

**HOMEMADE OLIVE OIL FOCACCIA** 5 €  
Classic homemade focaccia with coarse salt and oregano, sprinkled with homemade olive oil

## APPETIZERS & SALADS & SOUP

**Curry tomato soup with cumin roasted shrimp** 13 €  
curry, tomatoes, cumin, shrimp, cinnamon, olive oil, onion, ginger, cream, garlic and chive

**Crispy chicken caesar salad** 17 €  
romaine lettuce, parmesan cheese, croutons, caesar dressing and roasted chicken

**French compose nicoise salad** 20 €  
tuna, green beans, hard boiled eggs, tomatoes, onion, capers, and potatoes

**Tomato & Burrata Bruschetta** 19 €  
burrata cheese, arugula salad,, cherry tomatoes, focaccia and pesto

**Beef carpaccio** 22 €  
beef tenderloin, truffle oil, arugula salad, and parmigiano-reggiano cheese

## PASTA - AVAILABLE GLUTEN FREE SPAGHETTI

**Roasted tomato puttanesca linguine** 15 €  
linguine, extra-virgin olive oil, garlic, anchovy, olivs, capers, basil

**Spaghetti al limone with shrimp and spinach** 19 €  
olive oil, butter, garlic, red pepper flakes, shrimp, baby spinach, parmesan cheese, parsley and lemon juice

**Seafood fettuccine** 18 €  
fettuccine, clams, mussels, olive oil, garlic, apple cider, hrbs sauce

## BAR SNACKS

**Charcuterie platter** 25 €  
Croatian prosciutto, spicy sausage, fresh goat cheese from Hvar, hard sheep chesse, soft French cheese, rock samphire, baked olives and focaccia

**Fried popcorn shrimps** 38 €  
Shrimps, mango and pineapple chutney, aioli, jullinne potatoes fries, lemon wedges

# SANDWICHES & BURGERS

<b>Club sandwich</b>	<b>18 €</b>
chicken fillet, bacon, egg, aurora dressing, lettuce and tomatoes	
<b>Smoking cheese beef burger</b>	<b>20 €</b>
prime beef, crisp bacon, cheddar cheese, onion rings, tomato and green lettuce	
<b>Mexican chicken burger</b>	<b>18 €</b>
Brioche bun, chicken breast, cheddar cheese, red onion, tomatoes, lettuce, chunky guacamole and cipothle souce	
<b>BEYOND MEAT® BURGER Vegan</b>	<b>20 €</b>
brioche gluten free bun, 100% vegan meat, lettuce, tomatoes, crispy onions, rapeseed oil, French fries.	
<b>Mediterranean falafel tacos vege</b>	<b>18 €</b>
tortilla, falafle, hummus cucumber, tzatziki sauce, bahart, tomatoe concasse, spring onion, chimicuri sauce	
*all served with julienne fries	

## PIZZAS

<b>Margherita</b>	<b>13 €</b>
Fresh tomato salsa, cheese, oregano	
<b>Margarita Napolitana</b>	<b>15 €</b>
Fresh tomato salsam, mozzarella, fresh baisil, oregano	
<b>Vegetarian</b>	<b>15 €</b>
Fresh tomato salsa, cheese, grilled peppers, onion, forest mushrooms, zucchini, eggplant and oregano	
<b>Capricciosa</b>	<b>15 €</b>
Fresh tomato salsa, cheese, premium ham, fresh mushrooms and oregano	
<b>White</b>	<b>15 €</b>
Cream, gorgonzola, corn, bacon chips, red onion and arugula	
<b>Peperoni</b>	<b>15 €</b>
Fresh tomato salsa, cheese, peperoni salami, oregano	
<b>BBQ Chicken</b>	<b>17 €</b>
Homemade tomato salsa, chicken breast stripes, button mushrooms, onion, corn, bell peppers and BBQ sauce	
<b>Chef's</b>	<b>19 €</b>
Homemade tomato salsa, buffalo mozzarella, prosciutto, bacon chips, olives, oregano and arugula	

All pizzas are seasoned with locally grown Hvar oregano!!!

