



Subota / Saturday

Dan od kamenica

Kamenica, perla među školjkašima i bez bisera je blago.

Priča o kamenici kao cijenjenoj školjki seže još u davne dane. Kažu da kamenica prebiva na našem planetu više desetaka milijuna godina. Meso svježje kamenice je sivo bijele boje, jedro, a ipak mekano, ugodnog morskog mirisa.

Dobra kamenica za konzumiranje mora biti hladna, svježja, srednje veličine, nježna, sočna i dobrog okusa. Iako se kod nas najviše jede svježja kao hladno predjelo, od kamenice kao visoko cijenjene namirnice pripravljuju se i gastronomski vrhunska topla jela.

Oyster day

Oyster the pearl among shellfish a treasure even without the pearl.

The story of oyster as a highly appreciated shell dates back long time ago. It is said that oysters have lived on our planet for a few tens of millions of years.

The flesh of a fresh oyster is grey-white, solid but soft, with a pleasant sea aroma. An oyster fit for consumption must be cold, fresh, medium size, tender, juicy and have a good taste. Although, in Croatia the oyster is mainly consumed fresh as a cold dish, this highly valued food is also used for delicious hot dishes.



Nedjelja / Sunday

Romantična večer

Provedite nezaboravnu večer na prekrasnoj terasi restorana More. Romantična večera uz svijeće u intimnoj atmosferi našeg restorana, uz nježne zvukove saksofona, poseban je doživljaj koji će Vam zasigurno dugo ostati u sjećanju.

Kušajte delicije iz našeg bogato osmišljenog a la carte jelovnika. Preporučit ćemo Vam vina iz naše vinske karte koju smo pažljivo stvarali te za Vas odabrali vina u koja i sami vjerujemo. Poštovali smo sve čimbenike i pravila prilikom stvaranja naše vinske karte, a iskustvo smo stekli pomno slušajući doživljaje onih koji su prije Vas kušali dobre kapljice ovog plemenitog pića. Ponudom kvalitetnih hrvatskih vina stranim gostima želimo pridonijeti u stvaranju slike o našoj zemlji.

Romantic evening

Spend an unforgettable evening on the beautiful terrace of the Restaurant More. A romantic candlelight dinner in the intimate ambiance of our restaurant with gentle sounds of a saxophone playing, is a special experience and a memory you will cherish in your mind.

Try the specialties from our carefully chosen a la carte Menu. We will advise you the wines from our carefully created wine list, the wines in which we do believe. We have respected all the factors and rules while creating our wine list as well as the experience of those who have tried a good drop of this refined beverage. By offering Croatian high, superior and premium quality wines, we would love our guests to experience the true authentic Croatian image.

Za rezervacije ili više informacija o uslugama molimo Vas kontaktirajte osoblje Recepcije ili Restoranta More.

For reservations or more information we kindly ask you to contact the Reception or the Restaurant More staff.



RESTAURANT MORE

★★★★★



*Možemo Vam ponuditi
We may offer you*



Ponedjeljak / Monday

Gurmanski kotlet

Za današnju posebnu ponudu izdvajamo janjeći kotlet mariniran u ruzmarinu i dijoni senfu, pečen u pećnici.

Ruzmarin, više od tisuću godina cijenjeni je začini i prirodni lijek. Latinsko mu ime dolazi od riječi "ros marinus" što u prijevodu znači "morska rosa". Kroz povijest je ruzmarin bio vrlo omiljena biljka. Voljeli su ga grčki i rimski bogovi. Razlog leži u tome što je narodna medicina vjerovala, a i danas vjeruje, da ruzmarin potiče i jača pamćenje. Igličasti listovi ovog mediteranskog začina intenzivnog su mirisa te pikantno ljutog, oporog i gorkog okusa. Koriste se za aromatiziranje povrtnih i mesnih jela.

Gourmet chop

For today's special, we offer you lamb chops marinated in rosemary and dijon mustard, baked in the oven.

Rosemary has been a valued spice and natural remedy for over a thousand years. Its Latin name comes from the word "ros marinus" which means "sea dew." Historically, rosemary was a very popular plant. It was loved by the Greek and Roman gods. The reason for that is that folk medicine contended, and still maintains today, that rosemary stimulates and strengthens memory. Needle leaves of this Mediterranean spices have an intense aroma and a spicy, pungent, astringent and bitter taste. It is used to flavour vegetable and meat dishes.



