

3.3

Fine Dining



Villa Nai 3.3

Priča o ulju Nai 3.3 počinje na Dugom otoku – hrvatskom otoku prekrivenom maslinama i zaštićenom od ostatka svijeta. Svaka kap ulja Nai 3.3 pažljivo je izrađeno remek-djelo. Svi plodovi koji čine ulje Nai 3.3 beru se ručno i prerađuju istog dana.

Ulje Nai 3.3 više puta je dokazalo svoju kvalitetu brojnim svjetski poznatim nagradama, uključujući višestruke zlatne medalje na prestižnim međunarodnim natjecanjima u proizvodnji maslinovih ulja, kao što su Monocultivar Olive Oil Expo, Athena International Olive Oil Competition, London IOOC Health Claim Awards, Aristoil i Olive Japan.

Ulje Nai 3.3 ekološki je proizvod priznat certifikatom HR-ECO-04.



Na ovom jelovniku predstavljamo savršen spoj našeg vrhunskog maslinovog ulja s okusima ekološke hrane, ručno ubrane iz našeg vrta.

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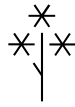
Kombinacija nekoliko sorti maslina: karbunčela, oblica, pendolino i leccino. Ovo ulje odlikuje se vrsno balansiranim aromama i okusima s visokim udjelom oleaceina.

DROBNICA

Ulje naših predaka, napravljeno od autohtone sorte maslina s višestoljetnog maslinika. Drobnicu karakterizira snažan slani okus i ugodna gorčina. Sadrži visok udio hidroksitirozola, jednog od najjačih prirodnih antioksidansa.

CORATINA

Naše najnagrađivanije ulje na svjetskim natjecanjima. Odlikuje se snažnom voćnom aromom, blago slatkim i pikantnim okusom te visokim udjelom polifenola. Zbog toga je na natjecanju u Londonu dobilo preporuku od strane zdravstvenih stručnjaka, a prema EU projektu Aristoil, sadrži najviši udio polifenola od svih ulja u Hrvatskoj (2019.).



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.

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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 Santosha Yadava i Villa Nai 3.3 kulinarskog tima

Slijed od 7 jela po izboru glavnog kuhara temeljen na isključivo lokalnim namirnicama i bezuvjetnoj svježini istih, praćen Nai 3.3 nagrađivanim maslinovim uljima Blandom, Drobnicom i Coratinom.

3.3 Experience

By Santosh Yadav and Villa Nai 3.3 Culinary Brigade

The Chef's 7 course selection based exclusively on local ingredients and maximum freshness, accompanied by Nai 3.3 awarded olive oils Blend, Drobница and Coratina.

3.3

Degustacijski Meni

Prvi slijed

Ribljí tartar, đumbir, krema od limuna i feta sira, jabuka, emulzija od peršina i Coratine



Drugi slijed

Salmorejo, svježa rajčica iz vrta, remoulade od pršuta i domaćih jaja, sladoled sa Drobnicom

Treći slijed

Jastog grilan na maslinovom drvetu, Newburg umak, snijeg od Coratine, fricassee od boba i graška



Četvrti slijed

Brudet na žmanski, hrskavi krumpir, divlja škrpina, skuša



Peti slijed

Riba iz našeg kraja, emulzija od kumkvata, Nai povrće, prah od začinskog bilja i Blenda



Šesti slijed

Kristali limuna i ružmarina, sfera od bosiljka



Sedmi slijed

Valrhona čokoladne teksture, Guanaja, Caramelia, Jivara

Verzije bez glutena, laktoze i veganske dostupne su na zahtjev 24 sata unaprijed.

Napomena: Većina sastojaka dolazi iz Zadarske županije, s Dugog otoka i našeg vrta. Riba je lokalni ulov od lokalnih ribara.

3.3

Tasting Menu

First course

Island fish tartare, ginger, lemon & feta cream, apple, parsley-Coratina emulsion 

Second course

Salmorejo, fresh garden tomato, remoulade of prosciutto & farm fresh egg, Drobnica ice cream

Third course

Olive wood grilled lobster, Newburg sauce, Coratina snow, fricassee of fava beans & peas 

Fourth course

Žman style brudet, brittle potato, wild scorpion, mackarel 

Fifth course

Krknata fish, kumquat emulsion, Nai vegetables, Blend-herb powder 

Sixth course

Lemon & rosemary crystals, basil sphere   

Seventh course

Valrhona chocolate textures, Guanaja, Caramelia, Jivara

Gluten, lactose-free and vegan versions are available upon request 24 hrs in advance.

Note: Most of the ingredients come from Zadar County, Dugi otok, and from our garden. Fish is a local catch from local fishermen.