## BUTCHER'S BLOCK

**Beef tenderloin** 40 €  
steak fries, balsamic glazed carrot and mushrooms, gremolata sauce

**Grilled lamb chops** 28 €  
potatoes gratain, asparagus, feta cheese, lime and lemon juice, fresh mint

**Chicken caprese** 25 €  
chicken brest, grilled cherry tomatoes, mozzarella cheese, rocket salad, pesto, basil and backed potatoes

## FROM THE SEA

**Pan seared sea bass with warm spinach salad** 25 €  
sea bass fillet, cherry tomatoes, baby spinach, button mushrooms and red onions

**Barbecued salmon** 25 €  
salmon, cucumber, onion, dill, sour cream, sweet potato fries

## DESSERTS

**Fruit collonade** 15 €  
Selected seasonal fruit served with vanilla ice cream

**Snickers** 10 €  
Peanut daquise with caramel

**Rocher** 10 €  
Chocholate bisquit with crispy nutella and hazelnut chocholate

**Mascarpone philadelphia** 10 €  
Mascarpone filling on white biscuit with raspberry

**Cheese coconut** 10 €

**Giant chocolate chip cookie** 6 €

**Double chocolate chip muffins** 6 €  
Blueberry muffin, Lemon-vanilla muffin

# WINE SELECTION

## WHITE WINE

	Bottle €	Glass 0.15 l
<b>Korčulanka,</b> vinarija Blato, island Korčula, Croatia	<b>32,00 €</b>	<b>6,00 €</b>
<b>Malvazija,</b> San Tommaso, Rovinj, Croatia	<b>38,00 €</b>	
<b>Pošip,</b> Zlatan otok, island Hvar, Croatia	<b>37,00 €</b>	<b>7,50 €</b>
<b>Chardonnay</b> Movia, Slovenia 0,75	<b>55,00 €</b>	
<b>Pinot Grigio Erdoro,</b> Jastrebarsko, Croatia	<b>38,00 €</b>	<b>7,50 €</b>
<b>Sauvignon blanc Erdoro,</b> Jastrebarsko, Croatia	<b>38,00 €</b>	<b>7,50 €</b>
<b>Blend One Erdoro,</b> Jastrebarsko, Croatia	<b>32,00 €</b>	

## ROSE WINE

<b>Rose Matijević,</b> island Hvar, Croatia	<b>35,00 €</b>	<b>7,00 €</b>
<b>Rose Erdoro,</b> Jastrebarsko, Croatia	<b>35,00 €</b>	<b>7,00 €</b>
<b>Rose, Minuty M,</b> code de Provence, France 62,00 €	<b>45,00 €</b>	<b>9,00 €</b>
<b>Whispering angel aoc 0,75</b>	<b>67,00 €</b>	<b>12,00 €</b>

## RED WINE

<b>Plavac mali, Matijević,</b> island Hvar, Croatia	<b>39,00 €</b>	<b>8,00 €</b>
<b>Plavac mali, Zlatan otok,</b> island Hvar, Croatia	<b>39,00 €</b>	
<b>Zinfandel, Zlatan otok,</b> island Hvar	<b>47,00 €</b>	<b>9,50 €</b>
<b>Marques Murrieta Reserva Rioja,</b> Spain 0,75	<b>77,00 €</b>	
<b>Pinot Noir,</b> vinarija Galić, Kutjevo, Croatia	<b>41,00 €</b>	<b>8,00 €</b>
<b>Syrah Notturmo,</b> vinarija Blato, island Korčula, Croatia	<b>41,00 €</b>	<b>8,00 €</b>

## SPARKLING WINE

<b>Prosecco il Fresco Brut,</b> Villa Sandi, Veneto, Italy	<b>39,00 €</b>	<b>8,00 €</b>
<b>Prosecco il Fresco Rose,</b> Villa Sandi, Veneto, Italy	<b>39,00 €</b>	<b>8,00 €</b>

