



The Market Seafood Restaurant

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of Your meal.

Cold Appetizers

Oysters from Mali Ston bay	10
two oysters with lemon, cucumber and mint oil	  
Swordfish	19,5
corned swordfish with Adriatic flower salt and citrus, flavoured with grape sauce and microgreens	 
Adriatic Shrimp Tartare	14,5
lemon mousse and fava bean chips	 
Kolan Cheese Custard	10
island Pag cheese custard with marinated cherry tomato and black olive and rosemary crumble	  
Veal Carpaccio	19
seared veal with truffle and goat cheese cream, pine nuts, arugula, plums and microgreens	 
Pogača	13
traditional pogača from island Vis with salty anchovies, red onion, tomato and famous Dalmatia EVOO	 
Sweet & Sour	13
radish & beetroot carpaccio, seaweeds, rock samphire, lemon mousse and mint oil	  

Prices are expressed in euros (€) and include all taxes.



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Soups

Fishermen rich seafood soup with tomatoes, garlic bread and fish brandade	12
Asparagus truffle oil and pine nuts	12

Warm Appetizers

Rosemary Crusted Sardines crusted Adriatic sardines with tomato, rock samphire, onion salsa and aioli	15.5
Langoustine & Shrimp Pljukanci Pasta with rich langoustine sauce and flavoured with orange and sage	25
Seafood Risotto classic seafood creamy risotto with tomatoes and zucchini	22
Mussels Buzara mussels from Mali Ston bay with vegetables and Pošip wine sauce, served with garlic bread	16.5

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From Char-Grill

All dishes from char grill are served without side dish

Adriatic Calamari	31
with calamari ink aioli and Vierge	
Seabass Steak	33
with garlic, EVOO, basil cream and charred lemon	
Swordfish Fillet	32
medium grilled fillet of swordfish with red peppers salsa	
Tuna "Marinada"	25
with traditional marinada with kvasina, shallots, raisins and herbs from our gardens	
Octopus	27.5
with garlic, olives, smoked paprika and charred lemon	
Ribeye Steak	36
300g of ribeye steak with green salsa and grilled according to your preference	
Portobello	20
Grilled portobello mushrooms stuffed with barley and tomato with spinach-garlic cream	

 **gluten free**

 **lactose free**

 **contains nuts**

 **vegan dish**

 **vegetarian dish**

 **local product**

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Veggy side

Bell Peppers	10
grilled roasted bell peppers with garlic, kvasina and EVOO	
Potatoes	8
roasted potatoes with rosemary and cherry tomatoes	
Asparagus	11
grilled green asparagus with mint and parmesan	
Chard	10
chard and potato mashed with garlic and EVOO	
Garden Salad	10
Misticana, strip beans, summer vegetables, eggs and lemon dressing	

Desserts

Dubrovačka Rozata	10
sweet egg custard with caramel and rose liqueur and figs in red wine	
Barone	10
hazelnut and vanilla cake with chocolate crumble and berries	
Orange Cake	10
refreshing orange cake with bitter orange mousse and whipping cream	

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*Neka od naših jela mogu izazvati alergijske reakcije
stoga Vas molimo da nas na vrijeme obavijestite ako
imate alergiju na neki od navedenih sastojaka u
jelovniku.*

Hladna predjela

Kamenice iz Malostonskog zaljeva	10
dvije kamenice s limunom, krastavcem i uljem mente	  LOCAL PRODUCT
Sabljarka	19,5
Usoljena sabljarka s jadranskim cvjetom soli, citrusima, umakom od grožđa i mikrobilja	 
Tartar jadranskih kozica	14,5
mousse od limuna i čips od boba	  LOCAL PRODUCT
Pjenica od Kolan sira	10
pjenica od paškog sira s mariniranom cherry rajčicom i crumbleom od crnih maslina i ružmarina	  V  LOCAL PRODUCT
Teleći carpaccio	19
seared veal with truffle and goat cheese cream, pine nuts, arugula, plums and microgreens	 
Pogača	13
tradicionalna viška pogača sa slanim inćunima, crvenim lukom, rajčicom i dalmatinskim extra djevičanskim maslinovim uljem	 LOCAL PRODUCT
Slatko & kiselo	13
carpaccio od repe i cikle, morske alge, motar, mousse od limuna i uljem od mente	  VEGAN

