

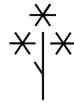


Villa

N A I

3 . 3

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 precima, otoku, hrani u najizvornijem obliku i vatri. Povrće izraslo pod toplim mediteranskim suncem na čistom otočkom tlu, meso s lokalnih 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 pure 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 on traditional Dalmatian way - under the "Peka".

Uvale i Polja / Bays & Fields

Drobnica

Riblja juha na žmanski

Žman style fish soup



30 €

Blend

Goveđi carpaccio, majoneza s okusom tartufa, hrskavi krumpiri

Beef carpaccio, truffle-flavored mayonnaise, crispy potatoes



34 €

Coratina

Riblji carpaccio, gel od limuna, mikrozačini, ukiseljeno povrće iz vrta

Fish carpaccio, lemon gel, micro herbs, garden pickled vegetable



34 €

** Veganske, bezglutenske i opcije bez laktoze dostupne su na upit.*

** 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 kozjim sirom na žmanski, Maraština krema, prah od kadulje

Žman goat cheese tortellini, Maraština wine cream, sage powder

32 €

Tart s kozletinom, pire od crvenih magunja, prah od ružmarina

Žman baby goat tart, red magunja puree, rosemary dust

36 €

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Specijaliteti Tjestenine i Rižota / Pasta & Risotto Specialties

Blend

Rižoto od bundeva s Acquarello rižom

Pumpkin risotto with Acquarello rice

36 €

Domaći linguini sa mladom kozletinom

House-made linguine with baby goat

36 €

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3 iz Dubina / 3 from The Deep Blue

Drobnica

Ulov dana

Catch of the day

134 €/kg

Coratina

Jastog pripremljen na rotirajućem roštilju s pečenim povrćem

Lobster prepared on olive wood grill with roasted farm vegetables

186 €/kg

Blend

Škrpina Al Forno

Scorpion Al Forno



160 €/kg

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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Okusi Mora / Squid Time

Drobnica

Lignja u tempuri s mliječnim umakom od Nai začinskog bilja i aioli
umakom od svježih jaja

Tempura Squid, served with Nai herbs dairy sauce & fresh eggs-aioli

31 €

Zelena lignja, poslužena s domaćim velouté umakom od blitve i šalšom
od otočkih začina

Green Squid, served with homegrown swiss chard velouté and island
herbs salsa

37 €

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3 iz Kraja / 3 From Monte

Coratina

Insula Tilagus

Txuleta Tomahawk s povrćem na žaru

Txuleta Tomahawk with grilled vegetables

172 €/kg

Txogitxu T-Bone s povrćem na žaru

Txogitxu T-Bone with grilled vegetables

160 €/kg

Biftek s kremastim pire krumpirom, Nai jaje

Beef Fillet with potato mousseline, Nai egg

52 € / per portion

Različite vrste umaka uključene su u glavno jelo.

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

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

Different varieties of sauces are included with the main course.

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

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

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Iz mora i kraja/ From Mare e Monti

Blend

Peka na žmanski / Žman style Peka



Kozlič / Baby Goat

Hobotnica / Octopus

140 € / kg

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

Seasonal vegetables Fritto Misto, served with fresh herbs dairy sauce & aioli

26 €

Tradicionalna dalmatinska blitva

Traditional Dalmatian chard



19 €

Hrskavi žmanski krumpiri frigani u Nai 3.3 maslinovom ulju

Crispy Žman potatoes fried in Nai 3.3 olive oil



26 €

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Deserti / Desserts

Kornati

Domaći sorbetto

House-made sorbetto



16 €

Vruća i hladna kava / Hot & Cold Coffee

Topla pjena od jaja, mrvičasti crumble od kave, sladoled od kave

Hot egg foam, coffee crumble, coffee ice cream

20 €

Kolač od sira / Cheesecake

Krema od magunja, sladoled od karamelizirane smokve

Magunja cream, caramelised fig ice cream

20 €

Nai krema / Nai Cream

Konfitirani kumkvat iz našeg vrta, mousse od žmanskog jogurta, Nai citrus

Kumquat from our garden, local yogurt mousse, Nai citrus



22 €

Palačinke Suzette za dvije osobe / Crêpe Suzette for two persons

s izborom sladoleda

with choice of ice cream

52 €

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GIVE ME FIVE

Četiri iskustva. Peto - po vašoj mjeri.

Program Give Me Five osmišljen je kao kulinarsko putovanje kroz četiri pažljivo kreirane razine koje vas prirodno vode prema petoj, potpuno personaliziranoj.

Vi birate redosljed iskustava kroz naše definirane jelovnike.

RAZINA 1 - 4

Restoran 3.3 | Degustacijski meni - 9 slijedova

Restoran 3.3 | Degustacijski meni - 6 slijedova

Restoran 11.000 | Vatra & riba

Restoran 11.000 | Vatra & meso

RAZINA 5 - CHEF'S EXPERIENCE | Meni po mjeri gosta

Vrhunac putovanja. U suradnji sa Chefom oblikujete jedinstveni meni prilagođen vašim

željama - potpuno personalizirano gastronomsko iskustvo pripremljeno samo za vas.

GIVE ME FIVE

Four experiences. The fifth-tailored to you.

The Give Me Five program is designed as a culinary journey through four carefully crafted levels that naturally lead you to the fifth, fully personalized experience.

You choose the order of experiences through our curated menus.

LEVELS 1 - 4

Restaurant 3.3 | Tasting menu - 9 courses

Restaurant 3.3 | Tasting menu - 6 courses

Restaurant 11.000 | Fire & fish

Restaurant 11.000 | Fire & meat

LEVEL 5 - CHEF'S EXPERIENCE | Tailor-made guest menu

The highlight of the journey. In collaboration with the Chef, you create a unique menu tailored to your preferences - a fully personalized gastronomic experience reserved just for you.