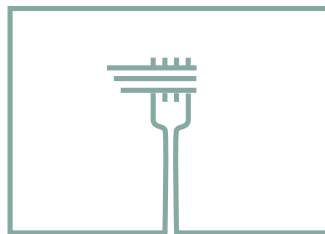


LA GROTTA



RESTAURANT



JELOVNIK

MENU

Juhe

Soups

„Ljuti“ vrt

(krem juha od cvjetače, češnjaka, pirea od blitve, luka šarca, čipsa od pancete)

37,00 kn

Mad Hatter's 'garden

(creamy soup of cauliflower, garlic, swiss chard purée, crispy bacon)

Bogatstvo mora

(bogata riblja juha sa školjkama, ribom, mladim kozicama i ječmom)

32,00 kn

Sea Treasure

(richened fish soup with shellfish (clams), fish, young prawns and barley)

Predjelo

Starters

Trendi salata

(salata od cikle na mladom kravljem siru s vinigret od cikle i rikule)

70,00 kn

Must have'

(beet salad on young cow cheese with a vinaigrette of beet and arugula)

Speštane pome

(carpaccio od pečenih poma s milleramon, hvarskim origanom i svježim bosiljkom)

63,00 kn

Squeezed tomato

(Roasted tomato carpaccio with milleram, oregano from island of Hvar and fresh basil)

Nešto od krave

(rosebeff s umakom od kapule, ulja od zelenog feferona i cherry poma)

90,00 kn

Some cow

(rosebeef with onion sauce, green peppers oil and cherry tomatos)

Hladno more

(hladni brudet od kozica ,crnih maslina na podlozi od koromača i leće s mentom)

75,00 kn

Iceberg'

(cold prawn stew, black olives on a base of fennel and lentil with mint)

Riba na kockice

(tartar od gofa s kruskom i tostiranim kruhom)

88,00 kn

Lego' fish

(Amberjack tartar with pear and toasted bread)

Glavno jelo

Main dish

Ala ratatouille

80,00 kn

(balancane, batat s šalšom i mozzarelom zapečeno u škrovadi)

In ratatouille style

eggplant, baked sweet potato with tomato sauce and mozzarella)

Split mix

100,00 kn

(mljevena janjetina, junjetina s kurkumom, kuminom, pire od blitve i jogurt u košari od tijesta)

Rhapsody

(minced lamb, beef with curcuma, cumin, swiss chard purée and yoghurt in dough basket)

Zeko peko

115,00 kn

(kunac na dalmatinski s belugo lecom i njokima)

Dalmatian bunny

(Rabbit on a Dalmatian way with beluga barley and gnocchi)

Bolji nećeš probat - kuha se 12 sati

105,00 kn

(rižot od teleće glave(obrazine, jezik) na poriluku s vrganjima)

A secret for your taste buds – takes 12 hours to prepare

(veal (cheek, tongue) risotto on leek with boletus)

Nije ni ovaj loš

100,00 kn

(rižot od morskog psa, mariniranih kozica polijevan bisqueom od škampi)

Not bad at all

(risotto made of shark and marinated prawns poured with shrimp bisque)

Morska teća

105,00 kn

(kozice, školjke na crvenu(domaće pome) buzaru sa crnom manistrom od aktivnog ugljena)

Sea bowl

(prawns, shellfish (clams) on red (fresh tomatoes) stew with black pasta from active coal)

Morski pipak

128,00 kn

(hobotnica u tavi s dagnjama, pršutom, kumpirom u kori i špinatom)

Kraken's leg'

(fried octopus with mussels, prosciutto, potato with crust and spinach)

Toplo - hladna riba

110,00 kn

(file lubina na mariniranom hladnom povrću i leći s dresingom od crnog aolia)

Hot'n'cold

(seabass fillet on marinated cold vegetables and barley with black aioli dressing)

Slatko janje

143,00 kn

(janjeći but s krumpirom, kapulicom, slatkim feferonima s umakom od suhih smokvi i prošeka)

Silence of the lambs

(lamb leg (aitch bone area) with potatoes, onion, sweet peppers with dried figs and sherry sauce)

Najbolje od krave	156,00 kn
(Ribeye odrezak u umaku od timijana i pečenim mladim krumpirom u kori)	
<i>Award winning cow</i>	
<i>(Ribeye steak in thyme sauce and baked young potatoes in crust)</i>	
Lažni biftek	155,00 kn
(Teres major steak na pireu od mrkve, crnog čaja i umaka od kapule. Prilog pržena cvjetača s jogurtom i tart od poma)	
<i>Not your typical steak</i>	
<i>(Teres major steak on carrot purée, black tea and onion sauce. Side dish fried cauliflower with yoghurt and tomato tart)</i>	

Velike salate

Grand Salads

Pile u vrtu	68,00 kn
(Salata od pilećeg zabatka, krastavaca, kapule, cherry rajčica, milleram, zatara i krutona kruha)	
<i>Chicken on the run</i>	
<i>(chicken thigh salad, cucumbers, onions, cherry tomato, milleram, zaatar croutons bread)</i>	
Morska salata	72,00 kn
(Salata od rikule, poma, kapara, maslina sa mariniranim lubinom i majonezom od bosiljka)	
<i>Sea salad</i>	
<i>(Arugula salad, tomatoes, capers, olives with marinated seabass and basil mayonnaise)</i>	

Prilozi

Side dish

Naša cvjetača	35,00 kn
(pržena cvjetača, jogurt, tostirani bademi i tart od poma)	
<i>Cauliflower on our way</i>	
<i>(fried cauliflower, yoghurt, toasted almonds and tomato tart)</i>	
Žuta staklenka	40,00 kn
(Palenta s povrćem i ovčijim sirom u umaku od kapule)	
<i>Yellow jar</i>	
<i>(polenta with vegetables and)</i>	
Pečeni mladi kumpir u kori	30,00 kn
<i>Baked young potato in crust</i>	
Hladni vrt	38,00 kn
(Marinirano hladno povrće s lećom)	
<i>Cold veggie</i>	
<i>(Marinated cold vegetables with barley)</i>	

Salate

Salads

Rikula 15,00 kn
Arugula

Pome 12,00 kn
Tomatoes

Cherry pome 14,00 kn
Cherry tomatoes

Krastavci 11,00 kn
Cucumbers

Mix salata 20,00 kn
Salad mix

Plate

Platters

Čudne salame 110,00 kn
Funky' salami

Neki sirevi 110,00 kn
Let there be cheese

Deserti

Desserts

Amo na kavu

(Cappuccino brulee s whiskey pjenom)

let's grab some coffee

(cappuccino brulee with whiskey foam)

34,00 kn

Bakin kolač

(Kolač od griza, oraha, badema s jogurtom od šumskog voća i preljevom od naranče i kardama)

Grandma's cake

(Semolina cake, walnut, almond with forest fruit yoghurt, orange and cardamom topping)

38,00 kn

Čokoladna bomba

(Dekadentna čokoladna torta sa sorbetom od šumskog voća)

Chocolate bomb

(Decadent chocolate cake with forest fruit sorbet)

43,00 kn

Nešto lagano

(Panna cotta od ruža i malina)

Easy going

(Rose and raspberry panna cotta)

35,00 kn