



BREAKFAST & BRUNCH

Served from 8:00 AM till 6:00 PM

EGG DISHES

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Eggs Royale / Poached eggs, smoked salmon, brioche, hollandaise sauce	9.80
Avocado Toast / Brioche, smashed avocado, poached eggs, cherry tomatoes	9.80
Scrambled Eggs With Smoked Pork Loin / Three eggs, salad, toast with cheese	9.80
Omlette / Three eggs, ham, cheese, salad, toast	9.80
English Breakfast / Two eggs, domestic sausage, hashbrown, baked beans, mushrooms, grilled tomatoes, toast	9.80

SWEET

House-Blend Granola / Fresh fruit, Greek yogurt and honey	9.80
French Toast / Brioche, mixed fruits and berries, maple butter sauce	9.80
Nutella Pancakes / Almond crumble, caramel sauce	5.00

SANDWICHES

Chicken Pannini / Brioche bun, grilled chicken, cheese, arugula	9.80
Bagel With Smoked Salmon / Cream cheese, arugula	9.80
Bao Buns With Pulled Pork / BBQ sauce, spring onions	9.80
Focaccia Baba / Focaccia with rosemary, Mortadella, Parmigiano Reggiano, cherry tomatoes, basil and pine nuts pesto	9.80
Club Sandwich / Chicken, Crispy bacon, Tomato, Lettuce, Mayonnaise, Cheese, Egg	9.80

FINGER FOOD - SNACKS

Deep Fried Chicken / Tartare sauce	6.00
Adriatic Shrimps In Tempura / Spicy mayo	6.00
Chicken Wings / BBQ	6.00
Crunchy Delight / Mozzarella sticks, onion rings, Jalapeño peppers stuffed with cream cheese	6.00

ENTREÉ

Vegetable Cream Soup / soup made with fresh seasonal vegetables, served with crispy croutons and bacon pieces	5.00
Fish Pâté / Toasted bread	7.00
Beef Carpaccio / Arugula, Grana Padano cheese, lemon dressing	12.90
Beef Tartar / Bread, butter	14.00
Prosciutto & Cheese Bite / Drniš prosciutto, local cheese, olive & anchovies tapenade	15.00
Tuna Trilogy / Ceviche, sashimi & tuna tartare, ponzu sauce	16.90

SALADS

Burrata With Peach / Lettuce, cherry tomatoes, pesto	12.00
Chicken marinated in soy sauce and honey / A mixture of leafy salads, cashews, feta cheese, artichokes, avocado, light yogurt sauce	12.00
Smoked salmon & Avocado / Baby spinach, cashews, olives, fresh cucumber, dill, lime, olive oil, feta cheese	12.00

PIZZA

Margherita / Tomato sauce, mozzarella, oregano, basil	9.80
Ham & Cheese / Tomato sauce, mozzarella, ham, mushrooms, oregano	9.80
Mortadella & Pesto / Tomato sauce, basil and pistachio pesto, arugula, cheese, olives	9.80
ByBoiler™ WARM UP SPECIAL / Tomato sauce, mozzarella, kulen (spicy pork sausage), cherry tomatoes, Grana Padano, olive oil	9.80



MAIN COURSES

PASTA & RISOTTO - FISH - MEAT

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Seafood Pasta / With prawns and shellfish in a rich homemade tomato sauce	17. ⁰⁰
Mushroom Risotto / Porcini, shimeji mushrooms, mascarpone, Grana Padano	14. ⁰⁰
Hand-Rolled Traditional pasta With Prosciutto & Truffles	18. ⁰⁰
Black Risotto / Cuttlefish, Arborio rice	*TRADITIONAL 15. ⁰⁰
Tagliatelle With Monkfish And Truffle / Creamy sauce	19. ⁰⁰
Mussels Alla Buzara / White wine, homemade tomato sauce	18. ⁰⁰
Branzino Fillet And Roasted Potatoes / Swiss Chard, fish demi-glace	18. ⁹⁰
Fisherman's Seafood Stew / Traditional coastal fish stew with tomato, garlic & white wine, served with polenta	26. ⁰⁰
Chicken „Supreme“ / Mushroom ragout, mashed potatoes, chicken croquette	12. ⁰⁰
“Ćevapi” Authentic Local Grilled Beef Sausages / Served with flatbread, fresh onions, 8 pcs	12. ⁰⁰
Burger With Homemade Fries / 100% Croatian meat from domestic farming, brioche bun, cheddar cheese, iceberg lettuce, tomato, homemade sauce	12. ⁰⁰
Braised Beef in Red Wine Sauce / Served with homemade gnocchi in a rich prune - infused jus	19. ⁰⁰
Tagliata With Rump Steak / Sliced rump steak drizzled with olive oil, lamb's leuce, Grana Padano and balsamic vinegar	22. ⁰⁰
Veal Chops 400g / potato puree, mushroom ragout, demi glace	24. ⁰⁰
Filet Mignon 250g / potato puree, mushroom ragout, demi glace	27. ⁰⁰
Black Angus Ribeye 300g / Homemade french fries, green pepper sauce	37. ⁰⁰
Meat Platter for 2 / Rump Steak, Veal Chops, "Ćevapi", Sausages, Potato, "ajvar", mustard	44. ⁰⁰

SIDE DISHES

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Homemade Bread	3.00
Grilled Potatoes, Mashed Potatoes, Grilled Vegetables, Seasonal Salad	4.00
Flat Bread	4.00

CONDIMENTS

Homemade Cream Sauce	3.00
Homemade Ajvar	1.00
Ketchup / Mayonnaise / Mustard	1.00
Parmesan / Olives / Butter	1.00

DESSERT

Dobos Cake / delicate pastry layers, dark chocolate cream	6.00
Coconut Rocher / White chocolate, coconut, nuts	6.00
Tricolore / Chocolate sponge cake, 3 chocolate mousse	6.00
Fetish, Fruit & Me / Seasonal and tropical fruit, whipped cream, chocolate sauce	6.00

ALLERGENS

Our staff is available to provide information about the presence of substances or products that may cause allergies or intolerances in food.

