

Menu meat I.

DALMATIAN PLATE (prosciutto from Drniš, cheese selection, soparnik traditional thin pie with Swiss chard and nuts)

Vegetables soup

Beefsteak in truffles and shrimp sauce with side dish

Flambated Pancakes

Menu II.

Beef carpaccio

Cold Soup

Veal risotto

Menu III.

Bruschetta (mozzarella with tomatoes and pesto)

Dalmatian pasta with beef noodles in sauce

Lamb chops on the reduction with puree and vegetables

Soufflé with ice cream

Menu IV.

Cold-warm beef salad

Ravioli with spinach and cheese in truffle sauce

Veal chops with two side dish and sauce

Fresh seasonal fruit platter

Menu V.

Caprese salad

Dalmatian pasta with prosciutto and truffles

Traditional Dalmatian dish (paštica)

Flambated figs with mascarpone cream

Menu VI.

Cheese selection (three types of cheese with fruits and nuts),

Tomato soup

Meat plate on the grill with side dish

Small cakes (tart and others)

Menu VII.

Roastbeef salad

Ravioli stuffed cheese and prosciutto in cream

Marinated chicken grill with vegetables

Traditional Dalmatian cake

Menu VIII.

Greek salad and soparnik

Veal soup

Pene all'arrabbiata

Meat the grill with side dishes and salad

Cake of chocolate and oranges

Menu IX.

DALMATIAN PLATE (prosciutto from Drniš, cheese selection, soparnik traditional thin pie with Swiss chard and nuts)

Tagliata with beef fille

Meat plate on the grill with vegetables and salad

Fresh seasonal fruit platter and small cakes (tart and others)

Menu fish I.

FISH PLATE (marinated anchovies and prawn tails, salted sardines, octopus salad)

Dalmatian buzara with mix shells

Fish in sauce of shrimp with side dish

Dalmatian crème caramel

Menu II.

Nicoise salad

Vegetables soup

Pink risotto with prawns

Flambated pancake

Menu III.

Octopus salad

Dalmatian buzara with shrimps

Tuna fillet with sauce and side dish

Cake of chocolate and oranges

Menu IV.

Seafood salad

Fish soup

Black risotto of cuttlefish

Panacota with forest fruits

Menu V.

Adriatic carpaccio

Tagliatelle with vongola

Sea bass on grill with side dish

Soufflé with ice cream

Menu VI.

Scampi soup

Sea food risotto on dalmatian way

Adriatic Squid on grill with vegetables

Flambated figs with mascarpone cream

Menu VII.

Mussels & Clams salad

Risotto with shrimps

Fish plate on the grill with swiss chard

Traditional Dalmatian cake

Menu VIII.

BRUSCHETTA (with fish pate)

Gnocchi with salmon, shrimps and zucchini

Grilled shrimps

Cheesecake

Menu IX.

Caprese salad

Black tagliatelle with lobster

Octopus on Dalmatian way with polenta

Small cakes (tart and others)

Menu X.

Shrimps cocktail

Scampi soup

Black tagliatelle with lobster

Cheesecake

Menu for meals in the Villa

(Dalmatian meals and international meals)

COLD APPETIZER

DALMATIAN PLATE (prosciutto from Drniš, cheese selection, soparnik traditional thin pie with Swiss chard and nuts)

FISH PLATE (marinated anchovies and prawn tails, salted sardines, octopus salad)

ADRIATIC CARPACCIO (chef 's carpaccio of fish daily specialties)

BEEF CARPACCIO (beef fillet " Black Angus")

BEEF TARTARE

SEAFOOD SALAD (cuttlefish, squid, prawns)

TUNA TARTARE

OCTOPUS SALAD

MUSSELS & CLAMS SALAD

SHRIMPS COCKTAIL

CHEESE SELECTION (three types of cheese with fruits and nuts)

BRUSCHETTA (mozzarella with tomatoes and pesto)

BRUSCHETTA (with fish pate)

CAPRESE SALAD

NICOISE SALAD

ROASTBEEF SALAD

GREEK SALAD

SOPARNIK (traditional thin pie with Swiss chard and nuts)

SOUPS

Veal soup

Fish soup

Scampi soup

Tomato soup

Cold soup

Vegetables soup

WARM APPETIZER

Pene all'arrabbiata

Black tagliatelle with lobster

Tagliatelle with vongola

Sea food risotto on dalmatian way

Black risotto of cuttlefish

Dalmatian buzara with mix shells

Risotto with shrimps

Pink risotto with prawns

Gnocchi with salmond, shrimps and zucchini

Dalmatian pasta with prosciutto and truffles

Ravioli stuffed cheese and prosciutto in cream

Ravioli with spinach and cheese in truffle sauce

Dalmatian pasta with beef noodles in sauce

Veal risotto

Tagliata with beef file

Dalmatian buzara (Tomato and wine sauce) with shrimps

MAIN COURSE

Traditional Dalmatian dish (pašticada)

Sea bass on grill with side dish

Fish in sauce of shrimp with side dish

Adriatic Squid on grill with vegetables

Grilled shrimps

Fish plate on the grill (sea bream, sea bass, tuna file, squid, shrimps and shells)

Dalmatian buzara (Tomato and wine sauce) with shrimps

Octopus on Dalmatian way with polenta

Beefsteak in truffles and shrimp sauce with side dish

Lamb chops on the reduction with puree and vegetables

Tuna fillet with sauce and side dish

Veal chops with two side dish and sauce

Marinated chicken grill with vegetables

Meat plate on the grill (beefsteak, rumpsteak, veal, lamb, chicken and pork)

Side dishes

Vegetables (Zucchini, peppers, mushrooms...)

Dalmatian swiss chard

Mashed potatoes

Potatoes with sour cream

Polenta

Pasta

Rice

Salad seasonal (tomatoes, cucumbers and others)

DESSERT

Dalmatian crème caramel

Soufflé with ice cream

Flambated pancakes

Flambated figs with mascarpone cream

Traditional Dalmatian cake

Panacota with forest fruits

Cheesecake

Cake of chocolate and oranges

Fresh seasonal fruit platter

Small cakes (tart and others)

Menu is subject to change, create menu according to your wishes.

Have a nice meal!

Chef service „Romac“