MENI:

“Blue Fish by Dida”

29.9.2023. / 19:00 / Crikvenica
restoran „Dida“

11. MJESEC PLAVE RIBE
The Oily Fish Month
15.9. - 15.10.2023.

Couvert: Arancini s mariniranim srdelama

Tartar od tune
ŽUMANJAK / VLASAC / NAR

Marinirana skuša
KREKER / PINJOLI / RUKOLA

Morski rižoto
DAGNJE / VONGOLE / SLANI INĆUNI / CIKLA

Pašticada od palamide
PALENTA / SKUTA / SALSA

Odrezak od tune
ŠLJIVE / ŠPINAT / RAJČICA

Kruške u prošeku
PANNA COTTA OD LOVORA I VANILIJE

Uparivanje jela s vinima vinarija:
'Grand Village Estate Winery' i 'Pavlomir'

Sommelierka: Ines Matić Matešković

Glazba: duo Mateo Žmak & Tea Bešić

Rezervacije: restoran ‘Dida’ 051/761-070

Cijena: 90,00 €

Crikvenica Riviera

Couvert: Arancini with marinated sardines

Tuna tartare
EGG YOLK / CHIVES / POMEGRANATE

Marinated mackerel
PINE NUT CRACKER / ARUGULA

Seafood risotto
MUSSELS / VONGOLE / SALTED ANCHOVIES / BEETROOT

Pašticada with bonito fish
POLENTA / CURD / SALSA

Tuna steak
PLUMS / SPINACH / TOMATO

Pear in dessert wine
LAUREL AND VANILLA FLAVOURED PANNA COTTA

Pairing of oily fish with wines of our wineries:
'Grand Village Estate Winery' and 'Pavlomir'

Sommelier: Ines Matić Matešković

Music: Mateo Žmak & Tea Bešić

Reservations: Restaurant ‘Dida’ +385 51 761 070

Price: 90,00 €

RIVIJERA CRIKVENICA
Crikvenica / Dramalj / Jadranovo / Selce