

ZADOVOLJSTVO NAM JE PREDSTAVITI VEČERNJI JELOVNIK RESTORANA SENSUS. OSMISLILI SMO GA KAO DUEL NAŠA DVA CHEFA MARCA ARDUINIA I ROBERTA CHAVEZA, KOJI SU UKRSTILI KUHAČE I SPAJAJU PERUANSKU KUHINJU SA TALIJANSKO MEDITERANSKOM DODAVAJUĆI LOKALNE NAMIRNICE U JEDNOJ UZBUDLJIVOJ AVANTURI.

IT IS OUR PLEASURE TO PRESENT THE SENSUS RESTAURANT DINNER MENU. WE IMAGINE IT AS A DUEL BETWEEN OUR TWO CHEFS- MARCO ARDUINI AND ROBERTO CHAVEZ, WHOSE CROSSED COOKING SPOONS HAVE CREATED A FUSION OF PERUVIAN, ITALIAN AND MEDITERRANEAN CUISINES. THE FINAL TOUCH OF LOCAL INGREDIENTS CREATES AN EXCITING INTERNATIONAL ADVENTURE THAT AWAITS YOU....

## DEGUSTACIJSKI MENI SVETI VLAHO / ST. BLAISE TASTING MENU

### RAKOVI I ALGE / CRABS & SEAWEED

CARPACCIO OD ŠKAMPA, CRUMBLE OD KOZICA, EMULSIA OD RAKOVICE, SALATA OD ALGI I KRSTAVACA, CRÈME FRAICHE, IKRA

SHRIMP CARPACCIO, PRAWN CRUMBLE, CRAB EMULSION, SEAWEED AND CUCUMBER SALAD, CRÈME FRAICHER, TOBICO (1,2,3,4,6,7,11,13)

WINE PAIRING: ŠEMBER ROSE BRUT

### RAJČICA / TOMATO

ESPUMA OD DIMLJENOG TOFUA, STAKLO OD RAJČICE, GEL OD KRSTAVCA, PRAH OD LUKA, PERLE OD BALSAMICA  
SMOKED TOFU FOAM, TOMATO GLASS, CUCUMBER GEL, ONION POWDER, BALSAMIC PEARLS (1,6,8,9,11,14)

WINE PAIRING: ROSE, GALIĆ

### JEŽ / SEA URCHIN

RISOTO SA MORSKIM JEŽOM, BUTARGOM OD CIPOLA, I MORSKIH ŠPAROGA

RISOTTO WITH SEA URCHIN, MULLET BOTTARGA, AND SEA ASPARAGUS (1,2,4,7,9,13)

WINE PAIRING: CHARDONNAY, PROVIĆ

### BRANCIN / SEA BASS

PEČEN U KORICI OD AGRUMA, BABA GANOUSH, POVRČE, MASLINE

BAKED IN CITRUS CRUST, WITH BABA GANOUSH, VEGETABLES, OLIVES (1,4,5,6,8,11)

WINE PAIRING: POŠIP, KORTA KATARINA

### PAVLOVA

KREMA OD BURBON VANILIJE, SORBET OD BOROVNICA, BIJELA ČOKOLADA, ESPUMA OD RUŽINE VODICE  
BOURBON VANILLA CREAM, BLUEBERRY SORBETTO, WHITE CHOCOLATE, ROSE WATER FOAM (3,7,14)

WINE PAIRING: MUŠKAT, KOZLOVIĆ

DEGUSTACIJSKI MENI / TASTING MENU 110,00 EUR

DEGUSTACIJSKI MENI SA WINE PAIRINGOM / TASTING MENU WITH WINE PAIRING  
142,00 EUR

DEGUSTACIJSKI MENI PRIPREMA SE ISKLJUČIVO ZA CIJELI STOL

TASTING MENU IS PREPARED ONLY FOR THE ENTIRE TABLE

## DEGUSTACIJSKI MENI INTI / TASTING MENU INTI

### CEBICHE MIXTO / MIXED CEVICHE

RIBA I ŠKAMPI MARINIRANI U "LECHE DE TIGRE" UMAKU, BATAT, CHILI

FISH AND SHRIMPS MARINATED IN "LECHE DE TIGRE" SAUCE, SWEET POTATOE, CHILI (2,4,9,11,13)

