

# Homemade Soups

**BEEF SOUP** .... € 6.00

Clear beef soup with noodles

**DALMATIAN FISH SOUP** .... € 7.00

Aromatic soup with Adriatic fish fillets and rice

**TOMATO SOUP** .... € 6.00

Creamy soup of fresh and sun-ripened tomatoes and rice

**Hugo Sprizz**  
€ 9.00

**Aperol Sprizz**  
€ 9.00

**Amore** € 10.20  
Falkensteiner Gin by Rick,  
Orange marmelade, Sensation  
Lime/Kiwano, Orange bitter

**Miss Honey** € 10.00  
Gin, Elderflower, Lime, Cherry  
blossom tonic

**Tropical Joy** € 10.00  
Vodka Lime, Mango liquor, Lime,  
Passion fruit, pineapple juice

## Starters

**FISH CARPACCIO** ..... € 16.00

Adriatic monkfish, rocket salad, cherry tomatoes,  
capers and a tasty lemon relish

**DALMATION VARIATION (group option)** ..... € 9.00

Prosciutto, Pancetta, sausages and cheese –  
the best from the region per person

**ANGUS CARPACCIO** ..... € 16.00

Thinly sliced Black Angus beef, rocket salad,  
Grana Padano cheese and aceto cream

**GRILLED HALOUMI (vegetarian)** ..... € 14.50

Grilled Haloumi cheese with roasted vegetables,  
sweet chili sauce & aceto di balsamico

**MEDITERRANEAN JOY FALAFEL (vegan)** ..... € 12.50

Crispy Falafel on homemade creamy Hummus and  
fresh salad, with pickled onions and spicy chipotle oil

optionally with flatbread ..... + € 2.50

## SOULFOOD & SALADS

**TRICOLORE SALAD (vegetarian)** ..... 12.00  
Mozzarella di Bufala, tomatoes, basil and balsamico-olive  
oil dressing

**SUMMER SALAD (vegetarian)** ..... 8.50  
Tomatoes, cucumber, yellow/red peppers, feta cheese, spring  
onion & juicy melon

**FALKENSTEINER CAESAR SALAD** ..... 12.00  
Crisp Romaine lettuce, Dalmatian Pancetta, house-made  
croutons, shaved Parmigiano-Reggiano, creamy anchovy-  
infused Caesar dressing, drizzle of olive oil and lemon  
optionally served with a tiny but tasty grilled chicken + 3.50

**BIKINI BOWL (vegan)** ..... 13.00  
Sticky rice, smoked tofu, corn, pickles, green beans, nori algae,  
pickled onion, poke sauce, fresh melon and sesame

**SEA POKE BOWL** ..... 17.00  
Sticky rice, marinated fresh salmon, green beans, corn, pickles,  
nori algae, pickled onion, sriracha mayo, sesame

## FRESH FROM THE SEA

**FRESH LOCAL FISH (per 100 grams)**  
1<sup>st</sup> category: Dentex, Scorpionfish, John Dory fish 8.50  
2<sup>nd</sup> category: Sea Bream, Sea Bass, Bream 6.50

Choose your side:  
Mangold & potatoes or Grilled seasonal vegetables

**GRILLED SEA BREEM "DALMATICA"** ..... 23.00

Fillet of fresh adriatic sea bream, 400gr, potato,  
spinach, cherry tomatoes, garlic & a hint of lemon

**CALAMARI FRITTI** ..... 17.00

A classic for every vacation: golden fried local  
calamari with sauce tartare & fries

**MUSSELS "BUZARA"** ..... 18.00

Fresh mussels, garlic, light white-wine-sauce,  
flatbread

**SHRIMPS & PASTA "BUZARA"** ..... 26.00

Fresh shrimps with spaghetti in a tasty  
tomato, garlic and white wine sauce

## Mediterranean Cuisine & Burgers

**BBQ BURGER** ..... € 16.00

Brioche bun, juicy 100% beef patty, melted  
cheese from the region, green lettuce, onion  
relish, pickles, our BBQ sauce & fries

**CAMPING BURGER** ..... € 15.00

Brioche bun, Falafel patty, green lettuce,  
tomato, Ajvar, fries

**CEVAPCICI A-MORE** ..... € 16.00

Croatian classic, served on flatbread, with  
homemade ajvar, local kajmak cheese,  
onions and fries

**BEEF RIGATONI** ..... € 19.00

Homemade rigatoni with mushroom sauce  
and beef strips, truffles, garlic, Grana Padano

**PAPARDELLE & SALMON** ..... € 19.00

Our pasta with grilled salmon, salsa,  
sundried tomato, garlic, baby spinach and  
Grana Padano

**LINGUINI FRUTTI DI MARE** ..... € 18.00

Pasta with a variety of seafood in a flavorful  
tomato sauce, seasoned with garlic and herbs.

