




VERANDA

WE SERVE MEMORIES



CONTINENT
CROATIA

ISTRIA &
ISLAND OF PAG

DALMATIA

H

DUB

TAL

ERZEGOVINA

BROVNIK-NERETVA



vegetarian



spicy!



wine
recommendation



allergy
warning



ingredient
adding or
removing



previous
order needed

Article 10., Paragraph 3 of the Hospitality Industry Law ("NN" 85\15 and 121\16)

It is prohibited to serve or allow drinking of alcoholic beverages and/or beverages containing alcohol in a catering facility to person under 18 years of age.
If you are allergic to certain ingredients, please note this to the serving staff. All prices are in Croatian kuna (HRK) and Euros (EUR). Fixed exchange rate from Kuna to Euro conversion is: 1 euro = 7,53450 kuna. VAT is included in the price. Tip is not included.



VERANDA

WE SERVE MEMORIES

Let us take you through the journey of tastes,
aromas and colors of Croatia and neighboring Herzegovina.
Tavern Veranda offers a family atmosphere, homemade cuisine,
and as the main spice we use love for food.

We want to serve memories, create emotions and awaken interest
for the history of Croatian, Herzegovinian and Mediterranean gastronomy.



IT'S GOOD TO KNOW MORE!

KING RICHARD I. IN DUBROVNIK

Chronicles of Dubrovnik and England mention in their writings that Anglo-Norman King Richard I the Lion-heart came to Dubrovnik in the fall of 1192 after returning from the Crusade. He found shelter from the storm at Lokrum.

SHAKESPEARE ABOUT DUBROVNIK

In the works of William Shakespeare, the "The merchant of Venice" and the "The Taming of the Shrew" comes the term "argosy" which means "the Dubrovnik ship".

THE RECOGNITION OF USA

The Republic of Dubrovnik is the first state in the world to recognize the United States. That was in 1783.

We recommend you to try wine, craft
beer or liqueurs from this region.
Take a look at the wine list.





Dubrovnik-Neretva

SOMETHING TO START

Frogs

*(Frogs are typical for Dubrovnik – Neretva County.
We make them with salad, prosciutto, dried figs and fig aceto)*

18,00€ / 135,54 KN

SOMETHING CONCRETE

Beef (Paštica)

*(Paštica is a very traditional meal in Croatia, especially for Dubrovnik and Dalmatia shore.
This cut of beef is called "frikando", we stuff it with pancetta, garlic and carrot.
After two days in wine we cook it for several hours with plums, apples, onion, carrot and cellery.
We serve it with homemade gnocchi.)*

36,00€ / 271,08 KN

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IT'S GOOD TO KNOW MORE!

MORE THAN A THOUSAND ISLANDS

Croatia has 1246 big and small islands and coves,
where you can sail very pleasantly.

STONE OF BRAČ

Did you know that the stone from island name Brač was
used to build the White House in America?

MEDITERRANEAN SALTS

Salt from Pag and Ston salt is the purest salt
in the Mediterranean.

DOTTED HANDSOME

Dalmatian dog (Dalmatian, Dalmatian) is a very old
dog breed. The Dalmatian is named after the Croatian
province, Dalmatia, which is believed to be the original
place of origin of the Dalmatian dog.

We recommend you to try wine, craft
beer or liqueurs from this region.
Take a look at the wine list.





Dalmatia

SOMETHING TO START

Prosciutto

*(Smoked ham, two years old, delicacy, thinly sliced,
smells like Dalmatia)*

18,00€ / 135,54 KN

Chicken liver pâté

*(This is a story about "Englishmen in New York".
About people from Herzegovina that go to the town called Makarska for a swim.
And take their own food and drinks to the beach.
We serve chicken liver pate with tomato butter and foccacia.)*

18,00€ / 135,54 KN

SOMETHING CONCRETE

Veal risotto

*(Very typical dish for Dalmatia and for celebrations.
Long hours cooked veal, passion and love we would say about this dish.
Stock that we use to make this dish is made out of veal bones and rooster,
take your time to absorb every bite)*

30,00€ / 225,90 KN

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TRUFFLES

Interestingly, truffles can be found in Istria all year round unlike other regions, and the most precious are the noble white and noble black truffles. The Istrian white truffle is considered to be one of the best in the world and should be taste from September to December. With its specific taste and smell, it is considered as the most expensive type of truffle. The noble black truffle grows throughout the winter, the most precious and the most expensive among black species, and it is recommended to have a quick boil before serving. The greatest truffle ever was found in Istria weighing 1.3 kg and was found by Giancarlo Zigante.

THE SMALLEST TOWN IN THE WORLD

The smallest town in the world 100m long, 30 m wide - that's Hum. A magical example of a hilltop town in Istria, Hum is also said to be the smallest in the world. With a fairytale look and rich in legends, the town is also the endpoint of the Glagolitic Alley, with sculptures celebrating the old Glagolitic script once used by the Croatian people.

