

Cap Aureo

Your story about the name

We love food, we live for food, cannot live without curating and creating new food and drinks. During the years, we gathered some real accolades. But the most remarkable is about to happen now. What is most important to us? That's tomorrow.

Indulge all your senses with the everlasting beauty surrounding you - the monumental city, the fragrant nature of our "surroundings" and exquisite aromas of artisanal delicacies.

Let yourself go on a gourmet journey created by Jeffrey, whose final goal is to tantalise your taste buds, seduce your senses and pamper your palate.

Do not be surprised with true art in your glass, as well as on your plate. A truly unique experience is in front of you.

Tax and service are included in the price.

Tips are not included in the price.

The dual display of prices shows prices converted at a fixed conversion rate of EUR 1 = HRK 7.53450. Until 31st December 2022, the payment is made exclusively in HRK.

PEANUTS

SESAME SEEDS

SOYA

CRUSTACEANS

MUSTARD

MOLLUSCS

SULPHUR DIOXIDE AND
SULPHITES

LUPIN



Allergens

	CELERY	EGGS	CEREALS CONTAINING GLUTEN	MILK (LACTOSE)	FISH	NUTS
Duck and onion	▲	▲	▲	▲		
Lamb	▲			▲		
The Istrian Coat of Arms	▲		▲	▲		
Cheesecake		▲	▲	▲		▲
Cherish the cherry				▲		
Milk		▲		▲		
Carrot		▲				▲

C.A.

Allergens

	CELERY	EGGS	CEREALS CONTAINING GLUTEN	MILK (LACTOSE)	FISH	NUTS
French salad and piglet	▲	▲	▲	▲		
Tuna belly	▲	▲			▲	
Turbot	▲			▲	▲	
Scampi	▲	▲	▲	▲	▲	
Carbonara		▲	▲	▲	▲	
Meagre,young onion,nduja				▲	▲	
Monkfish				▲	▲	
Rabbit and oysters						

Cocktails

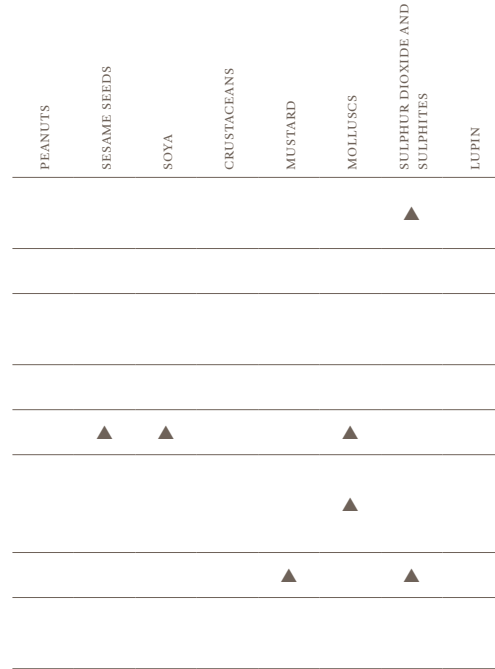
Chamomile Negroni
Gin, campari, vermouth, chamomile
16,59 € / 125 K N

—

Honey Bee Mine
Vermouth, honey, wormwood, bubbles
16,59 € / 125 K N

—

Follow the Rabbit
Tequila, jasmine, carrot, saffron, citrus
16,59 € / 125 K N



Allergens

	CELERY	EGGS	CEREALS CONTAINING GLUTEN	MILK (LACTOSE)	FISH	NUTS
An early Autumn vase			▲	▲		
Istrian taco				▲		▲
Mushrooms tiramisu		▲	▲	▲		
Cauliflower			▲	▲		
Scallops						
Potatoes, chicken, potatoes	▲	▲	▲	▲		
Pumpkin	▲	▲	▲	▲		
Jerusalem artichokes				▲		

All about Strawberry
 Bourbon, bitter, vermouth,
 strawberry, chocolate

16,59 € / 125 KN

—

Without Wine

Riesling 0%, cordial, rooibos soda

10,62 € / 80 KN

10 dishes per person

159,27 € / 1200 KN

—

Wine package 10 per person

132,72 € / 1000 KN

—

15 dishes per person

199,08 € / 1500 KN

—

20 dishes per person

291,99 € / 2200 KN

C.A.

You can choose

5 dishes per person

95,56 € / 720 KN

—

Wine package 5 per person

79,63 € / 600 KN

—

7 dishes per person

122,10 € / 920 KN

—

Wine package 7 per person

106,18 € / 800 KN

C.A.

Food Menu

Snacks

Milk

*caramel ganache, milk froth,
dehydrated milk foam and milk cake*

—

Carrot

*almond ice cream, carrot cake,
orange crisp, carrots in almond
milk and carrot microgreens*

The Istrian Coat of Arms

*A collection of Istrian cattle and hears
cheese from the board – warm raisin and
pepper rolls, quince and celery chutney – As
a pairing!, our wine gummy bear collection*

—

Jasmine cheesecake followed with
espresso truffeltini - cocktail by Jovan

—

Cherish the cherry
*Tart, pickled, extract, dried, crumble
cherry and goat cheese cream*

C.A.

An early Autumn vase

—

The Istrian taco
Corn, Veli Jože, endive and hazelnuts

—

Our tiramisu
Seasonal mushroom, puff, dust, coffee

C.A.

The journey

Impressions of boldness

*Marinated and barbequed rabbit thigh,
Summer mushroom, Lim Fjord oyster liquid*

Onions, leaves, flowers and duck
*Cooked on coal, pickled, breast fumed
and scented on rosemary heat*

The bovidae and the caprinae
*Slow roasted lamb belly, goat's cheese
filled zucchni blossom, sheep prosciutto*

Turbot, local goat's Brie,
smoked honey, white beer
Thyme flashed, crème, leather and essence

A meagre's respect towards
sustainability
*Charred Spring onions, Istrian
tomatoes and our cured olives, nduja,
sautéed meagre's cheeks and jaw*

Crisp and mellow
*Crispy collard greens, seared salted
monkfish, mussel water and imortelle
beurre blanc, crispy lentils*

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Cauliflower – cauliflower – cauliflower
*Simmered with fresh goat's cheese,
caramelised, yeast and Autumn truffles*

Life at the bottom
*Raw Novigrad scallops with lemon
finger and aubergine miso – Dalmatian
octopus – aglio, olio e peperoncino*

Potatoes, chicken, potatoes,
trout pearls, scallop roe dust
*Blackened potato, lavender essence,
barbecued wing, dusted dauphine*

C.A.

Pumpkin – oranges - flowers
– our Winter gatherings
*Aged and smoked pumpkin prosciutto,
crème, seed paste, preserved oranges,
pickled elderflower – pumpkin, olive
and coffee scented rice burek*

—

Carbonara – a retrospective
*Basil threads, bottarga, Veli Jože, oscietra,
smoked chili oil and a poached yolk*

—

Earth, cream, saltness
*Jerusalem artichokes, bagna
cauda and sevruga*

C.A.

French salad and piglet
– a tradition, a feast
*A cream of carrots, roasted cucumber and
potatoes, raviolo of piglet confit, skin, juice*

—

A red focus
*Cured watermelon, seared tuna
belly, Istrian pršut consommé*

—

On a coastal and inland note
*Tomato tartlet, sheep's yoghurt, tea
barbecued scampi, anchovies*

C.A.