WINE PAIRING: ŠEMBER ROSE BRUT

### ENSALADA DE BETABEL / BEETROOT SALAD

CIKLA, GREJPFRUT, QUINOA, AVOKADO, DRESING OD LIMUNA, ULJE OD TARTUFA

BEETROOT, GRAPEFRUIT, QUINOA, AVOCADO, LEMON DRESSING, TRUFFLE OIL (1,5,6,8,9,10,11)

WINE PAIRING: MALVAZIJA, PRIMA LUCE COSSETTO

### CONCHITAS A LA PARMESANA / SCALLOPS A LA PARMESANA

ZAPEČENE JAKOBOVE KAPICE U ŠKOLJCI, MASLAC OD DIMLJENOG CHILIIJA, PAŠKI SIR, PISCO

BAKED SCALLOPS ON SHELLS, SMOKED CHILLI BUTTER, PAG ISLNAD CHEESE, PISCO (2,4,7,13)

WINE PAIRING: POŠIP, KORTA KATARINA

### LOMO SALTADO

GEVEĐA PISANICA, RIŽOTO "HUANCAINA", LOMO SALTADO UMAK

BEEF TENDERLOIN, RISOTTO "HUANCAINA", "LOMO SALTADO" SAUCE (1,6,7,9)

WINE PAIRING: ZLATAN CRLJENKA, PLENKOVIĆ

### TRES LECHES

SORBET OD MANGA, KOKOS, ČOKOLADA SA SLANOM KARAMELOM

MANGO SORBETO, STICKY COCONUT, CHOCOLATE WITH SALTED CAMELE (1,3,7,8,14)

WINE PAIRING: MUŠKAT, KOZLOVIĆ

DEGUSTACIJSKI MENI / TASTING MENU 96,00 EUR

DEGUSTACIJSKI MENI SA WINE PAIRINGOM / TASTING MENU WITH WINE PAIRING  
128,00 EUR

DEGUSTACIJSKI MENI PRIPREMA SE ISKLJUČIVO ZA CIJELI STOL

TASTING MENU IS PREPARED ONLY FOR THE ENTIRE TABLE

## A LA CARTE MENU

### NEŠTO SPECIJALNO ZA POČETAK ... / START WITH SOMETHING SPECIAL...

#### SELEKCIJA KAVIJARA / CAVIAR SELECTION

IMPERIAL SELECTION (20 gr)  
62,00 EUR  
IMPERIAL OSSETRA SELECTION (20 gr)  
71,40 EUR  
IMPERIAL FINE BELUGA SELECTION (20 gr)  
161,00 EUR

SVI KAVIJARI SE POSLUŽUJU SA BLINIMA I CRÈME FRAICHE  
ALL CAVIARS ARE SERVED WITH BLINI AND CRÈME FRAICHE (1,2,3,4,7)

### HLADNA UVERTIRA... / THE COLD OVERTURE...

#### CEBICHE MIXTO / MIXED CEVICHE

ŠKAMPI I KOZICE MARINIRANI U "LECHE DE TIGRE" , BATAT, CHILI  
SHRIMPS AND PRAWNS MARINATED IN "LECHE DE TIGRE" , SWEET POTATOE, CHILI (2,4,9,11,13)  
32,50 EUR

#### RAKOVI I ALGE / CRABS & SEAWEED

CARPACIO OD ŠKAMPA, CRUMBLE OD KOZICA, EMULSIA OD RAKOVICE, SALATA OD ALGI I KRSTAVACA, CRÈME FRAICHE, IKRA  
SHRIMP CARPACCIO, PRAWN CRUMBLE, CRAB EMULSION, SEAWEED AND CUCUMBER SALAD, CRÈME FRAICHER, TOBICO  
(1,2,3,4,6,7,11,13)  
27,60 EUR

#### TARTAR DE RES

TARTAR OD GOVEDE PISANICE, AIOLI OD DIMLJENOG CHILIIJA, KAPARE  
BEEF TENDERLOIN TARTARE, SMOKED CHILLI AIOLI, CAPERS (6,7,10,11)  
31,80 EUR

