, beetroot, avocado
240,00 kn

Beetroot

cheese cream, marinated vegetables, walnuts
180,00 kn

Beef Charolais Carpaccio

dijon sauce, herbs, celery
290,00 kn



SOUPS

Adriatic

bed of fresh fish, parsley fluid, toast with prawn mousse
130,00 kn

Mini Garden

light cream, vegetable crown
120,00 kn

Bisque

shrimp tempura, celery panna cotta, garlic sprouts
150,00 kn



HOT STARTERS

Cuttlefish

sweet potato puree, broccoflower, tomato coulise, cuttlefish tuiles
240,00 kn

Foie Gras

fig sauce, mini apple, pickled onions
380,00 kn

Shrimps

roman semolina gnocchi, goat cheese sauce, parsley cream, almonds
340,00 kn

Shrimp Risotto

seaweed spaghetti
330,00 kn

Tortellini

mushroom selection and cheese, black istrian truffle flakes
270,00 kn

St. Jacob's Scallop

young lettuce, citrus selection, cauliflower mousse, black istrian truffle flakes
290,00 kn

MAIN DISHES

Tuna Fillet

dehydrated capers, fennel triptih

360,00 kn

Sea Bass Fillet

served on a bed of cherry tomatoes and young spinach leaves, olive oil and vanilla cream

380,00 kn

Lobster Tail

barley with broad beans, sun dried tomatoes and celery, lobster "jus"

480,00 kn

Veal Fillet and Dubrovnik Malvasija Sauce

potato gratin with truffle essence, pea mousse with mint, glazed carrots

390,00 kn

Lamb Dalmatian-style

purple cabbage, crispy chickpeas, onion marmalade

380,00 kn

Beef Charolais Fillet

puree and celery chips, baby corn, beetroot, mushroom sauce

430,00 kn



we recommend

Quality White Fish, Daily Fresh

side dish, Chef's choice

960,00 kn/kg



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.

Notice of behalf of customers complaint is visible and available in the bar area.

All the ingredients are from Croatia and other EU countries.

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

Thank you!

DESSERTS

Chocolate Fantasy

chocolate trio, caramel

140,00 kn

Raspberry Queen

fresh raspberries, white chocolate mousse, lavender

130,00 kn

Orange meets Prošek

120,00 kn

Assorted Cheese Selection

190,00 kn

...or, from our bartender...

Narbetto

150,00 kn

Zacapa Affogato

160,00 kn

Dessert Wines

Muškat Momjanski Prelac	0,10	52,00 kn
Mas Amiel Maury, France	0,10	130,00 kn
Rajnski Rizling Bodren <i>ice wine</i>	0,05	112,00 kn
Pinot Sivi Bodren <i>ice wine</i>	0,05	132,00 kn

Coffee with Liqueurs

Irish Coffee / Italian Coffee / French Coffee / Nautika Coffee
98,00 kn

Selection of Ronnefeldt Teas

English Breakfast / Earl Grey / Morgentau / Green Dragon
Refreshing Mint / Fruity Camomile / Magic Africa / Granny's Garden
48,00 kn