



RESTAURANT CARDO



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 - 110kn

(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

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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)

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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

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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)

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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)