*Cijene su izražene u eurima (€) i
uključuju sve poreze*



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Juhe

Ribarska

bogata juha od plodova mora s rajčicama,
kruhom od češnjaka i ribljom brandadom

12

Juha od šparoga

ulje od tartufa i pinjoli



12

Topla predjela

Sardine u korici od ružmarina

jadranske sardine u korici s rajčicom,
motrom, salsom od luka i aiolijem

15.5

Pljukanci sa škampima i kozicama

s bogatim umakom od škampa i
aromatiziran narančom i kaduljom

25

Rižoto s plodovima mora

klasični kremasti rižoto s plodovima
mora, rajčicama i tikvicama

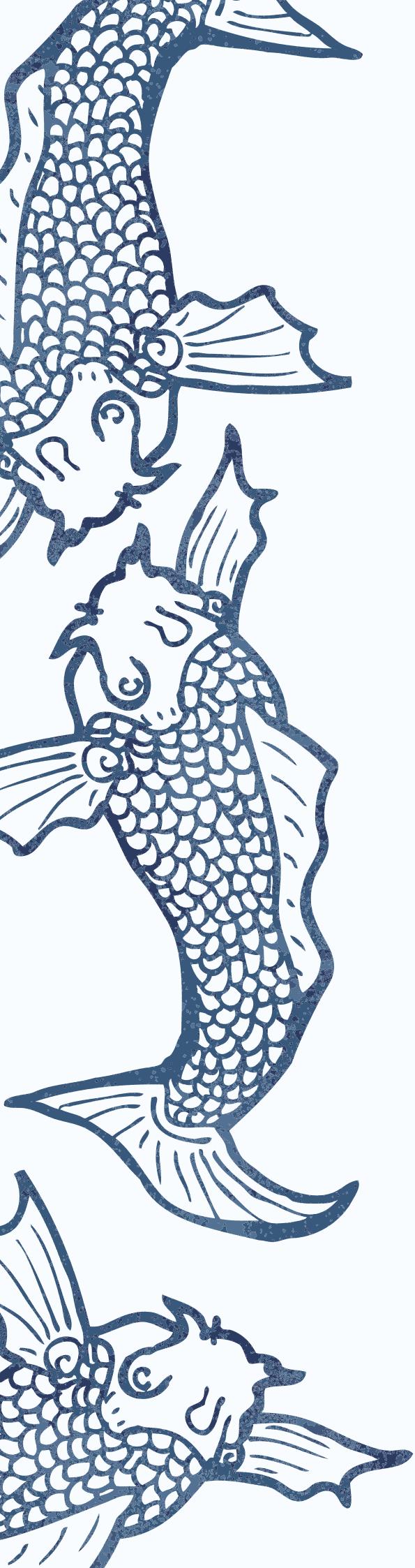
22

Mušule na buzaru

mušule iz Malostonskog zaljeva s
povrćem, umakom od Pošipa i kruhom
od češnjaka

16.5

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S roštilja....

Sva jela su poslužena bez priloga

Jadranske lignje   
s aiolijem, crnilom od lignji i Vierge

Odrezak brancina   
s češnjakom, extra djevičanskim maslinovim uljem, kremom od bosiljka i pougljenim limunom

File sabljarke  
srednje pečen file sabljarke sa salsom od crvenih paprika

Tuna "marinada"   
uz tradicionalnu marinadu s kvasinom, ljutikom, grožđicama i začinskim biljem iz naših vrtova

Hobotnica  
s maslinama, češnjakom, dimljenom paprikom i pougljenim limunom

Ribeye odrezak  
300 g ribeye odreska sa zelenom salsom, pečen na žaru po Vašoj želji

Portobello  
portobello gljive na žaru punjene ječmom i rajčicom s kremom od špinata i češnjaka

 **bez glutena**

 **bez lakoze**

 **sadrži orašaste plodove**

 **vegansko jelo**

 **vegetarijansko jelo**

 **lokalne namirnice**

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Povrtni prilozi

Paprike

10
pečene paprike na žaru sa češnjakom,
kvasinom i extra djevičanskim maslinovim uljem

Krumpir

8
pečeni krumpir s ružmarinom i
cherry rajčicama

Šparoge

11
zelene šparoge na žaru s mentom
i parmezanom

Blitva

10
pire od blitve i krumpira s češnjakom i
extra djevičanskim maslinovim uljem

Vrtna salata

10
Misticanza, mahuna, ljetno povrće,
jaja i preljev od limuna

Deserti

Dubrovačka rozata

10
slatka krema od jaja s karamelom i likerom
od ruže i smokvama u crnom vinu

Barone

10
kolač od lješnjaka i vanilije s čokoladnim
crumbleom i bobičastim voćem

Kolač od naranče

10
osvježavajući kolač od naranče s
mousseom od gorke naranče i šlagom

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