

# M E D I T E R R A N E O

Restoran Mediterraneo posebno je odredište uzbudljivog putovanja koje vas vodi do samog srca gastronomije.

Njegova opuštena i mirna atmosfera omogućuje gostima šarmantno iskustvo doručkovanja u kojem mogu birati između primamljive buffet ponude i jelovnika à la carte.

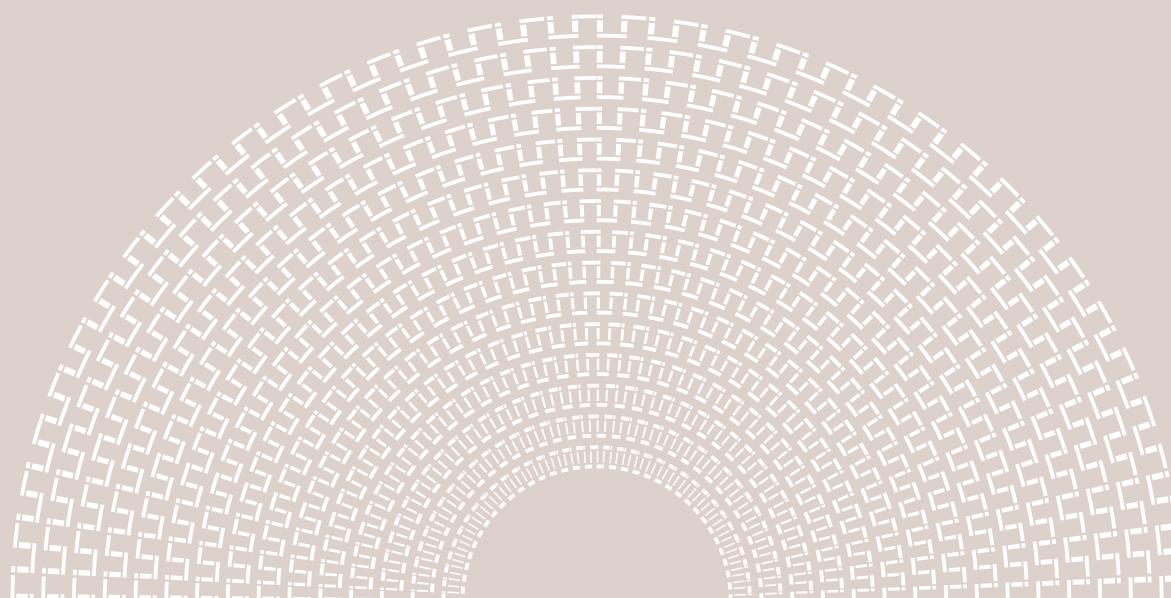
U ponudi se mogu naći lokalni sastojci vrhunske kvalitete i veganske opcije, čiji spoj stvara bogate okuse

mediteranske kuhinje. Navečer restoran postaje elegantno odredište za sve koji žele iskusiti večeru koja će im dugo ostati u sjećanju.

Degustacijski večernji meniji od tri, pet ili sedam sljedova nude spoj mediteranske i hrvatske kuhinje, a gotovo su svi sastojci sezonski i iz lokalnog uzgoja. Za još bolji doživljaj naš se meni može okusiti uz pomno odabran izbor vina. Na taj će način

svaki vaš zalogaj biti savršeno upotpunjen izvrsnim vinom, koje će istaknuti posebne okuse i učiniti vaše iskustvo večeranja na tako posebnom mjestu još ugodnijim.

Mediterraneo offers a dining destination where every moment is an exquisite journey into the heart of gastronomy. Experience a delightful breakfast in a relaxed and peaceful ambience where guests can choose between a tempting buffet or à la carte breakfast menu that features a blend of quality locally sourced ingredients and vegan options highlighting the rich flavours of Mediterranean cuisine. When evening comes, the restaurant becomes an elegant evening destination for a memorable dining experience. Three, five or seven-course tasting dinner menus blend the best of Mediterranean and Croatian cuisine with primarily local and seasonal ingredients. To elevate this experience further, our menu is complemented by an expertly curated wine selection, ensuring that each dish is perfectly paired with a fine wine to enhance the flavours and add to the overall pleasure of your destination dining.



P R I J E   P O Č E T K A  
B E F O R E   T H E   S T A R T

Osetra kavijar 30gr.

Poslužen sa tučenim slanim maslacem i domaćim majčinim kruhom

Osciетра Кавијар 30г.

Служен са тученим сланим маслаком и домаћим мајчиним хлебом

150 €

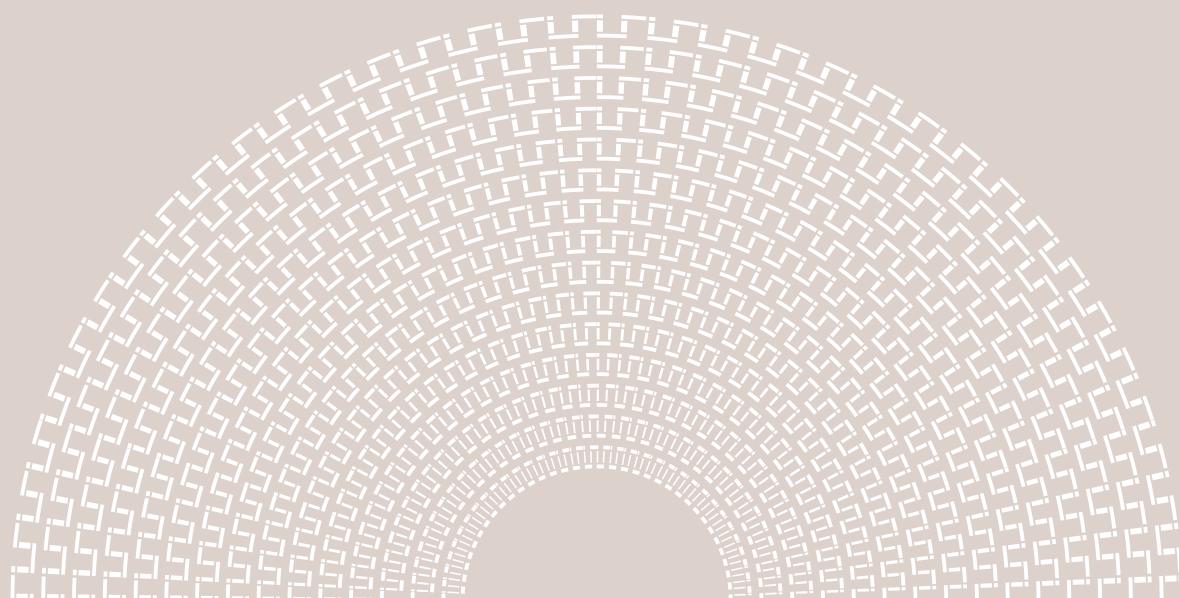
Kavijar od pastrve 50gr.

