

COLD APPETISERS

Strawberry gazpacho with green apple and cucumber sorbet - 26,00 € (195,90 kn) (14)

Marinated scampi with tomato and basil-arugola textures - 46,00 € (346,59 kn) (1,2,9,10,14)

Semi-cured monkfish with herb couscous, green apple and ramson emulsion - 44,00 €
(331,52 kn) (2,4,9,13,14)

Tuna tartare with almonds, truffle mayonnaise, sesame oil and rice bread - 42,00 €
(316,45 kn) (1,2,4,6,9,11,13,14)

Beef tartare with hazelnuts, truffle mayonnaise and grilled sourdough porcini brioche
44,00 € (331,52 kn) (1,2,3,4,9,13,14)

Watermelon and ricotta salad with goat feta, berries, walnuts and honey-lime dressing
33,00 € (248,64 kn) (3,4)

Bufala burratina with nettle and almond pesto 32,00€ (241,00 kn) (3,4,14)

WARM APPETISERS

Calamari corn and khorasan tempura with homemade pickles and monkfish tare - 37,00 €
(278,78 kn) (1,2,9,11,12,13,14)

Lobster tortelli with black garlic, corn, bell pepper and herbs - 52,00 € (391,79 kn)
(1,2,3,7,10,13,14)

Black trumpet and cuttlefish black rice risotto topped with tobikko - 48,00 € (361,66 kn)
(2,3,7,11,12,13,14)

Linguini with shrimps, sun-dried tomatoes and smoked olives - 42,00 € (316,45 kn)
(2,3,7,10,13,14)

Mussels and Vongole buzara drizzled with parsley oil and fresh herbs - 36,00 € (271,24 kn)
(2,6,7,12,13,14)

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

MAIN COURSES

Grilled Sea bass fillet with potato and seaweed salad, swiss chard and lemon cream

58,00 € (437,00 kn) (3,7,13,14)

Teriyaki glazed Turbot with endive, grapefruit and red bell pepper reduction

59,00 € (444,54 kn) (2,6,11,13,14)

Grilled octopus with kulen, sweet potatoes and orange gel - 57,00 € (429,47 kn) (3,12,14)

(Traditional Dalmatian grill over wooden charcoal – Gradele:)

Fish 1kg - 117,00 € (881,54 kn) (13)

Scampi 0,5 kg - 59,00 € (444,54 kn) (10)

Lobster 0,5 kg - 99,00 € (745,92 kn) (10)

Glazed Beetroot served with green beans truffle salad 46,00 € (346,59 kn) (14)

Tomahawk 1 kg - 130,00 € (979,49 kn) (7,14)

Duck breast with poached pear, fennel confit, wild berries and cocoa-amazake sauce

55,00 € (414,40 kn) (14)

Honey-miso glazed lamb fillet with roasted carrots, nori pistachio sauce and edamame

59,00 € (444,54 kn) (2,4,11,14)

STEAKS served with almond, celery and potato textures and wild mushroom kombu sauce :

(4,7,14)

Beef tenderloin - 81,00 € (610,29 kn)

Ribeye - 76,00 € (572,62 kn)

TASTING MENUS

LET'S SEA

Bread tasting (2,3,4,6)

Tuna tartare with almonds, truffle mayonnaise, sesame oil and rice bread (1,2,4,6,9,11,13,14)

Calamari corn and khorasan tempura with homemade pickles and monkfish tare

(1,2,9,11,12,13,14)

Black trumpet and shrimps black rice risotto topped with tobikko (2,3,7,10,11,13,14)

Teriyaki glazed Turbot with endive, grapefruit and red bell pepper reduction (2,6,11,13,14)

Hvar (2,3,4)

Price per person – 165,00 € (1.243,19 kn)

MEAT MY DAY

Bread tasting (2,3,4,6)

Beef tartare with hazelnuts, truffle mayonnaise and grilled sourdough porcini brioche

(1,2,3,4,9,13,14)

Barley arancini with kulen and Bokum cheese served with home made pickles and kimchi

dip (1,2,3)

Khorasan grains with panceta, Kolan cheese, celery and pears (2,3,7,14)

Honey-miso glazed lamb fillet with roasted carrots, nori pistachio sauce and edamame

(2,4,11,14)

Hvar (2,3,4)

Price per person – 165,00 € (1.243,19 kn)

ZORI - OBRT ZA UGOSTITELJSTVO - vl. Iva Tomlinović
OIB: 23339068645, 21450 Hvar, Ulica Palmižana 19

U sve cijene je uključen PDV. Sve cijene su izražene u Eurima.

Zabranjeno je usluživanje, odnosno dopuštanje konzumiranja alkoholnih pića, drugih pića i/ili napitaka koji sadržavaju alkohol u ugostiteljskom objektu osobama mlađim od 18 godina.

Pisani prigovor na pruženu uslugu možete podnijeti u poslovnim prostorijama ovog ugostiteljskog objekta ili poštom na adresu: restoran Zori, Palmižana 19, 21450 Hvar, ili na e-mail adresu: info@zori.hr.

Odgovor na Vaš prigovor dostaviti ćemo u pisanom obliku najkasnije u roku od 15 dana od primitka prigovora.

ZORI-OBRT ZA UGOSTITELJSTVO- vl. Iva Tomlinović, OIB:23339068645, Hvar, Ulica Palmižana 19

VAT is included in the rates. All prices are quoted in Euro.

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.