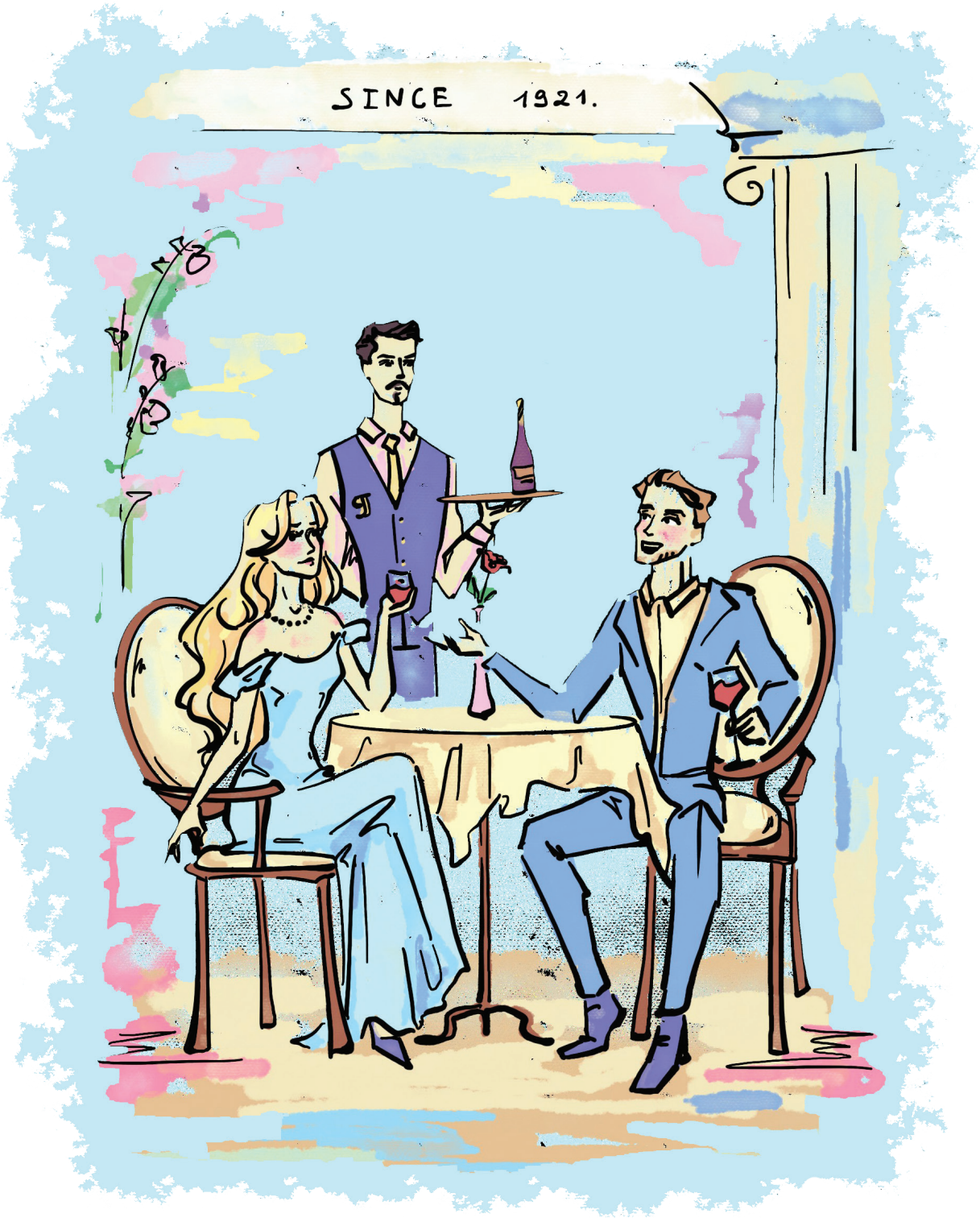
RESTAURANT 1921



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HOTEL PARK

HLADNA PREDJELA

Tatar biftek ① ③ ⑬ — 45 €
Tradicionalan način pripreme ispred gosta

Pašteta od janjeće jetrice ① ⑩ ⑬ — 17 €
Ceviche od cikle i korabe, džem od naranče, naan kruh s chilijem

Ceviche ③ ⑦ ⑩ — 20 €
Leche de tigre, hrskavo povrće

Burrata tartlet ① ② — 22 €
Pečene organske rajčice

Inćuni s grilla ⑦ ① — 20 €
Salsa verde, pico de gallo, gel od limuna i kapara, focaccia

Salata od lignji ⑨ — 20 €
Špinat, koromač, jalapeño, ljetno povrće

Salata 1921 ② ④ ⑥ — 24 €
Lisnate salate, crveni kupus, mrkva, avokado, segmenti naranče, pinjoli, Grana Padano, dresing od naranče i soja umaka

JUHE

Krem juha od pastrnjaka i kruške ② ⑩ — 8 €

Bistra juha ⑩ — 8 €
Juha od govođeg repa, korjenasto povrće

TJESTENINE I RIŽOTI

Marzano pasta ① ② — 20 €
Ragu od San Marzano rajčica, burrata, pesto od bosiljka

Nerano pasta ① ② — 20 €
Tikvice, provolone i pecorino sir

Pasta s dagnjama ① ⑨ — 22 €
Chorizo, dimljene dagnje

Rižot od jadranskih škampa ② ⑧ ⑭ — 27 €
Viški limun, burrata

Rižot sa špinatom ② — 23 €
Zapečena feta, džem od rajčice

GLAVNA JELA

Juneći ražnjić 30 €
Lardo, chimichurri, salata od cikle i mrkve, krumpir

Pileći supreme ② 25 €
Pileća prsa, kukuruz, umak od tikvice i bosiljka, ukiseljena rotkvica