Poslužen sa tučenim slanim maslacem i domaćim majčinim kruhom

Trout Caviar 50g.

Served with whipped salted butter and housemade mothers bread

28 €



Z A P O Č E T A K  
F O R T H E S T A R T

Tuna tartar sa zelenom jabukom  
Grašak u kremi od graška, prah od algi

Tuna tartare with green apple  
Green pea cream pickled peas, seaweed powder

GLUTEN FREE & LACTOSE FREE

18 €

Sirovi škampi u limunu i naranči  
Osciетra Caviar

Row scampi in lemon and orange  
Osetra kavijar

GLUTEN FREE & LACTOSE FREE

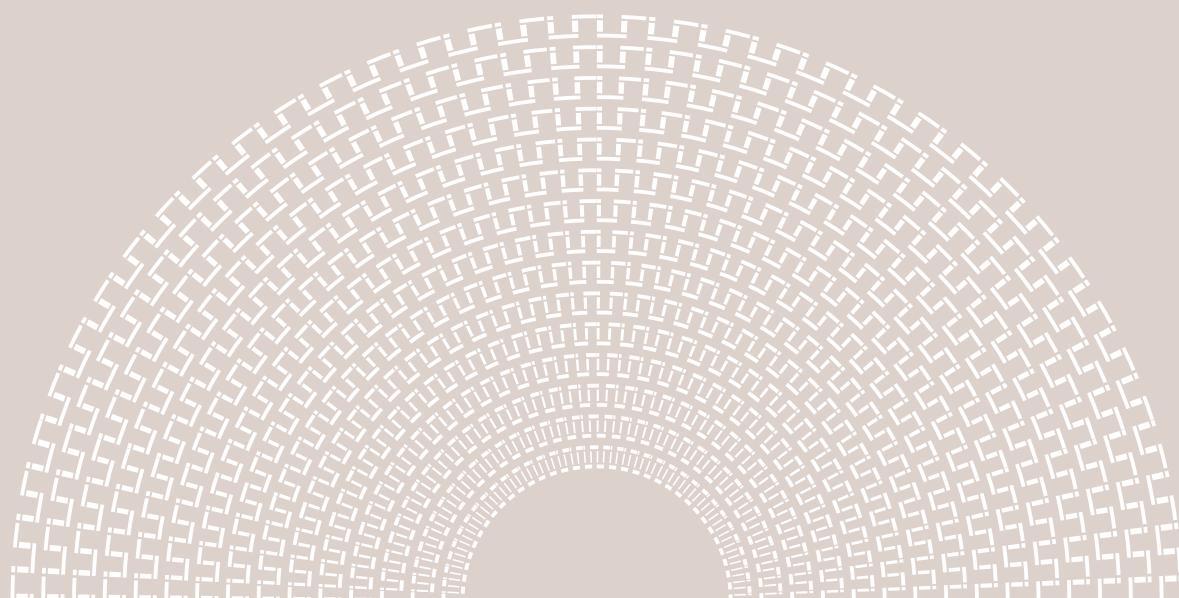
36 €

Dimljena crvena kozica  
Tartar od jabuke i cikle, snijeg od sira Veli Jože

Smoked red prawn  
Apple and beetroot tartare, Veli Jože cheese snow

GLUTEN FREE

29 €



Terina od povrća i sjemenki  
Consommé od rajčice i pjena od soje

Vegetable and seeds terrine  
Tomato consommé and soya foam

VEGAN

13 €

Cannoli od istarske pancete punjeni pilećom jetricom,  
višnja u kakao maslaku sa ružmarinom

Istrian pancetta cannoli stuffed with chicken liver,  
cherry in cocoa butter and rosemary