BOŠKARIN (ISTRIAN CATTLE)

When we talk about the gourmet cuisine of this region, we must mention the dishes of Istrian cattle bark. Boškari is the name for the Istrian cattle that was used to for processing land and field work for almost sixty years ago, however today is the main food of the top gastronomy in Istria. Over the past fifteen years since the extinction, they hve been rescued by the local authorities and local population initiatives.

We recommend you to try wine, craft
beer or liqueurs from this region.
Take a look at the wine list.





Istria & Island of Pag

SOMETHING TO START

Cheese, cheese and only cheese

(Island Pag is famous for its cheese and sheep. Gligora is most awarded cheese factory in Croatia. We serve their sheep cheese. On the platter you will also get goat truffle cheese from Istria, cow young cheese and cow matured cheese from oil from Konavle (Dubrovnik region))

18,00€ / 135,54 KN

SOMETHING CONCRETE

Lamb ragout

(This mouth melting lamb will blow your mind. We serve it with homemade cheese ravioli. Lamb that comes from island Pag smells like Mediterranean, smells on wild herbs and sea salt. Deep rich sauce, full of flavor.)

37,00€ / 278,61KN

Pasta with fresh truffles

(Fuži are typical Istrian pasta. We serve it with prawns in a silky white sauce. Take your camera out, waiter is coming to shave some truffles in front of you.)

33,00€ / 248,49 KN

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IT'S GOOD TO KNOW MORE!

MOUNTAIN OR ISLAND?

Since the disappearance of the Pannonian Sea in the Pleistocene, the former island of Papuk has become a mountain, revealing the oldest rocks in this part of Europe — granite and metamorphic Paleozoic rocks — full of witnesses that tell the Earth's geological history today.

GREAVES

Traditionally, greaves are prepared by cooking pieces of bacon and fatty meat in a metal cauldron. During cooking, the fat is melted and drained and small pieces of meat and fat are fried and dried. At the beginning of cooking, milk is poured into the boiler, which gives the greaves a golden color.

LITTLE VIENNA

In the old town of Varaždin there are 11 bell towers, 6 churches and 3 monasteries. The rich history of Varaždin can be seen at every step, from the ramparts in the Old Town, historic baroque churches and buildings to the beautiful landscaped gardens and parks, which is why it bears the epithet "Little Vienna".

We recommend you to try wine,
craft beer or liqueurs from this region.
Take a look at the wine list.





Continental Croatia

SOMETHING TO START

Čobanac gyoza

(Traditional shepherd's stew contains a minimum of three types of meat, and at least one type of game is preferred.

*In our herd, they have three types of game: deer, roe deer and boar.
Gyoza is a Chinese traditional dough. It has a special shape and taste.)*

18,00€ / 135,54 KN

Duck spring rolls

(Welcome to Continental Croatia. Region full of flavors. Paprika, river fish, pork, duck, goose and rakija are main ingredients from here. In our spring rolls you can find duck meat, lots of vegetables, and homemade sweet - chili sauce.)

18,00€ / 135,54 KN

SOMETHING CONCRETE

Turkey shank

*(Juicy turkey shank, low fat meat, but full of flavors.
We serve it with dark sauce, buckwheat, quinoa and vegetables salad.)*

30,00€ / 225,90 KN

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RAŠTIKA - HIDDEN TREASURE

Raštika (shrubby, leafy cale, *lat.* - Brassica oleracea acephala, *eng.* - borecole, kale) herbaceous Mediterranean vegetable is available in all seasons. Although it is available throughout the year, the best taste is at the peak of the season - during the cold winter months. This cabbage is great for weather conditions - summer high temperatures are good for it, and it is not ruined by the snow in the winter. Therefore it can be grown quite easily.

KAJMAK - GIFT FROM HERZEGOVINIAN MOUNTAINS

Although *many* varieties of goat's or sheep's milk have been produced over the centuries, the kajmak (cream cheese) is originally produced from cow's milk. Summer is, in other words, the "hit season" of traditional *kajmak* production, because the pastures are the richest in that time of the year.

THE FIG - A BIBLICAL FLOWER

Figs are one of the earliest cultivated types of fruit. Specifically, the fig tree is actually a flower, but for ages it is known as fruit. In ancient times the figs have been dried to be preserved over a longer period of time. The fig tree was planted in a paradise garden, and fig is the most prominent fruit in the Bible.

We recommend you to try wine, craft
beer or liqueurs from this region.
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Hercegovina

SOMETHING TO START



Collard soup

(Collard green like emerald, served with creamy cheese called "kajmak", walnuts and walnuts oil)

16,00€ / 120,48 KN

Poor men dish

(Try to say "Uštupak"! This is the traditional dish for West Herzegovina, long and thin dough fried in deep oil. Served with creamy cheese called "kajmak".)

18,00€ / 135,54 KN

SOMETHING CONCRETE

Goat meat

(Try something new, something that people in Croatia really love. Goat meat is really tender, juicy and full of flavour. If you feel adventures you will eat it with your hands, if not there's always fork and a knife. We serve it with vegetable puree and tomato sauce.)

44,00€ / 331,32 KN

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