

THE GARDEN DELI

By Marco Palfi

ARTISAN TOASTED SANDWICHES

1. Pršut & Cheese with *Roca* family prosciutto and *Gligora* trapist cheese, lemon / garlic aioli, artisan local bread with black olives, small salad with house dressing
74,00 kn
2. Cured and smoked tuna, lemon/garlic aioli, rocket, tomatoes, artisan local bread with black olives, pickled pearl onions, grilled aubergines
72,00 kn
3. Steak sandwich, *Škripavac* cheese, truffle mayo, rocket, cornishons, artisan local bread with black olives, caper fruit
85,00 kn
4. Grilled and marinated summer vegetables in red charmoula, hummus, ajvar, artisan local bread with black olives, small salad with house dressing
65,00 kn

PLATTERS FOR TWO

1. Cured Meats (200 g) - *Roca* family prosciutto, pancetta, coppa, mediteranian salami, tzaziki, pickled pearl onions, olives, artisan local bread with black olives
135,00 kn
2. Cheese (200 g) - aged *Paški* cheese, *Škripavac* cheese from Lika, Truffle cheese from Istria, ajvar, cornishons, pickled jalapenos, artisan local bread with black olives
110,00 kn
3. Fish (200 g) - Cured and smoked tuna, salted local sardines, cod pate , caper fruit, lemon/garlic aioli, artisan local bread with black olives
115,00 kn
4. Grilled and marinated summer vegetables in red charmoula, chickpea hummus, olives, caper fruit, artisan local bread with black olives
80,00 kn

SALADS

(we serve for lunch only, until 17.00 h)

1. Cooked and marinated octopus, rosemary / garlic / chilli / lemon marinade, chickpea, capers, lettuce, heirloom cherry tomatoes, homemade house dressing, toasted bread
96,00 kn
2. Caprese salad, heirloom local tomatoes, buratta, mozzarella, caper fruit, aged balsamic vinegar, extra virgin olive oil, pink peppercorns, toasted bread
78,00 kn
3. Aged steak salad, shaved aged sheeps cheese, rocket, tomatoes, grated horseradish, homemade house dressing, toasted bread
85,00 kn
4. Grilled and marinated red peppers in garlic, parsley and olive oil, kus kus with curry, spices, rocket, cherry tomatoes, spicy dukkah, homemade house dressing
67,00 kn

ARTISAN CAKES

1. Chocolate cake 25,00 kn
2. Cheese cake 25,00 kn
3. Fruit cake 25,00 kn
4. Vegan cake 25,00 kn

OFYR OPEN FLAME

(we serve for dinner only, from 19.00 h)

1. Grilled aged sirloin steak with chimichurri sauce, small salad, tzaziki, artisan local bread with black olives
125,00 kn
2. Grilled sea bream fillets with chimichurri sauce, small salad, lemon / garlic aioli, artisan local bread with black olives
115,00 kn
3. Grilled Škripavac cheese with red charmoula sauce, spicy Dukkah, small salad, ajvar sauce, artisan local bread with black olives
76,00 kn
4. Grilled summer vegetables (zucchini, aubergine, peppers) with red charmoula sauce, spicy Dukkah, hummus, pickles, artisan local bread with black olives
80,00 kn

Add-ons

Focaccia bread with olives	10,00 kn
Roca prosciutto and butter pate	30,00 kn
Sauces and condiments	8,00 kn
Truffle mayo	12,00 kn
Pickles	10,00 kn

Simple food with
the best local
ingredients.

Kitchen open 11.00 - 23.00 h