

# CHEF'S CHOICE

	EUR / kn	
<b>RIBJI MENU / FISH MENU</b>		
<b>NAMAZ OD DIMLJENOG LOSOSA</b>		GF 27,90 / 210,21
LIMUN, KOPAR, KREM SIR		
<i>SMOKED SALMON PÂTE</i>		
LEMON, DILL, CREAM CHEESE		

<b>FILET LOSOSA</b>		
RIŽOTO OD BOSILJKA, GRILANE ŠPAROGE		
<i>SALMON FILLET</i>		
BASIL RISOTTO, GRILLED ASPARAGUS		

<b>DNEVNI IZBOR DESERTA</b>		
<i>DAILY DESSERT</i>		

<b>MESNI MENU / MEAT MENU</b>		GF 32,50 / 244,87
<b>OKUSI DALMACIJE</b>		
DALMATINSKI PRŠUT, LOKALNI SIR, MASLINE, ORAŠASTI PLODOVI, MASLINOVO ULJE		
<i>TASTE OF DALMATIA</i>		
DALMATIAN PROSCIUTTO, LOCAL CHEESE, OLIVES, NUTS, OLIVE OIL		

<b>MARVIE JUNEĆI BIFTEK</b>		
SOJA SOS, RATTATOUILLE, KREMA OD CVJETAČE		
<i>MARVIE BEEF STEAK</i>		
SOY SAUCE, RATTATOUILLE, CAULIFLOWER CREAM		

<b>DNEVNI IZBOR DESERTA</b>		
<i>DAILY DESSERT</i>		

<b>VEGETARIJANSKI MENU / VEGETARIAN MENU</b>		GF 23,90 / 180,07
<b>MEDITERANSKA SALATA</b>		
AVOKADO, RAJČICA, KRSTAVAC, QUINOA, FETA SIR		
<i>MEDITERRANEAN SALAD</i>		
AVOCADO, TOMATO, CUCUMBER, QUINOA, FETA CHEESE		

<b>DOMAĆI RAVIOLI PUNJENI KREMOM OD TARTUFA</b>		
SIR, CRNO VINO		
<i>HOMEMADE RAVIOLI STUFFED WITH TRUFFLE CREAM</i>		
CHEESE, RED WINE		

<b>DNEVNI IZBOR DESERTA</b>		
<i>DAILY DESSERT</i>		

# JUHE / SOUPS

<b>BISTRA PILEĆA JUHA</b>			
TJESTENINA, POVRĆE			
	4,65 / 35,04		GF

<b>CHICKEN SOUP</b>			
PASTA, VEGETABLES			

<b>KREM JUHA OD RAJČICE</b>			
BOSILJAK			
<i>CREAMY TOMATO SOUP</i>			
BASIL		5,30 / 39,93	GF

<b>JUHA OD CVJETAČE I PORILUKA</b>			
ORASI			
<i>CAULIFLOWER AND LEEK SOUP</i>			
WALNUTS		5,30 / 39,93	GF

<b>JUHA OD ŠKAMPI</b>			
REPOVI KOZICA			
<i>SCAMPI SOUP</i>			
SHRIMPS TAILS		6 / 45,21	GF

DA'MAR  
RESTAURANT

FOOD  
MENU

# PREDJELA I SALATE

BEZ GLUTENA -GF  
GLUTEN FREE- GF

# APPETISERS AND SALADS

<b>NAMAZ OD DIMLJENOG LOSOSA</b>			
LIMUN, KOPAR, KREM SIR			
<i>SMOKED SALMON PATE</i>			
LEMON, DILL, CREAM CHEESE		7,30 / 55	GF

<b>DALMATINSKI PRŠUT</b>			
MARINIRANE MASLINE, ORAŠASTI PLODOVI			
<i>DALMATIAN PROSCIUTTO</i>			
MARINATED OLIVES, NUTS		13,30 / 100,21	GF

<b>PLATA LOKALNIH SIREVA</b>			
DŽEM OD SMOKVE, SUŠENO VOĆE			
<i>LOCAL CHEESE PLATTER</i>			
FIG JAM, DRIED FRUIT		13,30 / 100,21	GF

<b>OKUSI DALMACIJE</b>			
DALMATINSKI PRŠUT, LOKALNI SIR, MASLINE, ORAŠASTI PLODOVI, MASLINOVO ULJE			
<i>TASTE OF DALMATIA</i>			
DALMATIAN PROSCIUTTO, LOCAL CHEESE, OLIVES, NUTS, OLIVE OIL		14,60 / 110	GF

<b>SALATA S PEČENIM LOSOSOM</b>			
CIKLA, NARANČA, MANGO DRESSING			
<i>GRILLED SALMON SALAD</i>			
BEETROOT, ORANGE, MANGO DRESSING		12 / 90,41	GF

