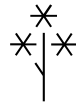




Grotta 11000



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 pripremaju se na otvorenoj vatri: na gradelama, u krušnoj peći i ispod peke.

The name Grotta 11000 pays tribute to the oldest Dalmatian, a caveman Šime who lived in the caves 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 prepared over an open fire: on a charcoal grill, in the hearth oven, and under the “Peka”.

Uvale i Polja / Bays & Fields

Drobnica

Riblja juha na žmanski

Žman style fish soup



Gazpacho od cherry rajčice, gel od rajčice, divlji začini

Gazpacho of farm cherry tomato, tomato water gel, wild herbs



Blend

Goveđi carpaccio, majoneza s okusom tartufa, hrskavi krumpiri

Beef carpaccio, truffle-flavored

mayonnaise, crispy potatoes



Goveđi tartar, ribana rajčica, baguette sa žara

Beef tartare, grated tomato, chargrilled baguette

Coratina

Ribljji carpaccio

Fish carpaccio



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** Vegan, gluten and lactose-free versions are available upon request.*

Napomena: Svi sastojci su iz Zadarske županije, s Dugog otoka ili iz našeg vrta.

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

Uvale i Polja / Bays & Fields

Drobnica

Tortellini s kozletinom i sirom na žmanski, chardonnay krema, prah od kadulje

Žman goat and cheese tortellini, chardonnay cream, sage powder

Tart s kozletinom, pire od crvenog kupusa, prah od ružmarina

Žman baby goat tart, red cabbage puree, rosemary dust

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Specijaliteti Tjestenine i Rižota / Pasta & Risotto Specialties

Blend

Domaći ravioli od bundeve, umak od vina i grožđica, tempura od kadulje

Housemade pumpkin ravioli, sherry & raisins sauce, sage tempura

Rižoto od graha s Acquarello rižom

Fava beans risotto with Acquarello rice

Domaće linguine sa mladom kozletinom

Housemade linguine with baby goat

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3 iz Dubina / 3 from The Deep Blue

Drobnica

Ulov dana

Catch of the day

Coratina

Jastog pripremljen na rotirajućem roštilju s pečenim povrćem

Lobster prepared on vertical grill with roasted farm vegetables

Blend

Škrpina Al Forno

Scorpion Al Forno



Napomena: Škrpina Al Forno minimalno za 2 osobe / naručiti 5 sati unaprijed

Note: Scorpion Al Forno minimum 2 people / pre-order 5 hrs

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3 iz Kraja / 3 From Monte

Coratina

Insula Tilagus

Txuleta Tomahawk s povrćem na žaru

Txuleta Tomahawk with grilled vegetables

Txogitxu Sirloin s povrćem na žaru

Txogitxu Sirloin with grilled vegetables

Biftek s kremastim pire krumpirom, Nai jaje

Beef Fillet with potato mousseline, Nai egg

Različite vrste umaka uključene su u glavno jelo.

Umaci za ribu: *maslac s limunom, majoneza s češnjakom, paprika bechamel.*

Umaci za meso: *vinski umak, senf, bernaïse umak.*

Different varieties of sauces are included with the main course.

Sauces for fish: *lemon beurre blanc, aioli, paprika bechamel.*

Sauces for meat: *red wine jus, mustard sauce, bernaïse sauce.*

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3 iz Mora i Kraja/ 3 from Mare e Monti

Blend

Peka na žmanski / Žman style Peka



Teletina / Veel

Kozlič / Baby Goat

Hobotnica / Octopus

Napomena: minimalno za 2 osobe / naručiti 24 sata unaprijed

Note: minimum 2 people / pre-order 24 hrs

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Iz našeg vrta / From Our Farm Garden

Drobnica

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 & aioli

Tradicionalna dalmatinska blitva

Traditional Dalmatian chard



Hrskavi žmanski krumpiri

Crispy Žman potatoes



Pečeni žmanski krumpir

Žman baked potato



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Deserti / Desserts

Kornati

Domaći sorbetto

House-made sorbetto



Krema od limuna, bjelanjak, keksić, sorbet od dunje

Lemon curd, meringue, sable, quince sorbet

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

Mille Feuille

Krema od bijele čokolade, slan karamelni ganache, sladoled od crnog sezama

White chocolate cream, salty caramel ganache, black sesame ice cream

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