## CHAMPAGNE

<b>Moët&amp;Chandon Brut,</b> Avenue de Champagne, France 0,2 l	<b>30 €</b>	
<b>Moët&amp;Chandon Brut,</b> Avenue de Champagne, France	<b>158,00 €</b>	
<b>Moët&amp;Chandon Ice Rose,</b> Avenue de Champagne, France	<b>185,00 €</b>	
<b>Veuve Clicquot brut,</b> Ponsardin, France	<b>158,00 €</b>	
<b>Baron de Rothschild Brut,</b> Côte des Blancs, France	<b>135,00 €</b>	
<b>Dom Perignon,</b> Moët & Chandon, France	<b>400 €</b>	

## DESERT WINE

	Bottle €	Glass 0.1 l
<b>Muškat Kozlović,</b> Istra	<b>30 €</b>	<b>6 €</b>

## COFFEE & TEA

<b>Espresso / Decaffeinated espresso</b>	<b>3 €</b>
<b>Espresso doppio / Decaffeinated espresso doppio</b>	<b>3,50 €</b>
<b>Caffee Americano warm/iced</b>	<b>3 €</b>
<b>Espresso macchiato small</b>	<b>3 €</b>
<b>Espresso macchiato large</b>	<b>3,50 €</b>
<b>Cappuccino</b>	<b>3,50 €</b>
<b>Latte macchiato / Latte macchiato large warm/ iced</b>	<b>4 €</b>
<b>Nescaffe Vanilla - iced/warm</b>	<b>4 €</b>
<b>Ice coffee with ice cream</b>	<b>5 €</b>
sugar, water, ice	
<b>Hot Chocolate</b>	<b>5 €</b>
<b>Tea</b>	<b>5 €</b>
earl grey, sencha, jasmine, chamomile, mint, ginger breeze, forest fruit, english breakfast	

## NONALKOHOLIC DRINKS

<b>Coca cola, Coca cola zero, Sprite, Fanta 0,25 l</b>	<b>5 €</b>
<b>Fever tree tonic 0,2 l</b>	<b>6 €</b>
indian, light, mediterranean, raspberry - rhubarb	
<b>Red Bull / Red Bull sugar free 0,25 l</b>	<b>7 €</b>
<b>Svježa limunada/Freshly squeezed lemonade with mint leaves</b>	<b>5,50 €</b>
<b>Svježa narančada/ Freshly pressed orange juice</b>	<b>7 €</b>
<b>Sokovi/Juices - Pago 0,2-orange,apple,cranberry,pineapple</b>	<b>4,5 €</b>
<b>Homemade ice tea 0,25 l</b>	<b>7 €</b>
choose your favourite flavour: blueberry, strawberry, raspberry, mango, peach, passion fruit, elderflower	
<b>Prirodna ili gazirana voda/Still or sparkling water 0,25</b>	<b>4 €</b>
<b>Prirodna ili gazirana voda/Still or sparkling water 0,75</b>	<b>6,5 €</b>

## SELECTION OF BEER

	0.3 l	0.5 l
<b>Draught beer</b>	<b>5 €</b>	<b>6,5 €</b>
<b>Ožujsko, lager beer, Croatia 0.33 l</b>		<b>6 €</b>
<b>Ožujsko lemon - flavoured beer 0,33</b>		<b>6 €</b>
<b>Grif Pale Ale 0.5</b>		<b>8,50 €</b>
<b>Beck's 0.33</b>		<b>6 €</b>
<b>Corona Extra 0.355</b>		<b>8,50 €</b>
<b>Leffe Brown 0.33</b>		<b>8,50 €</b>
<b>Bavaria 0.0 (non alcoholic) 0.33</b>		<b>5 €</b>
<b>Somersby apple cider 0.33</b>		<b>6,50 €</b>

