

A whole roasted fish, likely a sea bream, is the centerpiece, served on a black grill. The fish is golden-brown and garnished with fresh arugula, lemon wedges, and a roasted red pepper. To the right, there are slices of grilled zucchini and eggplant. In the background, a glass of yellow sauce and a glass of green juice are visible. The entire dish is set on a dark wooden surface.

TOUCH ADRIATIC

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SAMPLE MENU

KLOBUK ~ CUSTOM LINE FERRETTI NAVETTA 30

From Zagreb (Croatia), a passionate and experienced chef with 20 years of experience in the hospitality industry. As a food enthusiast it is my pleasure to ensure that all of our guests are provided with the best possible products. Mainly influenced by mediterranean cuisine but others as well, apart from the wonderful service and experience that Klobuk provides, you will be delighted with the dining.

Chef **MARIO MIHALAK**

Nationality Croatian

BREAKFAST ITEMS

BAGUETTES, BREAD ROLLS, RYE BREAD, WHITE AND BROWN TOAST, PUMPERNICKLE BREAD, MULTIGRAIN, BAGELS

SELECTION OF LOCAL JAMS, MARMELADE, HONEY, BUTTER, DRIED FRUITS, VARIETY OF NUTS

CREAM CHEESE, COTTAGE CHEESE, MOZZARELLA, BRIE, CAMEMBERT, LOCAL CHEESE

SELECTION OF CROISSANTS, DANISH PASTRIES, PANCAKES

VARIOUS TYPES OF COLD CUTS(LOCAL PROSCIUTTO, KULEN, HAM, TURKEY HAM, COPPA

VARIETY OF MILK AND YOGURTS, SMOOTHIES, CUT SEASONAL FRUIT, FRESHLY SQUEZZED ORANGE JUICE

SAUTED MUSHROOMS, PAN FRIED BACON, ZAGORSKI ŠTRUKLI (BAKED LOCAL PASTRY FILLED WITH COTTAGE CHEESE)

ALACARTE BREAKFAST

OMELLETES AS PER CHOICE (HAM, CHEESE, BACON, TOMATO, SPINACH, BELL PEPPER, ONION)

FRIED EGGS, HAM AND EGGS, SCRAMBLED EGGS, POACHED EGGS, EGGS BENEDICT

FRENCH TOAST, CROQUE MONSIEUR, CHEFS TORTILLA WRAPS

KIDS MENU

KIDS MINI BURGERS

MINI HOT DOGS

FRENCH FRIES

MINI PIZZA

BREADED FISH STICKS

SPHAGETTI BOLOGNESE

SPHAGETTI MARINARA

GRILLED CHICKEN NUGGETS

MASHED POTATOES

GRILLED CHEESE SANDWICH

KIDS QUESADILLAS

CHICKEN NOODLE SOUP

TOMATO SOUP

CREAM OF VEGETABLE SOUP

DAY 1

LUNCH

CREAM OF TOMATO SOUP, BASIL FOAM, GRANA PADANO CRISPS

ADRIATIC SHRIMP RISOTTO, BLACK PEPPER TOULIE, FRIED ARUGULA

RASPBERRY CHEESECAKE, WHITE CHOCOLATE GANACHE

DINNER

TUNA TARTARE, AVOCADO SALSA, SESAME TOULIE

LOBSTER SAUCE LINGUINE WITH PANCETTA WRAPED
SCALOPS, CHIVES CREME FRAICHE

COFFEE AND WHITE CHOCOLATE SEMIFREDO

DAY 2

LUNCH

DALMATIAN PROSCIUTTO, ISLAND OF PAG CHEESE, SELECTION OF LOCAL OLIVES, HOMEMADE FOCACCIA BREAD

DINNER

BLACK ANGUS BEEF CARPACCIO, CESAR SALAD
DRESSING, FRESH ARUGULA, GRANA PADANO SHAVINGS

PAN FRIED FILLET OF JOHN DORY, LEMON SCENTED GREEN
ASPARAGUS PURE, MOUSSELINE SAUCE

PISTACHIO CREME BRULEE

DAY 3

LUNCH

MINT AND GREEN PEA SOUP, LEMON YOGURT DIP, ALMOND CRUMBLE

PAN FRIED FILLET OF SEABREAM, PANKO DEEPFRIED SWISSCHARD CAKES, REMULADE SAUCE

MASCARPONE CREAM, FRESH STRAWBERRIES, ACETTO BALSAMICO REDUCTION

DINNER

TIGER SHRIMP COCKTAIL AND ADRIATIC OCTOPUS SALAD,
CRISPY RICE CHIPS, PICKLED CAPER BERRIES

DRY AGED RIB-EYE STEAK, WHITE TRUFFLE GRATIN
POTATOES, SAUTED GARLIC BABY CARROTS, BERNAISE SAUCE

CARAMELIZED BANANA TIRAMISU

DAY 4

LUNCH

CAPRESE SALAD, BURRATA CHEESE, CHERRY TOMATO FONDUE, GARLIC CONFIT BRUSCHETTA

OVEN BAKED OCTOPUS, ROASTED ROSEMARY POTATOES, THYME AND GARLIC BUTTER, BLACK POLENTA CHIPS

FORREST FRUIT PANNACOTTA

DINNER

BEEF TARTARE, HOME MADE FOCACCIA BREAD, LOCAL
KAJMAK CREAM CHEESE, HOME MADE ROCK SALT BUTTER

OVEN BAKED LOBSTER TAIL WITH TAGLIATELLE IN BRODETO
SAUCE, LEMON AND ANCHOVY AIOLI

PROSECCO LEMON SORBET

DAY 5

LUNCH

SALMON PATE, CAPER AND KALAMATA OLIVE MUFFIN, AVOCADO SALSA

LOBSTER, MONKFISH AND SCAMPI BRODETO, CREAMY MASCARPONE POLENTA, BLACK OLIVE DUST

CREAM CARAMEL(DUBROVNIK STYLE), ORANGE COMPOT

DINNER

LOBSTER BISQUE ,BASIL AND TRUFFLE CREAM,
OLIVE PUFF PASTRY STICKS

BEEF WELLINGTON, CREAMY MASHED POTATOES, SAUTED
ASPARAGUS, GREEN PEPPERCORN SAUCE

VANILLA MILLEFEULLIE, FORREST FRUIT COULIS

DAY 6

LUNCH

MINISTRONE SOUP, ROSEMARY BREADSTICKS, GRANA PADANO SHAVINGS

SPHAGETTI ALLA CARBONARA

CHOCOLATE SOUFFLE, VANILLA ICE CREAM

DINNER

VITELLO TONNATO, BURRATA AND CHERRY TOMATO
BRUSCHETTA, PORT WINE REDUCTION

PAPER BAKED SEABASS FILLET WITH BABY VEGETABLES IN
WHITE WINE SAUCE

FERRERO ROCHER TART

DAY 7

LUNCH

ADRIATIC SEABASS CARPACCIO, HONEY LEMON DRESSING, SESAME CRACKERS, FRESH ARUGULA

BLACK CUTTLEFISH RISOTTO, FENNEL AND ORANGE SALAD

VANILLA FIG TART, CINNAMON MOUSSE

DINNER

CREAM OF ASPARAGUS SOUP, GREEK YOGURT CREAM,
CRISPY PANCETTA DUST

SESAME CRUSTED TUNA LOIN, WASABI MASH, SAUTED
SHITAKE MUSHROOMS, PICKLED GINGER, GRAPEFRUIT
TERIYAKI SAUCE

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We invite you to discover fascinating Croatia with us!