

STARTERS

€

Beef tartare

28

rosti chips, butter, fleur de sel *1, 2, 3

Tuna crudo

23

pickled radicchio, ponzu dressing, soya, lemon, coriander, garlic, Pašmanero hot sauce *6, 7, 12, 14

Caprese

19

straciatella burrata, artichokes, cherry tomatoes, tomato fondue, Maraška aceto *3

Scampi carpaccio

26

olive salsa, sun-dried tomato, charred lemon mayonnaise *2, 8

Bruschetta selection (4 pcs / 8 pcs)

14/ 24

tuna, tapenade and prosciutto, tomato concassé, baked gorgonzola, almond, aceto Maraska *1, 3, 4, 8

SOUPS & SMALLER

€

Clear fish broth

10

agnolotti with Adriatic sea bass, shrimp meat, vegetables *1, 2, 3, 7, 8

Roasted tomato soup

9

basil and mascarpone cream, croutons *1, 3

Pljukanci with scampi and asparagus

28

Adriatic scampi, bisque, baby spinach, parmesan tuiles *1, 2, 3, 8

Octopus kebab

24

grilled potatoes, Istrian pancetta, chimichurri *9

Pastasciutta e straciatella spaghetti

24

tomato, straciatella di burrata *1, 2, 3

Skradin risotto

27

veal slow-cooked for 12 hours, carnaroli rice, butter, Gran Spicco cheese *3, 10

ADRIATIC

MAINS

Adriatic sea bass fillet

Green beans, dried tomatoes, capers, olives al forno *7, 14

Padela s porticha

monkfish, prawns, brudet sauce, creamy polenta, baby spinach *3, 7, 8

Surf & Turf tagliata

rump steak, prawns, croquettes, aceto Maraska, fennel salad, aioli, Gran Spicco cheese shavings *1, 2, 3, 8

Veal Wiener schnitzel

creamy mashed potatoes, mixed leafy salad with lemon *1, 2, 3

Chicken breast from the *Green Egg* grill

roasted pepper stuffed with potato, aged cheese sauce, roasted pepper coulis *3

Tuna steak

sautéed vegetable stew (*sataras*), Swiss chard croquette *1, 2, 7

Veal loin

royal potato, grill romana, meat jus *3

SIDE & SAUCE

SIDES:

homemade fries	5,50 €
grilled eggplant cubes / salsa verde	5,50 €
Swiss chard with potatoes	5,50 €
sautéed baby spinach	5,50 €
ratatouille vegetables	5,50 €
mashed potatoes	5,50 €
asparagus	5,50 €
small garden salad	5,50 €

SAUCES:

Beurre Maître, lemon-caper butter, Béarnaise, salsa verde, Merlot steak sauce

€

34

34

36

35,50

32

31

42

ADRIATIC

GRILL & OVEN

two side dishes and sauce of your choice

€

Grilled squids

29

Rump steak, 250 g

44

Tuna steak

31

Sea bass fillet

34

Dry aged ribeye Black Angus 300g

46

Scampi portion

45

Ikejime Adriatic sea bass / al forno / grill

1 kg 95

order 4 hours in advance

SALADS

€

Octopus salad

25

potatoes, tomato, red onion, olives *9

Chicken Caesar salad

24

grana padano, romaine lettuce, anchovies, croutons, pancetta *1, 2, 3, 7

Hummus & Steak salad

27

rump steak, Pašman Libre fig aceto, island tomato, arugula *4, 12

Large garden salad

12

seasonal vegetables

ASIA

€

INSPIRED BY ASIA, CRAFTED ON THE ISLAND.

Maki rolls mix (21 pieces)

41

crunchy tuna, salmon uramaki, California prawns *1, 6, 7, 8, 9

Crunchy tuna maki rolls (8 pieces)

22

Adriatic tuna, crispy tempura bits *1, 6, 7

California rolls with prawns (8 pieces)

24

Adriatic prawns, mayo, cucumber *2, 6, 8

Salmon avocado uramaki

21

wasabi, cream cheese *3, 6, 7, 12

Pad Thai

27

Adriatic prawns *6, 8, 12

Tempura prawns

30

vegetables in tempura *1, 8

Chicken gyoza

29

onion leaf, jalapeño, sesame, frisée salad *1, 6, 12, 14

Wok beef

33

rump steak, pods, carrots, zucchini, onion, teriyaki, orange peel *6, 12, 14



*ALLERGENS: 1-gluten, 2-eggs, 3-milk, 4-nuts, 5-peanuts, 6-soy, 7-fish, 8-crustaceans, 9-molluscs, 10-celery, 11-lupin, 12-sesame, 13-mustard, 14-sulphites

If you have any specific dietary requirements or allergies and wish to know more about the ingredients we use, please speak to our staff. Some dishes may contain traces of alcohol. Fish dishes may contain small bones. The menu may vary depending on ingredient availability. VAT is included in the price. Consumer complaints can be submitted at the hotel reception desk, or by email: prigovor@hotel-preko.hr

PREKO d.o.o. | Na Mulu 14 | 23273 Preko, Croatia | OIB: 59738266888



ASIA