

# PASSAROLA RESTAURANT

## HVAR

### COLD STARTERS

#### GILLARDEAU OYSTERS ON COARSE SALT

1 PIECE

5€

#### TUNA TARTARE

TUNA, HOMEMADE TOAST, LEMON EMULSION

25€

#### CEVICHE

SEA BASS, SHRIMP, ST. JACQUES SCALLOP, LEMON EMULSION,

PURPLE ONION GEL WITH GRANNY SMITH APPLES

27€

#### BEEF CARPACCIO

BEEF, DIJON MUSTARD, ARUGULA, GRANA PADANO

22€

#### DALMATIAN PROSCIUTTO

18€

#### CHEESE PLATE

SELECTION OF LOCAL CHEESES: GOAT, COW, SHEEP

15€

#### VEG CARPACCIO

ZUCCHINI, BEETROOT, CARROT

18€

#### SEAFOOD PLATTER

MARINATED SHRIMP, OCTOPUS SALAD,

SMOKED SWORDFISH, TUNA PATE

40€

### SALADS

#### PASSAROLA SALAD

LOCAL GREEN SALAD, GOAT CURD, STRACIATELLA, QUINOA,

CASHEWS, PROSCIUTTO, SPICES

19€

#### BURRATA

BURATTA, CHERRY TOMATOES, PESTO GENOVESE,

PINE NUTS

19€

#### SUMMER SALAD

GREEN SALAD, ARUGULA, CUCUMBER, CHERRY TOMATOES

7€

### WARM STARTERS

#### HOMEMADE SPINACH RAVIOLI

HOMEMADE SPINACH RAVIOLI FILLED WITH RICOTTA CHEESE,

CELERY CREAM

26€

#### HOMEMADE LOBSTER RAVIOLI

HOMEMADE RAVIOLI FILLED WITH LOBSTER MEAT, SHRIMP AND PROŠEK SAUCE, GRANA PADANO

45€

#### DALMATIAN BLACK RISOTTO

RISOTTO, CUTTLEFISH INK AND MEAT

22€

#### SHRIMP RISOTTO

RISOTTO, FISH BROTH, SHRIMP, WHITE WINE, SHRIMP BISQUE, SPRING ONIONS

28€

#### ADRIATIC ORZOTTO

SMOKED ADRIATIC SHRIMP AND MUSSELS ORZOTTO, DRIED TOMATOES, SHRIMP BISQUE

28€

#### ST. JACQUES SCALLOPS

ST. JACQUES SCALLOPS SERVED ON CARROT AND ORANGE CREAM

27€

#### HOMEMADE PLJUKANCI (PASTA) WITH BEEFSTEAK

25€

### SOUPS

#### FISH SOUP

8€

#### CREAMY PEA AND MINT SOUP

8€

## MAIN DISHES

### DUCK BREAST IN CHERRY SAUCE

DUCK BREAST IN CHERRY AND DEMI-GLACE SAUCE,  
CHEESE CROQUETTES, CELERY CREAM  
35€

### DALMATIAN PAŠTICADA

BEEF DISH SLOWLY COOKED SERVED WITH POTATO  
GNOCCHI FILLED WITH PROSCIUTTO AND ONION,  
BROAD BEAN CREAM  
32€

### BAKED OCTOPUS CANNOLI

BAKED CANNOLI FILLED WITH OCTOPUS RAGOUT,  
HOMEMADE TOMATO SAUCE  
30€

### OCTOPUS UNDER THE BELL (FOR 1 PERSON)

OCTOPUS UNDER THE BELL, POTATOES, CHERRY  
TOMATOES AND BLACK OLIVES  
44€

### LOCAL FISHERMAN'S STEW PASSAROLA

(FOR 1,5 PERSONS)  
TRADITIONAL HVAR FISH STEW WITH FRESH DAILY  
FISH  
50€

### CELERY STEAK WITH WOK VEGETABLES

20€

### OCTOPUS UNDER THE BELL – CHEF'S SIGNATURE DISH

FOR 4 PEOPLE (TO BE ORDERED ONE DAY AHEAD)  
OCTOPUS, ROASTED POTATOES, VEGETABLES,  
ROSEMARY, OLIVE OIL  
200€

### LAMB UNDER THE BELL - CHEF'S SIGNATURE DISH FOR 4 PEOPLE (TO BE ORDERED ONE DAY AHEAD)

LAMB, ROASTED POTATOES, VEGETABLES,  
ROSEMARY, OLIVE OIL  
160€

### TURBOT FILLET

TURBOT, BEURRE BLANC SAUCE, BRUNOISE  
VEGETABLES  
36€

## PASSAROLA GRILL

### BEEFSTEAK WITH ROASTED POTATO

39€

### ROASTED RACK OF LAMB

RACK OF LAMB, SWEET POTATO CREAM,  
ROASTED BEETROOT, VEGETABLES  
42€

### BEEF RIBEYE STEAK WITH VEGETABLES

46€

### TOMAHAWK STEAK

500G / 75€

### T-BONE STEAK

500G / 48€

### JAPANESE WAGYU RIBEYE STEAK

100G / 60€

## FISH AND CRABS

### CATCH OF THE DAY

500G / 45€

### GRILLED SEA BASS

1 PORTION / 30€

### GRILLED SEA BREAM

1 PORTION / 30€

### SHRIMP

500G / 55€

### LOBSTER

500G / 100€

### TUNA

250G / 32€

## SIDE DISHES

### FLAVOURED BAKED POTATO

7€

### GRILLED VEGETABLES

7€

### DALMATIAN STYLE SWISS CHARD

7€

### GREEN BEANS

7€

## DESSERTS

### ROŽATA (TRADITIONAL CROATIAN DESSERT)

ROŽATA WITH ORANGE AND ROSEMARY  
9€

### MANGO YUZU

9€

### CHOCOLATE DESSERT

9€