

Menu

Appetizers and soups

Bonj bruschetta 120 kn

Enjoy your choice of baked bruschettas with tomatoes, fresh mozzarella di bufala and basil

Tuna sashimi 185 kn

Thinly sliced tuna fillet, served with soya sauce, wasabi cream, sesame oil and teriyaki, garnished with sprouts

Tuna tartar 185 kn

Soya, salt, pepper, spring onion, olive oil, avocado cream, toast, fresh celery

Burrata 145 kn

Burrata on wild rocket salad and carpaccio tomatoes, garnished with olive oil and balsamico

Beetroot cold soup 95 kn

Cold soup of beetroot sprinkled with sour cream

Salads

Summer salad 165kn

Lettuce and baby summer salad, cucumber, avocado, feta cheese, yoghurt, drizzled with our own first cold-pressed olive oil and lemon juice

Salad a la bonj on Tortilla 185kn

Thin sliced beef fillet laid on local arugula (rocket) lettuce and chicory salad with some shaved parmesan and cherry tomatoes, sprinkled with the reduced aceto and served with horseradish yoghurt dressing

Shrimps salad 175kn

Classic French composed salad with tuna, green beans, hard boiled eggs, tomatoes, onion, capers, and potatoes

Burgers

CLASSIC Kettyle® Black Angus burger 170kn

Burger with aged angus beef, lettuce, tomatoes, crispy onions, cheddar cheese and crispy bacon, aurora sauce... served with potato fries

Italian Kettyle® Black Angus burger 180kn

Burger with aged angus beef, rocket, tomatoes, onions jam, buffalo mozzarella and fresh cheese cream... served with potato fries

Pasta & Rice

Caprese a la bonj 185kn

Fetuccini with cherry tomatoes, Fetuccini with cherry tomatoes, fresh basil and buffalo mozzarella cheese

Hand rolled pasta with shrimps 195kn

Homemade, hand rolled pasta, sautéed in a creamy tomatoes sauce made with Istrian Truffles, green fresh Asparagus and Shrimps

Stir fry chicken 175kn

Chicken, zucchini, bell peppers, onions, leek in a wok sauce, sweet chili and black beans chili pasta, served with steamed rice in a bamboo steamer

Main & Combo

Beef tenderloin 0,30 kg/ 10,5 oz. 310kn

Prepared to order with grilled asparagus, truffle mashed potato and demiglace

Buzzara frutti di mare 270 kn

Shrimps, scampi, mussels, clams in a pot, prepared in white wine sauce and homemade salsa served with bread basket

Dentex FILLET 230 kn

Boneless fillet of the Dentex served with baby spinach and dried tomatoes, sprinkled with olive oil and lemon juice

Tuna Steak 0,25 kg / 9 oz. 210 kn

Grilled medium rare and served with rocket salad with olive oil and reduction with aceto balsamico

1 Kg - Grilled Tiger Shrimps 540 kn

with baby summer salads and sprinkled with our own olive oil, garlic and salt

1 kg- fisherman's daily catch 700 kn

Fresh whole PREPARED Adriatic fish served with baby spinach and dried tomatoes

Sides

Arugula & Cherry & Grana Padano salad 45 kn

Tuscan potatoes 45 kn

With garlic, grana Padano & rosemary

Grilled green Asparagus 45 kn

MINI CAESAR SALAD 45kn

lettuce with Caesar dressing and garnished with parmigiana

Local tomato salad with purple onion and olive oil 45 kn

Mushrooms with plum brandy 45 kn

BASMATI RICE 45kn

French POTATO FRIES 45kn

Deserts

Fruit colonnade 120kn

Chocolate mousse 75kn

Two dark chocolate mousse scoops garnished with whipped cream

Orange blossom polenta cake 75 kn

Served with vanilla flavored crème fresh

Raspberries Tiramisu 75 kn

The classic Italian dessert with raspberries

Hvar island local cake- GLUTEN FREE 75 kn

made of almond, nuts, rose water, sweet wine, honey, orange zest, and cinnamon