

ALMARIS RESTORAN

A LA CARTE
VEČERA / DINNER

19:00 do 23:00h

Vegeterijanski menu

Vegetarian menu

CHERRY RAJČICA / CHERRY TOMATO

Cherry rajčice marinirane u soku jabuke, krema od domaće skute, sladoled od bosiljka, Aceto balsamico, svježa salata iz vrta

Cherry tomatoes marinated in apple vinaigrette, ricotta cream, basil ice cream, Aceto balsamico, fresh salad

14 €

HUMMUS

Humus od slanutka i sezama, hrskavi slanutak, crvena paprika, hrskavi kruh od maslina i češnjaka

Hummus, crispy textures, red peppers, crispy bread with olives and garlic

10 €

GRAŠAK CURRY / GREEN PEA CURRY

Dimljeni grašak, zeleni curry, krema od pečenog krumpira, crne masline

Smoked green peas, green curry, baked potato cream, black olives

11 €

DOMAĆI NJOKI OD BOSILJKA / BASIL GNOCCHI

Domaći njoki od bosiljka u umaku od ovčjeg sira i meda, pinjoli, hrskavi kelj

Homemade basil gnocchi, cheese and honey, pine nuts, crispy kale cabbage

16 €

KRASNARSKI RIŽOTO / RISOTTO

Kremasti rižoto od šumskih gljiva, timijan, Velebitski maslac, domaća rikota

Creamy risotto with forest mushrooms, thyme, Velebit butter and cheese

14 €

PARMIGIANA

Parmigiana od patlidžana, svježi bosiljak, umak od pečenih cherry rajčica, mladi Paški sir

Eggplant parmigiana, fresh basil, baked cherry tomato sauce, island Pag cheese

12 €

Predjela

Appetizers

BUŠA TARTAR

Tartar od buša goveda, dehidrirani žumanjak, maslac sa cvijetom soli, hrskavi kruh s maslinama

Buša beef tartare, dehydrated egg yolk, butter with sea salt, crispy olive bread

22 €

JAKOBOVE KAPICE / SCALLOPS

Ceviche od Jakobovih kapica, citrusi, crveno voće, divlji komorač, maslinovo ulje

Scallops' ceviche, citrus, red fruit, wild fennel, caviar

24 €

ŠKAMP PODVELEBITSKOG KANALA / THE VELEBIT CHANNEL LANGOUSTINE

Kremasti rižoto od podvelebitskog škampa, dimljeni škamp, češnjak aioli

Creamy risotto with langoustines from the Velebit Channel, smoked langoustine, garlic aioli

23 €

Glavna jela

Main courses

GACKA PASTRVA / GACKA TROUT

Filet pastreve pečen na maslacu, beurre blanc s biljem, kavijar pastreve, vlasac, pita od kelja i krumpira

Trout fillet pan-fried with butter, beurre blanc, trout caviar, chives, kale cabbage and potato pie

40 €

BRANCIN „BUZARA“ / SEA BASS „BUZARA“

Filet brancina poširan u maslinovom ulju, buzara umak, jadranske školjke, koromač, gnude s crnilom sipe, crne masline

Sea bass fillet poached in olive oil, "buzara" sauce, clams, fennel, gnudi with cuttlefish ink, olives

42 €

TELETINA & TARTUF / VEAL & TRUFFLE

Teleći ramstek buše umotan u pancetu, hrskava palenta, kremasta palenta s ličkom basom i tartufima, svježi tartuf, teleći jus

Veal entrecôte wrapped in pancetta, crispy polenta, creamy polenta with cheese and truffles, veal jus

45 €

LIČKA PRAMENKA & GRAŠAK / LAMB & PEAS

Janjeći kare sa žara, kroket od češnjaka i janjetine, incuni i blitva na soku limuna, teksture graška, Merlot jus

Grilled lamb chop, lamb and garlic croquette, swiss chard and anchovies, lemon, green peas textures, Merlot jus

