

## DEGUSTACIJSKI MENU

€ 140.00

## CEVICHE

lubin, skamp, jakobove kapice, limeta, rabarbara, krusta

€ 29.00

## GOF

salicornia, espuma od koromača, yuzu, prah koromača

€ 27.00

## TUNA CARPACCIO

ulje mlade kapuljice, kapari, majoneza od crnog češnjaka, krema od brujeta

€ 27.00

## GAZPACHO

rajčica, krastavac, vodka, burrata

€ 13.00

## GOVEDI CARPACCIO

emulzija naranče i limuna, majoneza pečeni timijan, makadamija, džem od luka srebrenca

€ 26.00

## PRŠUT

drniški pršut, papričice picante, lučice u acetu, kalamata masline

€ 25.00

## SIR

mladi kozji sir, zreli kozji sir, ovčji sir, mladi kravlji sir, sir iz mišine, džem od proška i sira, polusušene rajčice

€ 24.00

## KAMENICE

€ 9.50 / kom

## KAVIJAR

€ 140.00 / 50 g

## RIBLJA JUHA

bijela riba, povrće, riža

€ 9.00

## JUHA

povrtna sezonska juha

€ 9.00

## CRNI RIŽOT

crni rižot od sipe, espuma od Reypenaer sira, ulje vlasac

€ 29.00

## DIMLJENI MORSKI RIŽOT

svježe kozice, dimljene kozice, dimljene dagnje, sladoled od sira

€ 29.00

## LINGUINE

plavi rak, brujet, grlobina, skampi, kamenica

€ 30.00

## "SKRADINSKI" RIŽOT

teletina, sladoled od ovčjeg sira infuziran timijanom, klinčićem, cimetom i muskatnim oraščićem

€ 29.00

## "TINGUL" OD PIVCA

njoki, prošek, kvasina, povrće

€ 28.00

## CAPPELLETTI

punjeni krem sirom, pecorino romanom i badenom, pire od celera, krema od kozjeg sira, crni tartuf

€ 28.00

## DIMLJENA RIBA

usoljen i dimljen file bijele ribe, čips od poriluka, ulje od mladog luka, krema od celera i kave

€ 42.00

## FILE JADRANSKE TUNE

bulgur, mladi špinat, divlja salata, mlada kapuljica, bob, romesco

€ 43.00

## JADRANSKA BIJELA RIBA

lešo, al forno, gradele, u soli

€ 125.00 (1KG)

## DALMATINSKA GREGADA (ZA DVOJE)

bijela riba, povrće, bijelo vino, kozice, školjke

€ 115.00

## ŠKAMPI ŽAR

€ 125.00 (1KG)

## ŠKAMPI BUZARA s tjesteninom

€ 125.00 (1KG)

## HLAP/JASTOG ŽAR

€ 190.00 (1KG)

## HLAP/JASTOG BUZARA s tjesteninom

€ 190.00 (1KG)

## JANJEČI KOTLETI

krumpir, ukiseljena cikla, krema od graška, mlada kapuljica

€ 43.00

## RIBEYE / FLAT IRON STEAK / BLACK ANGUS - ARGENTINA

millefeuille mlinci s povrćem, krema od hrena i jabuke, umak od vina, baby povrće

€ 18.00 / 100 G

## STRIPLOIN MIGUEL VERGARA SPANISH WAGYU

millefeuille mlinci s povrćem, ukiseljeno povrće, demi-glace

€ 38.00 / 100 G

## WAGYU (JAPAN)

millefeuille mlinci s povrćem, ukiseljeno povrće, demi-glace

€ 150.00

## NOCTURNO

tamna čokolada, krema od kave, praline od oraha, sladoled od orahovca

€ 18.00

## ALBA

bijela čokolada, kore od cimeta i meda, limun sladoled

€ 18.00

## ROSALIA

limun, vanilija, badem, sladoled od jogurta i svježe voće (jagode ili maline)

