

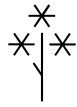


Villa

N A I

3 . 3

Nai 3.3



Villa Nai 3.3

The story of Nai 3.3 oil begins on Dugi otok – a Croatian island covered in olive trees and protected from the rest of the world. Each drop of the Nai 3.3 oil is a handmade masterpiece. All drupes that make the Nai 3.3 oil are hand-picked and processed on the same day.

Nai 3.3. oil repeatedly proved its quality with numerous world-renowned awards, and by winning multiple gold medals at prestigious international olive oil competitions such as Monocultivar Olive Oil Expo, Athena International Olive Oil Competition, London IOOC Health Claim Awards, Aristoil and Olive Japan.

Nai 3.3 oil is an eco-product certified by HR-ECO-04 Certificate.



In this menu, we present a perfect combination of our top-quality olive oil with the flavours of organic food, handpicked from our garden.

BLEND

A combination of several olive sorts: karbunčela, oblica, pendolino and leccino. This oil is characterized by skillfully balanced aromas and flavours with a high level of oleacin.

DROBNICA

The oil of our ancestors, made of autochthonous sort of olives from a centuries-old olive grove. Drobnica is characterized by strong savory flavour and pleasant bitterness. It contains a high level of hydroxytyrosol, one of the strongest natural antioxidants.

CORATINA

Our most awarded oil in world competitions. It is characterized by a strong fruity aroma, a slightly sweet and piquant flavour, and a high level of polyphenol. This is why it received a recommendation from health experts at the competition in London, and according to the EU project Aristoil, it contains the highest level of polyphenol of all oils in Croatia (2019).

3.3 Iskustvo

u interpretaciji Stevena Pietersa i Villa Nai 3.3 kulinarskog tima

Slijed od 5 jela po izboru glavnog kuhara temeljen na isključivo lokalnim namirnicama i bezuslovnoj svježini istih. Praćen Nai 3.3 nagrađivanim maslinovim uljima Bledom, Drobnicom i Coratinom.

3.3 Experience

By Steven Pieters and Villa Nai 3.3 Culinary Brigade

The chef's 5 course selection based exclusively on local ingredients and maximum freshness. Accompanied by Nai 3.3 awarded olive oils Blend, Drobница and Coratina.

Za potpuni doživljaj 3.3 Iskustva kroz a la carte ponudu goste molimo da iznesu svoj izbor ograničenja u prebrani 24 sata unaprijed.

To extend 3.3 Experience a minimum three-course a la carte option, guests are requested to express their food preferences to the reception 24 hrs in advance.

Mare

Blend

Ribljí carpaccio

Lokalni ulov, citrus, motar i bosiljak

Fish Carpaccio

Local catch, citrus, sea fennel, basil

Blend

Arhipelag

Jastog, umak od rajčica iz Nai 3.3 vrta

Archipelago

Lobster, Nai 3.3 tomato, vanilla essence

Drobnica

Dnevni ulov

Beurre blanc od maslinovog ulja i crnog smrčka

Daily Catch

Olive oil black morel beurre blanc

Gluten and Lactose-free versions are available upon request.

Note: All ingredients come from Zadar County, Dugi otok, and from our garden, except prosciutto, which is from Croatian region Slavonia, and Txigitxu which is from Spain. Fish is a local catch from local fisherman.

Monte

Drobnica

Tartar

Biftek, ljutika, rozi papar, kozji sir i incuni

Tartar

Tenderloin, shallot confit, pink pepper, goat's cheese, scented anchovies

Coratina

Rižot od pijetla s acquerello rižom

Rooster risotto with acquerello rice

Coratina

Rossini

Biftek, guščja jetra i crni tartufi

Tornedos, foie gras, and black truffle

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Vegan Giardino

Blend

Polje / Fields

Mousse od zelenog povrća s kremom od artičoka

Garden greens mousse, artichoke cream

Coratina

Charred

Sporo kuhano povrće, tortica i sorbet od tikvice

Braised spring vegetable, tartlet, and zucchini sorbet

Drobnica

Mille-feuille

Balancana, pinjoli, šipak, dimljena crvena paprika

Aubergine, pines, pomegranate, smoked bell pepper coulis

Gluten and Lactose-free versions are available upon request.

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Deserti / Desserts

Ganache s ružmarinom, kristalizirana cikla, sorbet od crvene naranče
Ganache, rosemary essence, crystal salt baked beats, blood orange sorbet

Mille-feuille od vanilije
Limun, sladoled od karamele i meda
Vanilla Mille-feuille
Lemon, caramel and honey ice cream

Kornati

Domaći sorbetto
Homemade sorbetto

Latte Cotto s kozjim mlijekom
Goat Milk Latte Cotto

Nai krema / Nai Cream

Konfitirani kumkvat iz Nai 3.3 vrta i mousse od žmanskog jogurta
Kumquat confit from Nai 3.3 garden, local yogurt mousse

Gluten and Lactose-free versions are available upon request.

