



KALAMOTA

BEACH HOUSE

JELOVNIK

MENU



A LA CARTE MENU



PREDJELA	KN
Povrće & Motar (Tikvica, balančana, paprika, kaparun, crne pečene masline)	67
Caprese Burratina (Caprese burratina, svježi pesto od bosiljka, polusušene pomadore)	78
Pršut & Kremasti kajmak (Pršut, kajmak, mini uštipci)	89
Hobotnica & Aioli (Hobotnica, Aioli umak, carpaccio od tikvica, mlada salata)	94
Dimljena Tuna Carpaccio & Emulzija Agruma (Dimljena tuna, emulzija agruma i maslinovog ulja, mlada salata)	98
Ceviche jadranske kozice & Aceto Balsamico kavijar (Ceviche od jadranske kozice, aceto balsamico kavijar, mlada salata)	105
JUHE	KN
Otočka riblja juha (Bijela riba, pura, menta)	48 kn
Domaća juha od pomadora (Dugo kuhane pomadore, pesto od bosiljka)	39 kn
PASTA & RISOTTO	KN
Tempura artichoke & Cesar umak (Tempura artichoke, cesar umak, esencija crnih tartufa i drobljeni papar)	98 kn
Orrechiete OX Shank & Dimljena Ricotta (Orrechiete pasta, umak od govedine i dimljena ricotta, menta)	105 kn
Carneroli Risotto & Gambori (Carneroli riža, gambori, tikvice, reducirani aceto)	115 kn

Bar & Restaurant



GLAVNA JELA

	KN
Pileći file & Tartufi (Piletina iz slobodnog uzgoja & krema od tartufa, hrskava panceta)	148
Biftek & Duxelles (Goveđi Biftek, krema patata i celera, Duxelles umak od gljiva)	195
Tuna & Julienne povrće (Tuna, povrće julienne, mediteranske trave, tostirani sezam, aioli wasabi)	178
Hobotnica & Hrskava palenta (Hobotnica, hrskava palenta, motar, Paški sir, drobljeni papar)	187
Rombo al Fuorno & povrće s otoka, masline Minimalna narudžba za dvoje, priprema cca. 30min	218 /pp

DESERTI

Čoko & Rogač (Čokolada & rogač, maslinovo ulje, cvijet soli)	45
Cheesecake & Ljuta naranča (Kremasti Cheesecake i marmelada ljute naranče)	39
Sezonsko voće	48
Sladoled – kugla	14



A LA CARTE MENU



STARTERS

Vegetables & Sea Fennel (Zucchini, eggplant, sea fennel, pepper, caper fruit, black olives)	67 kn/ €8,80
Caprese Burratina (Caprese Burratina, fresh basil pesto, semi dried tomatoes)	79 kn/ €10,50
Prosciutto & Cream cheese (Smoked ham, cream cheese and fried dough)	89 kn/ €11,70
Octopus & Aioli (Octopus & Aioli sauce, zucchini carpaccio and baby lettuce)	95 kn/ €12,50
Smoked Tuna Carpaccio (Smoked tuna carpaccio with citrus emulsion)	98 kn/ €12,90
Shrimp Cheviche (Ceviche salad Adriatic shrimp, Aceto Balsamico caviar)	105 kn/ €13,90

SOUPS

Island Fish soup & Mint (White fish, polenta, mint)	48 kn / €6,20
Homemade Tomato soup (Slow cooked tomatoes with fresh basil pesto)	39 kn / €5,20

PASTA & RISOTTO

Tempura Artichoke & Caesar (Tempura artichoke & Caesar dressing, black truffle Essence)	98 kn/ €12,90
Orrechiete OX Shank & Smoked Ricotta (Orrechiete pasta, slow cooked OX Shank and smoked ricotta)	105 kn / €13,90
Carneroli Risotto & King Prawns (Carneroli rice with king prawns, zucchini and reduced aceto)	115 kn/ €15,20

*Prices in Euro are just an estimate for information purposes only



MAIN DISHES

Chicken Fillet & Truffle (Free range chicken, truffle cream, crunchy pancetta)	148 kn/ €19,50
Beef fillet & Duxelles (Beef tenderloin, potato celery cream, Duxelles mushroom sauce)	195 kn/ €25,90
Tuna & Julienne Vegetables (Tuna, toasted sesame, Julienne vegetables, Mediterranean herbs)	178 kn/ €23,50
Octopus & Crunchy Polenta (Octopus, crunchy polenta, sea fennel, cheese from Pag island)	187 kn/ €24,80
Adriatic Turbot al Forno & Herbs (Traditionally prepared turbot, herbs, island vegetables, olives)	218 kn/ €28,80 pp

Minimum order 2 pax, price per person

DESSERT

Choco & Carob (Choco, carob, olive oil, fleur de sel)	45 kn/ €5,90
Creamy Cheesecake & Wild Orange (Creamy cheesecake & wild orange jam)	39 kn/ €5,20
Fruit platter (Seasonal fruit selection)	50 kn/ €6,50
Ice cream scoop	14 kn/ €1,80