#### RAJČICA / TOMATO

ESPUMA OD DIMLJENOG TOFUA, STAKLO OD RAJČICE, GEL OD KRSTAVCA, PRAH OD LUKA, PERLE OD BALSAMICA  
SMOKED TOFU FOAM, TOMATO GLASS, CUCUMBER GEL, ONION POWDER, BALSAMIC PEARLS (1,6,8,9,11,14)  
28,00 EUR

#### ENSALADA DE BETABEL / BEETROOT SALAD

CIKLA, GREJPFRUT, QUINOA, AVOKADO, DRESING OD LIMUNA, ULJE OD TARTUFA  
BEETROOT, GRAPEFRUIT, QUINOA, AVOCADO, LEMON DRESSING, TRUFFLE OIL (1,5,6,8,9,10,11)  
26,50 EUR

#### VICHYSOISE & VONGOLE / VICHYSOISE SOUP & CLAMS

LJEŠNJACI, ULJE OD VLASCA  
HAZELNUTS, CHIVE OIL (4,7,8,9,13)  
21,20 EUR

### ...PASTA I RISOTTO... / ...PASTA AND RISOTTO...

#### TORTELLONE RADE SKUPA / TORTELLONE DONE TOGETHER

PUNJENI KAPARAMA, SUHIM RAJČICAMA SA DIMLJENIM MUŠULAMA, UMAKOM OD AGRUMA I KANDIRANIM  
MEDITERANSKIM PLODOVIMA  
STUFFED WITH CAPERS, DRIED TOMATOES WITH SMOKED MUSSELS, CITRUS SAUCE AND CANDIED MEDITERANEAN FRUIT  
(1,3,4,6,7,8,9,13,14)  
31,30 EUR

#### JEŽ / SEA URCHIN

RISOTO SA MORSKIM JEŽOM, BUTARGOM OD CIPOLA, I MORSKIH ŠPAROGA  
RISOTTO WITH SEA URCHIN, MULLET BOTTARGA, AND SEA ASPARAGUS (1,2,4,7,9,13)  
39,00 EUR

## ...NASTAVAK AVANTURE / ...THE ADVENTURE CONTINUES

### CONCHITAS A LA PARMESANA / SCALLOPS A LA PARMESANA

ZAPEČENE JAKOBOVE KAPICE U ŠKOLJCI, MASLAC OD DIMLJENOG CHILIJIA, PAŠKI SIR, PISCO  
BAKED SCALLOPS ON SHELL, SMOKED CHILLI BUTTER, PAG ISLAND CHEESE, PISCO BRANDY (2,4,7,13)  
28,40 EUR

### PATLIDŽAN / EGGPLANT

PISTACIO, PINJOLI, ČEŠNJAK, MASLINE TAGGIASCA, KONFITIRANE RAJČICE  
WITH PISTACHIO NUTS, PINE NUTS, TAGGIASCA OLIVES, TOMATO CONFIT (5,8,11)  
26,20 EUR

## ...VRHUNAC / ...THE ULTIMATE

### ANTICUCHO DE PULPO

HOBOTNICA NA ŽARU, PERUJANSKI ZAČINI, MLADI KRUMPIR, AIOLI OD ČEŠNJAKA, "ANTICUCHO" UMAK  
GRILLED OCTOPUS, PERUVIAN SPICES, SPRING POTATOES, GARLIC AIOLI, "ANTICUCHO" SAUCE (4,7,9,13)  
42,00 EUR

### BRANCIN / SEA BASS

PEČEN U KORICI OD AGRUMA, BABA GANOUSH, POVRĆE, MASLINE  
BAKED IN CITRUS CRUST, WITH BABA GANOUSH, VEGETABLES, OLIVES (1,4,5,6,8,11)  
45,60 EUR

### LOMO SALTADO

GEVEĐA PISANICA, RIŽOTO "HUANCAINA", LOMO SALTADO UMAK  
BEEF TENDERLOIN, RISOTTO "HUANCAINA", "LOMO SALTADO" SAUCE (1,6,7,9)  
49,00 EUR

### LAMB LOMBATA & PROSCIUTTO D'ANATRA

KREMA OD KADULJE, SHIMEJI GLJIVE, ARTIČOKA, DEMI GLACE UMAK OD RUŽMARINA I TAMNE ČOKOLADE  
WITH SAGE CREAM, SHIMEI MUSHROOMS, ARTICHOKE, ROSEMARY, AND DARK CHOCOLATE DEMI GLAZE SAUCE (6,7,8,9,10)  
55,00 EUR