LOCALLY SOURCED

19 €

Istarski pršut na nož  
Domaći kruh i 3 vrste maslaca

Hand cut Istrian prosciutto  
Homemade bread & 3 types of butter

LOCALLY SOURCED

27 €

P O S L I J E P O Ć E T K A  
A F T E R T H E S T A R T

Crni rižoto od sipa  
Tučeni bakalar na bijelo

Black cuttlefish risotto  
Whipped codfish

LOCALLY SOURCED

28 €

Rižoto od šafrana  
Jakobove kapice pečene u maslacu od timijana, gel od ikre

Saffron risotto  
Scallop baked in butter with thyme, roe gel

GLUTEN FREE

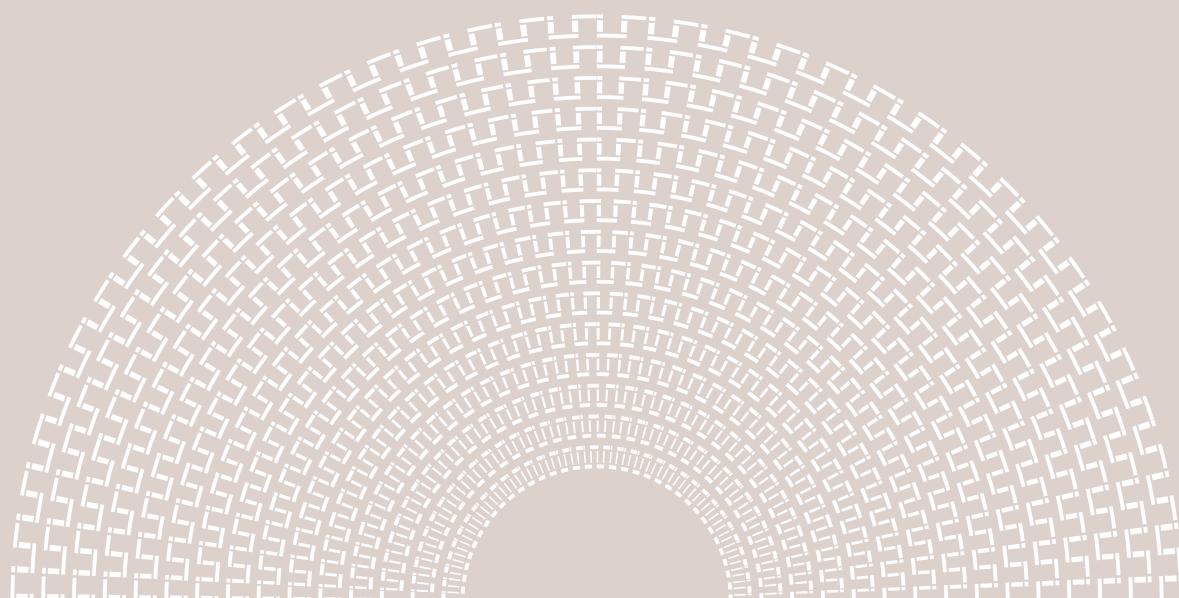
26 €

Škamp, bisque, krumpir i tartuf

Scampi, bisque, potato and truffle

LOCALLY SOURCED

37 €



Tortellini punjeni hlapom i narančom  
Umak od bundeve, ušećerena kadulja i kora naranče