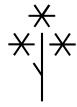
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Villa

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Grotta 11000



Ime Grotta 11000 posveta je najstarijem Dalmatincu, pračovjeku Šimi koji je prije 11000 godina obitavao u pećinama Dugog otoka. Grotta 11000 kulinarska je i ambijentalna oda našim predcima, otoku, hrani u svom najizvornijem obliku i vatri. Povrće izraslo pod toplim mediteranskim suncem na ekološki čistoj otočkoj zemlji, meso s domaćinskih otočkih farmi te jadranska riba, rakovi i školjke, u Grotti 11000 se pripremaju na otvorenoj vatri: na gradelama, krušnoj peći i peki.

The name Grotta 11000 pays tribute to the oldest Dalmatian, a caveman Šime who lived in the caves on the Island of Dugi Otok 11000 years ago. Grotta 11000 is a culinary and ambient ode to our forefathers, to this island, to the food in its most primeval form, and to the fire. The food at Grotta 11000 is prepared from our ingredients: the vegetables grown under the warm Mediterranean sun on the organically clean soil of this island, the meat from family farms, and the Adriatic fish and seafood. The meals are cooked over an open fire: on a charcoal grill, in the hearth oven, or in the “Peka”.

3 iz Polja i Uvala / 3 from the Fields & Bays

Blend

Telaščica

Salata s jastogom

Lobster salad

Petricioli Pomodoro

Rajčica sa skutom i motarom

Sun ripened farm tomatoes, cottage cheese, and sea fennel

Coratina

St. Pelegrin

Fritto Misto od jastoga, foccacia s uljem i češnjakom

Fritto Misto lobster, garlic, and olive oil foccacia

Drobnica

Lungo Mare

3 mjesečeve mijene plave ribe (inćuni, srdele, lokarde)

3 Moon shifts of oily fish (anchovies, sardines, or lokarda)

3 mijene školjki (dagnje ili kapesante)

3 shift of shells

Gluten, Lactose-free and Vegan versions are available upon request.

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3 iz Dubina / 3 from The Deep Blue

Blend

Sakarun

Ulov dana

Catch of the day

Drobnica

Brbišćica Bay

Jastog kuhan na rotirajućem roštilju s pečenim povrćem

Lobster cooked on rotating grill with roasted farm vegetables

St. Pelegrin

Gratinirani krumpir od bakalara

Cod potato gratin

Gluten and Lactose-free versions are available upon request.

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3 iz Kraja / 3 From Monte

Coratina

Insula Tilagus

Txuleta Tomahawk s pečenim povrćem

Txuleta Tomahawk with Roasted Vegetables

Txogitxu T-bone s pečenim povrćem

Txogitxu T-bone with roasted vegetables

Txistorra kobasica pečena sa Žmanskim krumpirom, češnjakom i ružmarinom

Txistorra sausage with roasted Žman potatoes, scented garlic, and wild rosemary

Gluten and Lactose-free versions are available upon request.

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3 iz Mora i Kraja/ 3 from Mare e Monti

Blend

Strašna peč

Peka s pijetlom u stilu “Coq au vin”

Peka sa sporo kuhanim mladim kozjim butom

Peka s hobotnicom

Peka with rooster “Coq au vin” style

Peka with a slowly cooked young goat

Peka with a slowly cooked octopus

Note: minimum 2 people / pre-order 24 hrs

Gluten and Lactose-free versions are available upon request.

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Iz našeg vrta / From Our Farm Garden

Blend

Gračina, Hills surrounding Žman

Fritto Misto od sezonskog povrća, poslužen s mliječnim umakom od svježeg bilja i majonezom od češnjaka

Fritto Misto of seasonal veggies, served with fresh herbs dairy sauce

Soparnik

Tradicionalna dalmatinska pita s blitvom

Traditional Dalmatian chard pie

Hrskavi žmanski krumpiri

Crispy Žman's potatoes

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Deserti / Desserts

Kornati

Domaći sorbetto

Homemade sorbetto

Latte Cotto s kozjim mlijekom

Goat milk latte cotto

Nai krema / Nai Cream

Konfitirani kumkvat iz Nai 3.3 vrta i mousse od žmanskog jogurta

Kumquat from Nai 3.3 garden, and local yogurt mousse

Gluten and Lactose-free versions are available upon request.

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