

## HLADNA PREDJELA

### Pašteta od kozica

*(kisela kapula, pepel od crnih maslina) \*GF*

### Pršut i panceta

*(tapenada od maslina i kapra, marmelada od kapule) \*GF*

### Tatar biftek

*(juneće meso, kompot od poma, kreker od sezama, džem od kapara i limuna, krema od senfa, zapečeni krub)*

### Buratina

*(šalša, pesto Genovese)*

### Sir

*(ovčji sir, kravlji sir, kozji sir, marmelada od naranče, marmelada od grožđa)*

### Fritule od hobe

### Jakobova kapica (100g)

*(čičoka)*

### Carpaccio od dimljene sabljarke

*(sabljarka, riža, ružmarin, limun, kapari) \*GF*

### Tatar od kozica

*(pistachio, kreker od sezama, limun, kozice, maslinovo ulje)*

### Pjat "Šug"

*(pašteta od kozica, tuna, kozice u pistachiu, dimljena sabljarka, riblja ikra, jakobova kapica)*

## JUHE DANA

### Proletna juha

*(krutoni, panceta)*

### Juha pome

*(krutoni, svježi sir)*

## IZ TEĆE

### Škampi na buzaru

### Skradinski rižot

*(krema od ovčjeg sira)*

### Jelen u šugu

*(domaći njoki, krema od ovčjeg sira)*

### Pivac u šugu

### Polpete u šugu

### Pašticada

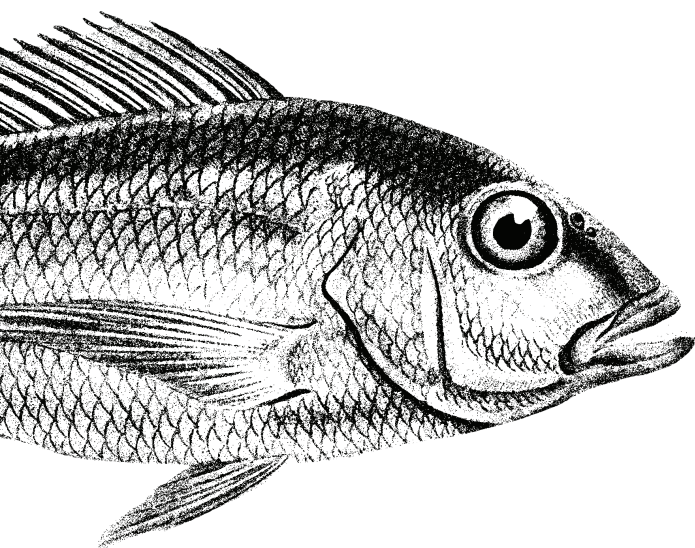
### Janjeće tripice - šiša

### Vege opcija

### Manistra sa kozicama i tartufom

### Gulaš od hobotnice

*(tjestenina, bob)*



Crni rižot

Kraljevska tećada za dvoje\*

*(jastog, kamenice, oborita riba, škampi, hobotnica, domaći makaruni)/<sup>\*</sup>priprema jela minimum 30 min.*

(500g. - 600g.) Jastog à la šug\*

*(prošek, šalša, maslinovo ulje, domaći makaruni)/<sup>\*</sup>priprema jela minimum 45 min.*

Tećada za dvoje\*

*(oborita riba, školjke, škampi, hobotnica, domaći makaruni)/<sup>\*</sup>priprema jela minimum 30 min.*

Dječja opcija

## SA ŽARA/IZ PEĆI

Sabljarka sa žara

*(prilog dana)*

Podušena teletina

*(prilog dana)*

Janjetina

*(prilog dana)*

Patka

*(prilog dana)*

Teleća bržola

*(prilog dana)*

Lazanje

Tuna sa žara

*(prilog dana)*

Grdobina

*(prilog dana)*

Filetirani porcijaš

*(prilog dana)*

Rib eye

*(prilog dana)*

Latežina

*(prilog dana)*

Biftek

*(prilog dana)*

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

*(Japanski Wagyu klasa A5, demiglase umak, ovčji sir, povrće, pečeni krumpir) <sup>\*</sup>GF/<sup>\*</sup>priprema jela minimum 45 min.*

