

13.
MJESEC
PLAVE RIBE
The Oily Fish Month
19.9. - 19.10.2025.



MENI

Confit od tune na rikoli
s kremom od graška i prepečencem

Filet skuše na mediteranskoj salsi
uz palentu i crne fritule

Desert po izboru šefa kuhinje

cijena: 30€

MENU

Tuna confit on arugula
with pea cream and toasted bread

Mackerel fillet on Mediterranean salsa
with polenta and black fritters

Chef's choice dessert

price: 30€

Dramalj

RESTORAN

Domino



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MENI

Marinada od plave ribe

Gratinirana skuša – palenta

Jabuka, badem, karamel

cijena: 39€

MENU

Marinated oily fish

Gratinated mackerel – polenta

Apple, almond, caramel

price: 39€

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Burin



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3 slijeda



25€

- Tapenada od crnih maslina i inćuna
- File jadranske tune poslužen na mediteranskoj dalmatinskoj garnituri
- Desert po izboru šefa kuhinje

3-course menu

25€

- Black olive and anchovy tapenade
- Grilled Adriatic tuna fillet served on a Mediterranean Dalmatian side
- Chef's choice dessert

5 sljedova

40€

- Pršut od jadranske tune na podlozi rukole s kaparima, filiranom narančom i kvarnerskim maslinovim uljem
- Riblja juha s povrćem i okruglicama od skuše
- Domaći pljukanci s pesto rosso, fileti inćuna i svježe ribani parmezan
- Filet jadranske tune na pašticađu, poslužen s kremastom palentom
- Desert po izboru šefa kuhinje

5-course menu

40€

- Adriatic tuna prosciutto on a bed of arugula with capers, filleted orange, and Kvarner olive oil
- Fish soup with vegetables and mackerel dumplings
- Homemade pljukanci pasta with pesto rosso, anchovy fillets, and freshly grated Parmesan
- Adriatic tuna fillet in 'pašticađa' sauce, served with creamy polenta
- Chef's choice dessert

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Le Moon



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MENI

Dimljena tuna na rukoli,
ukiseljeni crveni luk, grill rajčica i masline

File škombra, palenta sa začinskim biljem,
krema od tikvica, aromatizirani koromač

Mascarpone krema sa malinama

cijena: 41€

MENU

Smoked tuna on arugula,
pickled red onion, grilled tomato and olives

Mackerel fillet, herb-infused polenta,
zucchini cream, and aromatic fennel

Mascarpone cream with raspberries

price: 41€

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RESTORAN HOTELA
Miramare

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Marinirani inćuni na posteljici
od crnih maslina s plodovima kapara

Aromatičan tuna steak na celerovoj kremi

Limun tart

cijena: 30€

MENU

Marinated anchovies on a bed
of black olives with caper berries

Aromatic tuna steak on celery cream

Lemon tart

price: 30€

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RESTORAN „HALF 8” HOTELA

Aminess
Younique
Narrivi



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MENI

Marinada od srdela

Odrezak sabljarke
u slatko-kiselom umaku, palenta

Kolač od šljiva i jogurta

cijena: 27€

MENU

Marinated sardines

Swordfish steak
in sweet and sour sauce, polenta

Plum and yogurt cake

price: 27€

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KONOBA

Karoca



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MENI

Paketić od tune, dimljena majoneza,
krema od rikole, marinirana tikva

File gofa, duet od cvjetače, beurre blanc

Krema od bijele čokolade,
mus od lješnjaka, biskvit od rogača

cijena: 49€

MENU

Tuna pouch, smoked mayonnaise,
arugula cream, marinated pumpkin

Amberjack fillet, cauliflower duet,
beurre blanc

White chocolate cream,
hazelnut mousse, carob sponge cake

price: 49€

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Dida



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MENI

Dimljeni losos na podlozi od rukole

Pečena skuša punjena začinskim biljem i krušnim mrvicama, poslužena s pečenim cherry rajčicama i tikvicama, na podlozi od kremaste palente aromatizirane crnim maslinama i maslinovim uljem

Dnevni desert

cijena: 35€

MENU

Smoked salmon on arugula

Baked mackerel stuffed with herbs and breadcrumbs, served with roasted cherry tomatoes and zucchini, on creamy polenta flavored with black olives and olive oil

Daily dessert

price: 35€

Selce

RESTORAN HOTELA
Marina

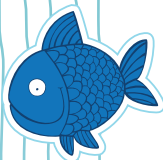
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MENI

Pršut od tune,
palenta s inćunima na verduri

Gulaš od tune i sabljanke s njokima

Semifredo

cijena: 30€

MENU

Tuna prosciutto,
polenta with anchovies on verdure

Tuna and swordfish goulash with gnocchi

Semifreddo

price: 30€

Selce

KONOBA
Ulika



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