

SALAD
SANDWICHE
APPETIZERS
MENU
RISOTTO
SOUPS
TACOS
PASTA

APPETIZERS

Local Dalmatian's prosciutto and cheese	95,00 kn
with marinated olives	
Taste of Dalmatia	115,00 kn
Vis pie, soparnik, octopus salad, prosciutto mozzarella rolls, olives	
Tuna carpaccio	65,00 kn
Yellowfin tuna, lemon olive oil emulsion with bean salad	
Octopus salad	95,00 kn
Adriatic octopus with tomato caper salsa	
Garden salad	35,00 kn
mesclun leaves, carrot, onion, tomato with red wine vinaigrette	
Mediterranean veggie melt	55,00 kn
eggplant, zucchini, tomato melted with mozzarella cheese and pancetta crisp	

SOUPS

Chicken consome	35,00 kn
parmesan, cream of wheat gnocchi	
Mediterranean fish stew	55,00 kn
scorpion fish, shrimp tails, sea bass in saffron leek broth	
BroCauli soup	35,00 kn
broccoli cauliflower soup	
Langoustine bisque	55,00 kn
crispy shrimp tails	

PASTAS AND RISOTTOS

Black + White	95,00 kn
duet of traditional Dalmatian risottos, shrimp and cuttlefish	
Fettuccine Alfredo	85,00 kn
sun dried tomato, spinach, chicken breast in creamy garlic sauce	
Penne a la Boscaiola	80,00 kn
mushrooms, garlic, parsley, tomato	
Carbonara fettuccine	80,00 kn
fettuccine with Dalmatian pancetta sauce	

OUT OF THE SEA

Seafood Cioppino	145,00 kn
octopus, calamari, shrimp, langoustine, basil polenta	
Grilled calamari	145,00 kn
barley risotto, chick peas, beans, shiitake mushrooms	
Duet of grilled Sea Bass filet + Royal Dorade filet	125,00 kn
braised brussels sprouts, bell pepper, thyme roasted potato	
Pancetta wrapped Monkfish medalions	130,00 kn
green olives orange sofrito, creamy orange zest polenta, swiss chard	
Braised fennel risotto with jumbo shrimps	160,00 kn
prosciutto wrapped shrimps, fennel risotto with red bell pepper coulis	
John Dory's filet	145,00 kn
baked olive tapanade with Dalmatian style swiss chard	

FROM THE LAND

Pork tenderloin medallions	125,00 kn
apple fig compote, collard greens and potato gratine	
Steak + Frites	145,00 kn
filet of beef tenderloin, green pepper corn sauce and pommes frites	
Airline chicken breast	95,00 kn
stuffed with prosciutto and sage, sweet corn pudding and summer bean ragout	
Trio of Dalmatian lamb	155,00 kn
fondant potatoes in mustard jus, peas and wilted lettuce	
Grilled veal medallions in creamy mushroom sauce	145,00 kn
roasted potato with green beans and garlic herb olive oil	
Mediterraneo beef tournedos	160,00 kn
stuffed with goat cheese, tapanade and sun dried tomatoe, lavanda raisins sauce, grilled rosemary potato and asparagus	

OUT OF CHEF'S HEAD

Caesar salad	45,00 kn
classic caesar salad with croutons, anchovies and parmesan cheese	
Wild berries salad	75,00 kn
berries, raspeberry vinaigrette, pistachio, goat cheese	
Pomegranate prosciutto salad	45,00 kn
arugula, fennel salad	
Seafood salad	95,00 kn
poached shrimp , saint jacques, mesclun, lemon vinaigrette	
Chorizo penne pasta	85,00 kn
spicy bell peppers sauce with local chorizo sausage	
Cepe ravioli	85,00 kn
sauteed cepe mushroom ravioli with spinach, green peas and asparagus	
Fisherman's tuna	135,00 kn
sesame crusted yellowfin steak, mushroom caper sauce, swiss chard and potato	
Blackend salmon	135,00 kn
savory rice, asparagus with Creole sauce	
Beef ragout	115,00 kn
braised beef tips with olives, cepes and gratinated cauliflower	

BUILD YOUR OWN

As easy as 1, 2, 3... (choose your own main dish, sides & sauce)

1. Select one entree:

Chicken breast	95,00 kn
Beef tenderloin	145,00 kn
Pork tenderloin medallions	125,00 kn
Salmon filet	125,00 kn
Tuna steak	135,00 kn
Filet or whole Sea bass	125,00 kn
Filet or whole Royal Dorade	125,00 kn
Calamari	145,00 kn
Jumbo Shrimps	160,00 kn

2. Choose two sides:

Pommes frites
Grilled vegetables
Vegetable melange
Savory rice
Butter sauteed potato
House salad
Garlic spinach
Polenta
Sauteed swiss chard w/ potato

3. Pick one sauce:

Lemon caper beurre blanc
Green pepper corn sauce
Wild mushrooms sauce
Tomato garlic sauce
Three mustard sauce
Creole sauce
Caponatta
Tomato cilantro salsa
Pineapple salsa

We are Le Méridien, but parallels and borders are never on my mind when creating a menu. What is local, what is not? Should we close our self in 100 miles radius or not?

When I am creating a menu, I only think of ingredients, if there is no need for ingredient to spend a week travelling imprisoned in refrigerator then is good for me. 2nd step is what to do with them, as you can see on a map ideas came from all over Croatia. And Croatia is, on the 1st place because of lot of different foreign influences and the 2nd rich marine and

migrating history an Omni cultural region. Donau's beer and sausage zesty flavour gave me an idea for Kulen penne pasta, rich creamy desserts are from north west, citrus fruits from islands and Dubrovnik's sailing history inspired me to fuse perfect local citrus with a dash of Caribbean spices. Tradition with a twist is Dalmatian plate, Soparnik (Swiss chard pie), is a great local dish for ages, didn't change and it should be featured in more places. Vis pie has changed, Pizza took over pie's place but taste of local sardines no Pizza can take that away.





SPALATUM