

## COLD APPETIZERS

### Prawns pate

*(sour onions, black olives ashes) \*GF*

### Prosciutto & bacon

*(prosciutto, bacon, olive and capers tapenade, onions marmalade) \*GF*

### Beefsteak tatar

*(beefsteak, tomato jam, sesame cracker, capers and lemon jam, mustard cream, grilled bread)*

### Buratina

*(salsa, pesto Genovese)*

### Cheese

*(goat cheese, cow cheese, sheep cheese, grapes marmalade, orange marmalade)*

### Octopus "Fritule"

*(100g.) Jacob's caps*

*(jerusalem artichoke)*

### Smoked swordfish Carpaccio

*(smoked swordfish, rice, rosemary, lemon, capers) \*GF*

### Prawns tatar

*(pistachio, sesame cracker, lemon, prawns, olive oil)*

### "Šug" plate

*(prawns pate, tuna, prawns with pistachio, smoked swordfish, fish caviar, Jacob's cap)*

## SOUPS OF THE DAY

### Spring soup

*(croutons, bacon)*

### Tomato soup

*(croutons, cream cheese)*

## COOKED

### "Buzara" shrimps

### Risotto "Skradin"

*(cheese cream)*

### Venison stew

*(venison, sheep cheese cream, pasta)*

### Rooster in a sauce

### Meatballs in sauce

*(potato puree)*

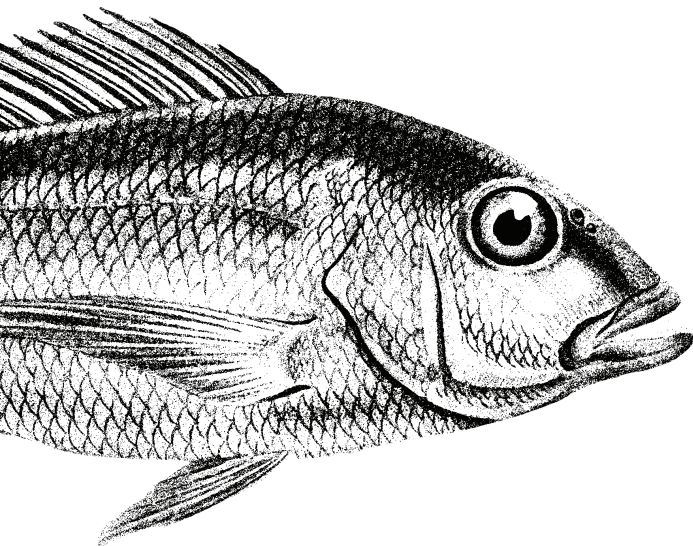
### "Pašticada"

### Lamb entrails

### Vege option

### Homemade pasta with prawns and truffle

### Octopus in sauce



Black risotto

Royal "teçada" for two\*

*(lobster, oyster, 1st class white fish, shrimps, octopus, homemade pasta)/\*preparation is minimum 30 min.*

(500g - 600g) Lobster à la šug\*

*("prošek", homemade salsa, olive oil, homemade pasta)/\*preparation is minimum 45 min.*

Teçada for two\*

*(1st class white fish, shells, shrimps, octopus, homemade pasta)/\*preparation is minimum 30 min.*

Kid's option

## GRILL/OVEN

Grilled swordfish

*(side dish of the day)*

Baked veal

*(side dish of the day)*

Lamb

*(side dish of the day)*

Duck

*(side dish of the day)*

Veal cutlet

*(side dish of the day)*

Lasagne

Grilled tuna

*(side dish of the day)*

Monkfish

*(side dish of the day)*

Filleted fish

*(side dish of the day)*

Rib eye

*(side dish of the day)*

Veal gland

*(side dish of the day)*

Beefsteak

*(side dish of the day)*

(300g. - 500g.) A5 Wagyu steak

*(Japanese Wagyu class A5, demiglace sauce, sheep cheese, vegetables, grilled potatoes) \*GF/\*preparation is minimum 45 min.*

## SIDE DISHES

Potato

Homemade bread

Salad

Swiss chard with potatoes

Grilled vegetables

## OSTALO

Lunch for later

*(a meal for those in need)*

Restaurant  
Šug