<b>HLADNA SALATA OD PEČENE CIKLE</b>			
SIR, RIKULA, LIMETA, MED			
<i>COLD ROASTED BEETROOT SALAD</i>			
CHEESE, ARUGULA, LIME, HONEY		9,30 / 70,07	GF

<b>SALATA OD HOBOTNICE</b>			
EKSTRA DJEVIČANSKO MASLINOVO ULJE			
<i>OCTOPUS SALAD</i>			
EXTRA VIRGIN OLIVE OIL		13,30 / 100,21	GF

<b>CEZAR SALATA</b>			
ZELENA SALATA, MASLINOVO ULJE, KRUTONI			
<i>CAESAR SALAD</i>			
LETTUCE, OLIVE OIL, CROÛTONS		10 / 75,35	

# PREDJELA I SALATE

BEZ GLUTENA -GF  
GLUTEN FREE- GF

# APPETISERS AND SALADS

<b>MIJEŠANA SALATA S WOK BIFTEKOM</b>			
PESTO OD ORAHA, BOSILJAK			
<i>MIXED SALAD WITH WOK STEAK</i>			
WALNUT PESTO, BASIL		12 / 90,41	GF

<b>MEDITERANSKA SALATA</b>			
AVOKADO, RAJČICA, KRSTAVAC, QUINOA, FETA SIR			
<i>MEDITERRANEAN SALAD</i>			
AVOCADO, TOMATO, CUCUMBER, QUINOA, FETA CHEESE		10 / 75,35	GF