Lobster and orange tortellini  
Pumpkin sauce, candied sage and orange skin

**35 €**

Istarski krafl sa goveđim repom  
Juha od luka, prah od luka

Oxtail Istrian Krafl–potato ravioli  
Onion soup, onion powder

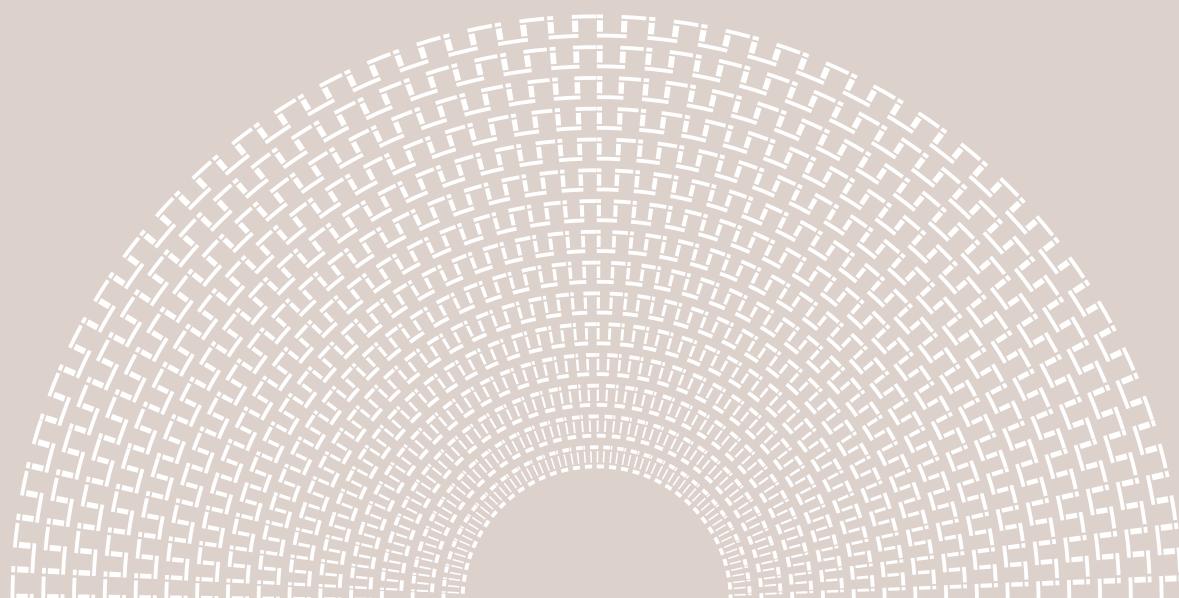
LOCALLY SOURCED

**29 €**

Domaći fuži u umaku od tartufa  
Handmade Istrian pasta Fuži truffle sauce

VEGETARIAN & LOCALLY SOURCED

**28 €**



UTOPLI SE  
WARM UP

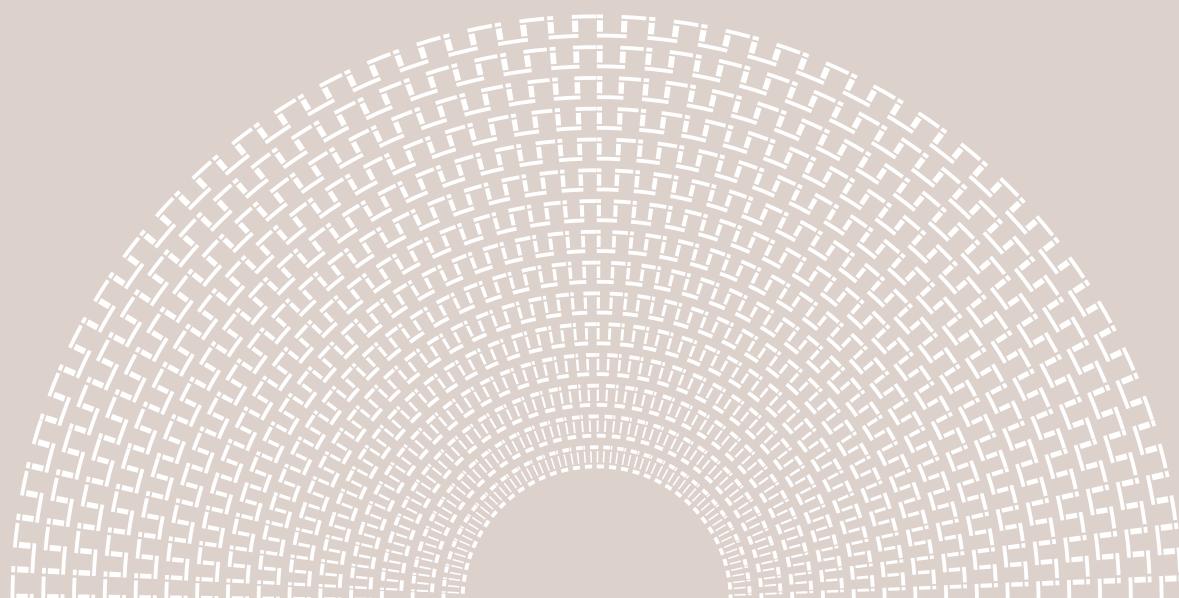
Povrtni minestrone  
Kreker od kruha sa kremom od korjenja

Vegetable minestrone  
Bread cracker,root cream  
VEGAN & LOCALLY SOURCED

11 €

Riblji bouillabaisse  
Orada, kozica, dagnja i prepečenac Maître d`hôtel  
Fish bouillabaise  
Seabream, prawn, mussel and toast Maître d`hôtel

28 €



S A K O P N A  
F R O M T H E M A I N L A N D

Juneći biftek u zelenom papru  
Garnitura od korjenastog i cvjetnog povrća u maslacu

Beef fillet with green peppers  
buttered roots and florets

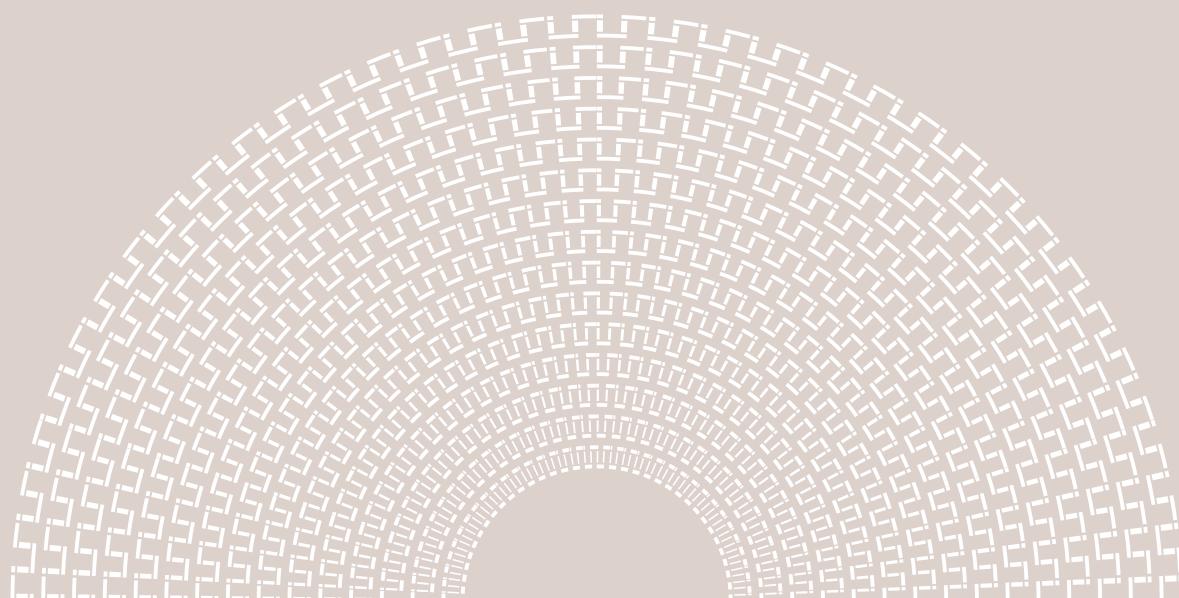
GLUTEN FREE

39 €

Janjeći file iz pušnice dimljen drvetom od jabuke  
Rolada od šumskih gljiva u janjećoj maramici, čips od šampinjona, janjeći umak

Apple wood smoked local lamb  
Forest mushroom and lamb rolls, crispy mushrooms and lamb tail jus

30,50 €



Pileća rolada punjena maslacem od tartufa,  
sporo kuhana mrkva sa kremom od mrkve  
Pileći jus i crni tartuf

Chicken tenderloins rolled with truffle butter,  
slow cooked carrots and carrot cream  
Chicken jus and black truffles

