

HLADNA PREDJELA COLD APPETIZERS

KAMENICE (kom) - OYSTERS (pcs) Aceto perle od limuna i šipka Balsamic lemon and pomegranate aceto pearls	35 kn
FOIE GRAS Dimljena pačja prsa, dehidrirana cikla, mini kruška, žele šumskog voća Smoked duck breast, dehydrated beetroot, mini pear, forest fruit in jelly	140 kn
CARPACCIO OD BRANCINA - SEABASS CARPACCIO Majoneza kapara, sirup bazge i citrusa, morska šparoga Caper mayonnaise, elderflower and citrus syrup, sea asparagus	110 kn
BIFTEK Á LA TARTARE Dijon senf, sumac maslac 'Moutarde' de Dijon, sumac butter	125 kn
TUNA Á LA TARTARE Avokado, svježi krastavac, emulzija grejpa, majoneza vlasca i hrena, aceto perle šipka Avocado, cucumber, grapefruit emulsion, chives and horseradish mayonnaise, pomegranate aceto pearls	115 kn

JUHE SOUPS

BISQUE JUHA OD ŠKAMPA - BISQUE SHRIMP SOUP Školjke, kozice, krema peršina, ikra pastreve, tostirani kruh Clams, prawns, parsley cream, trout roe, crostini	65 kn
JUHA OD BIJELE RIBE - WHITE FISH SOUP Bijela riba, škamp White fish, shrimp	60 kn

TOPLA PREDJELA WARM APPETIZERS

RAVIOLI Grancigula, kozice, krema škampa, sladoled od ovčjeg sira Spider crab, prawns, shrimp cream, goat cheese ice cream	125 kn
RIŽOT OD SMOKVE - FIG RISOTTO Pačja jetra, rogač, kava Duck liver, carob, coffee	120 kn
KORČULANSKI MAKARUNI - HOMEMADE PASTA FROM KORČULA Ragù od junećeg filea, cherry rajčica, demi-glacé umak Shredded beef ragù, cherry tomato, demi-glacé sauce	115 kn
NJOKI S TARTUFIMA - TRUFFLES GNOCCHI Istarski tartufi, ovčji sir Istrian truffles, sheep cheese	110 kn

SALATE SALADS

MEDITERANSKA - MEDITERRANEAN Sezonsko povrće i voće Seasonal vegetables and fruits	70 kn
CIKLA - BEETROOT Krem sir, bosiljak, naranča Cream cheese, basil, orange	70 kn

GLAVNA JELA MAIN DISHES

KREM BRUDET - CRÈME BRUDET	220 kn
File mola, jakobova kapica, škamp, palenta s mascarpone sirom i ružmarinom, tostirane pinjole, školjke, tikvica Hake fillet, scallop meat, shrimp, polenta with mascarpone and rosemary, toasted pine nuts, clams, zucchini	
TUNA	200 kn
File tune, quinoa, mahune, pečena paprika, crna majoneza Tuna fillet, quinoa, green beans, roasted pepper, black mayonnaise	
BRANCIN - SEABASS	200 kn
File brancina, pire celera i cvjetače, brokula, sjemenke tikve, buerre blanc Sea bass fillet, celery and cauliflower puree, broccoli, pumpkin seeds, buerre blanc	
JANJETINA - LAMB	240 kn
Janjeći filet, janjeći ragù, pire graška s ovčjim sirom, sotirani mladi luk, rolada od krumpira punjena datuljama i brusnicama, janjeći au jus Lamb fillet, lamb ragù, goat cheese mashed peas, sautéed green onions, potato roulade filled with dates and cranberry, lamb au jus	
PILETINA - CHICKEN	180 kn
Pileći suprême, pire mrkve, gyoza punjena konfitiranom patkom, kukuruz, tostirana kvinoja, umak od višnje i meda Chicken suprême, carrot puree, duck confit gyoza, corn, toasted quinoa, cherry and honey sauce	
BIFTEK - BEEFSTEAK	250 kn
Gratinirani krumpir, konfitirani šampinjoni, poriluk, sjemenke gorušice, goveđi demi-glace Potatoes au Gratin, champignon mushroom confit, leek, mustard seeds, beef demi-glace	

DESERTI DESSERTS

CHEESECAKE OD LAVANDE - LAVENDER CHEESECAKE 60 kn

INSPIRACIJA DANA - INSPIRATION OF THE DAY 60 kn

SIREVI CHEESE

SELEKCIJA SIREVA - CHEESE PLATTER 140 kn

COUVERT (PER PERSON) / 15 KN
KRUH (HOMEMADE BREAD) / 10 KN

KONOBA KALA / U.O. KALA VL. DINO ŠEPAROVIĆ / OIB: 40133926454 / KALA 7, SUPETAR 21400

Cijene su izražene u kunama. U cijenu je uračunat porez. Knjiga žalbe nalazi se na šanku.

Prices are in HRK. Price include tax. Complaint book is at bar.

www.konobakala.com