

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 tostu

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

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

Goveđi carpaccio s mizuna salatom i parmezanom

Vitello Tonnato

Thinly sliced veal with a light tuna sauce

Vitello Tonnato

Tanko rezana teletina s laganim umakom od tune

Burrata with Fresh Salad and Marinated Yellow Cherry Tomatoes

Aged balsamic reduction, pine nuts, asparagus

Burrata sa svježom salatom

i mariniranim žutim cherry rajčicama

Reducirani aceto balsamico, pinjoli, šparoge

WARM STARTERS

Foie Gras Poêlé

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

Foie Gras Poêlé

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

Rolled Eggplant Parmigiana

Eggplant filled with mozzarella and pesto

Rolana parmigiana od patlidžana

Patlidžan punjen mozzarellom i pestom

Saint-Jacques gratinées au Parmesan

Aged Parmesan sauce

Saint-Jacques gratinirane parmezanom

Krema od odležanog parmezana



SOUPS

Mediterranean Fish Soup

White fish, shrimp, and shellfish

Mediteranska riblja juha

Bijela riba, škampi i školjke

Soup of the Day

Juha dana

FROM THE LAND

Tournedos Rossini

Beef fillet with pan seared foie gras and truffles

Tournedos Rossini

Goveđi file s pečenom gušćjom jetrom i tartufima

Lamb Chops

With dauphinoise potatoes and porcini

Janjeći kotleti

S dauphinoise krumpirom i vrganjima

Half Roasted Chicken

Lemon butter sauce

Polu pečenog pileta

Umak od limuna i maslaca

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

Australian Wagyu Tenderloin

Australski Wagyu Tenderloin

Australian Wagyu Ribeye

Australski Wagyu Ribeye

PASTA & RISOTTO

Pljukanci with Black Truffles

Homemade pasta in fresh black truffle sauce

Pljukanci s crnim tartufima

Domaća tjestenina u umaku od svježih crnih tartufa

Baby shrimp macaroni

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

Makaruni s malim škampima

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



FROM THE SEA



Tuna Steak

With fresh salad

Tuna steak

Sa svježom salatom

Fresh Catch from the Adriatic

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

Whole fish are sold by the kilo at market price.

Svježi ulov iz Jadrana

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

Cijele ribe prodaju se po kilogramu prema dnevnoj tržišnoj cijeni.

Adriatic Squid

Grilled, served with avocado

Jadranske lignje

Grilane, poslužene s avokadom

Seabass Fillet

Celeriac purée, beurre blanc

File brancina

Pire od celera, beurre blanc

Adriatic Seafood Risotto

Adriatic seafood, olive oil and fresh herbs

Jadranski rižoto s plodovima mora

Jadranski plodovi mora, maslinovo ulje i svježe začinsko bilje

Wild Mushroom Risotto

Carnaroli rice, champignons, porcini

Rižoto od šumskih gljiva

Carnaroli riža, šampinjoni, vrganji

Linguine Bolognese

Slow-cooked beef ragu

Linguine Bolognese

Sporo kuhani goveđi ragu

MARE
BRAČ