# TJESTENINE I RIŽOTI

BEZ GLUTENA -GF  
GLUTEN FREE- GF

## PASTA AND RISSOTO

### KREMASTI RIŽOTO S POVRĆEM

MINI RAJČICE, TIKVICE, PESTO OD BOSILJKA

10,60 / 79,87 GF

### CREAMY VEGETABLE RISOTTO

CHERRY TOMATOES, ZUCCHINI, BASIL PESTO

### RIŽOTO S KOZICAMA

SUŠENE RAJČICE, TAPENADA OD CRNIH MASLINA

14 / 105,48 GF

### SHRIMP RISOTTO

SUN-DRIED TOMATOES, OLIVE TAPENADE

### DOMAĆI NJOKI À LA BRUDET

HOBOTNICA, LIGNJE, RAJČICA

13,30 / 100,21 GF

### HOMEMADE GNOCCHI À LA BRUDET

OCTOPUS, SQUID, TOMATOES

### DOMAĆI NJOKI S DIMLJENIM LOSOSOM

MASLINOVO ULJE, KOPAR, PESTO OD BOSILJKA

12,60 / 94,93 GF

### HOMEMADE GNOCCHI WITH SMOKED SALMON

OLIVE OIL, DILL, BASIL PESTO

### DOMAĆI RAVIOLI PUNJENI KREMOM OD TARTUFA

SIR, CRNO VINO, GLJIVE

13,30 / 100,21 GF

### HOMEMADE RAVIOLI STUFFED WITH TRUFFLE

CHEESE, RED WINE, MUSHROOMS

# GLAVNA JELA

BEZ GLUTENA -GF  
GLUTEN FREE- GF

## MAIN COURSE

### MARVIE JUNEĆI BIFTEK

SOJA SOS, KREMA OD CVJETAČE, WOK POVRĆE

27,90 / 210,21 GF

### MARVIE BEEF STEAK

SOY SAUCE, CAULIFLOWER CREAM, WOK FRIED VEGETABLES

### PILEĆA PRSA SA ZAČINSKIM BILJEM

WOK POVRĆE, UMAK OD DIJON SENFA

15,90 / 119,80 GF

### HERB-CRUSTED CHICKEN BREAST

WOK-FRIED VEGETABLES, DIJON MUSTARD SAUCE

### ODLEŽANI RIBEYE STEAK 250 G

KREMA OD CELERA, CVJETAČA, LISTIĆI BADEMA

34,50 / 259,94 GF

### AGED RIBEYE STEAK 250 G

CELERY CREAM, CAULIFLOWER, ALMOND FLAKES

### PILEĆI TINGULET S POVRĆEM

PALENTA

15,90 / 119,80 GF

### CHICKEN STEW WITH VEGETABLES

POLENTA

### SVINJSKI FILE UMOTAN U SLANINU

LYONNAISE KRUMPIR, RATATOUILLE

17,30 / 130,35 GF

### BACON-WRAPPED PORK TENDERLOIN

LYONNAISE POTATOES, RATTOUILLE

### PAČJA PRSA

RAGU OD ŠUMSKIH GLJIVA, KREMASTI KUKURUZ

20,60 / 155,21 GF

### DUCK BREASTS

WILD MUSHROOM RAGU, CREAMED CORN

### STEAK OD TUNE

KREMA OD GRAŠKA, SEZAM, MASLINOVO ULJE

20,60 / 155,21 GF

### TUNA STEAK

BEAN CREAM, SESAME, OLIVE OIL

### DALMATINSKA PAŠTICADA

DOMAĆI NJOKI, JUNETINA

18,60 / 140,14 GF

### DALMATIAN PASTICADA

HOMEMADE GNOCCHI, BEEF

### FILET LOSOSA

RIŽOTO OD BOSILJKA, GRILANE ŠPAROGE

21,20 / 159,73 GF

### SALMON FILLET

BASIL RISOTTO, GRILLED ASPARAGUS

### HRSKAVI FILET LUBINA

BLITVA, MASLINOVO ULJE

20,60 / 155,21 GF

### CRISPY SEA BASS FILLET

SWISS CHARD, OLIVE OIL

# DESERTI

BEZ GLUTENA -GF  
GLUTEN FREE- GF

## DESSERTS

### ČOKOLADNI BROWNIE

KARAMELA, SLADOLED OD VANILIJE

5,30 / 39,93 GF

### CHOCOLATE BROWNIE

CARAMEL, VANILLA ICE CREAM

### CHEESECAKE

KRAVLJA SKUTA

5,30 / 39,93 GF

### CHEESECAKE

COW MILK CURD

### AROMATIČNA PANNA COTTA

UMAK OD MALINE

5,30 / 39,93 GF

### AROMATIC PANNA COTTA

RASPBERRY SAUCE

### CREME BRULEE

RUŽMARIN

5,30 / 39,93 GF

### CREME BRULEE

ROSEMARY

### ČOKOLADNA TORTA

MANGO

5,30 / 39,93 GF

### CHOCOLATE CAKE

MANGO

### SEMIFREDDO

KARAMELIZIRANI BADEMI

5,30 / 39,93 GF

### SEMIFREDDO

CARAMELIZED ALMONDS

### SVJEŽE REZANO VOĆE

6 / 45,21 GF

### FRESH FRUIT PLATE

IZNOSI U KN SU OBVEZA DVOJNOG ISKAZIVANJA CIJENA PREMA ZAKONU O UVOĐENJU EURA KAO SLUŽBENE VALUTE U REPUBLICI HRVATSKOJ I FIKSNOG TEČAJA 1 EUR = 7,53450 KN

AMOUNTS IN KN ARE THE OBLIGATION OF DOUBLE PRESENTATION OF PRICES ACCORDING TO THE ACT ON THE INTRODUCTION OF THE EURO AS THE OFFICIAL CURRENCY IN THE REPUBLIC OF CROATIA AND A FIXED EXCHANGE RATE OF 1 EUR = 7.53450 KN

U MARVIE HOTEL AND HEALTH VODIMO POSEBNU BRIGU O PODRIJETLU NAŠIH NAMIRNICA I NAČINU PRIPREME HRANE. KAKO BISMO OLAKŠALI ODABIR HRANE KOJA ODGOVARA VAŠIM PREHRAMBENIM NAVIKAMA, U JELOVNIKU SU OBIJEŽENA JELA KOJA NE BI TREBALA SADRŽAVATI GLUTEN. NO, ZBOG DODATNOG OPREZA, MOLIMO VAS DA PRILIKOM NARUĐBE NAGLASITE OSOBLJU VAŠE POTREBE I PREHRAMBENE NAVIKE, ALERGENE ILI POSEBNU INTOLERANCIJU NA NEKU NAMIRNICU, KAKO BISTE BEZBRIŽNO UŽIVALI U SVOM JELU.

AT THE MARVIE HOTEL AND HEALTH WE PLACE SPECIAL CARE ON THE ORIGIN OF OUR FOOD AND FOOD PREPARATION METHODS. IN ORDER TO MAKE ORDERING EASIER FOR THOSE WITH SPECIAL DIETARY NEEDS GLUTEN FREE DISHES ARE SPECIALLY MARKED IN OUR MENU. HOWEVER, IN ORDER TO FEEL COMPLETELY AT EASE, WE WOULD KINDLY ASK YOU TO EMPHASIZE YOUR NEEDS, EATING HABITS, ALLERGIES OR FOOD INTOLERANCE TO OUR STAFF WHEN ORDERING, TO FULLY ENJOY THE MEAL.

PDV I POREZ NA POTROŠNJU SU UKLJUČENI U CIJENU.  
VAT AND CONSUMPTION TAX ARE INCLUDED IN PRICE.

SVOJE PISANE PRIGOVORE MOŽETE PODNIJETI NA RECEPCIJI HOTELA MARVIE HOTEL AND HEALTH, PUTEM POŠTE NA ADRESU: PERIČIĆEVA 1, 21000 SPLIT ILI NA E-MAIL ADRESU: INFO@MARVIEHOTEL.COM.  
A WRITTEN COMPLAINT CAN BE MADE AT THE RECEPTION DESK OF MARVIE HOTEL AND HEALTH OR BY MAIL ADDRESSED TO PERIČIĆEVA 1, 21000 SPLIT OR VIA E-MAIL: INFO@MARVIEHOTEL.COM.

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