

AMPHORA RESTAURANT

Working hours
06:00 - 23:00

Our restaurant, overlooking the sea, is a place where you can enjoy a rich breakfast with our buffet, of course you can also enjoy a la carte dishes from our chef in SHOW COOKING located in the center of the buffet where you can see the quality of our fresh products, enjoy romantic dinners or business lunches and family celebrations. The menu with local products and an assortment of good wines make your evenings special with a beautiful sea view. We also follow the trends and wishes of our guests. On our menu you can also find a diverse offer of healthy food prepared by our chefs for all lovers of healthy food. Our friendly staff can advise you on the best choice of food and drinks.

A LA CARTE MENU

Cold Appetizers

Mozzarella on a bed of rocket salad - 70 kn
(fresh mozzarella served on a bed of rocket salad with cherry tomatoes,
a zest of virgin olive oil and balsamic dressing)

Shrimp and avocado mousse - 110 kn
(light mousse made with shrimp, avocado, mediterranean herbs and virgin olive oil)

Octopus Carpaccio - 120 kn
(served with rocket salad with extra virgin olive oil and balsamic dressing)

Beef Carpaccio - 145 kn
(served on a bed of rocket salad with extra virgin olive oil and balsamic dressing)

Avocado salad with pine nuts and quinoa - 90 kn

Shrimp and mango cocktail salad - 100 kn

Dalmatian platter for two - 160 kn
(dalmatian prosciutto and cheese platter)

Choice of fresh seasonal salads - 35 kn

SOUP

Leek and basil soup - 35 kn
(cream of leek soup with a scent of fresh basil)

Cappuccino di spinaci - 40 kn
(cream of spinach soup with fresh pine nuts)

Old captain fish soup - 55 kn
(fresh fish and shellfish soup)

Crème de la crème - 60 kn
(creamy shrimp soup with dalmatian herbs)

WARM APPETIZERS

Green gnocchi with creamy spinach sauce - 60 kn

Baked scallops - 120 kn
(Seved on a bed of arugula salad topped with parmesan cheese)

Linguine pasta with clams and white wine sauce - 110 kn

Green fettuccine pasta with stir fry vegetables - 95 kn

Brown rice risotto with prosciutto,
porcini mushrooms and asparagus sauce - 120 kn

Cheese tortellini with white truffle sauce - 120 kn

Fettuccine pasta with beef and vegetables - 120 kn

French fries - 35 kn

MAIN DISHES

Grilled Beef fillet with tricolored puree - 190 kn
(beef fillet grilled to your liking and served with carrot,potato and zucchini puree)

Dry aged rib eye steak - 180 kn
(grilled to your liking and served with potatoes, grilled tomatoes and asparagus)

Dalmatian braised Beef - 130 kn
(traditional Dalmatian braised beef served with homemade gnocchi)

Grilled Lamb cutlets - 220 kn
(grilled lamb cutlets marinated with Mediterranean herbs
and served with roasted potatoes)

Stuffed Turkey roll - 120 kn
(turkey roll stuffed with spring vegetables and served with potato Lyonnais)

Roasted Chicken breast - 90 kn
(chicken breast marinated with soy sauce , mustard and Mediterranean herbs,
served with grilled spring vegetables)

Monkfish medallions with red peppercorn sauce - 160 kn
(monkfish medallions sautéed in red peppercorn sauce served with roasted polenta)

Fresh salmon medallions - 140 kn
(served with avocado salsa and vegetables patties)

CHEESE

Selection of premium cheeses for two- 130 kn
(Grana padano, mature sheep cheese from the Island of Pag,
Dalmatian mature sheep cheese with herbs,
Gorgonzola, Brie, Mixed nuts, grapes)

DESSERT

Chocolate Rhapsody - 40 kn
(homemade chocolate cake made with the finest Belgian chocolate
served with wild orange sauce and Carmelised orange zest)

Chocolate Soufflé - 40 kn
(chocolate soufflé served with vanilla ice cream and wild berry sauce)

Cheesecake - 40 kn
(served with white chocolate and cherry sauce)

Fruit plate - 50 kn
(fresh pineapple basket filled with fresh fruit)

Ice-cream and fruit cocktail - 60 kn
(vanilla, chocolate and strawberry ice-cream topped with fresh fruit,
whipped cream and chocolate)

Lemon Sorbet - 50 kn
(made with vodka, lemon and lime sorbet)

HEALTHY FOOD

Pumpkin soup with pumpkin seeds - 35 kn

Summer carrot soup - 30 kn

Ratatouille in vegan - 45 kn

Vegan pasta with creamy avocado and cucumber sauce - 75 kn

Orecchiette with broccoli - 35 kn

Soya steaks in mushroom sauce with vegetable meatballs - 55 kn

Broccoli / tofu in soy sauce with barley and corn - 60 kn

Bulgur with tomatoes and fresh salmon - 90 kn

Cous-Cous with vegetables and tofu - 30 kn

Chicken nuggets on a bed of sweet potatoes and leeks - 45 kn