

C.A.

*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.*

# Cocktails

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## Golden Cape

*Our Herbarium, elderflower, jasmin, fig*

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## Welcome to our world

*CA gin, mandarine, grapefruit*

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## Summer wind

*Dark rum, pelinkovac, malvazia,  
rosemary, salt, citrus*

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## Sparkling Daiquiri

*White rum, fruit, citrus,  
pepper, bubbles*

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## Different

*MeMento, labdanum,  
lemon soda*

# *Snacks*

Our take on a pizza ai funghi



Pumpkin and pine –  
prosciutto, marmalade



Roasted apple – smoked  
apple consommé

# The journey

Cauliflower – cauliflower – cauliflower

*Simmered with Veli Jože, yeast,  
butter roasted wedge, Albufera glaze,  
raw petals – truffled doughnut*



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Tomatoes – wild garlic – goats  
labneh – caviar – porchetta taco  
*Cooked on coal and infused with  
pršut, emulsion, a dollop, saltiness  
and slow cooked local pig*



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Custard and crab  
*A smooth Veli Jože custard, simmered  
crab, chicken juices, seaweed dust*



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A bowl of squid cacciò e  
peppe – crispy red mullet



Scallops, vine tomatoes and kohlrabi – nori  
tartlet with anchovy aioli and beef crudo  
*Pan seared, preserved and dried summer  
ones, salted lemon pickle, hand cut*



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### Minestrone

*Broad beans, salsify, crisped buckwheat,  
poached yolk and ashes – local  
bacon and vermicelli frittata*



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Lobster, white radish, celeriac  
*Cooked on coal and brushed with duck  
fat, pickled, juice - claw tartare*



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### Raviolo

*The last tasty truffle,  
liquid egg, Veli Jože*



A journey

*Dolme of mazzancolle, artichoke,  
shell moka – quail Milanese sandwich*



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The season's champions

*Juniper crusted turbot, pine  
beurre blanc and pickle*



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Black pig – prawns and no prawn - fennel

*Barbecued and dusted loin, fermented  
truffle jus, salt aged and confit bulb*



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A meagre's respect towards sustainability

*Homemade butter fried meagre's  
cheek and jaw, coffee, and radicchio*



A Dalmatian taste - Dentex, cuttlefish,  
Swiss chard, and our scampi yoghurt  
*Cured and pan fried, sautéed in their  
own ink, lime poached and topped*



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### Pigeon

*Barbecued and brushed with  
goose fat, confit of the rest, apple  
and truffle Wellington, juices*



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Carob – duck – Carob – Chocolate  
*Simmered extract, Seared breast, leather,  
and a bitter tart with peppered kumquats*



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### Lamb and onions

*Slow cooked and pressed breast and  
shoulder, sweet and sour onions, and  
Dalmatian oranges, more onions*





## The Istrian Coat of Arms

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



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## Burrata Cheesecake

*Vodka infused with cheesecake,  
citrus, lavender, burrata,  
elderflower - cocktail by Jovan*



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## Preserved Winter's harvest

*Monte Maggiore chestnut honey  
ice cream, its pollen, frozen coated  
walnuts, chamomile and pears*



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## Spring looming

*Whey, rosemary, barley,  
labneh and rhubarb*



# Allergens



Crustaceans

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Molluscs

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Sesame seeds

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Celery

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Nuts

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Peanuts

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Cereals containing gluten

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Milk (Lactose)

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Eggs

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Sulphur dioxide and sulphites

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Fish

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Soya

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Mustard

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Lupin

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