

# ALMARIS RESTAURANT

*À la carte*

LUNCH

# Spring salads

## OCTOPUS SALAD

Adriatic octopus, olives, garlic, pickled onion, capers, rocket salad

24.00 € • 180.82 kn

## MEDITERRANEAN BULGUR SALAD

Bulgur, chickpeas cooked in olive oil, cherry tomatoes, red onions, feta cheese, pine nuts

10.00 € • 75.34 kn

## VELEBIT CAESAR SALAD

Romaine lettuce, Caesar dressing, crispy bacon, hard cow's milk cheese from Velebit, crunchy mini baguettes with olive oil, grilled chicken breast

12.00 € • 90.41 kn

## TROUT & BEANS

White beans and sesame cream, cauliflower marinated in beetroot juice, spring salad, fresh carrot, Gacka trout mi-cuite

14.00 € • 105.48 kn

*Lika trout is a native breed of trout that lives in the Gacka River.*

The Gacka River • 44.871°N 15.175°E

# Soup & Homemade pasta

## ASPARAGUS

Cream of asparagus and leek soup, cow's curd quenelle

12.00 € • 90.41 kn

## TAGLIATELLE

Homemade rosemary tagliatelle, roasted tomato and shrimp sauce, garlic confit

18,50 € • 139,28 kn

# Main dishes

## ALMARIS BURGER

Homemade brioche bun, Buša meat, smoked Lika cheese, gherkins, tomato segments, lettuce

15.00 € • 113.01 kn

*Buša is a native mountain breed of dairy cattle that has been grazing in Lika and on Velebit from the time of the Illyrians.*

Ostrvica • 44°33'39"N 15°27'08"E

## TUNA

Fresh Adriatic tuna and Mediterranean herb sausages, spring salad, feta cheese, olives, bell pepper

16.50 € • 124.31 kn

## ADRIATIC CALAMARI

Fried Adriatic calamari, fresh chilli, sautéed peppers,  
creamy polenta with Mediterranean herbs

22.00 € • 165.76 kn

*The Adriatic calamari is distinguished by its delicate sweet flavour, and it is fished using the traditional way – “peskafondo”.*

Sveti Juraj • 44°55'42"N 14°55'13"E

# Daily catch from the adriatic sea

## STON OYSTERS

7.00 € • 52.74 kn

*Bay of Mali Ston has been known for oyster farming since ancient times, and it is considered one of the oldest natural oyster farms in the world. The Ston oysters are mildly salty and very fleshy, and known for their aphrodisiac properties.*

Bay of Mali Ston • 42°50'19"N 17°41'47"E

## FRESH FIRST-CLASS FISH GRILLED OR SALT-BAKED

90.00 € • 678.10 kn

## SENJ LANGOUSTINES BUZARA STYLE OR GRILLED

105.00 € • 791.12 kn

## MIXED ADRIATIC CLAMS BUZARA STYLE

35.00 € • 263.70 kn

*Buzara is a traditional Croatian dish made with clams or langoustines in olive oil, white wine and garlic.*

# ALMARIS RESTAURANT

*À la carte*

DINNER

# Cold starters

## BONITO

Bonito carpaccio, brioche with Mediterranean herbs, smoked clams mayo, spring vegetables, crispy nettle

16.00 € • 120.55 kn

## TOMATO

Cherry tomatoes marinated in apple juice, homemade cow's curd cream, herbal ice cream, balsamic vinegar, fresh salad from the garden

12.00 € • 90.41 kn

## BUŠA TARTARE

Classic Buša beef tartare steak, hot crispy doughnuts, Velebit butter with fleur de sel

17.00 € • 128.08 kn

*Buša is a native mountain breed of dairy cattle that has been grazing in Lika and on Velebit from the time of the Illyrians.*

Ostrvica • 44°33'39"N 15°27'08"E

# Warm starters

## FREE RANGE FISH

Mixed fish soup served with clams and fish fillets, rouille on crispy baguette

14.00 € • 105.49 kn

## HOMEMADE BASIL GNOCCHI

Homemade basil gnocchi in Krasno cheese sauce, pine nuts, crispy kale

13.00 € • 97.94 kn

*Krasno cheese is a native type of young cow's milk cheese from Velebit grasslands produced using traditional methods.*

Velebit • 44°22'4.0"N 15°30'16.5"E

## THE VELEBIT CHANNEL LANGOUSTINE

Creamy risotto with langoustines from the Velebit Channel, crispy and raw langoustine, garlic aioli

17.00 € • 128 kn

*Langoustines from the Velebit Channel have a very delicate texture and mildly sweet flavour.*

Velebit Channel • 44°14'1"N 15°31'46"E



# Main dishes

## SEA BASS BUZARA STYLE

Grilled sea bass fillet, buzara sauce, Adriatic clams, young Velebit cheese gnudi

36.00 € • 271.24 kn

## TURBOT

Turbot fillet poached in butter and thyme, sautéed vegetables, baby spinach, potato in herbs, Champagne beurre blanc

42.00 € • 316.44 kn

## VEAL & PANCETTA

Buša veal entrecote wrapped in pancetta, Lika potato casserole, truffle and sour cream, veal jus

38.00 € • 286.31 kn

*The native Buša calves are farmed traditionally, free-range and pasture-raised, which gives the meat its distinctive texture and high quality.*

Ostrvica • 44°33'39"N 15°27'08"E

## LIKA PRAMENKA LAMB IN TWO WAYS

Grilled lamb chops, Yellow French beans purée, lamb ribs baked under iron bell, slow-cooked onion, garlic croquette and swiss chard, crispy root vegetables

35.00 € • 263.70 kn

*Lika Pramenka is a native Croatian breed of sheep from the mountain region of Lika, known for top meat quality typical for harsh weather conditions in the high plains of Lika.*

Sinac • 44.82917°N 15.33083°E

## Daily catch from the adriatic sea

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It is forbidden to serve or allow the consumption of alcoholic beverages, other drinks and/or beverages containing alcohol in a restaurant facility to persons under the age of 18. VAT is included in price. Customer complaint notice is at the reception desk. The prices displayed in "kn" are for informational purposes only, calculated according to the fixed conversion rate 1 EUR = 7,53450 HRK.