

Fingerfood

VERRINE ESPUMAS ALONG CHAMPAGNE

OYSTER/ PIECE	35,00 KN	4,65 EUR
CAVIAR-BELUGA	1590,00 KN	211,03 EUR

butter, crunchy salty sticks



Cold appetizers

VEGAN DISH	135,00KN	17,92 EUR
----------------------	--------------------	-----------

quinoa, avocado, cucumber, rosemary sauce

„CANELON” TUNA - GOOSE LIVER	215,00KN	28,54 EUR
--	--------------------	-----------

goose liver ganache, purple onion gel, pea gel, jerusalem artichoke gel, black olives dust, aceto balsamico pearls

CEVICHE	195,00KN	25,88 EUR
-------------------	--------------------	-----------

marinated scallops, scampi and white fish, orange pulp, Mediterranean crust, oyster tea, gin

SEA BASS CARPACCIO	185,00KN	24,55 EUR
------------------------------	--------------------	-----------

with salad salatom and citrus emulsion

CHEESE AND MEAT PLATTER FOR TWO	245,00KN	32,52 EUR
---	--------------------	-----------

Prosciutto, Pag cheese, pancetta, curd

SEAFOOD PLATTER FOR TWO	275,00KN	36,50 EUR
-----------------------------------	--------------------	-----------

Sea bass carpaccio, marinated red mullet, marinated anchovies, fish paté

Soups

GAZPACHO (COLD SOUP).	85,00 KN	11,28 EUR
-------------------------------	--------------------	-----------

FISH SOUP75,00 KN	9,95 EUR
---------------------	---------------------	----------

Warm appetizers

SMOKED SEAFOOD RISOTTO	250,00KN	33,18 EUR
----------------------------------	--------------------	-----------

Shrimps, green asparagus, goose liver

HOMEMADE BLACK TAGLIATELLE WITH SCALLOPS.	235,00KN	31,19 EUR
---	--------------------	-----------

with saffron and cherry tomato

HOMEMADE MAKARUNI (PASTA)	195,00KN	25,88 EUR
-------------------------------------	--------------------	-----------

With prosciutto and truffles

GNOCCHI WITH SHRIMPS AND PROSCIUTTO STUFFING.	235,00KN	31,19 EUR
---	--------------------	-----------

In shrimp and prosecco sauce

LAMB RAGÙ WITH HOMEMADE GNOCCHI	215,00KN	28,54 EUR
---	--------------------	-----------

Main course

PEOPLE YOU CAN TRUST

Riba Mljet is a family owned venture with a long history on the island of Mljet. Our family tradition of fishing in the pure waters of Mljet carries on for generations. All our fishes have at least a 2 year life-cycle.



SEA BASS FILLET	295,00KN	39,15 EUR	
<i>grilled vegetables, lemon sauce with tonka bean</i>			
TUNA STEAK	295,00KN	39,15 EUR	
<i>Couscous salad, guacamole</i>			
GRILLED SHRIMPS	395,00KN	52,43 EUR	
<i>500gr, catch of the day</i>			
FISH - CATCH OF THE DAY			
<i>(grilled -sea bass, sole, gilt-head bream, dentex, golden gray mullet) side dish by choice</i>			
FISH	1000gr	750,00KN	99,54 EUR
LOBSTER	1000gr	1350,00KN	179,18 EUR
ADRIATIC LOBSTER	1000gr	1150,00KN	152,63 EUR

Stockyard's award winning long fed beef is derived from Angus cattle fed on a specially formulated high energy grain ration for a minimum of 200 days at Kerwee Feedlot. To guarantee the sensational taste, tenderness, flavor and safety, Stockyard's Ausmeat verified „Natural Program“ only allows the use of locally grown wholesome wheat, barley and sorghum, there are absolutely no growth promotants, antibiotics, animal by-products or genetically modified feed products used.



STRIPLOIN STEAK GOLD, EXCELLENCE IN EATING QUALITY SWARDS			
300GR	395,00KN	52,43 EUR	
350GR	465,00KN	61,72 EUR	
<i>Chimichurri umak i pekarski kumpir</i>			

Sides

MINI FRENCH POTATOES	59,00KN	7,83 EUR
TRUFFLE SAUCE	50,00KN	6,64 EUR
SEASONAL SALAD	69,00KN	9,16 EUR
BREAD - PORTION	25,00KN	3,32 EUR
GRILLED VEGETABLES	69,00KN	9,16 EUR
KETCHUP MAYONNAISE	15,00KN	1,99 EUR

Desserts

FRUIT SALAD	80,00KN	10,62 EUR
FRUIT PLATTER	160,00KN	21,24 EUR
<i>for two</i>		
FRUIT TOWER	280,00KN	37,16 EUR
<i>for 3-4 persons</i>		
ALMOND SEMIFREDDO	89,00KN	11,81 EUR
CHEESECAKE	85,00KN	11,28 EUR