GLUTEN FREE

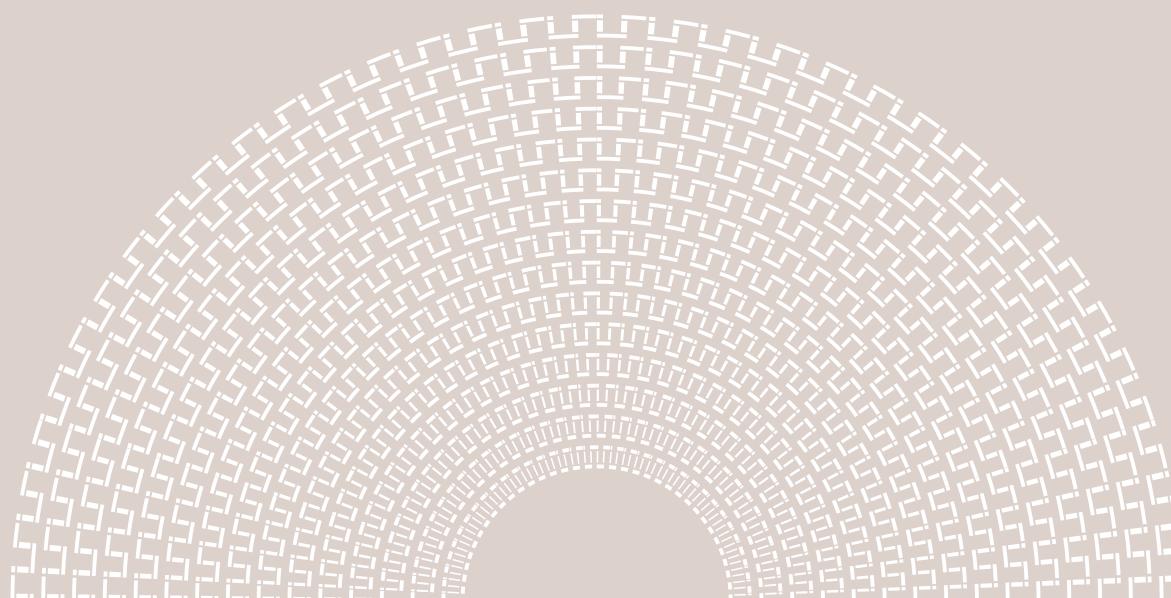
29 €

Marinirani ombolo na Istarski u ružmarinu i lovoru,  
dinstani kupus sa pancetom  
Soufflé od čvaraka, kajmak

Marinated pork steak Ombolo with rosemary and bayleave,  
pancetta and braised cabbage, pork scratchings  
soufflé, kajmak

LOCALLY SOURCED

22 €



I Z M O R A  
F R O M T H E S E A

Brancin na Dalmatinski

Sporo kuhan, krumpir, blitva, motar, češnjak, luk i limun

Seabass the Dalmatian way

Slow cooked, potato, Swiss chard, sea fennel, and lemon

SUSTAINABLY CERTIFIED

30,50 €

Poširani hlap u aromatiziranom maslinovom ulju

Ljutika u umaku od hlapa i špageti od daikona

Ulje od kopra

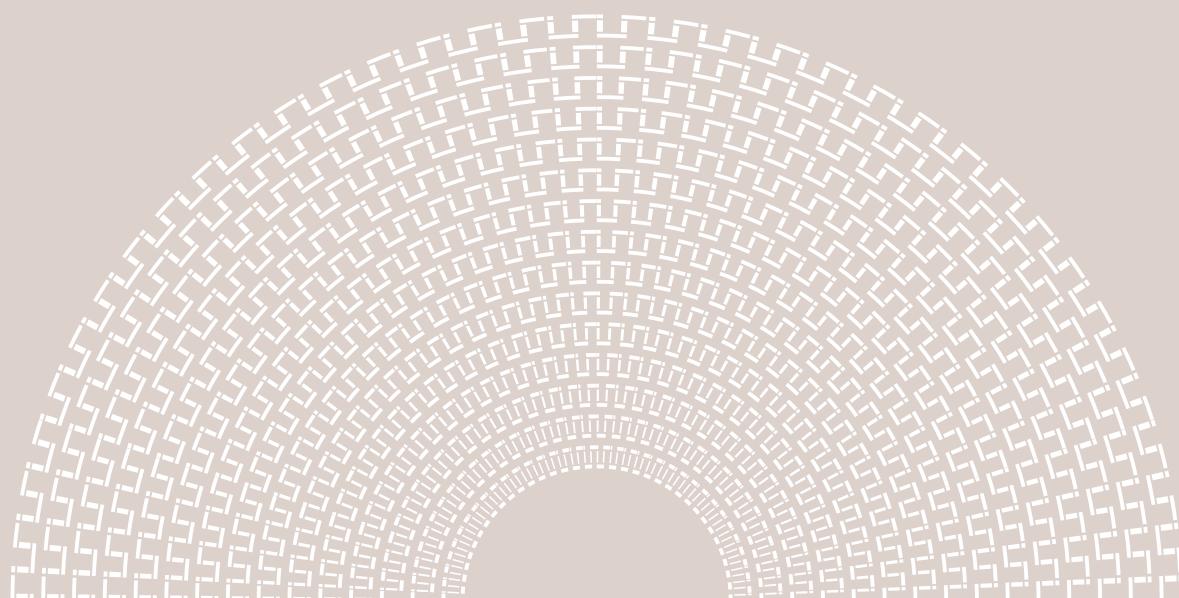
Poached lobster in aromatic olive oil

Its simmered shells and juices, daikon spaghetti

Dill oil

GLUTEN FREE

49 €



Tuna pečena u slami

Krema od bijelog graha i češnjaka, glazirana slatka cherry rajčica, ulje od bosiljka

