



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	9.80

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

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Deep Fried Chicken / Tartare sauce	6.90
Adriatic Shrimps In Tempura / Spicy mayo	6.90
Chicken Wings / BBQ	6.90
Crunchy Delight / Mozzarella sticks, onion rings, Jalapeño peppers stuffed with cream cheese	6.90

ENTREÉ

Cream of Vegetable Soup / soup made with fresh seasonal vegetables, served with crispy croutons and bacon pieces	5.00
Fish Pâté / Toasted bread	7.50
Beef Carpaccio / Arugula, Grana Padano cheese, lemon dressing	12.90
Beef Tartar / Bread, butter	14.50
Prosciutto & Cheese Bite / Drniš prosciutto, local cheese, olive & anchovies tapenade	16.50
Tuna Trilogy / Ceviche, sashimi & tuna tartare, ponzu sauce	16.90

SALADS

Burrata With Peach / Lettuce, cherry tomatoes, pesto	14.50
Chicken marinated in soy sauce and honey / A mixture of leafy salads, cashews, feta cheese, artichokes, avocado, light yogurt sauce	14.90
Smoked salmon & Avocado / Baby spinach, cashews, olives, fresh cucumber, dill, lime, olive oil, feta cheese	16.90

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. ⁹⁰
Mushroom Risotto / Porcini, shimeji mushrooms, mascarpone, Grana Padano	14. ⁵⁰
Hand-Rolled Traditional pasta With Prosciutto & Truffles	18. ⁹⁰
Black Risotto / Cuttlefish, Arborio rice	*TRADITIONAL 15. ⁹⁰
Tagliatelle With Monkfish And Truffle / Creamy sauce	19. ⁵⁰
Mussels Alla Buzara / White wine, homemade tomato sauce	17. 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. ⁵⁰
Chicken „Supreme“ / Mushroom ragout, mashed potatoes, chicken croquette	16. ⁹⁰
“Ćevapi” Authentic Local Grilled Beef Sausages / Served with flatbread, fresh onions	16. ⁵⁰
Burger With Homemade Fries / 100% Croatian meat from domestic farming, brioche bun, cheddar cheese, iceberg lettuce, tomato, homemade sauce	16. ⁹⁰
Braised Beef in Red Wine Sauce / Served with homemade gnocchi in a rich prune - infused jus	19. ⁵⁰
Tagliata With Rump Steak / Sliced rump steak drizzled with olive oil, lamb's leuce, Grana Padano and balsamic vinegar	22. 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, Boneless Chicken Thigh, Veal Chop, Sausages, Potato	48. ⁰⁰

OLIVETREE

byboiler

SIDE DISHES

Homemade Bread	€ 4.00
Grilled Potatoes, Mashed Potatoes, Grilled Vegetables, Seasonal Salad	€ 4.90
Flat Bread	€ 4.90

CONDIMENTS

Homemade Cream Sauce	€ 4.90
Homemade Ajvar	€ 3.50
Ketchup / Mayonnaise / Mustard	€ 2.00
Parmesan / Olives / Butter	€ 2.00

DESSERT

Dobos Cake / delicate pastry layers, dark chocolate cream	€ 8.00
Coconut Rocher / White chocolate, coconut, nuts	€ 8.00
Tricolore / Chocolate sponge cake, 3 chocolate mousse	€ 8.00
Fetish, Fruit & Me / Seasonal and tropical fruit, whipped cream, chocolate sauce	€ 8.00

ALLERGENS

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