## GIN

0,03 L

<b>Karun, Croatia</b>	<b>6,5 €</b>
Scent is dominated by a note of juniper juice, orange zest candy and moss.	
<b>Dubrovnik Republic, Dubrovnik, Croatia</b>	<b>7 €</b>
Perfect balance of juniper, bitter orange, seafennel and immortelle	
<b>Old Pilots, Zagreb, Croatia</b>	<b>7 €</b>
Combination of pine, bitter and sweet orange, lavender, olive leaf, sage and angelica	
<b>Little Gipsy Gin, Handcrafted gin, Nemešin, Croatia</b>	<b>7 €</b>
Handcrafted gin, based on top quality fruit distillates and botanicals from all over the Croatia.	
<b>Hendrick's, Scotland</b>	<b>8 €</b>
Unique taste comes from its use of roses and cucumber along with eleven botanicals	
<b>Gin Mare, Vilanova, Barcelona, Spain</b>	<b>8 €</b>
Characteristic scent of rosemary, basil and thyme, the sea breeze on your skin	
<b>Monkey 47, Schwarzwald, Germany</b>	<b>8 €</b>
Base spirit made from a pure molasses with a botanical mix	
<b>The Botanist, Islay</b>	<b>9 €</b>
Water mint, hawthorn, wood sage, sweet cicely, cinnamon, citrus, soft juniper	

**Gin garnish:** Juniper berries, Star anis, Cassia, Mint leaves, Chilli, Pepper corns, Cucumber, Lemon, Lemon twist, Lime, Rosemary, Dried rose, Dried orange and Orange peel

# TONIC

*We prefer to pair all our G&T with Fever Tree Premium Tonic Waters.*

*Simply select a Gin and choose your favorite tonic*

Fever tree mediterranean tonic	6 €
Fever tree light tonic	6 €
Fever tree raspberry rhubarb tonic	6 €
Fever tree indian tonic	6 €

## SELECTION OF VODKA 0,03 L

Tito's	7 €
Absolut vodka	6 €
Belvedere	8 €
Grey Goose	8 €

## SELECTION OF RUM 0,03 L

Dictador 12	8,50 €
Rum Havana 3.y.	7 €
Rum Havana club anejo 7.y.	9 €
Zacapa 23	10 €
Zacapa XO	15 €

## SELECTION OF TEQUILA 0,03 L

Volcan Blanco	7 €
Volcan De Mi Tierra Cristalino	11 €
Patron Silver	9 €
Patron Anejo	11 €
Patron XO Caffè	9 €
Clase Azul Plata	13 €
Clase Azul Reposado	23 €

## DOMESTIC GRAPPAS 0,03 L

Grape Grappa, , Croatia	6 €
Pear grappa, , Croatia	6 €
Herbal grappa, , Croatia	6 €
Plum grappa, Croatia	6 €



## LIQUEURS

<b>Baileys</b>	0,03 L
	6 €
<b>Sambuca</b>	7 €
<b>Campari</b>	8 €
<b>Herbal liqueur Antique, Badel, Croatia</b>	7 €
<b>Limoncello, Vislander, island Vis, Croatia</b>	7 €
<b>Jegermeister, Wolfenbuttel, Germany</b>	7,50 €

## SELECTION OF WHISKEY

<b>Johnnie Walker Black,</b> aged for a minimum of 12 years, Scotch whiskey	0,03 L
	8 €
<b>Johnnie Walker Blue Label</b> is an unrivaled masterpiece	20 €
<b>Jameson 12Y,</b> blended Irish whisky	7,50 €
<b>Jack Daniel's 7 Y,</b> Tennessee sour mash Whisky, USA	7,50 €
<b>Bulleit Bourbon Frontier Whiskey,</b> 10 Y, high rye, Kentucky, USA	8 €
<b>Monkey Shoulder,</b> Blended Malt Scotch whiskey	10 €
<b>Ardbeg 10 Y,</b> Islay Single Malt Scotch Whisky	10 €
<b>Glenmorangie Lasanta,</b> 12 years, Scotch whiskey	10 €
<b>Chivas,</b> blended whisky matured for 12 years, Scotch whiskey	8 €
<b>Talisker 10y,</b> Island Single Malt Scotch Whisky	11 €
<b>Dalwhinie 15Y,</b> highland single Malt Scotch Whisky	14 €
<b>Cragganmore 12Y,</b> speyside Single Malt Scotch Whisky	10 €
<b>Glenfiddich 15 Y.O, Single malt Whiskey,</b>	12 €
<b>Glenfiddich 18 Y.O, Single malt Whiskey</b>	13 €