Hay baked tuna

White beans and garlic cream, sweet glazed cherry tomato, basil oil

GLUTEN FREE

27 €

Krak hobotnice spod čripnje u umaku, mrkva, ljutika i krumpir

Pan roasted octopus, with its own sauce, carrot, shallot and potato

GLUTEN FREE

34 €

Confit od skuše sa kavijarom od pastrve

Pjena od graška, ukiseljeni češnjak

Mackerel confit wit Trout caviar

Peas foam, pickled garlic

GLUTEN FREE

22,50 €

D O D A J I L I I Z A B E R I J E D N O  
A D D O N S

Povrće na rezance u tavi

Pan fried julienne vegetables

VEGAN

8 €

Duplo prženi krumpirići

Double fried potato

LOCALLY SOURCED

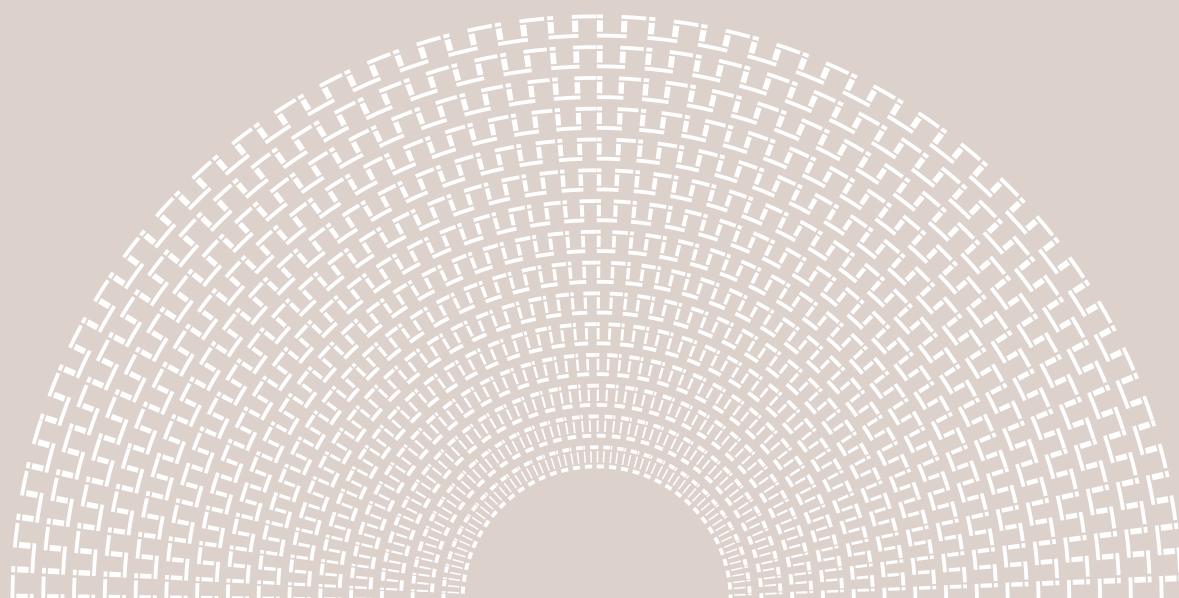
8 €

Garnitura od povrća u maslacu  
Mrkva, daikon, brokula i krumpir

Vegetable roots and florets  
Carrot, daikon, broccoli and potato

GLUTEN FREE i VEGETARIAN

8 €



Salata od zelenih listova, citrus dressing

Green leaves salad, citrus dressing

VEGAN

7 €

Rajčice u sezoni, dresing od odležanog balzamika

Seasonal tomatoes with aged balsamico dressing