### KORIJEI 3.0 / ROOT VEGETABLES 3.0

CANNELLON OD MRKVE, CELER, PASTRNJAK, FERMENTIRANI ČEŠNJAK, MLADI LUK, LJUTIKA, CRNI TARTUF  
CARROT CANNELONNI, CELERY, PARSNIP, FERMENTED GARLIC, SPRING ONIONS, SHALLOTS, BLACK TRUFFLE (5,6,8,9,11)  
38,20 EUR

## ...SLATKO FINALE / ...THE SWEET FINALE

### CHOCO, CHOCO, CHOCO...

MOUSSE OD TAMNE ČOKOLADE I ESPRESSA, PUNJENJE OD MADAGASKARSKE ČOKOLADE, SLADOLED OD BAILEYS LIKERA,  
ČOKOLADNI CRUMBLE  
DARK CHOCOLATE AND ESPRESSO MOUSSE, MADAGASCAR CHOCOLATE FILING, BAILEYS ICE CREAM, CHOCOLATE  
CRUMBLE (3,5,6,7,11,14)  
14,60 EUR

### TRES LECHES

SORBET OD MANGA, KOKOS, ČOKOLADA SA SLANOM KARAMELOM  
MANGO SORBET, STICKY COCONUT, CHOCOLATE WITH SALTED CARAMELE (1,3,7,8,14)  
14,40 EUR

### PAVLOVA

KREMA OD BURBON VANILIJE, SORBET OD BOROVNICA, BIJELA ČOKOLADA, ESPUMA OD RUŽINE VODICE  
BOURBON VANILLA CREAM, BLUEBERRY SORBETTO, WHITE CHOCOLATE, ROSE WATER FOAM (3,7,14)  
13,00 EUR

### FULL MEDITERANNEO

BISKVIT NA BAKIN NAČIN, SLADOLED OD BURBON VANILIJE, MASLINOVO ULJE, SLATKE MASLINE, REDUKCIJA VINSKOG  
MOŠTA "VARENIK", PRAH OD MASLINA  
TRADITIONAL GRANDMOTHER STYLE BISCUIT CAKE, BOURBON VANILLA ICECREAM, OLIVE OIL, SWEET OLIVES, WINE MUST  
REDUCTION "VARENIK", OLIVES POWDER (1,3,7,8,14)  
13,80 EUR

**WE BELIEVE YOU ENJOYED...  
SPREAD THE WORD!**

**CHEF PETAR OBAD & TEAM**

PROUD MEMBER OF: / PONOSNI ČLAN:



**ALERGIJE I INTOLERANCIJE:**

U SLUČAJU ALERGIJA NA ODREĐENU HRANU ILI SASTOJKE MOLIMO OBRATITE SE NAŠEM OSOBLJU KAO I UKOLIKO SU VAM POTREBNE DODATNE INFORMACIJE O KORIŠTENIM SASTOJcima I NAČINU PRIPREME POJEDINIh JELA

**ALLERGIES AND INTOLERANCE:**

PLEASE SPEAK TO A MEMBER OF OUR STAFF IN CASE OF FOOD ALLERGIES OR SPECIAL DIETARY NEEDS OR IF YOU WOULD LIKE TO FIND MORE ABOUT OUR INGREDIENTS AND FOOD PREPARATION PROCESS.

**ALERGENI I**

1 GLUTEN | 2 RAKOVI | 3 JAJA | 4 RIBA | 5 KIKIRIKI | 6 SOJA | 7 MLIJEKO | 8 ORAŠASTO VOĆE | 9 CELER | 10 GORUŠICA | 11 SEZAM | 12 LUPIN | 13 MEKUŠCI | 14 SO<sub>2</sub>

**ALLERGENS I**

1 GLUTEN | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOYA | 7 MILK | 8 NUTS | 9 CELERY | 10 MUSTARD | 11 SEZAME | 12 LUPIN | 13 MOLLUSCS | 14 SO<sub>2</sub>

