

# *Cilantro*

# *Menu*

Neka od naših jela mogu izazvati alergijske reakcije stoga Vas molimo da nas na vrijeme obavijestite ako imate alergiju na neki od navedenih sastojaka u jelovniku.

*Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of Your meal.*

CIJENE SU IZRAŽENE U EURIMA (€)  
I UKLJUČUJU SVE POREZE.

PRICES ARE EXPRESSED IN EUROS  
(€) AND INCLUDE ALL TAXES.

# COLD APPETIZERS

STON OYSTER (PCS)

~ 5 ~

THINLY SLICED BEET  
*beetroot, vervein, hazelnut, lemon*

~ 13 ~

CRISPY BEEF TARTARE

*beef tenderloin, pickled scallions,  
pulled dough*

~ 26 ~

COLD SMOKED MUSSELS

*smoked and pickled mussels,  
wakame seaweed, ginger. sesame*

~ 22 ~

SCALLOP CARPACCIO

*scallops kombu, cucumber,  
pickled mandarin*

~ 24 ~

# SOUPS

FLAVOR OF THE DAY

~ 9 ~

EDULIS

~ 12 ~

# WARM APPETIZERS

BETROOT RISOTTO

*beetroot, lemon grass, mascarpone,  
white wine, caraway, cumin, ricotta, almonds*

~ 19 ~

FOIE GRAS

*foie gras, purple cabbage, spring onion,  
kale, millet, potatoes*

~ 34 ~

BLUE CRAB RAVIOLI

*homemade pasta, pine nuts, bisque*

~ 24 ~

ISTRIAN FUŽI

*tartufata, Istrian prosciutto, Grana Padano*

~ 22 ~



# MAIN COURSE

## M U S H R O O M S

*oyster mushroom,  
champignon and penny bun cream*

~ 2 1 ~

## K A L E

*kale, beetroot, beluga lentils, chili*

~ 1 9 ~

## O C T O P U S

*octopus, Dalmatian pancetta, vanilla,  
white bean espuma*

~ 2 7 ~

## D U C K

*duck breast, celery, beetroot, foyot sauce,  
cherry, caraway, cumin and fennel crumble*

~ 3 3 ~

## L A M B

*lamb shank, potato and pistachio cream,  
lamb jus with mint*

~ 2 9 ~

# MAIN COURSE

## AGED BEEF

*beef tenderloin, Drniš prosciutto, semolina,  
Jerusalem artichoke, Brussels sprouts, beef jus*

~ 33 ~

## POACHED WHITE FISH

*poached white fish fillet,  
potato and truffle espuma,  
tomato and lemon relish, herb crumble*

~ 38 ~

## WILD ADRIATIC FISH FILLET

*piper gurnard fillet, parsnip,  
beurre blanc, lemon*

~ 35 ~