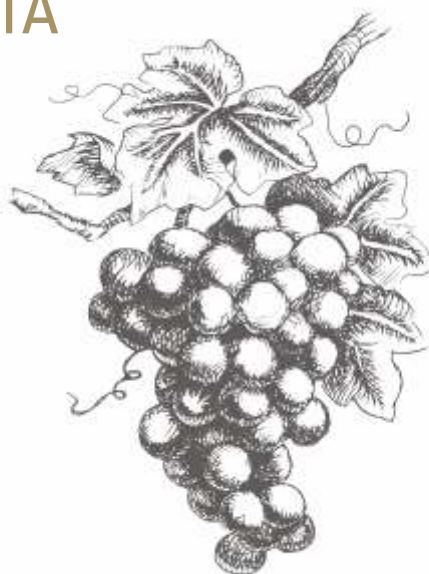


KALAMOTA

BEACH HOUSE

VINSKA KARTA

WINE LIST



Bar & Restaurant



PJENUŠCI / SPARKLING WINES

	0,10 l	0,75 l
Canella	38,00 kn/ €4,90	217,00kn/ €28,60
Misal Millenium		255,00kn/ €33,70
Misal Rose		265,00kn/ €34,90

ŠAMPANJCI / CHAMPAGNE

	0,75 l
Moet Brut	795,00kn/ €105,90
Moet Rose	855,00kn/ €113,90
Dom Perignon	2920,00kn/ €389,00

HRVATSKA BIJELA VINA / CROATIAN WHITE WINES

	0,125 l	0,75 l
Canavia Maraština Crvik	38,00 kn/ €4,90	197,00kn/ €25,90
Pinot Sivi Čobanković		215,00kn/ €28,50
Graševina Markota		215,00kn/ €28,50
Chardonnay Zdjelarević		227,00kn/ €29,90
Malvazija Istarska Kabola		245,00kn/ €32,50
Malvasija Inamuran	49,00 kn/ €6,50	255,00kn/ €33,70
Malvasija Dubrovačka D.P.		255,00kn/ €33,70
Pošip Toreta	52,00 kn/ €6,90	264,00kn/ €34,90
Mala Nevina St. Hills		264,00kn/ €34,90
Sauvignon Blanc Galić		269,00kn/ €35,70
Pošip Intrada		278,00kn/ €36,80

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ROSE VINA / ROSÉ WINES

	0,125 l	0,75 l
Rose Šimunković		197,00kn/ €25,90
Rose Markota	42,00 kn/ €5,50	219,00kn/ €28,90

HRVATSKA CRNA VINA / CROATIAN RED WINES

	0,125 l	0,75 l
Plavac Mali Modrina	38,00 kn/ €4,90	197,00kn/ €25,90
Merlot Doline		225,00kn/ €29,80
Plavac Mili moj		239,00kn/ €31,60
Syrah Kuća Glavić		248,00kn/ €32,80
Cabernet Sauvignon Markota	49,00 kn/ €6,50	255,00kn/ €33,70
Postup Donja Banda		268,00kn/ €35,50
Dingač Šimunković		279,00kn/ €36,90
Pinot crni Galić		295,00kn/ €38,90
Crno 9 Galić		315,00kn/ €41,70
Sveti Roko		347,00kn/ €45,90

DESERTNA VINA / DESSERT WINES

	0,125 l	0,75 l
Graševina kasna berba Galić	42,00 kn/ €5,50	247,00kn/ €32,70
Muškat Momjanski 0,50l		255,00kn/ €33,70

POČETAK ILI KRAJ / TO START OR TO FINISH

Aperol Spritz	kom	57,00 kn/ €7,50
Margarita	kom	57,00 kn/ €7,50
Tanqueray & Three Cents Tonic, ruzmarin, šareni papar	kom	64,00 kn/ €8,40
Italian Mule – Absolut Vodka, ginger beer, menta, limeta	kom	64,00 kn/ €8,40
Hendricks & Pink Lemonade, bosiljak, limun, pinky papar	kom	68,00 kn/ €8,90
Mojito	kom	68,00 kn/ €8,90

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Porijeklo naših namirnica je iz Republike Hrvatske i EU.

U slučaju alergija na hranu molimo obavijestite konobara prije narudžbe. Zabranjeno je točenje, usluživanje i konzumiranje alkoholnih pića osobama mlađim od 18 godina.

Obavijest o načinu podnošenja prigovora potrošača nalazi se pored šanka. PDV i usluga uključeni su u cijenu.

Ukoliko niste dobili račun, niste ga dužni platiti.

The origin of our ingredients is from the Republic of Croatia and the EU.

In case of food allergies, please inform the waiter before ordering. It is forbidden to serve, sell or consume alcoholic beverages to persons under the age of 18. Information about filling a consumer complaint is located next to the bar.

VAT and service are included in the price.

If you do not receive the bill, you are not required to pay.