# SENSUS

## LIGHT LUNCH MENU | 12:00 - 17:00 |

### SALATE / SALADS

#### BURATTA

KREMA OD CIKLE, SALATNI MIX, ZEMLJA OD MASLINA, PERLE OD BALSAMICA  
BEETROOT CREAM, MIXED GREENS, OLIVE DUST, BALSAMIC PEARLS <sup>(7,14)</sup>  
24,40 EUR

#### QUINOA

AVOKADO, POVRĆE, FERMENTIRANE JABUKE  
AVOCADO, VEGETABLES, FERMENTED APPLES <sup>(1)</sup>  
22,60 EUR

#### CAESAR SALATA "SENSUS"

ICEBERG SALATA, KATAIFI KOZICE, LISTIĆI PARMEZANA, PEČENE TRAKICE PILETINE, KRUTONI,  
CAESAR DRESSING  
ICEBERG LETTUCE, KATAIFI PRAWNS, PARMESAN SHAVINGS, GRILLED CHICKEN, CROUTONS,  
CAESAR DRESSING <sup>(1,2,3,4,7,10,13)</sup>  
23,70 EUR / 178,57 HRK

### PASTA

#### MINI GNOCCHI

GLJIVE, RIKULA, TOSTIRANI PINJOLI  
WITH MUSHROOMS, ARUGULA, TOASTED PINE NUTS <sup>(1,3,5,7,8)</sup>  
25,60 EUR

#### SPAGHETTI ALLA CHITARRA CARBONARA

TRADICIONALNI RECEPT IZ RIMA  
TRADITIONAL ROMAN RECIPE <sup>(1,3,7)</sup>  
26,90 EUR

### GLAVNA JELA / MAIN COURSES

#### FILET ROMBA / TURBOT FILE

PIRE SA TARTUFIMA, PEČENE PAPIRIKE, UMAK OD NARANČE  
TRUFFLE PUREE, BAKED BELL PEPPERS, ORANGE SAUCE <sup>(4,7)</sup>  
34,00 EUR

#### WOK

GOVEĐI STIR FRY, POVRĆE, BASMATI RIŽA  
BEEF STIR FRY, VEGETABLES, BASMATI RICE <sup>(1,4,5,6,11,13)</sup>  
37,30 EUR

### DESERTI / DESSERTS

#### ENERGY MULTI FRUTI CAKE

DATULE, KOKOS, KAKAO, ORASI, KREMA OD INDIJSKIH ORAŠČIĆA I ŠUMSKOG VOĆA, SORBETO OD  
MALINE  
DATES, COCONUT, COCOA, CASHEW NUT AND FOREST BERRY CREAM, RASPBERRY SORBET <sup>(5,8,13)</sup>  
14,50 EUR

#### MR. LEMON

TART, KREMA OD LIMUNA, TALIJANSKA MERINGA  
TART, LEMON CURD, ITALIAN MERINGUE <sup>(1,3,5,7,8,14)</sup>  
13,20 EUR

PROUD MEMBER OF: / PONOSNI ČLAN:



**ALERGIJE I INTOLERANCIJE:**

U SLUČAJU ALERGIJA NA ODREĐENU HRANU ILI SASTOJKE MOLIMOBRATITE SE NAŠEM OSOBLJU KAO I UKOLKO SU VAM POTREBNE DODATNEINFORMACIJE O KORIŠTENIM SASTOJCIMA I NAČINU PRIPREME POJEDINIH JELA

**ALLERGIES AND INTOLERANCE:** PLEASE SPEAK TO A MEMBER OF OUR STAFF IN CASE OF FOOD ALLERGIES OR SPECIAL DIETARY NEEDS OR IF YOU WOULD LIKE TO FIND MORE ABOUT OUR INGREDIENTS AND FOOD PREPARATIO PROCESS.

**ALERGENI** | 1 GLUTEN | 2 RAKOVI | 3 JAJA | 4 RIBA | 5 KIKIRIKI | 6 SOJA | 7 MLIJEKO | 8 ORAŠASTO VOĆE | 9 CELER | 10 GORUŠICA | 11 SEZAM | 12 LUPIN | 13 MEKUŠCI | 14 So2

**ALLERGENS** | 1 GLUTEN | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOYA | 7 MILK | 8 NUTS | 9 CELERY | 10 MUSTARD | 11 SEZAME | 12 LUPIN | 13 MOLLUSCS | 14 So2