

Where time slows, taste deepens, and the
Adriatic becomes part of you.
A timeless escape, shaped by elegance
and the quiet rhythm of the sea.
Mare is a feeling you carry with you.

MARE
BRAČ

STARTERS

Marinated Sardines on Toast

Sardines marinated in olive oil, lemon, and garlic

Marinirane srdele na tost 17

Srdele marinirane u maslinovom ulju, limunu i češnjaku

Market Fish Crudo

Thinly sliced catch of the day, served over crushed ice with citrus, jalapeño and apple jus.

Crudo od dnevnog ulova 25

Tanko rezani fileti ribe dana, posluženi na drobljenom ledu uz citruse, jalapeño i sok od jabuke.

Rolled Beef Carpaccio

Beef carpaccio with mizuna salad and Parmesan

Rolani goveđi carpaccio 22

Goveđi carpaccio s mizuna salatom i parmezanom

Vitello Tonnato

Thinly sliced veal with a light tuna sauce

Vitello Tonnato 23

Tanko rezana teletina s laganim umakom od tune

Burrata with a selection of local tomatoes

Aged balsamic reduction, pine nuts

Burrata uz selekciju domaćih rajčica 18

Reducirani aceto balsamico, pinjoli

WARM STARTERS

Foie Gras Poêlé

Pan seared foie gras, polenta, fig jam, port wine reduction

Foie Gras Poêlé 36

Zapečena pačja jetra, palenta, džem od smokava i redukcija porto vina

Rolled Eggplant Parmigiana

Eggplant filled with mozzarella and pesto

Rolana parmigiana od patlidžana 17

Patlidžan punjen mozzarellom i pestom

Saint-Jacques gratinées au Parmesan

Aged Parmesan sauce

Jakobove kapice gratinirane parmezanom 32

Krema od odležanog parmezana



SOUPS

Mediterranean Fish Soup

White fish, shrimp, and shellfish

Mediteranska riblja juha 9

Bijela riba, škampi i školjke

Soup of the Day

Juha dana 7

FROM THE LAND

Steak Café de Paris

Beef steak served with Café de Paris butter and pommes frites

Steak Café de Paris 39

Goveđi odrezak s maslacem Café de Paris i pomfritom

Lamb Chops

With fondant potatoes and porcini

Janjeći kotleti 45

S fondant krumpirom i vrganjima

Turkey Breast

With herb, olive oil and creamed spinach

Pureća prsa 26

U maslinovom ulju sa začinskim biljem i krem špinatom

STEAK SELECTION

All steaks are accompanied by a selection of sauces: beef jus, chimichurri, and wholegrain Dijon mustard sauce.

Uz sve odreske poslužuje se izbor umaka: goveđi jus, chimichurri i umak od zrnastog Dijon senfa.

Argentine Ribeye

Argentinski Ribeye 17€/100g

Australian Wagyu Tenderloin

Australski Wagyu Tenderloin 35€/100g

Japanese Wagyu Striploin

Japanski Wagyu Striploin 85€/100g

PASTA & RISOTTO

Pljukanci with Black Truffles

Homemade pasta in fresh black truffle sauce

Pljukanci s crnim tartufima 27

Domaća tjestenina u umaku od svježih crnih tartufa

"Makaruni" with prawns

Homemade pasta with garlic, tomato, white wine, and fresh herbs

Makaruni s kozicama 27

Domaća tjestenina s češnjakom, rajčicom, bijelim vinom i svježim začinskim biljem



FROM THE SEA



Tuna Steak

With fresh salad

Tuna steak 32

Sa svježom salatom

Fresh Catch from the Adriatic

Selection of whole fish sourced daily from local fishermen, served with seasonal accompaniments.

Svježi ulov iz Jadrana 130/kg

Izbor cijelih riba koje svakodnevno nabavljamo od lokalnih ribara, poslužene uz sezonske priloge.

Adriatic Squid

Grilled, served with avocado

Jadranske lignje 25

Grilane, poslužene s avokadom

Seabass Fillet

Celeriac purée, beurre blanc

File brancina 36

Pire od celera, beurre blanc

Adriatic Seafood Risotto

Adriatic seafood, olive oil and fresh herbs

Jadranski rižoto s plodovima mora 26

Jadranski plodovi mora, maslinovo ulje i svježe začinsko bilje

Wild Mushroom Risotto

Carnaroli rice, champignons, porcini

Rižoto od šumskih gljiva 23

Carnaroli riža, šampinjoni, vrganji

Linguine Bolognese

Slow-cooked beef ragu

Linguine Bolognese 22

Sporo kuhani goveđi ragu

Should you have any allergies, intolerances, or dietary requirements, please inform a member of our team before ordering.
U slučaju alergija, intolerancija ili posebnih prehrambenih zahtjeva, molimo vas da o tome obavijestite člana našeg tima prije narudžbe.

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