44 €

Dnevni ulov

Daily catch

GACKA PASTRVA / GACKA TROUT 

Na žaru

Grilled

55 € - 1 kg

SVJEŽA MORSKA RIBA / FRESH FIRST-CLASS FISH

Na žaru ili pečena u sol

Grilled or salt-baked

90 € - 1 kg

SENJSKI ŠKAMPI / SENJ LANGOUSTINES

Na buzaru ili na žaru

„Buzara“ style or grilled

105 € - 1 kg

JADRANSKE ŠKOLJKE / MIXED ADRIATIC CLAMS

Na buzaru

„Buzara“ style

35 € - 1 kg

HOBOTNICA POD PEKOM / OCTOPUS „PEKA“

Potrebna rezervacija dan prije

One day advance order required

38 € / po osobi / per person

Sa žara

Flame-grilled

SLAVONIJA

Kotlet odležane crne slavonske svinje

Chop of aged Slavonian pig

38 € - 260g

RAMSTEAK

Odležani ramsteak slavonske junice

Dry aged Slavonian beef entrecote

52 € - 250g

TUNA

Odrezak od tune

Tuna steak

24 € - 180g

Selekcija priloga / Side dish selection

Sotirana blitva s ličkim krumpirom i maslinovim uljem
Swiss chard sautéed with garlic, olive oil and Lika potatoes

7 €

Hrskavi krumpirići s ružmarinom
Crispy baby potatoes with rosemary

7 €

Povrće sa žara / *Grilled vegetables*

7 €

Umaci / Sauces

Teleći jus & Merlot / *Veal jus & Merlot*

Ljekovito bilje Veladriona u Béarnaise umaku

Béarnaise sauce with Veladrion herbs

Dijon umak / *Dijon sauce*

Deserti

Desserts

SMOKVA / FIG

Smokve u Veladrionovom zlatnom medu, krema od Madagaskar vanilije, hrskave mrvice od đumbira, domaći sladoled

Figs in Veladrion's golden honey, Madagascar vanilla cream, crunchy ginger crumbs, homemade ice cream

12 €

VOĆE / FRUIT

Svježe crveno voće, coulis od jagoda i borovnice, citrusi, liofilizirano voće, sorbet malina

Fresh red fruit, strawberry and blueberry coulis, citrus, lyophilized fruit, raspberry sorbet

12 €

JIVARA

Sacher biskvit od tamne čokolade, višnje, Jivara teksture, čoko mrvice

Dark chocolate Sacher biscuit, sour cherry, Jivara textures, crumbs

14 €

DOMAĆI SLADOLED / HOMEMADE ICE CREAM

Jagoda, vanilije, čokolada i lješnjak

Strawberry, vanilla, chocolate, hazelnut

5 €

DOMAĆI SORBET / HOMEMADE SORBET

Malina, limun

Raspberry, lemon

6 €

DNEVNI DESERT / DAILY DESSERT

11 €

REZANO VOĆE / FRESH CUT FRUIT

10 €

VLASTITA PROIZVODNJA / HOMEMADE PRODUCE

VELADRION ZLATNI MED / VELADRION GOLDEN HONEY

Naš domaći, organski zlatni med proizveden je tradicionalnom metodom vrcanja meda iz vlastitih košnica Veladrion resorta, koje s velikom pažnjom negujemo već desetljećima.

Our organic homemade golden honey is traditionally produced from the beehives found of Veladrion resort, carefully managed by our team for decades.

GACKA PASTRVA / GACKA RIVER TROUT

Uživajte u okusima domaće pastreve koju uzgajamo u slatkim vodama Male Gacke, potoku koji izvire u Lici a utječe u more na samom imanju.

Enjoy the flavors of local trout that we grow in the fresh waters of Mala Gacka, a stream that rises in Lika and flows into the sea on the property itself.

 LOKALNI UGOJ / LOCALLY GROWN

 VEGETERIJANSKO / VEGETERIAN

PDV je uključen u cijenu. Obavijest o prigovoru potrošača nalazi se na recepciji.

Zabranjeno usluživanje alkoholnih pića mlađima od 18 godina

VAT is included in the price. The customer complaint notice is at the reception desk.

It is forbidden to serve alcoholic beverages persons under the age of 18.