



VERANDA

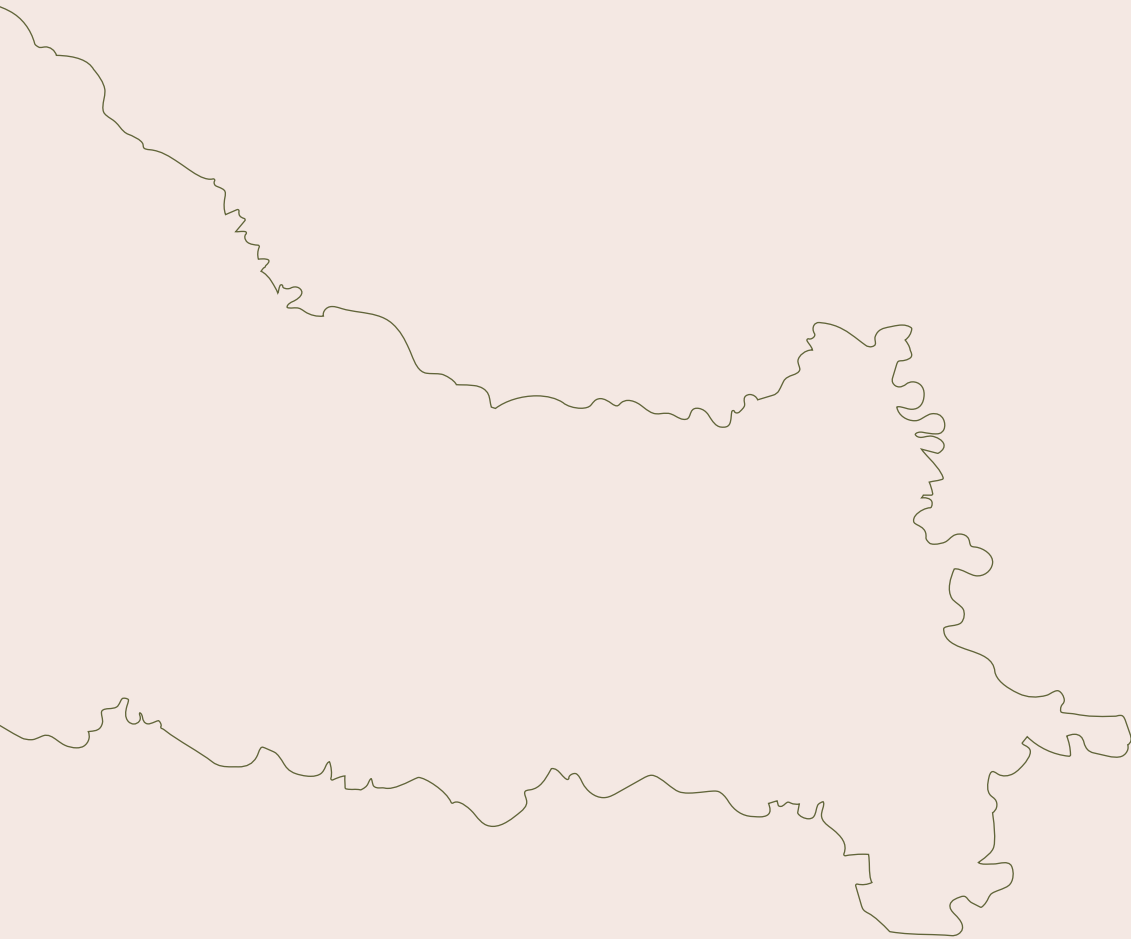
WE SERVE MEMORIES

MENU



TRADITIONAL
CROATIAN CUISINE





WELCOME

Let us take you through the journey of tastes, aromas and colors of Croatia and neighboring Herzegovina. Tavern Veranda offers a family atmosphere, homemade cuisine, and as the main spice we use love for food. We want to serve memories, create emotions and awaken interest for the history of Croatian, Herzegovinian and Mediterranean gastronomy.



vegetarian



spicy!



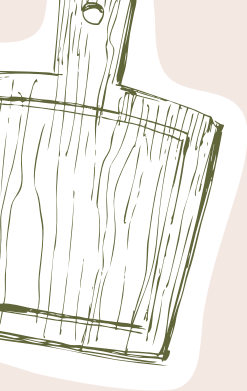
allergy
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ingredient
adding or
removing



previous
order needed



COLD APPETIZERS

THE BURA IS A STRONG, COLD WIND THAT SHAPES LIFE AND CUISINE IN DALMATIA AND HERZEGOVINA. IN SOME AREAS, GUSTS OF THE BURA HAVE BEEN RECORDED AT OVER 200 KM/H.

Prosciutto

Prosciutto aged for 24 months, served with olives and prosciutto pâté. As addition to prosciutto we serve cured pork neck, pork loin and pancetta.

18,00

CROATIA PRODUCES AROUND 30,000 TO 40,000 TONS OF CHEESE ANNUALLY, WITH A SIGNIFICANT PORTION COMING FROM SMALL-SCALE, TRADITIONAL PRODUCERS.

