



ENJOY YOUR MEAL!

COLD STARTERS

Pom-ador Caprese salad	80
Croschi - croatian sushi <i>marinated tuna, prawn roll, tuna carpaccio, horseradish mayonese</i>	90
Giaxa seafood platter for 2 persons <i>tuna, octopus, monkfish, prawns</i>	190
Beef carpaccio with black truffle	95
Home smoked duck breast with charred fennel, fig compot	95

HOT STARTERS

Seaside scallops	95
Octopus with broad beans	95
Saffron prawn risotto	110
Cheese ravioli with prosciutto and black truffle	95

FROM THE SEA

Seabass <i>apple, fennel, celery, prawns</i>	140
Monkfish <i>cauliflower rice, saffron, pea and shrimps, cumin foam</i>	160
Tuna grilled and marinated <i>avocado puree, tomatoes salsa and seaweed, crunchy shallot</i>	180

TRADITIONAL:

Hvarska gregada <i>the fishermen's traditional way of preparing fish on the island. Fresh fish, sliced potatoes, olive oil, onions, white wine and spices</i>	220
Dalmatian Brodeto (fish stew) <i>with fish, shrimps and octopus in tomato and white wine sauce, polenta</i>	180
Lobster with linguine in tomato and white wine sauce 0,5 kg	390
Grilled fish - catch of the day, ask your waiter, price per 1kg	480

FROM THE LAND

Slow cooked rumpsteak with caramelized onion puree, potatoes	180
Pork medallions with gnocchi and black truffle sauce	160
Lamb rump <i>salsa verde, pea mint, potatoes and feta cheese samosa</i>	180
Pan fried duck breast, green beans and couscous with almonds	140

SALADS AND SIDEDISHES

Herb salad	30
Marinated vegetables with olive oil, aceto balsamico and basilico	35
Green beans with olive oil and prosciutto	35
Oven baked potatoes with rosemary and thyme	30
Triple cooked potatoes with black truffle	50
Carrot with taragon and garlic	30

DESSERTS

Chocolate souffle with miso caramel ice cream (GF available on request)	60
Tiramisu	50
Strawberries with ice cream, butter biscuit and basilico sorbet	60
Lemon cheese cake	50
Sharing dessert plate white chocolate and Baileys panna cotta, lemon cheese cake, chocolate souffle, ferrero ice cream	160

COUVERT	15
(Giaxa snacks, bread and olive oil)	

Taxes included

*If you have any food related allergies or special dietary requirements,
please make sure to contact your Headwaiter or Maitre d'Hotel*