



KORTA KATARINA WINERY

A la carte večera / À La Carte Dinner Menu

Hladna predjela / Cold Starters

- **Riblja pašteta / Fish Pâté – €5**

Domaća pašteta od bijele ribe s maslinovim uljem i začinima
Homemade white fish pâté with olive oil and herbs

- **Koktel od kozica / Shrimp Cocktail – €13**

Kozice poslužene s kremastim koktel umakom i svježom salatom
Shrimp served with creamy cocktail sauce and fresh salad

- **Dalmatinska plata / Dalmatian Platter – €21**

Pršut, sir, plodovi mora, riblja pašteta, masline, kapari i sezonsko povrće
Prosciutto, cheese, seafood, fish pâté, olives, capers, and seasonal vegetables

- **Plata sireva / Cheese Platter – €21**

Selekcija sireva, domaći med, voće, orašasti plodovi
Selection of local and regional cheeses with dried fruit and bread

Topla predjela / Hot Starters

- **Riblja juha / Fish Soup – €6**

- **Pržene kozice / Fried Shrimp – €15**

Frigane kozice na rikuli.
Fried shrimp served on arugula

- **Dagnje na buzaru / Mussels Buzara – €20**

Dagnje kuhane u bijelom vinu, pomadorama, češnjaku i peršinu.
Mussels cooked in white wine, tomatoes, garlic, and parsley

Rižota i tjestenine / Risottos & Pasta

- **Ribarski rižot / Fisherman's Risotto – €25**

Kremasti rižot s plodovima mora

Creamy risotto with mixed seafood

- **Žrnovski makaruli s kozicama / Žrnovo Pasta with Shrimp – €25**

Tradicionalna domaća tjestenina iz Žrnova s kozicama u umaku od rajčice ili vrhnja i vina

Traditional homemade pasta from Žrnovo with shrimp in a tomato-based or creamy white wine sauce

Riblja i morska jela / Fish & Seafood Dishes

- **Gregada – €25**

Tradicionalno jelo od ribe, krumpira i luka u maslinovom ulju i bijelom vinu

Traditional fish stew with potatoes, onion, olive oil, and white wine

- **Brudet / Brodet – €25**

Riba, kozice i dagnje u umaku od rajčice, posluženo s palentom

Fish, shrimp, and mussels in a tomato sauce, served with polenta

- **File ribe / Fish Fillet – €25**

Lagano pečeni filet bijele ribe s biljem i limunom

Pan-seared white fish fillet with herbs and lemon

- **Odrezak ribe / Fish Steak – €35**

Sočni odrezak ribe na žaru s maslinovim uljem i povrćem

Grilled fish steak with olive oil and seasonal vegetables

Mesna jela / Meat Dishes

- **Dalmatinska paštica / Dalmatian Paštica – €22**

Sporo kuhano goveđe meso u vinskom umaku s domaćim njokima ili tjesteninom

Slow-cooked beef in red wine sauce, served with homemade gnocchi or pasta

- **Dalmatinska pržolica / Steak Dalmatian Style – €24**

Istučeni ramstek na žaru sa marinadom od češnjaka, peršina i maslinovog ulja

Grilled marinated beef steak with garlic, parsley, and olive oil

- **Slavonski tomahawk od crne svinje / Slavonian Tomahawk Steak – €28**

Tomahawk od crne slavonske svinje na žaru
Grilled Croatian black pig tomahawk steak

- **Ramstek / Rump Steak – €24**

Ramstek na žaru s prilogom po izboru
Grilled rump steak with a side of your choice

- **Biftek / Beefsteak – €35**

Premium goveđi file na žaru s maslacem i začinskim biljem
Premium grilled beef tenderloin with herb butter

Vegetarijanska jela / Vegetarian Dishes

- **Vegetarijanska plata / Vegetarian Platter – €20**

Pečeno povrće s namazom od slanutka i sira
Grilled vegetables with chickpea pâté and cheese

- **Crvena tjestenina / Red Pasta – €20**

Domaća tjestenina u umaku od rajčice s bosiljkom
Homemade pasta in tomato sauce with basil

- **Bijela tjestenina / White Pasta – €20**

Domaća tjestenina u kremastom umaku
Homemade pasta in creamy white sauce

Dječji meni / Kids Menu

- **Pržena piletina / Fried Chicken – €22**

Hrskava pržena piletina s pomfritom
Crispy fried chicken with fries

- **Piletina s roštilja / Grilled Chicken – €22**

Sočna piletina s roštilja i prilog po izboru
Juicy grilled chicken with side dish of choice

Prilozi / Side Dishes

- Pomfrit / French Fries – €6
 - Dalmatinsko zelenilo / Dalmatian Greens – €6
Blitva s krumpirom
Swiss chard with potatoes
 - Mornarski krumpir / Sailor's Potatoes – €6
Krumpir s češnjakom i maslinovim uljem
Potatoes with garlic and olive oil
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Jela po narudžbi (potrebna najava 24h) / Special Dishes (24h Pre-order)

- Mesna peka / Meat under the Bell – €25
Tradicionalno jelo ispod peke od mesa i povrća
Traditional slow-roasted meat and vegetables cooked under a bell-shaped lid
 - Hobotnica peka / Octopus under the Bell – €35
Hobotnica i povrće sporo pečeni pod pekom
Octopus and vegetables slow-cooked under the bell
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Dodatno / Extras

- Sezonska salata / Seasonal Salad – €4
 - Domaći kruh / Homemade Bread – €3
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Desert / Dessert

- Dnevni desert / Dessert of the Day – €6
Pitajte osoblje za današnju slasticu
Ask the staff for today's dessert selection

