

14.
MJESEC
PLAVE RIBE
The Oily Fish Month
18.9. - 18.10.2026.



 Crikvenica

KONOBA

Karoca

- Hladni tris
- Ražnjić od sabljarke i povrća,
na jesenskom bulguru
- Crumble s kruškom

CIJENA

30,00 €

- Cold trio
- Swordfish and vegetable skewer
on autumn bulgur
- Pear crumble

PRICE

30,00 €

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 Crikvenica - Croatia


Crikvenica
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 Crikvenica

RESTORAN BOUTIQUE
HOTELA

Esplanade

Meni 5 sljedova

5-course menu

45,00€

Cijena
/ Price

Tartar od tune / Tuna tartare
Aioli umak od češnjaka / Garlic aioli
Crostiti s ružmarinom / Rosemary crostiti

Ribljí consomme / Fish consomme

Crikveničke rupice / Crikvenica-style fish balls

Sotirani mladi špinat s cherry rajčicama
/ Sautéed baby spinach with cherry tomatoes

Skuša u umaku od rajčice, kapara i maslina
/ Mackerel in a tomato, caper and olive sauce

Palenta aromatizirana ružmarinom na žaru
/ Grilled rosemary-infused polenta

Desert po izboru šefa kuhinje
/ Chef's choice of dessert

Meni 3 slijeda

3-course menu

25,00€

Cijena
/ Price

Sitna plava riba u marinadi
/ Marinated small oily fish

Tuna steak na žaru / Grilled tuna steak

Sotirana blitva / Sautéed Swiss chard

Tapenada od maslina i rajčica
/ Olive and tomato tapenade

Desert po izboru šefa kuhinje
/ Chef's choice of dessert


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RESTORAN HOTELA

Miramare

- Carpaccio od dimljene tune, gel od graška, gremolata, grana padano
- File od plavice, pire od pečenog kukuruza, lučice u aceto balsamicu
- Limun tart

CIJENA

44,00 €

- Smoked tuna carpaccio, pea gel, gremolata, Grana Padano
- Chub mackerel fillet, roasted corn purée, pearl onions in balsamic vinegar
- Lemon tart

PRICE

44,00 €


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 Dramalj

RESTORAN

Domino

- Pašteta od plave ribe na prepečencu
- File lokarde na mediteranskoj salsi s crnim fritulama i palentom
- Desert šefa kuhinje

CIJENA

35,00 €

- Oily fish pâté on toast
- Chub mackerel fillet with Mediterranean salsa, black fritters and polenta
- Chef's dessert

PRICE

35,00 €

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RESTORAN
Dida

More i vrt

Marinirana lokarda | gin tonic Vinegret |
sezonsko povrće | sorbe od koromača i jabuke

Frigano

File gofa | duet od kukuruza | ukiseljena
ljutika | marinirana papričica

Škripava smokva

Sladoled od škripavca i smokve | krema od
meduna i škripavca | crumble od smokvina
lista | umak od smokve

CIJENA
49,00 €

More i vrt

Marinated chub mackerel | gin & tonic
vinaigrette | seasonal vegetables | fennel
and apple sorbet

Frigano

Greater amberjack fillet | corn duet |
pickled shallot | marinated chilli pepper

Škripava smokva

Škripavac cheese and fig ice cream |
honeydew honey and Škripavac cream |
fig leaf crumble | fig sauce

PRICE
49,00 €

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 Selce

RESTORAN HOTELA
Marina

- Tartar od tune s mangom i narom na kremi od avokada
- File skuše u škartocu, kremasta quinoa i dressing od limete
- Parfe od prosa i šumskog voća

CIJENA
35,00 €

- Tuna tartare with mango and pomegranate on avocado cream
- Mackerel fillet en papillote, creamy quinoa and lime dressing
- Millet and forest berry parfait

PRICE
35,00 €


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 Selce

KONOB
Ulika

- Salata od mariniranih inćuna, motara i pomidorima na pogači sa začinskim biljem i cvjetnom solju
- Marinirani tuna steak sa žara na podlozi od celer kreme s blitvom i krumpirom u toću od sezama, rajčice i soya saucea
- Sladoled od burbon vanilije na podlozi s kuhanim suhim smokvama u crnom vinu

CIJENA
40,00 €

- Salad of marinated anchovies, rock samphire and tomatoes on herb flatbread with fleur de sel
- Grilled marinated tuna steak on celery cream with Swiss chard and potatoes in a sesame, tomato and soy sauce
- Bourbon vanilla ice cream with dried figs poached in red wine

PRICE
40,00 €

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RESTORAN HOTELA

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- Bruschette s mariniranim inćunima, cherry rajčicama i rukolom
- File haringe, blitva
- Dnevni desert

CIJENA

38,00 €

- Bruschette with marinated anchovies, cherry tomatoes and arugula
- Herring fillet, Swiss chard
- Dessert of the day

PRICE

38,00 €

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RESTORAN

Half 8

(Hotel Aminess
Younique Narrivi)

- Salata od dimljene skuše, ljubičasti luk, koromač, rukola
- Polpete od srdele na kremi od batata s umakom od jogurta
- Plavoperajna jadranska tuna, krema ricotta, pečeni koromač, tapioka

CIJENA

55,00 €

- Smoked mackerel salad, red onion, fennel, rocket
- Sardine fishcakes on sweet potato cream with yoghurt sauce
- Adriatic bluefin tuna, ricotta cream, roasted fennel, tapioca

PRICE

55,00 €

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 Selce

RESTORAN

Kantunić

• Bruskete s dimljenom srdelom,
smokvom i bademom

• Paštica od tune

• Millefeuille

40,00 €

CIJENA

• Bruschetta with smoked
sardine, fig and almond

• Tuna Paštica
(Tuna braised in Dalmatian-style sauce)

• Millefeuille

40,00 €

PRICE


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