



RESTAURANT & BAR

EUR	KN	STARTERS	EUR	KN	SMALLER
18	135,62	SOPARNIK, PROSCIUTTO, CHEESE SHAVINGS homemade soparnik, cream cheese with garlic confit, kalamata olives, Pag cheese shavings	18,60	140,14	BURNED SALMON SASHIMI (H) fried rice with curry in panko bread crumbs, shrimp bisque, avocado
7,30	55	PANZANELLA SALAD (V, H) fresh salad, balsamic vinegar and honey dressing, croutons	18,40	138,63	RISOTTO WITH SHRIMPS AND SAFFRON (GF, H) shrimps, carnaroli rice, roasted fennel and parmesan cream
12,50	94,18	SUPER FOOD SALAD (GF, V, H) quinoa, kale, chili, cucumber and tomato salsa, avocado, smoked tofu cheese, coriander, homemade amarena cherry dressing, amaranth pops	13,40	100,96	PAPARDELLE WITH CHICKEN (H) mushrooms, baby spinach, chicken broth, butter
14	105,40	TUNA TARTAR WITH AVOCADO AND WASABI (H) ponzu-ginger dressing, crispy sesame tuile	14	105,48	BLACK ANGUS BEEF BURGER cheese, pancetta, tomato, caramelized onion
14,60	110	CRUSTED CAPRESE SALAD (V, H) mozzarella, 3 types of cherry tomatoes, pistachio crumble, basil	17,90	134,87	ROLLED TURKEY SKEWERS WITH PEPPER AND PROSCIUTTO salad with BBQ dressing, hazelnut cracker
16,80	126,58	PRAWNS (H) 5 tiger prawns, confit cherry tomatoes, crispy polenta with goat cheese	18	135,62	"PLJUKANCI" WITH PROSCIUTTO AND TRUFFLES Istrian pljukanci, black truffle tartufata
16,50	124,32	BEEF CARPACCIO on cream cheese with truffles, arugula, grana padano	16	120,55	CARBONARA guanciale, spaghetti, egg, grana padano
11,60	87,40	CHICKEN CAESAR lettuce, chicken, crispy pancetta, arugula and anchovy pesto, grana padano	EUR	KN	BIGGER
EUR	KN	SOUP	15,60	117,54	EGGPLANT STEAK WITH CAPONATA (GF, V, H) hummus, arugula, extra virgin olive oil
6	45,21	CHICKEN CLASSIC SOUP (H) chicken, vegetable noodles	24	180,83	„LAMB COMBO“ (H) 2 lamb chops, jumbo pulled lamb spring roll, asparagus, black lentil salad
5,60	42,19	CREAMY PEA SOUP (GF, V, H) mascarpone cream cheese and mint quenelle, lime zest	22	165,76	BLACK PORK TOMAHAWK STEAK (GF) pickled apple cream, grilled broccoli florets, confit young potatoes
5,30	39,93	CREAMY TOMATO SOUP (GF, V, H) tomato concasse, basil	20	150,69	GRILL CHICKEN MARINATED WITH YOGURT AND TURMERIC (GF, H) chicken breast, drumstick, pak choi, potato hay
			21,20	159,73	ADRIATIC BASS FILLET AND SHRIMP CARPACCIO (GF, H) cabbage „tabak“ style, potatoes
			24,20	182,33	SALMON FILLET ON ZUCCHINI STEAK (GF, H) grilled zucchini, pea cream, crispy potato rosti
			26	195,90	ROASTED TUNA IN SESAME wasabi mashed potatoes, mushrooms, red wine and grapefruit sauce

OXBO

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EUR KN WAGYU SELECTION

25	188,36	WAGYU TARTAR roasted bone marrow spread, dough pillows, wagyu a5
24	180,83	WAGYU FLAT BREAD homemade flat bread, wagyu a5, salted cheese, arugula
77	580,16	WAGYU RUMPSTEAK A5 ponzu, garlic chips, wasabi, focaccia pan fried with steak fat

EUR KN DRY AGED SELECTION

main course is served with two side dishes and a sauce of your choice

22	165,76	BLACK ANGUS FLANK STEAK 250g
38	286,31	TENDERLOIN (GF, H)
34,50	259,94	BLACK ANGUS RUMPSTEAK (GF)
39	293,85	BLACK ANGUS RIBEYE (GF)
46,50	350,35	T BONE (GF)

EUR KN STEAKS TO SHARE

11	82,88	TOMAHAWK 100g
8,70	65,55	FLANK STEAK 100g

SIDE DISHES

grilled vegetables | homemade fried potatoes | baby spinach |

sautéed mushrooms | small garden salad | mashed potato |

baked potato in foil with cream cheese and herbs

SAUCES

Béarnaise | Dijon mustard sauce | truffle butter |

chimichurri | green pepper sauce |

Diana steak mushroom sauce

(mushrooms, butter, onions, Worcestershire, cream)

EUR KN DESSERTS

7,70	58,02	CHOCOLATE SPHERE WITH PISTACHIO (V, H) almond meringue
6,60	49,73	SEASONAL TART
8	60,28	MUD CAKE vanilla ice cream, almonds
7,50	56,51	"CHOCO PEBBLE" (V, H) white chocolate mousse, berry cream
7,70	58,02	TIRAMISU mascarpone cream, cheese, eggs, coffee, amaretto

EUR KN CRAFT & ICED

3	22,60	SCOOP hazel, pistachio, vanilla, DoubleTree cookie
		EXTRAS: CREAMY caramel, chocolate ganache
		CRUNCHY ground toasted hazelnuts, almond flakes

EUR KN COLD & ICED

6,80	51,23	LEMON AND MINT SORBET sparkling wine, ice cream, vodka
6,40	48,22	AFFOGATO espresso, vanilla ice cream

(GF) - GLUTEN FREE (V) - VEGE (H) - HALAL



For vegan, vegetarian or gluten-free options please contact our service staff. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a staff member. Some menu items may contain traces of alcohol. Fish dishes may contain small bones. Products are subject to change and availability.

All prices are in Croatian kuna and Euro with fixed exchange rate, 1 EUR = 7.53450 HRK. VAT is included.