

THE SPOT



PREDJELO APPETISERS

TARTAR BIFTEK Tartar od govedine, Dijon senf, majonez od dimljenog crnog luka, prah od šumskih pečuraka, poširana prepeličja jaja, topli brioch	200g	21
BEEF TARTARE Beef tartare, Dijon mustard, smoked onion cheese, forest mushroom powder, poached quail eggs, warm brioche		
ORADA <i>Carpaccio</i> od orade, marinirane ostrige sa kremom od organskih jaja, žele sa aromom limuna i zove, brioche hleb od bosiljka, svježe šparoge	220g	25
SEA BREAM Sea bream carpaccio, pickled oysters with organic egg cream, lemon and elderflower jelly, basil brioche, fresh asparagus		
SAN ŽAK Tople školjke San Žak, poširane dagnje, sos od pečene crvene paprike, pesto od potočarke, 30 dana sazrijevani bijeli luk	200g	26
SCALLOPS Mild scallops, poached mussels, roasted red pepper sauce, watercress pesto, 30 day aged garlic		
PARADAJZ Ukiseljeni čeri paradajz u laganoj marinadi, preliv od bosiljka, sladoled od <i>Burrata</i> sira i maslinovog ulja, mrvice od hleba, balsamic gel	200g	19
TOMATOES Lightly pickled tomatoes, basil dressing, <i>Burrata</i> and extra virgin olive oil ice cream, breadcrumbs, balsamic jelly		



SUPA SOUP

PARADAJZ I GOVEDINA Supa od pečenog paradajza, brioch hleb aromatizovan bosiljkom, <i>rillettes</i> od govedine, Micro cress salata	200g	12
TOMATO & BEEF Roast tomato soup, basil brioche, beef rillettes, micro cress salad		
ŠPAROGE I ŠKAMPI Krem supa od šparoga, kebab od grilovanih gambora, <i>mousse</i> od feta sira, čips od Portobello pečuraka	200g	14
ASPARAGUS & SHRIMPS Creamy asparagus soup, grilled shrimp kebab, feta mousse, portobello chips		

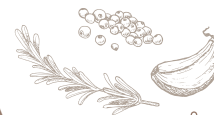
PASTA I RIŽOTO PASTA AND RISOTTO

„ROOSTER“ RAVIOLI Ravioli punjeni sporo pečenim pijetlovim mesom, pašteta od pileće džigerice aromatizovan tartufom, preliv od žalfije, ljetnji crni tartuf	210g	20
ROOSTER RAVIOLI Ravioli filled with slow-cooked rooster, chicken liver paté with truffles, sage dressing, summer black truffle		
RIŽOTO SA ŠARGAREPOM I ŠKAMPIMA Kremasti rižoto sa redukcijom soka od šargarepe, <i>stracciatella</i> sir od bivoljeg mlijeka, sirovi škampi, hrskava potočarka, prah od crnih maslina	250g	25
CARROT AND LANGOUSTINE RISOTTO Creamy risotto with reduced carrot juice, <i>Stracciatella</i> di buffalo, Raw langoustine and watercress crust, black olive powder		
JASTOG Domaće taljatele od spanaća i cvekle, <i>rillettes</i> od jastoga, <i>bisque</i> od jastoga, Mascarpone krem, svježe breskve	300g	29
LOBSTER Homemade spinach and beetroot tagliatelle, lobster rillettes, lobster bisque, mascarpone cream, fresh peaches		
NJOKI SA BOSILJKOM Domaće njoke sa bosiljkom, sos od kravljevog sira, tostirani pinjoli, paradajz čips	250g	18
BASIL GNOCCHI Homemade basil gnocchi, cow's cheese sauce, toasted pine nuts, tomato chips		

GLAVNO JELO MAIN

TELETINA Sporo kuvani teleći file, pire od ljetnjeg graška, pečeni crni luk, rotkvica, teleći sos	350g	25
VEAL Slow-cooked veal fillet, summer green pea purée, Slow-cooked onion, radish, veal jus		
PAČETINA Glazirana pačja prsa sa medom i sjemenkama komorača, hrskavi pačji bataka, <i>mousseline</i> od šargarepe, gel od šljivja	350g	27
DUCK Slow-cooked duck breast with honey and fennel seeds, crispy duck leg, carrot mousseline, plum jelly		
JAGNJETINA Jagnjeći terin pečen 72h, <i>cannelloni</i> punjeni tikvicama sa kremom Baba ghanoush, kravlji sir, <i>crisp</i> od crnog luka, jagnjeći sos	350g	28
LAMB 72-hour-cooked lamb terrine, zucchini cannelloni with Baba ghanoush, cow's cheese, onion crisp, lamb jus		
BARBUN Grilovani fileti od barbuna, grilovana salata sa puterom od gambora, velute umak od brokolija	320g	25
RED MULLET Grilled red mullet fillet, grilled salad with prawn butter, broccollette velouté		
GRDOBA Grilovani medaljoni od grdobe, kremasta palenta sa mediteranskim začinskim biljem, salata od paprika, sos od botarge i dagnji	400g	28
MONKFISH Fried goat cheese patty, spicy onion relish, watercress salad, glazed cherry, olive oil pudding		
RUMBAČ Fileti rumbača, krokete od dagnji, pire od praziluka, sos sa vongolama i vanilom, marinirane špargle	400g	29
TURBOT Turbot fillet, mussel croquettes, leek purée, vongole and vanilla sauce, marinated asparagus		
HRSKAVI KOZJI SIR Pohovani kroketi od kozjeg sira, ljuti reliš od crnog luka, salata od potočarke, glazirane trešnje, puding sa maslinovim uljem	300g	15
CRISPY GOAT'S CHEESE Fried goat's cheese patty, spicy onion relish, watercress salad, glazed cherry, olive oil pudding		

JELA SA GRILA FLAME GRILLED



ODREZAK OD SABLJARKE SWORDFISH STEAK	250g	25
ODREZAK OD TUNE TUNA STEAK	250g	26
FILE BRANCINA SEA BASS FILLET	180g	28
CRNOGORSKI FILE-MINJON MONTENEGRIN FILLET MIGNON	250g	29
JACK CREEK BLACK ANGUS RIBEYE JACK CREEK BLACK ANGUS RIBEYE	300g	69
CHILE WAGYU, RIBEYE MOLLENDO CHILE WAGYU, RIBEYE MOLLENDO	250g	120

SERVIRA SE SA PRILOGOM PO IZBORU:

Kremasta palenta s mediteranskim začinskim biljem *ili*
Pire od krompira i sušenog paradajza *ili* Grilovano ljetnje povrće *ili*
Prženi mladi krompir aromatizovan majčinom dušicom

SERVED WITH A CHOICE OF:

Creamy polenta with Mediterranean herbs *or* Potato and dried tomato purée *or*
Grilled summer vegetables *or* Fried baby potatoes with thyme