

ANIMA MARIS
MEAT SAMPLE MENU

VEAL CARPACCIO
(dried tomatoes, grana padano, herb dressing)

ROASTED VEAL RIBS WITH SWEET POTATO PUREE
(poached carrots and radish)

PUFF PASTRY BASKETS WITH HOMEMADE HAZELNUT AND VANILLA ICE CREAM

GAZPACHO
(cold vegetable soup, yoghurt, fresh cucumber, avocado and peach)

RIB EYE STEAK WITH ROASTED YOUNG POTATOES
(pomegranate, baby lettuce)

ORANGE PANNA COTTA WITH LEMON SPONGE CAKE

CHICKEN AND BEEF TACOS
(avocado paste, mango, spices)

SLOW COOKED BEEF CHEEKS
(caramelized carrots, potato puree and lambs lettuce)

"SUMMER BLUES"
(vanilla and chocolate ganache served with fresh chokeberries)

CREAMY ROASTED CAULIFLOWER SOUP
(chilli flakes, croutons, hard cheese)

ROASTED BEEFSTEAK WITH ROSTI

(grapes, mustard)

HOMEMADE VANILLA ICE CREAM WITH MANGO CUSTARD

(peach dressing)

ORANGE, ALMONDS AND RICOTTA SALAD

HERB ROASTED LAMB CHOPS

(potatoes, young carrots)

STRAWBERRY SORBET WITH MINT

(fresh peach, caramelized hazelnuts and granola)

HOMEMADE PROSCIUTTO AND HARD CHEESE TORTELLINI SERVED WITH TRUFFLES

ROASTED CHICKEN WITH RASPBERRIES AND SPINACH

(celery)

" ROZATA" – traditional dessert

(fresh fruits flambe)

FIG, QUINOA AND PEANUT SALAD

T- BONE STEAK SERVED WITH THERE SAUCES

PEAR SORBET WITH LEMON AND STRAWBERRY SYRUP

ADRIATIC PRAWN RISOTTO

(parmesan, mozzarella, fresh herbs)

MONKFISH FILLET

(roasted cauliflower, asparagus, baby corn)

HOMEMADE RASPBERRY ICE CREAM WITH

(baked apple and forest fruit)

SCALLOP AND CRAB RICE NOODLES

(soy sauce and fresh spinach)

SQUID IN HOMEMADE TOMATO AND PEPPER SAUCE

"FALSE COFFEE DESSERT"

(mascarpone cheese, heavy cream, cocoa and coffee beans)

TUNA TARTAR

WHITE FISH FILLET WITH SWEET POTATO PUREE

(artichoke and lambs lettuce)

VANILLA CUSTARD TART

(strawberry syrup)

ISTRIAN SEAFOOD PASTA

HALIBUT FILLET, BEARNAISE SAUCE AND SUNDRIED TOMATOES

MOUSSE SELECTION

OCTOPUS AND THREE KINDS OF PATE WITH PARMESAN CRISPS

(fish, cuttlefish and tuna pate)

HVAR GREGADA -traditional dish

(slow cooked fish, white wine, olive oil and potatoes)

CHOCOLATE GANACHE, CRUMBLER BROWNIE WITH FRESH FRUIT

BAKED BUTTERNUT SQUASH AND BURRATA

(pomegranate, yoghurt and parsley dressing, toasted almonds)

GROUPEL FILLET

(sweet peas, spinach, beans and peppers)

KIWI SORBET, APPLE AND MINT ICE CREAM WITH CARAMELIZED ALMONDS

FISH BOUILLABAISSSE

(fish,prawns,crab)

TUNA STEAK COATED IN CHIA AND SESAME SEEDS

(cherries, avocado paste)

GLAZED VANILLA MOUSSE, CHOCOLATE CREAM AND TANGERINE PURE