

12. MJESEC PLAVE RIBE

The Oily
Fish Month

20.9. - 20.10.2024.



Crikvenica

RESTORAN
HOTELA

Esplanade

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3 slijeda

35€

- Inćuni marinirani emulzijom mediteranskih agruma i maslinovog ulja na podlozi lisnatih salata
- File jadranske tune s pirjanom crvenom lećom, slanutkom i svježim zelenim pestom
- Frankopan torta

3-course menu

35€

- Anchovies marinated in Mediterranean citrus fruits juice and olive oil on the pad made of leafy salads
- Adriatic tuna fillet with stewed red lentil, chickpeas and fresh green pesto
- Frankopan cake

5 sljedova

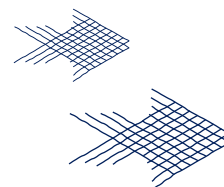
47€

- Inćuni marinirani emulzijom mediteranskih agruma i maslinovog ulja na podlozi lisnatih salata
- Frigane srdele s domaćom salsom i palentom u meko
- Zeleni rižoto od graška s konfitiranom jadranskom tunom
- File sabljarke sa sotiranom blitvom začinjenom sirom mascarpone i mrkvom julienne
- Frankopan torta

5-course menu

47€

- Anchovies marinated in Mediterranean citrus fruits juice and olive oil on the pad made of leafy salads
- Fried sardines with polenta and homemade salsa sauce
- Green peas risotto with Adriatic tuna confit
- Swordfish fillet with sautéed Swiss chard seasoned with Mascarpone cheese and Julienne carrots
- Frankopan cake



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Aminess Younique Narrivi

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MENI

Bruschetta s dimljenom tunom
/ wasabi krema / kozji sir

File skuše s pestom od sušenih rajčica
/ domaći krumpir u kori

Kolač od mrkve

cijena: 30€

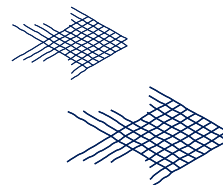
MENU

Bruschetta with smoked tuna
/ wasabi cream / goat cheese

Mackerel fillet with dried tomatoes pesto
/ skinned oven baked potatoes

Carrot cake

price: 30€



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MENI

Brusketa od incuna

Riblji ražnjić od tune i sabljjarke
sa cherry rajčicom, blitva i krumpir

Creme brulee s voćem

cijena: 30€



MENU

Anchovy bruschetta

Tuna and swordfish skewers
with cherry, swiss chard & potatoes

Fruit creme brulee

price: 30€

Selce

KONOBA

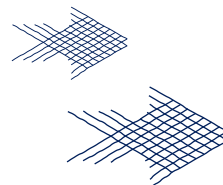
Ulika

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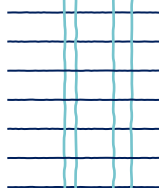
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MENI



Crikveničke rupice na palenti

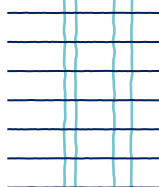
Tuna „Kotor“

Crikveničke palačinke

cijena: 40€



MENU



'Crikveničke rupice' fish balls with polenta

Tuna 'Kotor'

Crikvenica pancakes

price: 40€

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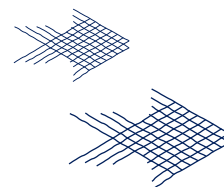
Trabakul

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KONOBA

Karoca

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MENI

Srdela na brusketi od palente

Zapečena sabljarka

Prevrnuti kolač s kruškama

cijena: 26€

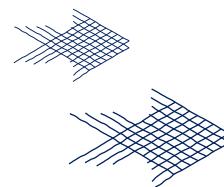
MENU

Polenta bruschetta with sardines

Baked swordfish

Pear cake

price: 26€



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MENI

Brusketa s pršutom od tune i preljevom od reduciranog aceta, meda i gorke naranče

File lokarde na mediteranskoj salsi s crnim fritulama i palentom

Slastica šefa kuhinje

cijena: 30€



MENU

Tuna prosciutto bruschetta with reduced aceto dressing, honey and bitter orange

Mackerel fillet in Mediterranean salsa sauce with black fritters and polenta

Chef's dessert

price: 30€

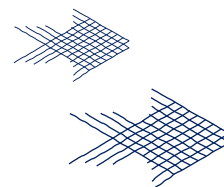
Dramalj

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Domino

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MENI

Marinirani inćuni na podlozi od rukole sa sušenim rajčicama i kaparima

File skuše u škartocu s povrćem

Dnevni desert

cijena: 29€



MENU

Marinated anchovies on aragula with dried tomatoes and capers

Mackerel fillet baked in foil with vegetables

Daily dessert

price: 29€

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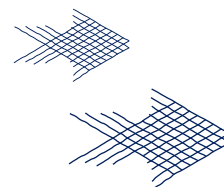
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MENI

Srdela na ražnjiću s maslinama,
chilli gremolata, ukiseljene lučice

Tataki tuna steak, krema od blitve i bosiljka,
prženi krumpir sa začinskim biljem

Tiramisu

cijena: 39€



MENU

Sardines on skewers with olives,
chili gremolata, pickled onions

Tataki tuna steak, chard and basil cream,
fried potatoes with herbs

Tiramisu

price: 39€

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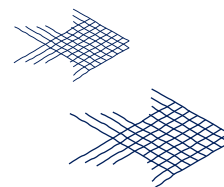
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Selce

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HOTELA

Marina

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MENI

Šurlice u mediteranskom umaku
sa slanim inćunima

Odrezak tune na kremi od kapara
s aromatiziranom palentom

Čokoladni lava cake
sa sladoledom od vanilije

cijena: 35€

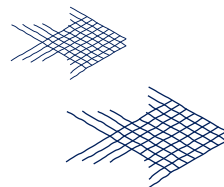
MENU

'Šurlice' home made noodles
in mediterranean sauce with
salted anchovies

Tuna steak on caper cream
with aromatised polenta

Chocolate lava cake
with vanilla ice cream

price: 35€



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MENI

Savor od plave ribe

Tataki tuna & celer & cikla

Tart od jabuke

cijena: 39€

MENU

Oily fish savour

Tataki tuna & celer & beetroot

Apple tart

price: 39€

