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FUN DINING

SCAN ME

COLD APPERTIZERS

BURATTA CAPRESE

Creamy buratta cheese nestled atop a bed of organic ripe tomatoes with fresh basil pesto.

18 EUR

TUNA TARTARE

Raw seafood delight of the sushi grade adriatic tuna diced and tossed with wasabi cream, caper buds, and a hint of citrus, creating a perfect balance of “sea”vory and zesty notes.

24 EUR

SAFFRON & SEABASS CEVICHE

Cured whitefish ceviche balanced with saffron and yuzu, served with dill and chill!

24 EUR

FOIE GRAS MILLE-FEUILLE

This SAVORY DESSERT plays duet of gourmet cuisine in celebration of texture and flavor. Velvety cream of foie grass within layers of thin pastry.

26 EUR

HOT APPERTIZERS

5’ ĆEVAP

Posh version of favorite Balkan dish (5 u pola). Grilled minced beef in mini somun bread served without usual garnish like onion, so you can kiss your date later.

18 EUR

SEAFOOD KEBAB

Delicious grilled skewers of shrimp and squid marinated in olive oil emulsion and served with rosemary aioli dip. Simple and tasty bite perfect for sharing (or not!).

18 EUR

TORPEDO SHRIMPS

Tempura king prawns served with sweeet-chili sauce and fresh pineapple on the side. Why not?

18 EUR

SMOKY CAULIFLOWER STEAK

No high “steakes” involved - plant delight with charcaoled glaze and cauliflower parfait served on a butter beans puree.

24 EUR

WAKAME CALAMARI

Unexpected fusion of seared squid and wakame algae on the side. Unless you order, you will never guess how well they fit together.

24 EUR

SAINT JACQUES (SCALLOPS)

Perfectly seared scallops on a lush celery cream and green pea purée. So elegant, they practically float off the plate.

26 EUR

PASTA & RISOTTO

GOAT CHEESE PESTO RAVIOLI

Pillowy homemade ravioli stuffed with goat cheese, bathed in a rich basil pesto cream sauce. You'll want to write poetry about this one.

26 EUR

PASTA à la "BUZZARA"

Fettuccine tangled up with the freshest seafood in a savory white wine sauce.
A love letter to the sea in it's magnificant simplicity. You are being warned; this is simple dish with humble ingredients but rich flavour.

28 EUR

DIRTY MAKARUNI

Rustic, authentic, and full of character - makaruni pasta served al-dente, with slow- braised beef shank in fragrant sauce. Traditional local recipe popular for festivities and weddings.

26 EUR

UNBEETABLE RISOTTO

Creamy Arborio rice with the earthy sweetness of beetroot. This visually captivating risotto adds a pop of color to your plate, making it as delightful to look at as it is to savor. No need to be vegan to indulge.

26 EUR

LOBSTER & LOBSTER PASTA

Creamy tagliatelle in lobster bisque, sharing the stage with a half-grilled lobster (300 g). Over-the-top? Absolutely.

69 EUR

MEAT LOVERS

ANGUS BEEF BURGER (200 G)

Angus beef patty crowned with melted cheddar, caramelized onions, and our signature sauce, all wrapped up in a brioche bun. If you crave burger, just do it! No need to eat seafood just because you are on vacation!

24 EUR

LAMB KOFTA (200 G)

Tender grilled lamb minced meat on a flatbread, served with mini version of tabbouleh, tzatziki and pickled vegetables. Mediterranean street food glow-up!

32 EUR

BEEF TATAKI (150 G)

A symphony of thinly sliced, seared sirloin tataki, flirting with sesame, spring onion, and ponzu sauce.

28 EUR

PREMIUM FILET MIGNON BEEF STEAK (250 G)

Premium meat cut - tenderloin, paired with grilled asparagus, proving that simplicity is the ultimate sophistication.

38 EUR

TRUFFLE RIB-EYE STEAK (300 G)

Rib-eye steak tagliata, sizzling under a seductive drizzle of truffles and himalayan salt.

44 EUR

SURF & TURF - LOBSTAUR

Grilled half lobster, half beef steak—100% legendary. Instagram is already jealous.

90 EUR

FROM THE SEA

BLACK BUN TUNA STEAK

Grilled tuna steak, rocket salad, and creamy dill sauce, all tucked inside a stylish black brioche bun. It's haute cuisine in burger form!

26 EUR

SALMON EN PAPILLOTE

Fragrant package - Atlantic salmon poached in paper wrap in salt and porovancal herbs crust over the bed of blanched leaks alowing to bake and steam in it's own juices.

28 EUR

SEA BASS & BABA GANOUSH

Grilled sea bass fillet with smooth smoky baba ganoush.
Unforgettable homage to Mediterranean cuisine!

38 EUR

MISO BLACK COD

This Nobu clasic is also our favorite - delicate and buttery melt-in-your-mouth miso-marinated black cod, bringing sweet, salty, and umami perfection to your p(a)late.

42 EUR

CATCH OF A DAY

Please ask your server/available daily

9 EUR (Price by 100g)

SIDES & SOUPS

POMMES FRITES
6 EUR

SWEET POTATO FRIES
8 EUR

ROASTED BABY POTATOES
8 EUR

ZA'ATAR GREEN BEANS
8 EUR

GRILLED ASSORTED VEGETABLES
8 EUR

STUFFED SWEET POTATO
12 EUR

GRILLED ASPARAGUS
10 EUR

SALAD MIX
7 EUR

BREAD BASKET
4 EUR

PURPLE CABAGGE SOUP
14 EUR

FISHERMAN'S WIFE SOUP
12 EUR

SWEET ENDINGS

OLIVE OIL PISTACCHIO ICE-CREAM

Artisanal ice cream blended with the finest virgin olive oil. Feeling decadent?

9 EUR

BAKLAVA DECONSTRUCTED

Traditional sweet filo pastry packed with nuts and served with burbon vanilla ice-cream.

12 EUR

CHOCOLATE MATCHA SOUFFLÉ

Warm chocolate souffle served with green tea matcha foam. Irresistable and worth the 20 minutes wait!

14 EUR

LEMON MERINGUE TART

Citrus brightness and airy sweetness in a tart crust filled with a luscious lemon curd, crafted from the finest lemons and topped with a cloud of fluffy, golden-brown meringue.

12 EUR

WHITE CHOCOLATE MOUSSE & SEASONAL FRUITS CHUTNEY

White Chocolate Vanilla Mousse, that features velvety white chocolate blended with vanilla cream and raspberry coulis.

14 EUR

ESPRESSO MARTINI CAKE

This “Adults-only” cake, captures the essence of the classic cocktail in dessert form. Vodka infused for the bold kick and sweetned with Cahluea cream and chocolate ganache.

16 EUR