



*Villa*

N A I

3 . 3

# 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 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, Olive Japan, Masters of Olive Oil Monte Carlo, Evooleum Madrid, GOOA Berlin i Terra Olivo u Izraelu.

Ulje Nai 3.3 je najviše rangirano hrvatsko maslinovo ulje na EVOO World Ranking listi.

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.



## BLEND

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 iz 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 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, Olive Japan, Masters of Olive Oil Monte Carlo, Evooleum Madrid, GOOA Berlin and Terra Olivo in Israel.*

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

*Nai 3.3 oil is the highest ranked Croatian olive oil according to EVOO World Ranking.*

*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 Santosha Yadava i Villa Nai 3.3 kulinarskog tima

Uživajte u izvrsnom chefovom meniju sa 9 slijedova, pripremljenom od najboljih lokalnih namirnica i uz nagrađena Nai 3.3 maslinova ulja: Blend, Drobnicu i Coratinu.

Možete također odabrati vegetarijanski meni sa 7 slijedova od sezonskog lokalnog povrća, s bogatim i svježim okusima.

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### 3.3 EXPERIENCE

#### By Santosh Yadav and Villa Nai 3.3 Culinary Brigade

*Indulge in the Chef's exquisite 9-course selection, crafted exclusively from the finest local ingredients at peak freshness, perfectly paired with Nai 3.3 award-winning olive oils: Blend, Drobnica, and Coratina.*

*Alternatively, savour a curated 7-course vegetarian menu, highlighting seasonal local vegetables with vibrant flavours, offering a fresh and authentic taste in every bite.*

Napomena: Napomena: Minimalno 2 osobe po meniju / narudžba 24 sata unaprijed  
*Note: Minimum 2 people each menu / pre order 24 hours in advance*

### 3.3

## DEGUSTACIJSKI MENI

#### **Prvi slijed**

Otočki riblji trbuh i varivo od krumpira, Blend ulje

#### **Drug slijed**

Crvena rajčica, remulada od pršuta i domaćeg jaja, sladoled od Drobnice

#### **Treći slijed**

Lignja kuhana na pari, kolačići od maslina, aioli od crnila lignje, pjena od inćuna

#### **Četvrti slijed**

**LACTOSE FREE**

Žuta riba s emulzijom bosiljka i Drobnice, Nai cvijeće

#### **Peti slijed**

Simfonija jastoga "Klobučar", krema od Maraštine, snijeg od Coratine

#### **Šesti slijed**

Žmanski brudet, domaća tjestenina i naši kapari

#### **Sedmi slijed**

Divlja riba, juha od bijele rajčice, ulje od rajčice, hrskavi poriluk

#### **Osmi slijed**

**VEGAN, GLUTEN & LACTOSE FREE**

Smrznuti Nai jastuk

#### **Deveti slijed**

Harmonija čokolade i Coratine, mousse od Guanaje, sladoled od blitve i ružmarina

**240 €**

3.3  
**TASTING MENU**

**First course**

*Island fish belly & potato ragout, Blend drop*

**Second course**

*Red tomato, rémoulade of prosciutto & country egg, Drobница ice cream*

**Third course**

*Steamed squid, concentrated olive textures, squid ink aioli, anchovy froth*

**Fourth course**

**LACTOSE FREE**

*Yellow fish, basil-Drobница emulsion, Nai blossoms*

**Fifth course**

*Symphony of Klobučar lobster, Maraština wine cream, Coratina snow*

**Sixth course**

*Žman brudet, artisanal pasta, and home-grown pickled caper*

**Seventh course**

*Wild fish, white tomato broth, tomato oil, crispy leeks*

**Eight course**

**VEGAN, GLUTEN & LACTOSE FREE**

*Frozen Nai pillow*

**Ninth course**

*Chocolate and Coratina harmony, Guanaja mousse, chard rosemary ice cream*

**240 €**

3.3  
**NAI VRT DEGUSTACIJSKI MENI**

**Prvi slijed**

**GLUTEN FREE**

Tikvica, emulzija Coratine i peršina, tučeni sir

**Drug slijed**

**GLUTEN & LACTOSE FREE**

Cikla, mikrozelenje Drobница, biljni sorbet, gel od mrkve, krem od limuna

**Treći slijed**

NAI jaje, špinat velouté, pire od žmanskog krumpira

**Četvrti slijed**

Patlidžan, juha od sira, cvijeće iz maslinika

**Peti slijed**

**VEGAN, GLUTEN & LACTOSE FREE**

Ruka Nai

**Šesti slijed**

Rolada od otočke blitve, rižoto od bundeve i heljde, povrtni redukcija, tuil od oraha

**Sedmi slijed**

**GLUTEN FREE**

Senzacija od koromača, sorbet, bombon, Blend-vanilija, prah od komorača

**190 €**

3.3  
**TASTING MENU**

**First course**

**GLUTEN FREE**

*Zucchini, Coratina–parsley emulsion, whipped cheese*

**Second course**

**GLUTEN & LACTOSE FREE**

*Beetroot, Drobница micro salad, herb sorbet, carrot gel, lemon cream*

**Third course**

*Nai egg, spinach velouté, Žman potato mousseline*

**Fourth course**

**LACTOSE FREE**

*Aubergine, cheese broth, olive grove blossoms*

**Fifth course**

**VEGAN, GLUTEN & LACTOSE FREE**

*The Nai hand*

**Sixth course**

*Island chard roll, pumpkin & buckwheat risotto, vegetable reduction, nut tuile*

**Seventh course**

**GLUTEN FREE**

*Fennel sensation, sorbet, candy, Blend-vanilla, fennel dust*

**190 €**

# 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 redoslijed iskustava kroz naše definirane jelovnike.

### RAZINA 1 - 4

Restoran 3.3 | Degustacijski meni - 9 slijedova

Restoran 3.3 | Degustacijski meni - 7 slijedova vegetarijanski meni

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.

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## 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 - 7 courses of Vegetarian Menu*

*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.*



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Veganske, bezglutenske i opcije bez laktoze dostupne su na upit.  
Za informacije o alergenima molimo obratite se osoblju restorana.

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

*If you have any questions about allergens, please ask our staff.*

Napomena: Svi sastojci su iz Zadarske županije, s Dugog otoka  
ili iz našeg vrta. Riba je ulov lokalnih ribara.

*Note: All ingredients come from Zadar County, Dugi otok, and from  
our garden. The fish is caught by local fishermen.*

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