

HLADNA PREDJELA / COLD APPETIZERS

CARPACCIO OD DIMLJENE TUNE € KHR
16.00 120.48

poslužen s višestruko kuhanom kremom od češnjaka, slatko-kiselim sjemenkama gorušice, prahom školjki i ikrom od aceto perle

SMOKED TUNA CARPACCIO
with multiple cooked garlic cream, sweet & sour mustard seeds, seashells dust and balsamic cream caviar

€ KHR
OKUSI SJEVERNOG VJETRA 19.50 146.83

(hrvatski pršut, izbor domaćih kozjih, ovčjih i kravljih sireva, cherry rajčice, miješani orašasti plodovi, zelene dalmatinske masline i suho voće)

FLAWORS OF THE NORTH WIND
(Croatian prosciutto, selection of local goat, sheep & cowl cheeses, cherry tomatoes, mixed nuts, green Dalmatian olives and dry fruits)

€ KHR
HLADNA RIBLJA PLATA 25.00 188.25

(Pašteta od tune, slane mediteranske srdele, inčuni, crveni luk, zelene dalmatinske masline prelivene ekstra djevičanskim maslinovim uljem hrvatskih maslinika)

COLD FISH PLATE
(Tuna pate, salted Mediterenian sardines, anchovies, red onion, green Dalmatian olives drizzled with extra virgine olive oil from Croatian olive fields)

SALATE-VELIČINA GLAVNOG JELA SALADS-MAIN COURSE SIZE

€ KHR
SALATA OD HOBOTNICE 21.00 158.13

(Hobotnica, luk, kapari, češnjak, peršin, zelene masline, rajčica, peršin, limunov sok, vinaigrette, sol i papar)

€ KHR
OCTOPUS SALAD 14.00 105.42

Octopus, onion, capers, garlic, parsley, green olives, tomato, lemon juice, vinaigrette dressing)

€ KHR
CEASAR SALATA OD KOZICA 14.00 105.42

(zelena salata, krutoni s češnjakom preliveni kremastim cesar dresingom, posluženo s grilanim mariniranim kozicama)

SHRIMP CEASAR SALAD
(Green lettuce, garlicky crouttons tossed in creamy cesar dressing, served with grilled marinated shrimps)

€ KHR
CEZAR SALATA OD PILETINE 10.00 75.30

(zelena salata, krutoni s češnjakom preliveni kremastim cesar dresingom, posluženo s pilećim prsima na žaru)

CHICKEN CEASAR SALAD
(Green lettuce, garlicky crouttons tossed in creamy cesar dressing, served with grilled chicken breast)



MENU

TOPLA PREDJELA / HOT APPETIZERS

€ KHR
ŠKRIPASTI UGRIZ 19.00 143.07

(hrvatski hrskavi sir „Škripavac“ na žaru poslužen sa pečenim šparogama, pesto umakom od bosiljka i tostiranim pinjolima)

SQUEAKY BITE
(Grilled Croatian squeaky cheese „Škripavac“ served with grilled asparagus, pesto basil sauce and toasted pine nuts)

€ KHR
MOZAIK OD TUNJE 14.00 105.42

(Svježa tuna umotana u Nori morsku travu poslužena s kuhanom sviščardom i krumpirom, hrskavim čipsom od riže i dresingom od fermentiranog limuna aromatiziranog začinskim biljem)

TUNA MOZAIK
(Fresh Tuna, wrapped in Nori sea weed served with boiled swischard & potato, crispy rice chips and dressing made from fermented lemon flavored with herbs)

€ KHR
RIŽOTO OD ŠUMSKIH GLJIVA 9.00 67.77

(Rižoto sa šumskim gljivama u kremastom umaku od roquefort sira poslužen sa prženim orasima)

FOREST MUSHROOM RISOTTO
(Risotto with forest mushrooms in roquefort cheese creamy sauce, presented with toasted walnuts)

JUHE / SOUPS

€ KHR
CONSUME OD RAJČICA 10.00 75.30

(Consomme od laktofermentiranih rajčica, glazura dobivena od crnog čaja ekstrakt, kokica od heljde i ulje mente)

TOMATO CONSOMME
(Consomme from lactofermented Tomatoes, glaze obtained from black tea extract, buckwheat pop corn and mint oil)

€ KHR
KREM RIBLJA JUHA 8.00 60.24

(Jadranska riba, sorte celera glazirane u slatko-chilly umaku)