Cheese, cheese and more cheese

Cow cheese from Konavle, award-winning sheep cheese from Gligora, cheese factory and goat cheese with truffles from Istria, paired with homemade jam.

18,00

THE ADRIATIC SEA, HOME TO OVER 400 FISH SPECIES, GIVES THIS TUNA ITS AUTHENTIC CHARACTER AND FRESHNESS.

Tuna Tartar

Hand-cut tartare of fresh Adriatic tuna, paired with honey-lemon emulsion and crispy rice sphere.

18,00

SAMPHIRE, A WILD COASTAL PLANT, HAS BEEN USED IN MEDITERRANEAN CUISINE FOR CENTURIES FOR ITS FRESH AND NATURALLY SALINE CHARACTER.

Marinated anchovies

Marinated anchovies with olives, capers, samphire and dried figs. Served with crutones.

15,00



WARM APPETIZERS

KAJMAK IS TRADITIONALLY MADE FROM FRESH MILK THAT IS SLOWLY COOLED, ALLOWING A RICH, CREAMY LAYER TO FORM ON THE SURFACE.

NOTE: FOR THE FULL EXPERIENCE, WE RECOMMEND SERVING IT WITH PROSCIUTTO OR CHEESE, OR BOTH.

Poor men's dish

Traditional poured fritters from Western Herzegovina. Golden-fried served with creamy cheese called "kajmak". A taste of home-style cooking and simplicity.

18,00

DUCK, A STAPLE OF SLAVONIAN CUISINE, IS TRADITIONALLY SERVED IN RICH AND FESTIVE DISHES.

Duck spring rolls

Crispy rolls filled with duck, bell pepper, zucchini, carrot and red onion, served with a house-made sweet chili sauce based on orange jam.

19,00

FROG LEGS ARE A TRADITIONAL INGREDIENT OF THE NERETVA VALLEY, PREPARED FOR GENERATIONS AS PART OF LOCAL CUISINE. THEIR DELICATE MEAT AND MILD FLAVOR ARE OFTEN COMPARED TO CHICKEN, MAKING THEM APPROACHABLE EVEN FOR FIRST-TIME TASTERS.

Frog legs from the Neretva Valley

Baked frog legs served with fresh salad, a light dressing and dried figs.

18,00

COD HAS BEEN A CENTER OF HOLIDAY TABLES, ESPECIALLY AT CHRISTMAS, WHEN IT IS PREPARED IN MANY FORMS ACROSS DALMATIA.

Cod fritters

Light cod and potato fritters, golden-fried and served with aioli. Crispy on the outside, soft on the inside, with clean and balanced flavors.

17,00



RISOTTO

Veal risotto

Creamy risotto with slow-cooked veal, prepared with carnaroli rice and rich capon stock. Deep, layered flavors inspired by the traditional Skradin-style risotto.

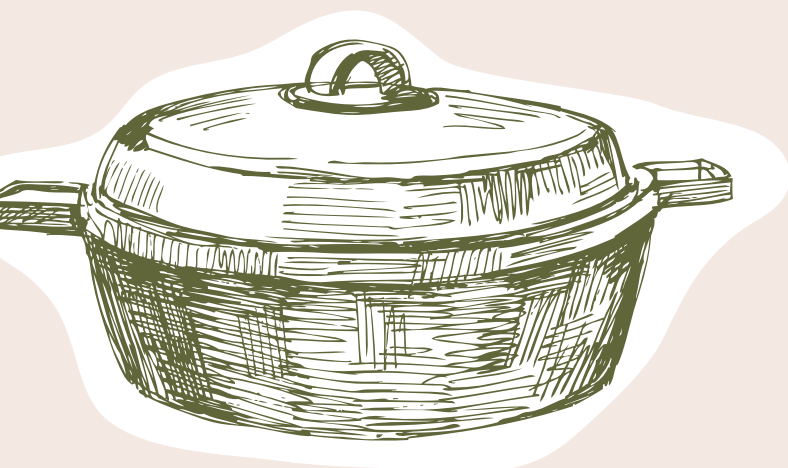
30,00

Seafood risotto


Risotto with cuttlefish, shellfish and shrimp, prepared with carnaroli rice. Fresh and balanced flavors of the sea in a classic style.

35,00

CROATIA'S COASTLINE IS HOME TO OVER 1,200 ISLANDS, ISLETS AND REEFS.



PASTA



CROATIA IS HOME TO SOME OF THE WORLD'S FINEST TRUFFLES, INCLUDING THE LARGEST WHITE TRUFFLE EVER RECORDED, DISCOVERED IN ISTRIA AND WEIGHING AN IMPRESSIVE 1.31KG, LISTED IN THE GUINNESS WORLD RECORDS.

Fuži with shrimp and fresh truffles

Fuži are a traditional pasta from Istria. Served with shrimp in a delicate white sauce, finished with freshly shaved truffles at the table.