Tournedos Rossini ② 35 €
Biftek, čičoka, špinat, madeira umak, foie gras

Janjetina 32 €
Jus, mrkva, grašak i mahune

File svježeg lubina ②⑦ 35 €
Krema od krumpira, confit od češnjaka, salsa verde

Hrskave jadranske lignje ⑨ 30 €
Salata od kineskog kupusa i tartar umaka

Svježa riba 100 € / kg
Izbor dnevno svježe ribe
Blitva na dalmatinski način, povrće sa žara ili domaći prženi krumpir

DESERTI

Topli tart od borovnica ①②③④⑭ 9 €
Poslužen uz sladoled od vanilije

Kolač od limuna ①②③④ 9 €
Badem, menta, meringa

Splitska tradicionalna torta ①②③④⑭ 9 €
Orasi, suhe smokve, naranča, grožđice

Čokoladni kolač s namelakom od lješnjaka ①②③④ 9 €
Poslužen uz sladoled od čokolade

Medena pita s malinama ①②③ 9 €

Kolač bez glutena 9 €

COLD APPETIZERS

Beef Tartare ① ③ ⑬ — 45 €
Traditional preparation at the guest's table

Lamb Liver Pâté ① ⑩ ⑬ — 17 €
Beetroot and kohlrabi ceviche, orange jam, chili naan bread

Ceviche ③ ⑦ ⑩ — 20 €
Leche de tigre, crispy vegetables

Burrata tartlet ① ② — 22 €
Roasted organic tomatoes

Grilled Anchovies ⑦ ① — 20 €
Salsa verde, pico de gallo, lemon and caper gel, focaccia

Squid Salad ⑨ — 20 €
Spinach, fennel, jalapeño, summer vegetables

1921 Salad ② ④ ⑥ — 24 €
Leafy greens, red cabbage, carrot, avocado, orange segments, pine nuts, Grana Padano, soy & orange dressing

SOUPS

Parsnip and Pear Cream Soup ② ⑩ — 8 €

Clear Soup ⑩ — 8 €
Oxtail broth, root vegetables

PASTA AND RISOTTO

Marzano Pasta ① ② — 20 €
San Marzano tomato ragù, burrata, basil pesto

Nerano Pasta ① ② — 20 €
Zucchini, provolone and pecorino cheese

Mussels Pasta ② ⑧ ⑭ — 22 €
Chorizo, smoked mussels

Adriatic Scampi Risotto ② ⑧ ⑭ — 27 €
Vis lemon, burrata

Spinach Risotto ② — 23 €
Baked feta, tomato jam

MAIN COURSES

Beef Skewer 30 €
Lardo, chimichurri, beetroot and carrot salad, potatoes

Chicken Supreme ② 25 €
Chicken breast, corn, zucchini and basil sauce, pickled radish

Tournedos Rossini ② 35 €
Beef tenderloin, Jerusalem artichoke, spinach, Madeira sauce, foie gras

Lamb 32 €
Jus, carrot, peas and green beans

Fresh Sea Bass Fillet ②⑦ 35 €
Potato cream, garlic confit, salsa verde

Crispy Adriatic Squid ⑨ 30 €
Chinese cabbage salad and tartar sauce

Fresh Fish 100 € / kg
Selection of the day's fresh fish
Dalmatian-style Swiss chard, grilled vegetables or homemade fries

DESSERTS

Warm Blueberry Tart ①②③④⑭ 9 €
Served with vanilla ice cream

Lemon Cake ①②③④ 9 €
Almond, mint, meringue

Traditional Split Cake ①②③④⑭ 9 €
Walnuts, dried figs, orange, raisins

Chocolate Cake with Hazelnut Namelaka ①②③④ 9 €
Served with chocolate ice cream

Honey Cake with Raspberries ①②③ 9 €

Gluten-Free Cake 9 €

Sukladno čl. 10, st. 3. NN 41/14, Zakona o zaštiti potrošača,obavještavamo potrošače da prigovor na kvalitetu naših usluga mogu dostaviti u pisanom obliku na adresu Hotel Park, Hatzeov perivoj 3, 21000 Split ili na e-mail adresu restaurant@hotelpark-split.hr.
PDV je uključen u cijene.

Osobama mlađim od 18 godina ne poslužujemo alkoholna pića i duhanske proizvode.
Radi dodatnog opreza, molimo vas da prilikom narudžbe naglasite osoblju svoje potrebe i prehrambene navike, alergene ili posebnu intoleranciju na neku namirnicu, kako biste bezbrižno uživali u svom jelu.

According to Art.10,paragraph 3,NN41/14, Consumer Protection Act, we inform consumers that complaints about the quality of our services can be submitted in writing to Hotel Park, Hatzeov perivoj 3, 21000 Split or by e-mail restaurant@hotelpark-split.hr.

VAT is included in the prices.

Alcoholic beverages are not served under the age of 18.
To ensure a pleasant dining experience, please emphasize your needs, eating habits, allergies or food intolerance to our staff when ordering, to fully enjoy the meal.

ALERGENI
Svi prisutni alergeni istaknuti su brojevima pored jela.
1.žitarice koje sadrže gluten, 2. mlijeko, 3. jaja, 4. orašasti plodovi, 5. kikiriki, 6. soja, 7. riba, 8. rakovi, 9. mekušci, 10. celer, 11. lupina, 12. sezam, 13. gorušica, 14. sulfiti

ALLERGENS
All allergens present are marked with numbers next to the dishes.
1. cereals containing gluten, 2. milk, 3. eggs, 4. nuts, 5. peanuts, 6. soy, 7. fish, 8. crustaceans, 9. molluscs, 10. celery, 11. lupin, 12. sesame, 13. mustard, 14. sulphites

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