

BLACK PEPPER

CREATIVE LOCAL FOOD

COLD STARTERS

TUNA ^{GF}

tuna sashimi, bonito raisin sauce, fish roe, artichoke, salicornia, roasted pepper emulsion, artichoke emulsion, caper berries

22 € / 165,76kn

BURATTA ^{GF}

burattina, cherry tomatoes, homemade basil and pine nuts pesto, strawberries, basil, toasted pine nuts

18€ / 135,62 kn

BEEFSTEAK TARTARE

beef fillet, fermented chilly sauce, kombu algae, nori butter, burnt shallot emulsion, foccacia

24 € / 180,83 kn

BEEFROOT AND FOIE GRAS

^{GF} ^{LF} (^{Veg}/^V opt.)

beetroot, foie gras, smoked beetroot puree, sumach, beetroot leaf, caramelizes walnuts

16 € / 120,55 kn

HOT STARTERS

CHEEK CROQUETTE

slow-cooked veal cheeks, radish, kohlrabi and apple salad, bean and pea puree, shallot emulsion

22 € / 165,76

TRUFFIOLI ^{Veg}

Ravioli stuffed with black truffles, Parmigiano Reggiana mousse, pag cheese stock, fesh truffes, fresh truffles dressing

28 € / 210,97 kn

LAMB GNOCCHI

gnocchi, lamb ragout, artichoke, Pag cheese mousse, root vegetables, wild herbs oil, collard greens chips

25 € / 188,36 kn

SEA RISSOTO ^{GF} (^{LF} opt.)

7 years aged acquerello rice, 24 months aged Parmigiano Reggiano, Gambero rosso, Bisque, Gambero rosso oil, smoked mussels

30 € / 226,03 kn

^{GF}

gluten free

^{LF}

lactose free

^{Veg}

gluten free

^V

gluten free

MAIN DISHES

SEA WOLF

sea bass, spring ragu(baby spinach, celery , broad bean,swiss chard , asparagus) , keffir lime mousse, basil oil

36 € / 271,24 kn

I LOVE TUNA GF LF

tuna, shiso sauce, broccoli, wrapped lens in swiss chard, broccoli puree, lemon jam

34 € / 256,17 kn

OCTOPUS GF

octopus, potatoe mousse, confite potatoe, fish roe, red pepper puree, octopus jus

34 € / 256,17 kn

DUCK GF LF

duck breast dry edge in the hay, grill radicchio, shiso dressing, smooked beetroot and Black Currant puree, salted beetroot, juniper emulsion, meat jus

38 € / 286,31 kn

VEGE

AUBERGINE STEAK Veg V GF LF

roasted aubergine, soy and sesame dressing, hazelnut praline, tahini , vege jus

18 € / 135,62 kn

WRAPPED LENS IN SWISS CHARD Veg V GF

Wrapped lens in swiss chard, bean and pea puree, potatoe emulsion, vege jus

18 € / 135,62 kn

BRODETTO GF LF

monkfish, shrimp, mussels, roasted tomatoes sauce, prosecco, salicornia, clams, corn grits and olive oil puree

36 € / 271,24 kn

CHEF's STEAK GF LF

befsteak, istrian truffle, salted celeriac, mushroom duxelles, confit onion, truffle dressing, shallots emulsion, meat jus

50 € / 376,72 kn

LAMBADA

pressed lamb, carrot, carrot and rosemary puree, tosted pine nuts, capares, confit potatoe, potatoe emulsion, black olive powder, meat jus

36 € / 271,24 kn

DESSERTS

OLIVE OIL AND WHITE CHOCOLATE GF

Olive oil, white chocolate, strawberries , fresh basil, strawberry sorbet

10 € / 75,34 kn

CAROB AND BLACK CHOCOLATE GF

Carob biscuit, namelak, local wild orange, orange sorbet

10 € / 75,34 kn

RAW VEG GF LF

raspberry, coconut

8 € / 60,28 kn

EXTRAS

SALAD

seasonal summer mixed salad

7 € / 52,74 kn

HOMEMADE BREAD

3 € / 22,60 kn