## PRILOZI

Krumpir

Domaći kruh

Salata

Blitva sa krumpirom

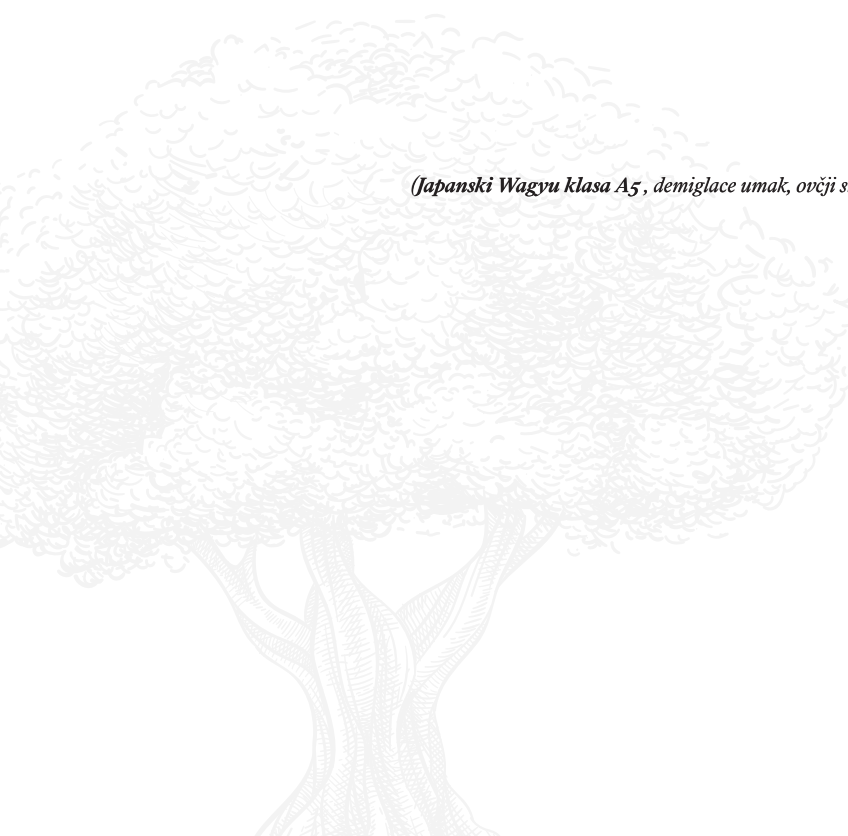
Povrće žar

## OSTALO

Ručak za poslije

*(obrok za potrebite)*

Restaurant  
Šug



## 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)*

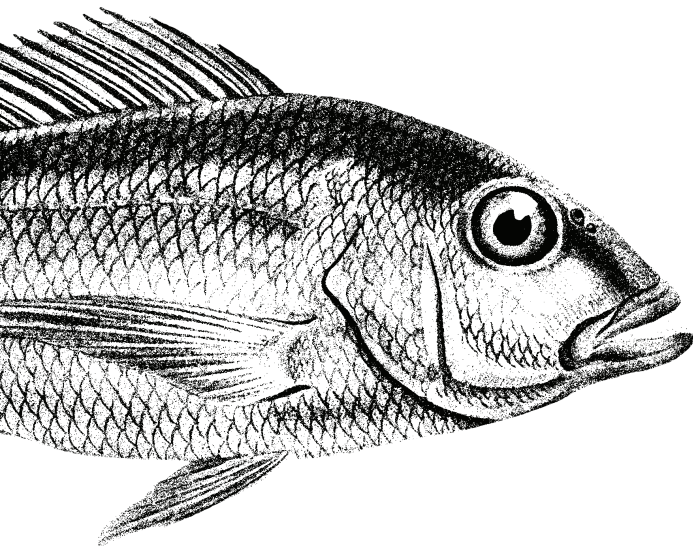
### "Pašticada"

### 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

