

...small plates, tapas, appetizers, meze...

spreads & dips:

Tzatziki Greek style yogurt, cucumbers, and garlic....**222,00**
Fava mashed yellow peas from Santorini, olive oil,
caramelised onion.....**242,00**
Pate from pure goose liver with apple and calvados from
monastery of Kovilj + red onion marmalade**425,00**

Deli & Deli

Olives sundried... from Island of Thassos.....**242,00**
Bruschetta tomatoes, feta cheese and olive oil.....**292,00**
Bruschetta with grilled eggplant, sun dried tomatoes and
some cheese**242,00**
Dalmatian plate(great prusciutto,goats,cheese,olives).**362,00**
Foie gras - goose liver (serve with the pear cooked in wine,
brocoli sponge bread, red onion marmelade).....**687,00**
Veal cheeks + polenta and cherry tomatoes.....**343,00**
Veal tongue (with horseradish and goat cheese mousse, first
marinated for 28 days and cooked 28 hours, real deli).**342,00**
Gratinated eggplant & cheese rolls in tomatoe sauce...**362,00**
Grilled duck breast on salad, in a parmesan basket....**423,00**

Like carpaccio:

Young fresh beets, goat cheese mousse and horseradish. **293,00**
Octopus olive oil and tangerine dressing..... **362,00**
Tuna and salmon carpaccio with basil pesto..... **432,00**
Beef a little rocket salad, cherry tomatoes, parmesan.. **443,00**

Cheeses:

Grilled Mastelo (family of Halumy cheese), be sure to squeeze a little lemon..... **292,00**
Variety of goat cheese (organic + I ♥ Local)..... **262,00**

Sea salt:

Scallops (St.Jacobs...)- gratinated with fresh shittake mushrooms..... **295,00**
Gravlax salmon rolls stuffed with ricotta and dill..... **395,00**
Grilled octopus..... **595,00**
Very good shrimp salad (2 pcs, in Parmesan basket + organic green salad, fresh tomatoes)..... **595,00**
Salmon baked in sesame seeds with lemon chutney)..... **363,00**

Meat in small doses:

Griled Chicken stuffed with spinach, cheese..... **343,00**
Rump steak (marinated in rosemary and pepper, then briefly grilled in butter and sliced)..... **363,00**
Greek meatballs (beef, lamb, mint...) with tzatziki... **463,00**
Venison Kebabs + "kajmak" mousse..... **423,00**
Wild boar cooked a long time in vacuum, thinly sliced.. **463,00**

Salads:

Salad with young zucchini and other fresh vegetables..	394,00
Just lettuce (several types of organically grown lettuce, cherry tomatoes, croutons, capers, parmesan).....	394,00
Greek salad... in our way.....	494,00

Soups (Nothing without a spoon):

Cream vegetable soup , every day we offer something different, please ask the waiter	222,00
Duck soup (rights of domestic).....	222,00

Pasta:

Our homemade gnocchi with spinach and ricotta cheese..	727,00
Homemade ravioli with ragout of rabbit.....	696,00
Homemade ravioli with duck.....	878,00
Pasta with shrimp	972,00
Pasta with rabbit	792,00

Main course:

Salmon with chard and potatoes, olive oil sauce and lemon	1150,00
Sea Bass File grilled with potatoes and chard or baked in paper curlers with thinly sliced vegetables.....	1150,00
Chicken rolls stuffed with cheese and chard on zucchini and potatoes with rosemary.....	872,00
Pork fillet in a crust of herbs with broccoli puree and carrots	872,00
Grilled duck breast - with mashed carrots and steamed broccoli	1272,00
Veal with konfit potatoes.....	1272,00
Lamb on mashed celery with broccoli	1272,00
Beef steak with potatoes and mushroom ragout	1572,00
Fiorentina steak with fries...one costs.....	2450,00

Really wild fish:

Brill fish and Sea bass 1kg.....	5500,00
(Please check out with the waiter daily offer which depends on fish market's fresh catch)	
Tuna steak	1350,00

Sweet corner:

Grandmas cake with apples.....	284,00
Mousse of chocolate.....	393,00
Milfei crispy crust with honey and hazelnuts, mascarpone cream, fresh fruits).....	393,00
Cake for Petra three types of chocolate mousse.....	393,00
Chocolate mousse with elderberry cream.....	393,00

Laboratory...

- ✘ For everything we cook, grill and bake we use extra virgin oil or butter
- ✘ Freshly ground pepper, sea salt, Himalayan salt, olive oil... ask for it please
- ✘ Home baked bread with sun dried tomatoes and olives, corn bread, whole grain bread we charge 89,00 din
- ✘ About 70% vegetable ingredients are 100% organic, from local farms (potatoes, carrots, green salads, onions, pumpkin...etc. Goat`s cheese too. We would like to thank our fellow producers for their hard work and dedication.
- ✘ If you are really hungry, we recommend 3-4 starters per person