



*Stara Vura*

RESTAURANT

JELOVNIK

*menu*





## HLADNA PREDJELA *Starters*

Kuver - Couvert .....	10 kn
Tartar tuna/brancin/škamp .....	60 kn
Tuna / Seabass / Shrimp tart	
Tartar škamp - Shrimp tart .....	75 kn
Dalmatinski pršut (kg) .....	500 kn
Dalmatian prosciutto (kg)	
Paški sir (kg) .....	500 kn
Cheese from island Pag (kg)	
Pepper fish .....	40 kn
Pepper cheese .....	40 kn
Salata od hobotnice .....	70 kn
Octopus salad (portion)	
Carpaccio od brancina .....	80 kn
Seabass carpaccio	
Riblja marinada (3-5 vrsta ribe).....	50 kn
Fish marinade	
Marinirani bakalar.....	60 kn
Codfish marinade	
Carpaccio tuna-sabljarka .....	80 kn
Tuna / Swordfish carpaccio	
Tris carpaccio .....	90 kn
Beef carpaccio .....	80 kn
Roast beef salata.....	60 kn
Roast beef salad	

## ŠKOLJKE I ŠKAMPI *Shells and shrimps*

Kunjke - rovanice - dagnje (žar) .....	80 kn
Shells, grilled	
Kunjke - rovanice - dagnje (buzara) ..	90 kn
Shells, cooked	
Jakobove kapice - Shell St. Jacques .....	25 kn
Jadranske divlja kamenica .....	20 kn
Adriatic oyster	
Škamp (kg) - Shrimp .....	400 kn
Jastog - hlap (kg) - Lobster .....	700 kn





## TOPLA PREDJELA *Antipasti*

Tjestenina od škampi .....	90 kn
Shrimp pasta	
Tagliatelle od sipe.....	60 kn
Cuttlefish Tagliatelle	
Rižoto od škampi .....	90 kn
Shrimp risotto	
Rižoto od kozica .....	65 kn
Prawn risotto	
Rižoto od sipe.....	65 kn
Cuttlefish risotto	
Bakalar.....	65 kn
Codfish	
Fritto misto .....	50 kn
Kombinacija prž. ribe i kozica	
Gulaš od sipe.....	50 kn
Cuttlefish goulash	
Rolice od brancina u tikvici.....	60 kn
Seabass rolls in zucchini	

## JUHE *Soups*

Juha od kozica.....	30 kn
Prawn soup	
Goveđa juha s dom. rezancima .....	25 kn
Beef soup with homemade noodles	
Sezonska juha (vrganji, buča, šparoge) .....	25 kn
Season soup (cep, pumpkin, asparagus)	
Riblja juha .....	30 kn
Fish soup	
Juha od povrća .....	30 kn
Vegetables soup	





## RIBA I RIBLJA JELA

*Fish*

Oborita riba 1.klasa (kg) .....	450 kn
White flesh fish 1st class	
Oborita riba ostalo (kg) .....	400 kn
Other white flesh fish	
Jadranska lignja (kg) .....	270 kn
Adriatic squid	
Brudet od mješ. ribe s palentom....	80 kn
Mixed fish stew with polenta	
Riblja gregada .....	80 kn
Traditional fish soup	
Riblji ražnjić (oborita riba - kozice).....	80 kn
Fish kebabs (white flesh fish, prawns)	
File brancin u tikvici .....	60 kn
Seabass fillet in zucchini	
File bakalara u blitvi .....	60 kn
Codfish fillet in chards	
File tune s povrćem .....	80 kn
Tuna fillet with vegetables	
File grdobine .....	80 kn
Anglerfish fillet	

## MESNA JELA *Meat*

Juneći beefsteak (250g) .....	120 kn
Beefsteak	
Baby beef (250g) .....	130 kn
Lungić (250g).....	80 kn
Pork loin	
Ramsteak (250g) .....	90 kn
Pureći file (250g).....	60 kn
Turkey breast fillet	
Rib eye (250g) .....	150 kn
Punjeni lungić .....	90 kn
Filled pork loin	





## JELA U PRIVREM. PONUDI *Temporary offer*

Dalmatinska paštica .....	80 kn
Stewed beef prepared in a rich red sweet and sour sauce	
Domaća purica s mlincima .....	90 kn
Homemade turkey with dumplings	
Patka s mlincima .....	90 kn
Duck with dumplings	
Teletina isp. peke s krumpirom ...	100 kn
Roasted veal under the bell	
Teleća koljenica s krumpirom .....	120 kn
Veal knuckle with potatoes	

## PRILOZI *Side dish*

Svi prilozi - umaci - salate .....	20 kn
All side dishes	

## DESERTI *Dessert*

Jagode u papru .....	35 kn
Strawberries in pepper	
Panna cotta od kave .....	20 kn
Panna cotta - coffee flavour	
Mousse od čokolade .....	20 kn
Mousse au chocolat	
Mousse od jogurta .....	25 kn
Yoghurt mousse	
Torta od sira .....	25 kn
Cheese cake	
Tiramisu .....	25 kn
Sorbeto .....	35 kn