## COGNAC

<b>Martel VS</b>	0,03 L
	8 €
<b>Hennessy V.S.</b>	8 €

# CLASSICS COCKTAILS

<b>APEROL FROZÉ</b>	12 €
Aperol, Rose wine, Strawberry Puree, Lime juice	
<b>MARTINI DRY</b>	13 €
Vodka/Gin, Martini dry, Olives	
<b>MARGARITA</b>	13 €
Tequila, Triple sec, Lime, Salt	
<b>MARGARITA flavored</b>	14 €
Tequila, Triple sec, Lime, Salt Flavors ( mango, Strawberry, peach, blueberry, passion fruit)	
<b>MOJITO</b>	14 €
Rum, Lime, Sugar, Mint & Soda	
<b>MOJITO flavored</b>	15 €
Rum, Lime, Sugar, Mint & Soda Flavors ( mango, Strawberry, peach, blueberry, passion fruit)	
<b>ZACAPA MOJITO</b>	19 €
Zacapa 23, lime, mint, simple syrup, sparkling water	
<b>DAIQUIRI flavored</b>	14 €
White Rum, Lime, Simple syrup Flavors ( mango, Strawberry, peach, blueberry, passion fruit)	
<b>SEX ON THE BEACH</b>	14 €
Vodka, Peach syrup, Grenadine & Orange juice	
<b>TEQUILA SUNRISE</b>	14 €
Tequila, Grenadine & Orange Juice	
<b>CUBA LIBRE</b>	13 €
Rum, Coca cola & Lime	
<b>ESPRESSO MARTINI</b>	14 €
Vodka, Kahlua, Espresso	
<b>PINA COLADA</b>	14 €
Rum, Coconut cream, Pineapple juice	
<b>MOSCOW MULE</b>	14 €
Vodka, Ginger beer, Lime juice	
<b>MEXICAN MULE</b>	14 €
Tequila, lime, ginger beer, angostura bitter	
<b>LONG ISLAND ICE TEA</b>	16 €
Rum, Gin, Vodka, Tequila, Triple sec & Coke	
<b>BLOODY MARY</b>	13 €
Vodka, Tomato juice, Tabasco & Worchester sauce	

## SHORT DRINKS

<b>NEGRONI</b>	12 €
Gin, Campari, Martini Rosso	
<b>WHISKY SOUR</b>	12 €
Bourbon, Lemon juice, Simple sirup, Egg white	
<b>CUCUMBER COOLER</b>	12 €
Gin, Lemon, Elderflower & Mint	
<b>GIN FIZZ</b>	12 €
Gin, Lemon juice, Simple sirup, Egg white, Soda	

## SUMMER SPRITZ

<b>APEROL SPRITZ</b>	14 €
Aperol, sparkling wine, sparkling water	
<b>GIN ELDERFLOWER SPRITZ</b>	14 €
Gin, elderflower syrup, sparkling wine, mediterranean tonic	
<b>HUGO</b>	14 €
elderflower syrup, sparkling wine, Mint & Soda	
<b>AMERICANO</b>	14 €
Campari, martini rosso, soda, orange twist	

## SMOOTHIE

<b>Acai kick</b>	10 €
pineapple, wild blueberry, mango	
<b>Green reviver</b>	10 €
apple, banana, mango, kale, lemongrass	
<b>Passion storm</b>	10 €
pineapple, peach, papaya, maracuja, guava, aloe	
<b>Mango dream</b>	10 €
mango, pear	
<b>Strawberry delight</b>	10 €
strawberry, peach, papaya	