

## **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)

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 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 the Royal Warrant. 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.

## 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 Rose, Markus, 2021.

Calamari rye tempura with homemade pickles and eel dip (1,2,9,11,12,13,14)

served with a glass of Pošip Intrade, Krajančič, 2021.

Grilled sea bass fillet with parsnip puree, leek confit and lemon cream (3,7,13,14)

served with a glass of Chardonnay, Galić, 2018.

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 hazelnuts, truffle mayonnaise and grilled sourdough focaccia (1,2,4,9,13,14)

served with a glass of Rose, Galić, 2021.

Risotto with blue cheese, pear & celery chutney topped with almond flakes (3,4,7,14)

served with a glass of Chardonnay Rosenberg, Krauthaker, 2019.

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

served with a glass of Dingač Pepejuh, Markus, 2017.

Coffee hazelnut (3,4,14)

served with a glass of Muškat Momjanski, Kozlović, 2019.

Price per person – 1.060,00

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 Kunama.

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 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.