

APERITIFS

Enjoy our selection of G&T mixers:

Summer G&T- Martin Miller's gin (40% vol.) and Fever Tree Light Tonic Water 100,00

Mediterranean G&T- Gin Mare (42,7% vol.) and 1724 Tonic Water 110,00

Pink G&T - Martin Miller's gin (40% vol.) and Fentimans pink grapefruit Tonic W. 95,00

Bellini 95,00

Aperol Spritz 90,00

Campari 60,00

Glass of prosecco 75,00

Glass of rosé wine 55,00

NON ALCOHOLIC

Freshly squeezed orange juice (0,25l) 45,00

COLD APPETISERS

Strawberry Gazpacho 85,00

Semi-cured Sashimi with Couscous and Salmon Roe 285,00

Marinated scampi with tomato sponge and basil 260,00

Charcuterie platter with olives, capers and Sourdough bread 140,00

Beef Tartare with almonds, truffles and grilled Foccacia 180,00 – organic meat

Selection of Croatian cheeses with fruits and nuts 130,00

Watermelon, ricotta and feta salad with pomegranate and nuts 110,00

WARM APPETISERS

Calamari Rye Tempura with homemade pickles and Eel dip 140,00

Fish soup and various seaweed 110,00

Risotto with blue cheese, pear & celery chutney topped with almond flakes 120,00

Linguini with shrimps, sun-dried tomatoes and smoked olives 140,00

Mussels buzara drizzled with parsley oil and fresh herbs 120,00

MAIN COURSES – SEAFOOD

Grilled Sea bass fillet with parsnip puree, sauteed vegetables and capers 320,00

Grilled octopus with chorizo, sweet potatoes and orange zest 305,00

Fresh Fish – catch of the day - 1kg 730,00

“BUZARA” with:

Scampi 0,5 kg 390,00

Lobster 0,5 kg 690,00

MAIN COURSES – ORGANIC MEAT

Grilled Lamb chops with mushy peas, mint and pomegranate 295,00

STEAKS, served with green beans, truffles and beetroot reduction:

Beef tenderloin 455,00

Ribeye 395,00

Tomahawk 640,00

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 recognises a commitment to caring for the environment through sustainable farming.

BURGERS served with potato wedges:

Beef Burger 150,00

Bison Burger 230,00

DESSERTS

Coffe caramel Rozata 95,00

Goat cheese Panna cota 85,00

Homemade Sable selection 60,00

Zori Classic (Semifreddo) 85,00

Chocolate soufflé 80,00

TASTING MENU

SEAFOOD

M

served with glass of Graševina, Galić, 2019.

T

served with glass of Malvazija, Damjanić, 2018.

G

served with glass of Pošip Ego by Jeličić, Galić, 2018.

L

served with glass of Graševina "Leon" selected dry berries harvest of welsh Riesling grapes, Galić, 2011.

Price per person -

TASTING MENU

MEAT MY DAY

B

served with glass of Rosé, Galić, 2018.

T

served with glass of Bijelo 9, Galić, 2015.

R

served with glass of Dingač Pepejuh, Markus, 2016.

S

served with glass of Late Harvest Graševina, Galić, 2017.

Price per person

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.