



## **MENU 2022**

### **COLD APPETISERS**

- Strawberry gazpacho with green apple and cucumber sorbet - 170,00 (14)
- Marinated scampi with tomato sponge and basil mayonnaise - 315,00 (1,2,9,10,11,14)
- Semi-cured sashimi with herb couscous and tobikko - 275,00 (2,4,7,11,13,14)
- Tuna tartare with almonds, truffle mayonnaise, sesame oil and rice bread - 270,00  
(1,2,4,6,9,11,13,14)
- Beef tartare with hazelnuts, truffle mayonnaise and grilled sourdough focaccia - 290,00  
(1,2,4,9,13,14)
- Watermelon and ricotta salad with pomegranate, walnuts and honey-lime dressing - 195,00  
(3,4,9)
- Burratina with arugula and almond pesto - 185,00 (3,4,14)

### **WARM APPETISERS**

- Calamari rye tempura with homemade pickles and eel dip - 230,00 (1,2,9,11,12,13,14)
- Fish and seaweed soup - 145,00 (7,11,13,14)
- Black trumpet and cuttlefish risotto topped with tobikko - 335,00 (2,3,7,11,12,13,14)
- Linguini with shrimps, sun-dried tomatoes and smoked olives - 260,00 (2,3,7,10,12,13,14)
- Mussels and Vongole buzara drizzled with parsley oil and fresh herbs - 255,00 (1,2,6,7,11,12,13,14)

### **MAIN COURSES**

- Grilled Sea bass fillet with parsnip puree, leek confit and lemon cream - 390,00 (3,7,13,14)
- Teriyaki glazed Turbot with endive, grapefruit and red bell pepper reduction - 400,00  
(2,3,6,11,13,14)
- Grilled octopus with chorizo, sweet potatoes and orange gel - 395,00 (3,12,14)

Fresh Fish - catch of the day - 1kg - 880,00 (13)

Scampi 0,5 kg - 440,00 (10)

Lobster 0,5 kg - 740,00 (10)

Beetroot steak served with green beans truffle salad and beetroot reduction - 325,00 (14)

Tomahawk (for 2 persons) - 810,00 (14)

Duck breast with poached pear, fennel confit, wild berries and cocoa-amazake sauce 370,00 (14)

Honey-miso glazed lamb fillet with roasted carrots, nori pistachio cream, kale chips and pomegranate - 420,00 (3,4,11,14)

STEAKS served with potato cream, walnut and celery crumble, wild mushroom kombu sauce and beetroot reduction: (3,4,14)

Beef tenderloin - 540,00

Ribeye - 498,00

We serve award winning, organic, meat from Rhug Estate that is bred to highest standards and served in Michelin starred restaurants around the world. Owner of the farm, Lord Newborough, was awarded in 2018., the Royal Warrant by HRH Prince Charles. Such an award proves the farm's dedication to the highest animal welfare standards, and also recognizes a commitment to caring for the environment through sustainable farming.

## DESSERTS

Chocolate soufflé - 125,00 (1,2,3,4)

Zori trifle - 125,00 (1,2,3,4)

Margarita - 160,00 (3,4)

Coffee Hazelnut - 140,00 (3,4,14)

Real chocolate is regenerative. And Original Beans is the rare real deal – pure chocolate that's as delicious as it's good...for people and planet. Since 2008. Original Beans have ventured into remote rainforests to source the world's rarest cacao beans and transform the cultures of chocolate, food and luxury.

**\* Allergens: 1 - eggs; 2 - gluten; 3 - milk; 4 - tree nuts; 5 - peanuts; 6 - sesame; 7 - celery; 8 - lupin; 9 - mustard; 10 - crustaceans; 11 - soya; 12 - molluscs; 13 - fish; 14 - sulphites**

## TASTING MENUS

### LET'S SEA

Tuna tartare with almonds, truffle mayonnaise, sesame oil and rice bread (1,2,4,9,13,14)  
*served with a glass of Sauvignon blanc, Galić, 2019.*

Calamari rye tempura with homemade pickles and eel dip (1,2,9,11,12,13,14)  
*served with a glass of Graševina, Galić, 2020.*

Grilled Sea bass fillet with parsnip puree, leek confit and lemon cream (3,7,13,14)  
*served with a glass of Pošip, Grgić, 2019.*

Zori trifle (1,2,3,4)  
*served with a glass of Graševina "Leon" selected dry berries harvest of grasevina grapes, Galić, 2011.*

Price per person – 1.060,00

### MEAT MY DAY

Beef Tartare with almonds, truffles and grilled Focaccia (1,2,4,9,13,14)  
*served with a glass of Rose, Galić, 2020.*

Risotto with blue cheese, pear & celery chutney topped with almond flakes (3,4,7,14)  
*served with a glass of Chardonnay, Galić, 2018.*

Ribeye steak, with parsnip, green apple, walnut and celery crumble, wild mushroom kombu  
sauce and beetroot reduction: (4,14)  
*served with a glass of Dingač Pepejuh, Markus, 2017.*

Hazelnut coffee (3,4,14)  
*served with a glass of Late Harvest Graševina, Galić, 2018.*

Price per person – 1.085,00

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ZORI-OBRT ZA UGOSTITELJSTVO- vl. Iva Tomlinović, OIB:23339068645, Hvar, Ulica Palmižana 19  
VAT is included in the rates. All prices are quoted in Croatian kunas.  
It is prohibited to sell and serve alcohol beverages to persons under 18 years of age.  
Consumption of alcohol for persons under 18 years of age is prohibited.

Consumers can complain in writing to the following address:  
Restaurant Zori, Palmižana 19, 21450 Hvar, Croatia  
We will give you response to complaint, in writing, within 15 days from receiving the complaint.