**RISOTTO & PRAWNS** ..... € 17.00

Creamy risotto with grilled prawns and  
parmigiano chips

**LASAGNE AL FORNO** ..... € 13.50

Holiday classic, fresh out of our oven

## Nomads like to share

**MEAT PLATTER FOR 2**

€ 59.00

Perfectly grilled beefsteak, rump steak,  
pork steak, chicken breast, served with  
potato, roasted vegetables and  
mushroom sauce

**FISH PLATTER FOR 2**

€ 62.00

Fresh Adriatic sea bream fillet, tuna  
steak, calamari, mussels served  
with local mangold and potatoes

## Sweets

**LAVA CAKE** ..... 7.00

A warm, rich chocolate cake  
with a molten center, served  
with vanilla ice cream for the  
perfect sweet escape

**CROATIAN FRITULE** ..... 7.00

Small, fried dough balls with  
a delicious chocolate topping

**HOMEMADE CAKES** ..... 6,50

For our selection of home-  
made cakes, please ask our  
staff or take a look at the  
display case at the bar.

## CAMPERS HEAVEN

**BBQ BEEF STEAK** ..... 34.00

250g tender beef fillet, grilled to medium, served with baked potatoes, mushrooms, carrots,  
spring onions, BBQ sauce

**PORK STEAK** ..... 20.00

Roast pork tenderloin with marinated peppers roasted sweet potatoes, spring onion, BBQ sauce

**BEEF TAGLIATA ROYALE** ..... 24.00

Sliced sirloin steak on roasted potatoes, with mixed salad, Grana Padano cheese,  
and reduced balsamic vinegar

**CHICKEN MARINATA** ..... 19.00

Marinated chicken breasts grilled to perfection & fries

**GRILLED CALAMARI** ..... 22.00

Locally fished calamari, served with creamy mangold and potatoes

**GRILLED TUNA STEAK** ..... 27.00

Adriatic tuna fillet, sesame, kale with potato and lemon relish

**GREEK GARDEN PLATE (vegetarian)** ..... 16.00

Seasonal vegetables, grilled and enhanced with feta, olive oil, and fresh herbs

# MENU



VEGAN/  
VEGETARIAN

CHEF ARMIN ŽUNIĆ  
RECOMMENDS

SPICY



Dear guests, to ensure you can fully enjoy your meal despite any food intolerances, please feel free to ask our staff for our allergen menu. Enjoy your meal!

## Just for Kids

**Mickey Mouse – Pasta with Sauce Bolognese** ..... € 9.00

Small pasta, mild, homemade sauce  
bolognese, parmesan cheese

**Sponge Bob – Burger** ..... € 8.50

100% beef, french fries, cheddar cheese,  
green lettuce, tomato

**Mini Cevapcici** ..... € 8.00

Cevapcici, ketchup, small flatbread and some fries

**Donald Duck – Chicken Fingers** ..... € 9.00

Breaded chicken fingers & some fries

# Pizza

All pizzas are topped with homemade sauce of sunripened tomatoes, fior di latte and herbs from our garden, our dough had a rest of 48h

## \* MARGHERITA (vegetarian)

€ 11.00

The Classic, with fresh basil

## CAPRICCIOSA

€ 13.00

Local ham, fresh mushrooms

## ♥ SALAMI

€ 13.00

Tasty original Salami

## \* PRIMAVERA (vegetarian)

€ 12.00

peppers, zucchini, mushrooms, corn

## AL TONNO

€ 15.00

Fresh tuna, anchovies, onion, oregano

## HELLS BELLS

€ 14.00

Local kulen sausage, jalapeno pepper, corn, chilli sauce, oregano

## A MORE

€ 16.00

Dalmatian Prosciutto, rocket, cherry tomato, basil, Grana Padano

## ♥ \* CHEESY BIANCA (vegetarian)

€ 14.00

White Pizza with local fresh cream cheese, gorgonzola, grana padano, oregano & fresh figs



## ABC a-more breakfast club

Start your day with a delightful selection of freshly prepared breakfast options

for € 20,-/person (€ 10,-/kid)

7.30 - 10.30 a.m.

## White Wine <sup>0.1 l</sup>

ŽLAHTINA GOSPOJA, TOLJANČ ..... € 4.50

Variety: Žlahtina  
Region: Istria, Croatia  
Perfect with: fish, seafood and white meat

MALVAZIJA ISTARSKA, DEKLIĆ ..... € 5.10

Variety: Istrian Malvazija  
Winery: Vina Deklić  
Region: Vizinada, Istria, Croatia  
A light-bodied, dry wine which fits perfectly with fish, seafood and white meat.

