



*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 €

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BLEND

GLUTEN & LACTOSE FREE

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

34 €

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CORATINA

GLUTEN FREE

Ribljí 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

GLUTEN & LACTOSE FREE

Tortellini s kozjim sirom na žmanski, Maraština krema, prah od kadulje  
*Žman goat cheese tortellini, Maraština wine cream, sage powder*

32 €

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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 €**

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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**

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CORATINA

Jastog pripremljen na rotirajućem roštilju s pečenim povrćem  
*Lobster prepared on olive wood grill with roasted farm vegetables*

**186 € /kg**

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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 €**

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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**

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Txogitxu T-Bone s povrćem na žaru  
*Txogitxu T-Bone with grilled vegetables*

**160 €/kg**

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Biftek s kremastim pire krumpirom, Nai jaje  
*Beef Fillet with potato mousseline, Nai egg*

**52 € / per portion**

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**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.*

IZ MORA I KRAJA  
MARE E MONTI

BLEND

GLUTEN & LACTOSE FREE

**Peka na žmanski**  
*Žman style Peka*

Kozlić  
*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, poslužno s mliječnim umakom od svježeg bilja i majonezom od češnjaka

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

**26 €**

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VEGAN, GLUTEN & LACTOSE FREE

Tradicionalna dalmatinska blitva

*Traditional Dalmatian chard*

**19 €**

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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 €**

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## **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 €**

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## **Kolač od sira / Cheesecake**

Krema od magunja, sladoled od karamelizirane smokve  
*Magunja cream, caramelised fig ice cream*

**20 €**

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## **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.

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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*

*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.*



*Villa*

N A I  
3 . 3

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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