

RESTAURANT LANTERNA

DNEVNA JELA • DAILY DISHES

Dalmatinska pašticada s njokima

Dalmatian pasticada with gnocchi

19,00 €

Spora pirjana junetina u bogatom umaku od crnog vina i začina, poslužena uz mekane domaće njoke

Slow braised beef in a rich red wine and spice sauce, served with soft homemade gnocchi

Maneštrun od sipe i slanutka • *Cuttlefish and chickpea soup*

17,00 €

Kremasti dalmatinski maneštrun od sipe i slanutka, pripremljen s maslinovim uljem i aromatičnim začинима

Creamy Dalmatian cuttlefish and chickpea stew, prepared with olive oil and aromatic spices

Dalmatinski savur • *Dalmatian Fish in savor*

16,00 €

Selekcija mariniranih plodova mora u laganoj kiselkasto-slatkoj marinadi od luka i vinskog octa

Selection of marinated seafood in a light sweet and sour marinade made from onions and wine vinegar

Crni rižoto • *Black risotto*

19,00 €

Kremasti rižoto od sipe, intenzivnog okusa, pripremljen u dalmatinskom stilu

Creamy cuttlefish risotto, rich in flavor, prepared in the Dalmatian style

PEKA

*(narudžba dan ranije • min. 4 osobe) • (order one day in advance • min. 4 people)

Teletina ispod peke • *Veal under the bell*

30,00 € po osobi / per person

Sporo pečena teletina s krumpirom i povrćem, pripremljena na tradicionalan način ispod peke

Slow-cooked veal with potatoes and vegetables, prepared under the traditional peka bell

Janjetina ispod peke • *Lamb under the bell*

35,00 € po osobi / per person

Sporo pečena janjetina s krumpirom i povrćem, pripremljena na tradicionalan način ispod peke

Slow-cooked lamb with potatoes and vegetables, prepared under the traditional peka bell

Hobotnica ispod peke • *Octopus under the bell*

40,00 € po osobi / per person

Sporo pečena hobotnica s krumpirom i povrćem, pripremljena na tradicionalan način ispod peke

Slow-cooked octopus with potatoes and vegetables, prepared under the traditional peka bell

