

September 25th 2026

Restaurant Dida
CHEF DAMNJAN DRAGANIĆ
&
Bistro Štorja
CHEF MARKO STANKOVIĆ



Couvert

Marinade

Sardine terrine / charred aubergine sponge
/ anchovy mayonnaise

Gran Village Žlahtina

Tuna Cannelloni

Tuna roll / gazpacho sorbet / fried marinated pepper
/ grilled cucumber sauce

Pavloimir Žlahtina Grand Cru

Barley & Mackerel

Seaweed orzotto / mackerel tartare
/ roasted garlic cream

Opg Plovanić Belica Mi2

Sea & Mountains

Amberjack steak / pounded polenta
/ roasted hazelnuts / wild mushrooms

Gran Village Sansigot

Curd Cheese & Pumpkin Tart

Pumpkin seed oil parfait
/ Žlahtina and honeydew honey sauce

Pavloimir Muškat žuti

PRICE:

€60.00 (without wine pairing)

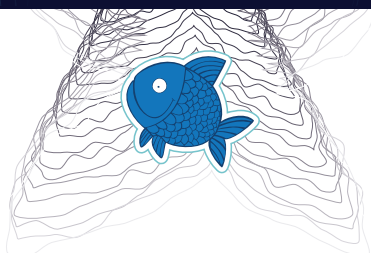
€90.00 (with wine pairing)

14.
MJESEC
PLAVE
RIBE
The Oily Fish Month

Exclusive
dinner

October 9th 2026

Restaurant Kantunić



Oily Fish Platter

Tuna tartare / salted and marinated anchovies
/ smoked sardine / green olive pâté

Sardine Fritters

Roasted garlic aioli / lemon

Anchovy and Fennel Risotto

Black olive powder / lemon zest

Adriatic Tuna Steak

Swiss chard purée / crispy potatoes

Homemade Plum Dumplings

Buttered breadcrumbs / cinnamon

Price: 50 €

(welcome drink included)

☎ Reservations: +385 91 576 6628

🎵 Mateo Žmak i Tea Bešić

October 16th 2026

Restaurant Half 8

CHEF STIVEN VUNIĆ
& TEA VUNIĆ



Tuna / Cauliflower
/ Barley Popcorn

Mackerel / Beans
/ Polenta / Fennel

Risotto / Smoked Sardines
/ Pumpkin / Celery

Hake / Mussels
/ Lemon Beurre Blanc / Fennel

Mandarin / Almond / Chocolate

Price with
wine pairing : 90 €

☎ Reservations: +385 99 165 2669
+385 99 165 2665

🎵 Duo Trend