



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 pretcima, 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

GLUTEN & LACTOSE FREE

Riblja juha na žmanski
Žman style fish soup

30 €

BLEND

GLUTEN & LACTOSE FREE

Govedi carpaccio, majoneza s okusom tartufa, hrskavi krumpiri
Beef carpaccio, truffle-flavored mayonnaise, crispy potatoes

34 €

CORATINA

GLUTEN FREE

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

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

34 €

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 €

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 €

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

GLUTEN & LACTOSE FREE

Škrpina iz pećnice
Scorpionfish Al Forno
160 € /kg

Napomena: Škrpina iz pećnice minimalno za 2 osobe / naručiti 5 sati unaprijed
Note: Scorpion Al Forno minimum 2 people / pre-order 5 hrs

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 and fresh eggs-aioli

31 €

Zelena lignja, domaći velouté umak od blitve
i šalša od otočkih začina

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

37 €

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, bernaise umak.

Different varieties of sauces are included with the main course.

SAUCES FOR FISH: lemon beurre blanc, aioli.

SAUCES FOR MEAT: red wine jus, bernaise sauce.

IZ MORA I KRAJA
MARE E MONTI

BLEND

GLUTEN & LACTOSE FREE

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

IZ NAŠEG VRTA
FROM OUR
FARM GARDEN

DROBNICA

Gračina, Hills surrounding Žman

Prženo sezonsko povrće, posluženo s mliječnim umakom od svježeg bilja i majonezom od češnjaka

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

26 €

VEGAN, GLUTEN & LACTOSE FREE

Tradicionalna dalmatinska blitva

Traditional Dalmatian chard

19 €

VEGAN, GLUTEN & LACTOSE FREE

Hrskavi žmanski krumpiri prženi u Nai 3.3 maslinovom ulju

Crispy Žman potatoes fried in Nai 3.3 olive oil

26 €

Napomena: Molimo pričekajte 30 minuta za pripremu krumpira.

Note: Please allow 30 minutes to prepare crispy potatoes.

DESERTI DESSERTS

Kornati

VEGAN, GLUTEN & LACTOSE FREE

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

GLUTEN FREE

Konfitirani kumkvat iz našeg vrta, mousse od žmanskog jogurta, Nai citrus
Kumquat from our garden, local yogurt mousse, Nai citrus

22 €

DESERTI
DESSERTS

Palāčinke Suzette za dvije osobe / *Crêpe Suzette for two persons*

s izborom sladoleda
with choice of ice cream

52 €

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

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

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.

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

Svi sastojci su iz Zadarske županije, s Dugog otoka ili iz našeg vrta, osim Txogitxua koji je iz Španjolske. Riba je ulov lokalnih ribara. Za informacije o alergenima molimo obratite se osoblju restorana.

All ingredients come from Zadar County, Dugi otok, and from our garden, except Txogitxu which is from Spain. The fish is locally caught by local fishermen. If you have any questions about allergens, please ask our staff.

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