

*Inspired by  
traditional Dalmatian gastronomy  
and flavors of the sea...*

## COLD APPETIZERS

<b>COLD CUTS</b> Dalmatian prosciutto, kulen, and pancetta	200g	<b>28,00 €</b>
<b>OCTOPUS SALAD</b> Octopus seasoned with red wine vinegar and domestic olive oil, paired with diced tomatoes		<b>20,00 €</b>
<b>BLUE CRAB SALAD</b> Blue crab meat seasoned with wine vinegar and domestic olive oil, served with mixed seasonal greens		<b>25,00 €</b>
<b>SCALLOP CARPACCIO</b> Scallop slices with a honey-lemon-olive oil emulsion, asparagus cream, orange		<b>22,00 €</b>
<b>WHITE FISH CARPACCIO</b> Fish slices with crispy capers, citrus gel, salicornia (sea beans), and pine nuts		<b>20,00 €</b>
<b>TUNA</b> Adriatic tuna, thinly sliced, paired with foie gras, toasted bread, chives, and olive oil		<b>25,00 €</b>
<b>OYSTERS</b>	piece	<b>6,00 €</b>
<b>CAVIAR BELUGA</b>	30g	<b>220,00 €</b>

## SOUPS

<b>FISH SOUP</b> soup with white fish pieces and rice		<b>6,00 €</b>
<b>SEA STONE SOUP</b>		<b>10,00 €</b>
<b>LANGOUSTINE AND PORCINI CREAM SOUP</b>		<b>10,00 €</b>
<b>GAZPACHO</b>		<b>6,00 €</b>
<b>BISQUE</b> A creamy Adriatic crab soup served with herbed croutons		<b>10,00 €</b>
<b>TOMATO SOUP</b>		<b>6,00 €</b>

## HOT APPETIZERS

*All pasta is hand made in our kitchen.*

<b>LOBSTER TAGLIATELLE</b>	<b>65,00 €</b>
Pasta with lobster tail, prepared in a traditional island style	
<b>GNOCCHI STUFFED WITH LANGOUSTINE IN WHITE BUZARA SAUCE</b>	<b>22,00 €</b>
<b>FETTUCCHINE WITH FRESH SHRIMP</b>	<b>22,00 €</b>
<b>TRADITIONAL BLACK RISOTTO WITH CUTTLFISH</b>	<b>20,00 €</b>
<b>DALMATIAN MEAT RAGU WITH KORČULA'S MAKARUNI</b>	<b>20,00 €</b>
<b>RISOTTO WITH VEGETABLES</b>	<b>16,00 €</b>
<b>FRITAJA WITH LANGOUSTINE AND TRUFFLES FOR TWO</b>	<b>40,00 €</b>

## FISH DISHES

<b>CATCH OF THE DAY</b>		<b>98,00 €/kg</b>
prepared according to the guest's wishes		
<b>BRUDET FOR TWO PERSONS</b>		<b>80,00 €</b>
<b>ISLAND-STYLE GREGADA FOR 2 PERSONS</b>		<b>80,00 €</b>
<b>LOBSTER</b>		<b>220,00 €/kg</b>
Prepared as the guest wishes		
<b>LANGOUSTINE</b>	<b>portion 35,00 €</b>	<b>98,00 € / kg</b>
Prepared as the guest wishes		
<b>ADRIATIC SQUID</b>	<b>portion 32,00 €</b>	<b>85,00 €/kg</b>
Prepared as the guest wishes		
<b>MIXED SHELLFISH WITH SHRIMPS IN BUZARA SAUCE</b>		<b>28,00 €</b>
<b>WHITE FISH FILLET</b>		<b>36,00 €</b>
Served with wild herbs croquette, fish demi-glace and puree		
<b>TUNA FILLET</b>		<b>36,00 €</b>
Served with Dalmatian salad, a fish sauce with raisins and prošek (sweet wine)		

## MEAT DISHES

<b>BEEF STEAK</b>	260g	<b>36,00 €</b>
<b>LAMB SIRLOIN</b>		<b>42,00 €</b>
Peas with wild fennel, served with demi-glace and puree		
<b>VEAL CHOP</b>		<b>90,00 €/kg</b>
<b>RIB EYE STEAK</b>		<b>90,00 €/kg</b>

## SALADS

<b>MIXED SEASONAL SALAD</b>	<b>7,00 €</b>
<b>BEAN SALAD WITH RED ONION, DRESSED IN PUMPKIN SEED OIL</b>	<b>10,00 €</b>
<b>TUNA SALAD WITH CAPERS</b>	<b>22,00 €</b>

## SIDE DISHES

<b>POTATOES</b> Prepared to the guest's preference	<b>7,00 €</b>
<b>DALMATIAN SWISS CHARD WITH POTATOES</b>	<b>7,00 €</b>
<b>DALMATIAN-STYLE GREEN STRING BEANS</b>	<b>7,00 €</b>
<b>VEGETABLES SAUTÉED IN BUTTER</b>	<b>7,00 €</b>

## SAUCES

<b>DEMI-GLACE</b>	<b>5,00 €</b>
<b>MADEIRA SAUCE</b>	<b>5,00 €</b>
<b>PROŠEK AND RAISINS SAUCE</b>	<b>5,00 €</b>
<b>TRUFFLE SAUCE</b>	<b>5,00 €</b>

## DESSERTS

<b>SELECTION OF CHEESES</b>	200g	<b>28,00 €</b>
<b>FRESH FRUIT</b>		<b>12,00 €</b>
<b>PARFAIT OF ALMOND AND DRIED FIG COOKED IN PROŠEK</b> Carob Soil and Sage Gel		<b>10,00 €</b>
<b>DUBROVNIK-STYLE ROŽATA</b>		<b>8,00 €</b>
<b>CHOCOLATE DESSERT</b>		<b>8,00 €</b>

Bistro Triton - Put Trstenika 19, 21000 Split  
Noštromov odabir d.o.o. - Babina 2, 21000 Split - OIB: 30465706427  
Prices are in euros (€). VAT and PNP are included in price.  
For food allergen information please ask the waiter.  
Complaint book is at the bar. We do not serve alcohol to persons younger than 18 years.