VEGAN

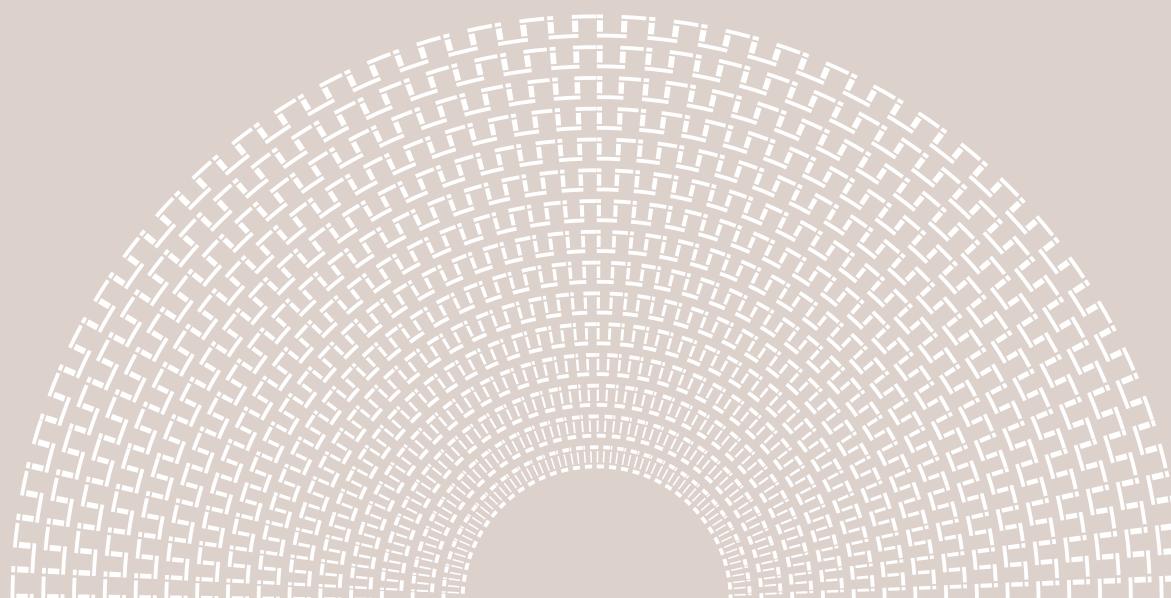
7 €

Salata iz organskog vrta, kućni dresing

Organic garden vegetables, house dressing

VEGAN

7 €



# S L A T K I Š I

## S W E E T M E A T S

### Rajčica i bosiljak

Prženi slatki kruh sa kremom od sira i sladoledom od rajčice i bosiljka

Tomato and basil

Roast sweet bread with cream cheese and tomato basil ice cream

VEGETARIAN

11 €

### Limun i vanilija

Krema od limuna sa sladoledom od kamilice i vanilije, karamelizirane marelice

Lemon and vanilla

Lemon cream, chamomile and vanilla ice cream, caramelized apricots

VEGETARIAN

11 €

### Tri boje

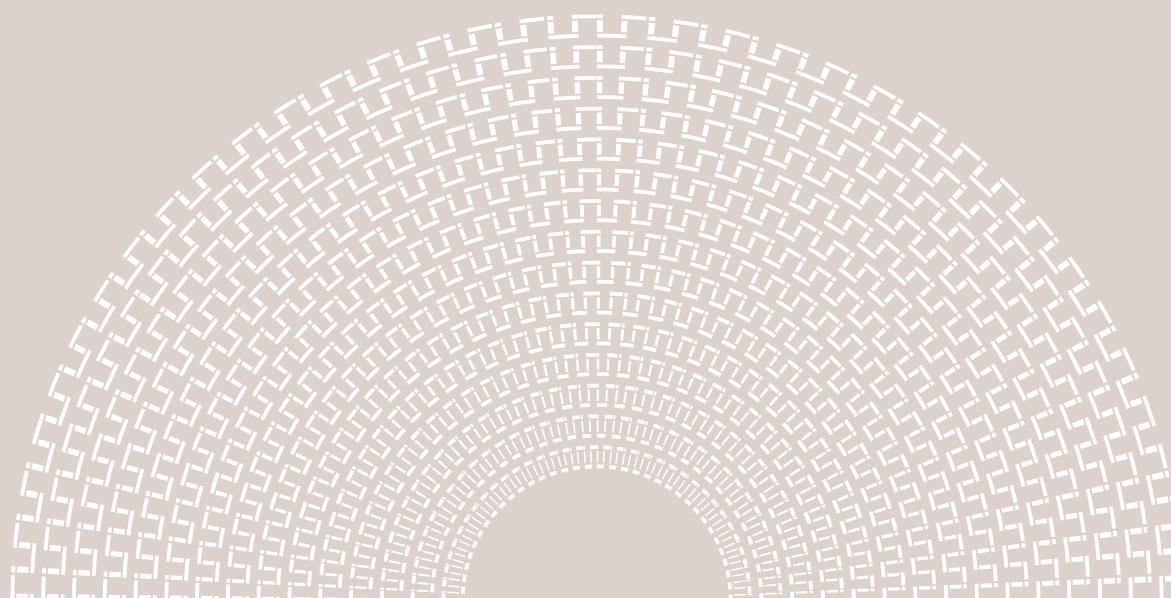
Kugla od bijele čokolade,gianduja,sladoled od tamne čokolade

Three colors

White chocolate sphere, gianduja, dark chocolate ice cream

VEGETARIAN

11 €



S I R E V I   I Z   H R V A T S K E  
C R O A T I A N   C H E E S E S

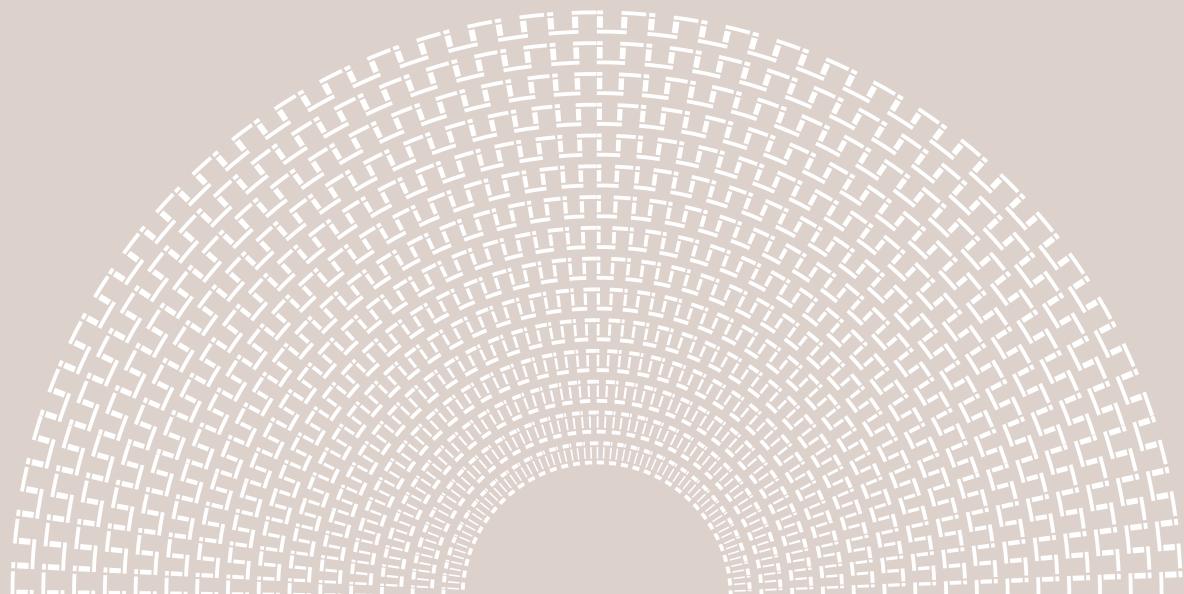
Koziji Kumparička  
Ovčji Pag  
Kravlji Latus VELI JOŽE