35,00

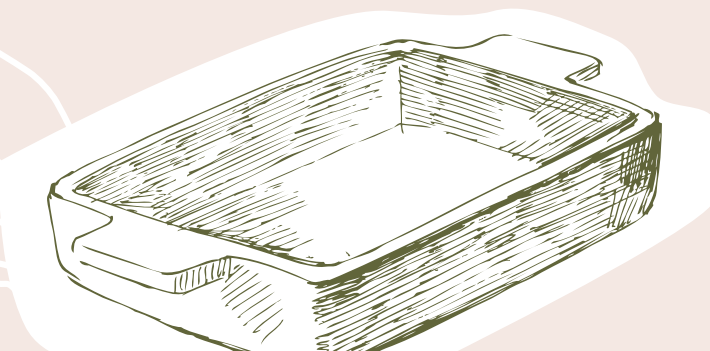


SAINT BLAISE IS THE PATRON SAINT OF DUBROVNIK AND THIS DISH IS TRADITIONALLY PREPARED IN CELEBRATION OF HIS FEAST.

Šporki makaruli

Traditional Dubrovnik macaroni pasta in a rich slow-cooked beef sauce. One of the most iconic dishes of Dubrovnik cuisine, full of depth and flavor. The name "Šporki" (dirty) refers to the rich, dark sauce that coats the pasta.

37,00



MEAT

DUCK WITH MLINCI IS ONE OF THE MOST ICONIC DISHES OF NORTHERN CROATIA, TRADITIONALLY PREPARED FOR SUNDAY LUNCHES AND FESTIVE OCCASIONS.

Duck with mlinci

Duck leg, tender and full of flavor, served with mlinci – traditional thin baked dough, broken into pieces and softened in rich roasting juices.

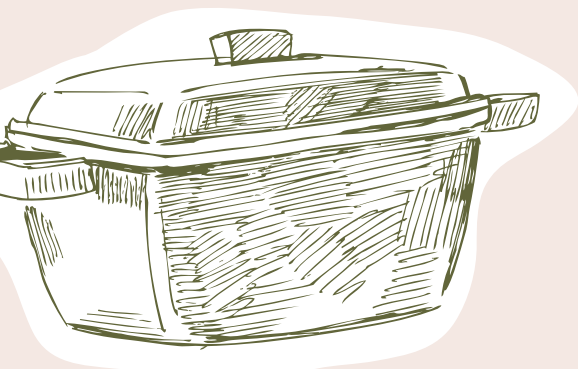
35,00

PEKA IS A TRADITIONAL METHOD OF SLOW-COOKING MEAT AND VEGETABLES UNDER AN IRON BELL COVERED WITH HOT COALS.

Baked veal (peka style)

Baked veal, tender and full of flavor, served with seasonal vegetables. A simple and authentic dish.

40,00



MEAT

PAŠTICADA IS ONE OF THE MOST ICONIC DISHES OF CROATIAN CUISINE, WITH COUNTLESS VARIATIONS PASSED DOWN THROUGH GENERATIONS.

Pašticada (Beef)

Traditional Dubrovnik's beef dish called "Pašticada". Beef larded (stuffed) with bacon, carrot and garlic. Slow cooked in a rich sauce of root vegetables, dried plums and apples, infused with spices such as cinnamon, cloves and nutmeg. Served with homemade gnocchi, perfect for absorbing its deep and layered flavors.

36,00



Lamb the Veranda way

Slow-cooked lamb, gently prepared till melt-in-the-mouth texture, shaped into portions (without bones) and served with roasted potatoes, butter-glazed carrot and beetroot with Mediterranean seasoning, finished with a pea purée and lamb jus.

44,00



FISH

THE NERETVA VALLEY IS KNOWN FOR ITS UNIQUE LANDSCAPE OF RIVERS AND WETLANDS, WHICH HAVE SHAPED THE LOCAL CUISINE FOR CENTURIES.

Neretva Valley eel and frog brodetto

Traditional eel and frog brodetto, slowly cooked in a rich tomato and wine sauce with aromatic herbs, served with traditional polenta (pura).

50,00

BLUEFIN TUNA IS ONE OF THE MOST PRIZED TUNA SPECIES IN THE WORLD, AND THE ADRIATIC SEA IS KNOWN FOR ITS EXCEPTIONAL QUALITY.

Adriatic tuna steak

Fresh Adriatic tuna steak, lightly seared and served with a seasonal salad and a drizzle of olive oil.

35,00



SOUP



allergy
warning



ingredient
adding or
removing

COLLARD GREENS ARE A TRADITIONAL MEDITERRANEAN PLANT WITH A RICH FLAVOR, DEEPLY ROOTED IN HERZEGOVINIAN AND DALMATIAN CUISINE FOR CENTURIES.

Creamy collard greens soup

Creamy collard greens soup with deep, full flavors, served with crispy walnut croquettes, walnut oil and creamy cheese called kajmak.

16,00

SOMETHING SPECIAL

TWO PEOPLE MINIMUM REQUIRED AND PREORDERING NEEDED.



previous
order needed

Rolled chicken

Our signature dish - chicken stuffed with sautéed peppers, prosciutto and Parmesan, carefully rolled and roasted to a golden finish. Served with roasted potatoes and a delicate white sauce. Old family recipe that brings you to our family table.

40,00

(per person)



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