POŠIP, DEGARRA ..... € 5.10

Variety: Pošip  
Winery: Degarra  
Region: Northern Dalmatia, Croatia  
Perfect with: white meat, salads and seafood pasta

SAUVIGNON BLANC, GALIĆ ..... € 5.30

Variety: Sauvignon Blanc  
Winery: Galić  
Region: Slavonia, Croatia  
Perfect with: white meat, vegetable meals

CHARDONNAY, VELEBNA ..... € 5.60

Variety: Chardonnay  
Winery: Velebna  
Region: Dalmatia, Croatia  
Perfect with: pork, shellfish and vegetable meals

## La Vie en Rosé

### ROSÉ WINE

#### ROSÉ, VELEBNA

Variety: Plavina – Grenache  
Winery: Velebna  
Region: Northern Dalmatia, Croatia  
Perfect for starting a fantastic and joyful evening.

l/€

0,1l  
5.80  
0,75l  
40.00

### BUBBLES

#### MIONETO PROSECCO

The bouquet is redolent of golden apple, while the palate is appealingly marked by aromatic notes of golden apple, white peach and honey.  
Perfect with: aperitiv, starters, risotto and pasta, fish

l/€

0,1l  
5.90  
0,75l  
42.00

#### CHAMPAGNE MUMM GRAND CORDON BRUT

A sparkling golden yellow champagne with an abundance of fine and elegant bubbles.  
Perfect with: enjoying the sunset with your friends.

0,75l  
110.00

## Water

Jana Still Water 0.33 l ..... € 2.60

Jana Still Water 0.75 l ..... € 5.10

Jamnica Sparkling Water 0.25 l .. € 2.60

Jamnica Sparkling Water 0.75 l .. € 5.10

San Pellegrino 0.25 l ..... € 3.50

San Pellegrino 0.75 l ..... € 6.00

Acqua Panna 0.25 l ..... € 3.50

Acqua Panna 0.75 l ..... € 6.00

Delightful wines,  
perfect for unfor-  
gettable moments,  
can be found on our  
wine list.

Apple Soda 0.5 l  
€ 4.50

## RED WINE <sup>0.1 l</sup>

### CUVEE TOMISLAV, ŠKAULJ

Winery: Škaulj  
Region: Zadar  
Perfect with: beef, lamb, mature and hard cheese

€

5.10

### MERLOT, KORLAT

Variety: Organic Merlot  
Winery: Benkovac-Stankovac, Korlat  
Region: North of Dalmatia  
Perfect with: steaks, tuna, 1<sup>st</sup> category of grilled fish

6.00

### SYRAH, VELEBNA

Variety: Syrah  
Winery: Velebna  
Region: Northern Dalmatia  
Perfect with: grilled and spicy red meat

5.60

### CABERNET SAUVIGNON, KORLAT

Variety: Cabernet Sauvignon  
Winery: Benkovac-Stankovac, Korlat  
Region: South of Dalmatia  
Perfect with: hard cheese, cheese pasta, beef

6.00

### BABIC, TESTAMENT

Variety: Organic Babic  
Winery: Testament  
Region: Norddalmatian  
Perfect with: red meat and hard cheese

5.60

# MENU

## Beer & Cider

Karlovačko Točeno / Draft beer 0.3 l ..... € 3.80

Karlovačko Točeno / Draft beer 0.5 l ..... € 5.00

Karlovačko 0.33 l ..... € 3.70

Heineken 0.33 l ..... € 4.10

Karlovačko Radler 0.5 l ..... € 4.20

Karlovačko crno / dark 0.5 l ..... € 4.20

Somersby Apple Cider 0.33 l ..... € 4.20

## Smoothies

Yellow 0.3 l ..... € 5.50  
pineapple, mango, banana

Red 0.3 l ..... € 5.50  
strawberry, raspberry, banana

Green 0.3 l ..... € 5.50  
spinach, broccoli, banana

## Homemade Ice Tea & Lemonades

Homemade Ice Tea Peach 0.3 l ..... € 3.80

Lemon – Lavender 0.3 l ..... € 4.40  
with lavender syrup, lemon and soda

Ginger – Mint 0.3 l ..... € 4.80  
with ginger, lemon, brown sugar and soda

Strawberry – Basil 0.3 l ..... € 5.20  
with strawberry, basil, brown sugar and soda

## COFFEE

Espresso ..... € 2.50

Espresso Doppio ..... € 4.30

Macchiato ..... € 2.70

Large Macchiato ..... € 2.90

Cappuccino ..... € 2.90

Latte Macchiato ..... € 3.60

Coffee with whipped cream ..... € 2.90

Please ask for free vegetarian milk or decaf option.

## ALCOHOLIC BEVERAGES

The serving and consumption of alcoholic beverages and other beverages containing alcohol to person under 18 years of age is prohibited.