Goat Kumparička  
Sheep Pag  
Cow Latus VELI JOŽE

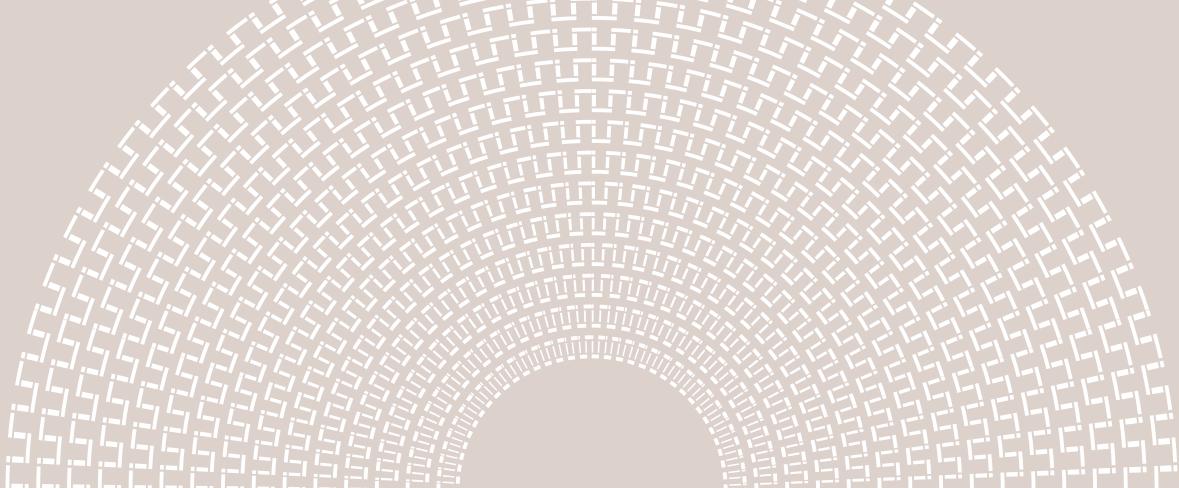
LOCALLY SOURCED

18 €

U cijenu je uračunat PDV i usluga. Napojnica nije uključena u cijenu. Plaćanje se vrši isključivo u eurima.  
The price includes services and tax (VAT). Gratuity is not included in the price. The payment is made exclusively in Euro currency.



JELA DISHES	ALERGENI ALLERGENS												
	Rakovi i proizvodi od rakova Crustaceans	Sjeme sezama i proizvodi od sjemena sezama Sesame seeds	Orašasti plodovi Nuts	Žitarice koje sadže gluten Cereals containing gluten	Jaja i proizvodi od jaja Eggs	Riba i ribljii proizvodi Fish	Gorušica i proizvodi od gorušice Mustard	Mekušci Molluscs	Celer i njegovi proizvodi Celery	Kikiriki i proizvodi od kikirikija Peanuts	Mlijeko i mlijecni proizvodi Milk (Lactose)	Sumporni dioksid i sulfati Sulphur dioxide and sulphites	Zrna soje i proizvodi od soje Soya
Osetra kavijar 30gr. Osciетra Caviar 30g.			✓										
Kavijar od pastrve 50gr. Trout Caviar 50g.			✓	✓									
Tuna tartar sa zelenom jabukom Tuna tartare with green apple Gluten free & lactose free						✓							
Sirovi škampi Raw scampi Gluten free & lactose free	✓					✓							
Dimljena crvena kozica Smoked red prawn Gluten free	✓	✓											
Terina od povrća i sjemenki Vegetable and seeds terrine Vegan		✓	✓	✓			✓		✓				
Cannoli od istarske pancete Istrian pancetta cannoli Locally sourced	✓	✓	✓	✓									
Istarski pršut Istrian prosciutto Locally sourced	✓	✓	✓										
Crni rižoto od sipa Black cuttlefish risotto Locally sourced			✓		✓		✓	✓					
Rižoto od šafrana Saffron risotto Gluten free					✓		✓	✓					
Škamp, bisque, krumpir i tartuf Scampi, bisque, potato and truffle Locally sourced	✓			✓	✓				✓				
Tortellini punjeni hlapom i narančom Lobster and orange tortellini	✓		✓	✓	✓	✓							
Istarski krafl sa govedim repom Oxtail Istrian Krafl-potato ravioli Locally sourced				✓	✓		✓						
Domaći fuži u umaku od tartufa Handmade Istrian pasta Fuži truffle sauce Vegetarian & locally sourced				✓	✓				✓				
Povrni minestrone Vegetable minestrone Vegan & locally sourced				✓					✓				
Riblji bouillabaisse Fish bouillabaise	✓			✓	✓	✓	✓	✓					
Juneći biftek u zelenom papru Beef fillet with green peppers Gluten free						✓		✓					
Janjeći file iz pušnice dimljen drvotom od jabuke Apple wood smoked local lamb	✓	✓	✓	✓		✓		✓					
Pileća rolada Chicken tenderloins rolled Gluten free			✓		✓		✓	✓					



JELA DISHES	ALERGENI ALLERGENS							
	Rakovi i proizvodi od rakova Crustaceans	Sjeme sezama i proizvodi od sjemena sezama Sesame seeds	Orašasti plodovi Nuts	Žitarice koje sadrže gluten Cereals containing gluten	Jaja i proizvodi od jaja Eggs	Riba i ribljii proizvodi Fish	Gorušica i proizvodi od gorušice Mustard	Celer i njegovi proizvodi Celery
Marinirani ombolo Marinated pork steak Ombolo Locally sourced			✓	✓	✓	✓		
Brcanic na Dalmatinski Seabass the Dalmatian way Sustainably certified					✓			
Poširani hlap Poached lobster Gluten free	✓			✓	✓			
Tuna pečena u slami Hay baked tuna Gluten free				✓	✓			
Krak hobotnice Pan roasted octopus Gluten free	✓			✓	✓			
Confit od skuše Mackerel confit Gluten free				✓	✓			
Povrće na rezance u tavi Pan fried julienne vegetables Vegan					✓		✓	
Duplo prženi krumpirici Double fried potato Locally sourced			✓					
Garnitura od povrća Vegetable roots and florets						✓		✓
Salata od zelenih listova Green leaves salad Vegan								✓
Rajčice u sezoni Seasonal tomatoes Vegan					✓			✓
Salata iz organskog vrta Organic garden vegetables Vegan					✓			✓
Rajčica i bosiljak Tomato and basil Vegetarian	✓	✓	✓	✓	✓		✓	✓
Limun i vanilija Lemon and vanilla Vegetarian	✓	✓	✓	✓	✓		✓	✓
Tri boje Three colors Vegetarian	✓	✓	✓	✓	✓		✓	✓
Sirevi iz Hrvatske Croatian cheeses		✓	✓			✓		✓

