



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. Drobznica 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.

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, Drobница, 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 Drobnica, 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, Drobnica 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.

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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