

NAUTIKA



Tasting Menu

TASTING MENU BOKAR

· 5 courses ·

Seafood Delicacies

squid, sea urchin, oyster

Fish Soup

white fish mosaic, parsley fluid, mussels, leek

Shrimps

semolina gnocchi, beurre blanc, parsley cream, almonds

White Fish Fillet

barley, zucchini, rosemary, olive oil - lime emulsion

Strawberry with Basil Pesto

almond biscuit, homemade strawberry jam, mascarpone cream



145,00 EUR

TASTING MENU LOVRIJENAC

· 5 courses ·

Beef Tartare

capers, mayonnaise, bruschetta

Bisque

shrimp tartare, caviar

Cuttlefish

sweet potato puree, broccoflower, tomato coulise, cuttlefish tuiles

Veal Cheek and Dubrovnik Malvasija Sauce

onion and potato cream, glazed carrot, kale chips

Lemon - Poppy

poppy seed biscuit, lemon mousse, homemade lemon jam insert



145,00 EUR

The tasting menu is prepared for the whole table exclusively

NAUTIKA



Menu

COLD STARTERS

Trio Seafood Delicacies

oyster, stuffed squid, shrimp

54,00 EUR

Gambero Rosso

lime mayonnaise, pickled salicornia, radish

48,00 EUR

Zucchini

cow's milk ricotta, apple, walnuts

30,00 EUR

Beef Tartare

capers, mayonnaise, bruschetta

48,00 EUR

SOUPS

Adriatic

white fish mosaic, parsley fluid, mussels, leek

21,00 EUR

Carrot and Apple

crunchy bread sticks, carrot mousse, sunflower seeds

20,00 EUR

Bisque

shrimp tartare, caviar

26,00 EUR

HOT STARTERS

Cuttlefish

sweet potato puree, broccoflower, tomato coulise, cuttlefish tuiles

39,00 EUR

Foie Gras

biscuit, fig sauce, apple, pickled onions

58,00 EUR

Shrimps

semolina gnocchi, beurre blanc, parsley cream, almonds

52,00 EUR

Shrimp Risotto

seaweed spaghetti

52,00 EUR

Tortellini

mushroom selection and cheese, black istrian truffle flakes

44,00 EUR

St. Jacob's Scallop

cauliflower, spinach sauce, black istrian truffle flakes, hazelnut

47,00 EUR

MAIN DISHES

Tuna Fillet

dehydrated capers, fennel triptih

56,00 EUR

Sea Bass Fillet

barley, zucchini, rosemary, olive oil - lime emulsion

58,00 EUR

Lobster Tail

bulgur with broad beans, sun dried tomatoes and celery, lobster "jus"

75,00 EUR

Veal Cheek and Dubrovnik Malvasija Sauce

onion and potato cream, glazed carrot, kale chips

61,00 EUR

Lamb Dalmatian-style

purple cabbage, crispy chickpeas, onion marmalade

60,00 EUR

Beef Charolais Fillet

puree and celery chips, baby corn, beetroot, mushroom sauce

65,00 EUR



we recommend

Quality White Fish, Daily Fresh

side dish, Chef's choice

136,00 EUR/kg

VEGETARIAN DISHES

Zucchini

cow's milk ricotta, apple, walnuts

30,00 EUR



Carrot and Apple

crunchy bread sticks, carrot mousse, sunflower seeds

20,00 EUR



Vermicelli Rice with Vegetables

dried tomatoes, asparagus, rucola

32,00 EUR



Creamy Risotto with Asparagus

asparagus, black istrian truffle flakes

37,00 EUR



Tortellini

mushroom selection and cheese, black istrian truffle flakes

44,00 EUR

DESSERTS

Hazelnut Caramel

cold whipped ganache hazelnuts, chocolate biscuit, salted caramel

23,00 EUR

Cheesecake Pistachio Raspberry

pistachio biscuit, raspberry gel, cheese cream

24,00 EUR

Strawberry with Basil Pesto

almond biscuit, homemade strawberry jam, mascarpone cream

23,00 EUR

Lemon - Poppy

poppy seed biscuit, lemon mousse, homemade lemon jam insert

21,00 EUR

Assorted Cheese Selection

27,00 EUR

...or, from our bartender...

Narbetto

21,00 EUR

Zacapa Affogato

23,00 EUR

It is prohibited serving or allowing consumption of alcoholic beverages, other beverages and / or drinks that contain alcohol in hospitality facilities by person below 18 years.

VAT included. Couvert is not charged.

Notice of behalf of customers complaint is visible and available in the bar area.

All the ingredients are from Croatia and other EU countries.

Our staff are at your disposal for information regarding the presence of any substances or products that can cause allergies or a food intolerance.

Thank you!