CREAMY FISH SOUP
(Adriatic fish, varieties of celery glazed in sweet & chilly sauce)

IZBOR SVJEŽIH SEZONSKIH SALATA – PRILOGA / SELECTION OF FRESH SEASONAL SALADS – SIDE DISH

RAJČICA & LUK € KHR
9.00 67.77

TOMATOES & ONION

KRASTAVAC, RAJČICA I LUK € KHR
8.00 60.24

CUCUMBER, TOMATOES & ONION

RIKOLA & CHERRY RAJČICA € KHR
8.00 60.24

ARUGULA & CHERRY TOMATOES

GLAVNO JELO / MAIN COURSE

RIŽOTO OD KOZICA € KHR
12.00 90.36

(jadranske kozice, burbon marinirane jabuke, sok limete, tostirani pistacije)

SHRIMP RISOTTO
(adriatic shrimps, bourbon marinated apples, lime juice, toasted pistachios)

TJESTENINA CLAMBUCA € KHR
11.00 82.83

(Kremasta Bucattini tjestenina sa svježim jadranskim školjkama)

PASTA CLAMBUCA
(Creamy Bucattini pasta with fresh Adriatic Clams)

PAGAR FILE € KHR
28.00 210.84

(Pagar file, Yuzu buerre blanc, tijesto punjeno morskim šparogama i travama, ukrašeno prahom crnog češnjaka)

GRILLED PAGRUS FILLET
(Pagrus fillet, Yuzu buerre blanc, light pastry filled with asparagus and sea fennel, garnished with black garlick floks)

JANJEĆI KOTLETI € KHR
29.00 218.37

(Janjeći kotleti na žaru, Malibu marinirani celer, Ju od marinirane janjetine u kokosu, hrskavi čips od celera)

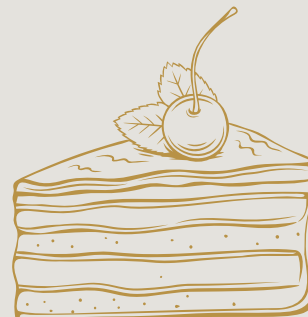
LAMB CHOPS
(Grilled lamb chops, Malibu marinated celery, coconut marinated lamb Ju, celery crispy chips)

RIB-EYE ODREZAK € KHR
32.00 240.96

RIB-EYE odrezak pečen na žaru, poslužen s gratiniranim krumpirom i goveđim Ju)

RIB-EYE STEAK (300 gramms raw meat)
(Rib-eye steak grilled, served with Potatoes "au Gratin")

MENU



DESERTI / DESERTS

CREME BRULEE € KHR
8.00 52.24

LAVA TORTA SA SLADOLEDOM OD VANILIJE € KHR
9.00 67.77

LAVA CAKE WITH VANILA ICE CREAM

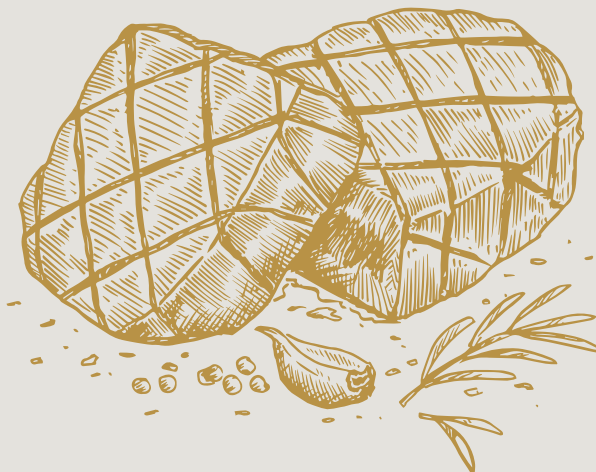
TIRAMISU € KHR
6.00 45.18

TANJUR SVJEŽEG VOĆA € KHR
8.00 52.24

FRESH FRUIT PLATE (500 GR.)

RAZNI SLADOLEDI (2 kuglice) € KHR
9.00 67.77

ASORTED ICE CREAM CORNET (2 scoops)



Svi porezi uključeni, cijene su iskazane u EURima, po fiksnom tečaju konverzije koji iznosi 7,53450 kuna za 1 euro, te zaokružene na dvije decimale. PDV 25% uključen u cijenu.

Pohvale i prigovore možete na poslati na info@hoteli-baskavoda.hr