Utorak / Tuesday

Flambirani steak

Skoro da nema nacionalne kuhinje koja se ne može pohvaliti svojim domaćim odreskom. Mariniran ili ne, sa ili bez umaka, od bečkog, tatarskog do argentinskog. Za ljubitelje mesnih jela pripremili smo flambirani odrezak u umaku od tartufa.

Tartuf je neobična, gomoljasta izraslina koja raste pod zemljom. Neugledna je oblika i intenzivnog mirisa. Ova rijetka i skupocjena gljiva koja raste u plodnom istarskom tlu prava je kulinarska poslastica.

Flambéed steak

There is hardly a national cuisine that cannot be proud of its local steak, whether it is marinated or not, with or without sauce, from Viennese, Tatar's to Argentinean. For lovers of meat dishes we have prepared flambéed steak in truffle sauce.

The truffle is an unusual, tuberous *lump* that grows underground, it has an unattractive form and an intense aroma. This rare and expensive mushroom that grows in the fertile Istrian soil is a real culinary treat.



Srijeda / Wednesday

Neretvanski gusti

Neretvanski ribari lovili su i love jegulje vršama, mrežama, potegačama, parangalima, odmetima i snopićima granja, u koje jegulje zavuku svoje zmijasto tijelo i zapletu se u pruće.

Jegulje, te neobične, možda najzagonetnije od svih riba, u nas su pristigle iz svog zavičaja iz podmorja dalekih Kariba vođene samo njima znanim nagonima i osjetilima. U nekoliko dugih i opasnih mjeseci jegulje prevale dugi put od Sargaškog mora do Europe, velikih portugalskih i baskijskih rijeka u kojima ih nemilice love; preko južne Francuske, Italije, ušća rijeke Po, do naših i grčkih slivova i porječja. Njihovo rođenje, život i smrt prepuni su tajni. Kada dosegnu najveću težinu i veličinu odrasli se primjerci na jesen upute na posljednji put prema Sargaškom moru.

Neretva pleasures

Neretva fishermen have fished and continue to fish for eels using traps, nets, dragnets, trawl lines, fishing lines and bundles of sticks, in which eels burrow their snakelike body and become entangled in the rods.

Eels, those unusual, perhaps most bewildering of all fish, came here from their native land of distant Caribbean sea beds guided by senses and an instinct known only by them. During several long and dangerous months, eels trucked a long way from the Sargasso Sea to Europe, along large Portuguese and Basque rivers in which they are sorely fished for, through southern France, Italy, the River Po Delta, all the way to our and Greek basins and confluences. The eel's birth, life and death are full of secrets. When it reaches the maximum weight and size, adult specimens set off on their last trip to the Sargasso Sea in the autumn.



Četvrtak / Thursday

Flambirano voće

Ritual flambiranja koje konobar izvodi pored stola gostiju prava je umjetnost. Taj atraktivan, pomalo čaroban način pripreme jela svakoj poslastici daje poseban prepoznatljiv okus.

Flambéed fruit

The flambéing ritual that the waiter performs by the guests' table is a real work of art. This attractive, somewhat magical way of food preparation gives a special characteristic flavour to each delicacy.



Petak / Friday

Dalmatinski gusti

Posljednjih godina sve češće susrećemo brojne osvrtne na značaj dalmatinske kuhinje u zdravoj prehrani. Poznat je ljekoviti učinak maslinovog ulja, prirodnih trava i svježe ribe, što čini osnovu na kojoj se bazira ova kuhinja.

Dalmatinska kuhinja je specifična po načinu pripreme jela. Karakteriziraju je lagano kuhanje hrane, većinom u vodi ili na žaru, mnogo ribe, mekušaca, plodova mora te povrća i maslinovog ulja; zbog čega se i smatra veoma zdravom.

Tradicionalni specijalitet koji se često priprema za obiteljske ručkove ili svečane prilike je hobotnica koja je zbog svog ukusnog mesa često tražena poslastica. U Dalmaciji se priprema na različite načine, a mi vam nudimo hobotnicu sa žara.

Taste of Dalmatia

In recent years, there has been an increased number of references to the importance of Dalmatian cuisine in a healthy diet. It is known that olive oil, natural herbs and fresh fish have a healing effect, and these ingredients form the basis of Dalmatian culinary art.

Dalmatian cuisine is specific because of the way dishes are prepared. This cuisine is characterized by gently cooking the food mainly in water or on the grill, containing lots of fish, molluscs, other seafood, vegetables and olive oil, which is why it is considered very healthy.

The traditional dish that is often prepared for family lunches or special occasions is octopus – a very popular delicacy thanks to its tasty meat. In Dalmatia it is prepared in various ways, and we offer you the grilled version.