

Porat restaurant

Dear Guest

*We are very happy to welcome you to our
Porat Restaurant & Terrace.*

*This menu is created with the aim of giving you a tantalizing taste of
Dalmatian cuisine and creative cooking.*

*To ensure that your dining experience is exceptional, don't hesitate to
ask for something that is not included in our menu. We will do our
best to fulfill any special request that you may have.*

*For our guests with particular dietary requirements or food allergies
please ask your waiter for advice on the ingredients used in a
particular dish.*

With best regards

Julija Bašić

Executive Chef

Complaint procedure is displayed at the entrance
VAT is included in the price

For those with special dietary requirements or allergies
who may wish to know about the ingredients used,
please ask a member of staff.

Starters

Beetroot Cannelloni with Smoked Tofu

Pickled Beetroot, Fried Rucola Leaves, Toasted Hazelnuts,
Red Wine and Honey Vinaigrette

60 kn

Chef's salad

Mixed Garden Greens, Ham, Carrot, Cucumber, Cherry Tomato,
Hardboiled Egg, Parmesan Shaves

65 kn

Tuna Salad with Salmon Caviar

Lettuce, Cherry Tomato, Peppers and Spring Onion,
Lemon Dressing

95 kn

Beef Carpaccio in Mediterranean Herb Crust

Balsamic Pearls, Smoked Salt, Rucola, Pag Island Cheese

105 kn

Octopus Salad

with Tomato, Onion and Black & Green Olives

120 kn

Roasted Sea Scallops

Celeriac Purée, Balsamic Reduction, Trout Caviar

130 kn

Soups

Grandmas Chicken Soup
Homemade Pasta, Carrots, Chicken

55 kn

Vegetable Soup
with Pesto and Parmesan

60 kn

Jerusalem Artichoke Soup
Black Truffle Cream

65 kn

Pasta & Risotto

Spinach Fettucine

with Roasted Julienne Vegetables and Cherry Tomatoes

90 kn

Smoked Ham Ravioli

Dry Fig Sauce, Herbed Cream Cheese

95 kn

Chanterelle Mushroom Risotto

Truffle Oil, Toasted Pine Nuts

105 kn

Seafood Risotto

Prawns, Calamari, Cuttlefish, Mussels in a Bisque Sauce

110 kn

Prawn Tagliatelle

Cherry Tomato, Zucchini, Spicy Bisque Sauce

125 kn

Smoked Sea Bream Black Ink Ravioli

Clams and Cherry Tomato Sauce

135 kn

Main Courses

Grilled Beef Tenderloin

Potato Confit, Roasted Brussels Sprout with Bacon,
Porto Wine Sauce

220 kn

Rib eye

Fried Sweet Potato Wedges, Bordelaise Sauce

290 kn

Peppercorn Crusted Lamb Rack

Grilled Leeks and Green Onion, Butter Crushed Potatoes, Rosemary
Demi-Glace

230 kn

Smoked Chicken Thighs

Broccoli and Sautéed Mushrooms, Imperial Sauce

135 kn

Salmon Filet

Buttered Asparagus, Fennel Purée, Fried Spinach

155 kn

Grilled Sea Bass Steak

Sweet Potato Purée, Buttered Summer Vegetables

195 kn

Roasted Cauliflower

Braised Endive, Charred Onion, Beetroot and Spinach Purée

110 kn

Side dishes

Grilled / Steamed Seasonal Vegetables

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Butter Crushed Potato
French Fries
Steamed Silver Beet and Potatoes

40 Kn

Deserts

Grilled Pineapple
Piña Colada Sauce

70 kn

Fresh Fruit Selection
Lemon, Mint Sauce

75 kn

Sesame and Hazelnut Cassata
Vanilla Sauce

80 kn

Citrus Ravioli
Fruit Brunoise, Lemon Grass and Mint Juice

80 kn

Dark Chocolate Soufflé
Vanilla Ice Cream, Roasted Hazelnuts

90 kn