€ 17.00

## SPALATO

krema od naranče, džem od smokava, kroštule, sladoled od ruma i groždica

€ 18.00

## DESERTNI SIREVI

Brillat-Savarin

Manchego

Reypenaer

Shropshire

€ 29.00

## TASTING MENU

€ 140.00

## CEVICHE

sea bass, shrimp, scallops, lime, rhubarb, crustacean

€ 29.00

## AMBERJACK

salicornia, fennel espuma, yuzu, fennel powder

€ 27.00

## TUNA CARPACCIO

spring onion oil, capers, black garlic mayonnaise, brudet sauce

€ 27.00

## GAZPACHO

tomato, cucumber, vodka, burrata

€ 13.00

## BEEF CARPACCIO

orange and lemon emulsion, roasted thyme mayonnaise, macadamia, silver onion jam

€ 26.00

## PROSCIUTTO

Drniš prosciutto, picante peppers, pickled pearl onions, Kalamata olives

€ 25.00

## CHEESE

young goat cheese, aged goat cheese, sheep cheese, young cow cheese, cheese from mišina, prošek jam, semi-dried tomatoes

€ 24.00

## OYSTERS

€ 9.50 / pc

## CAVIAR

€ 140.00 / 50 g

## FISH SOUP

white fish, vegetables, rice

€ 9.00

## SOUP

seasonal vegetable soup

€ 9.00

## BLACK RISOTTO

cuttlefish black risotto, Reypenaer cheese espuma, chive oil

€ 29.00

## SMOKED SEAFOOD RISOTTO

shrimp, smoked shrimp, smoked mussels, cheese ice cream

€ 29.00

## LINGUINE

blue crab, brudet sauce, monkfish, shrimp tartare, oyster

€ 30.00

## "SKRADIN" RISOTTO

veal, sheep cheese ice cream infused with thyme, clove, cinnamon and nutmeg

€ 29.00

## ROOSTER "TINGUL"

gnocchi, prošek wine, vinegar, vegetables

€ 28.00

## CAPPELLETTI

filled with cream cheese, pecorino romano and almond, celery purée, goat cheese cream, truffle oil

€ 28.00

## SMOKED FISH

leek chips, parsley oil, celery and coffee cream

€ 42.00

## ADRIATIC TUNA FILLET

bulgur, young spinach, wild salad, spring onion, broad beans, romesco

€ 43.00

## ADRIATIC WHITE FISH

poached, baked, grilled, or baked in salt

€ 125.00 (1KG)

## DALMATIAN GREGADA (FOR TWO)

white fish, vegetables, white wine, shrimps, shellfish

€ 115.00

## GRILLED SCAMPI

€ 125.00 (1KG)

## SCAMPI BUZARA with pasta

€ 125.00 (1KG)

## GRILLED LOBSTER

€ 190.00 (1KG)

## LOBSTER BUZARA with pasta

€ 190.00 (1KG)

## LAMB CHOPS

potato, pickled beetroot, pea cream, spring onion

€ 43.00

## RIBEYE / FLAT IRON STEAK / BLACK ANGUS - ARGENTINA

mille-feuille mlinci with vegetables, horseradish and apple cream, wine sauce, baby vegetables

€ 18.00 / 100 G

## STRIPLOIN MIGUEL VERGARA SPANISH WAGYU

millefeuille mlinci s povrćem, ukiseljeno povrće, demi-glace

€ 38.00 / 100 G

## WAGYU (JAPAN)

vegetable mille-feuille mlinci, pickled vegetables, demi-glace

€ 150.00

## NOCTURNO

dark chocolate, coffee cream, walnut praline and walnut liqueur ice cream

€ 18.00

## ALBA

white chocolate, cinnamon and honey bark, lemon ice cream

€ 18.00

## ROSALIA

lemon, vanilla, almond, yogurt ice cream and fresh fruit (strawberries or raspberries)

€ 17.00

## SPALATO

orange cream, fig jam, traditional Dalmatian kroštule, rum and raisin ice cream

€ 18.00

## DESSERT CHEESES

Brillat-Savarin

Manchego

Reypenaer

Shropshire

€ 29.00

RESTORAN DVOR  
Yard d.o.o., Put Firula 14, 21000 Split

## RADNO VRIJEME

Ponedjeljak – Nedjelja, Blagdani

12:00 – 24:00

Napomena: Kuhinja radi do 23:00

RESTAURANT DVOR  
Yard d.o.o., Put Firula 14, 21000 Split

## WORKING HOURS

Mon – Sun, Public holidays

12:00 – 24:00

Note: Kitchen is open until 23:00