

Welcome to the royal place!  
Here, since the 9th century, the Croatian kings have lodged, in the residence of St. Stephen's Under-the-Pines, sheltered by the shadows of pine trees. Surrender yourself to the moment and enjoy with us

## MENU

of traditional authentic groceries & world delicacies

### OMAKASE ROOM

GALA SURPRISE TASTING MENU | 12 - 15 courses  
290,00 €

#### 4 COURSE FISH | 110,00 €

various cooking techniques of white Adriatic fish in 4 courses  
700g per person

CARPACCIO / SASHIMI / TARTAR / CHEVICE ... SOUP/ GRILL  
PRE DESSERT  
DESSERT

#### KAITAI | 130,00 €

bluefin tuna sequences Adriatic/Japan in 4 courses  
USUZUKURI  
TARTAR  
TATAKI  
RISOTTO  
carnaroli rice, garum, Dalmatian spicy tomato sauce,  
bacon and tuna sashimi, pecorino romano cheese foam  
PRE DESSERT  
DESSERT

\*Tasting menu is available from 6 p.m. Served for a minimum of 2 persons.  
\*\* Omakase Room needs to be booked at least 2 days in advance.

### COLD APPETIZERS

HAND-CUT DALMATIAN PROSCUITTO | 15,00 €  
'pa amb tomaquet' toasted bread, tomato

THE BEST START | 39,00 €  
the best of the best from our Adriatic sea

ADRIATIC SEA DELICACIES | 25,00 €  
Roman 'lučanica' - smoked mullet and sea bass sausage,  
mortadella - from Adriatic white fish with olives and pistachios,  
blood sausage - aged blue fish, prosciutto - bacon from Adriatic kali tuna  
aged in a salt tunnel

GREEN REVOLUTION | 19,00 €  
beets and root vegetable textures, stracciatella artigiana, horseradish,  
seasonal wild herbs, balsamic vinegar and mole rosa

STEAK TARTAR 'JULES VERNE' | 24,00 €  
beef steak, foie gras, sabayon truffles

### SOUPS

BOUILLABAISSE ZS | 8,00 €  
langoustine, prawn and fish soup

PAG LACE | 10,00 €  
root vegetable creamy soup, Pag cheese cream, Pag lace

GASPACHO | 7,00 €  
cold creamy tomato soup, textured foam

### WARM APPETIZERS

FRENCH SALAD VARIATIONS | 18,00 €  
potato parmentier, poached egg, tuna emulsion, sweet corn,  
peas, mint, roasted peppers, carrots and steamed brioche

A MUST-TRY RISOTTO | 45,00 €  
blue crab risotto, almond emulsion, blue crab croquette

PURE SEA | 29,00 €  
creamy carnaroli rice, parmesan and lemon pearls, saffron,  
Adriatic seafood, wild Dalmatian herbs, 24k gold leaves

PASTA NON PLUS ULTRA | 29,00 €  
pasta, Neapolitan fish sauce, langoustine and shellfish 'alla scoglio'

MARIS ELEGANCE | 29,00 €  
cuttlefish, squid, sabayon pine nuts, pecorino romano, Dalmatian guanciale

TORTELLINI ROOSTER & LANGOUSTINES | 25,00 €  
homemade tortellini, smoked Veli Jože cheese, Istrian black truffle, Slavonian ramen

### ADRIATIC FISH, SHELLFISH AND CRABS

MEDITERRANEAN BLUE CLAWED LOBSTER | 135,00 €/kg

SPINY LOBSTER | 190,00 €/kg

PREMIUM LANGOUSTINES | 120,00 €/kg

LANGOUSTINES | 90,00 €/kg

CALAMARI | 65,00 €/kg

SHELLFISH | 65,00 €/kg

FIRST CLASS FISH | 90,00 €/kg

FISH BAKED IN SALT - ZS SPECIALTY | 120,00 €/kg  
fish in salt, Provencal tomato tart, beurre blanc

### MEAT DISHES

ORGANIC ECO CHICKEN | 36,00 €  
marinated and stuffed chicken, foie gras, lardo,  
sautéed mushrooms, aji bacon, thyme, lemon balm

RUMP STEAK | 39,00 €  
aged rump steak, sweet potato gnocchi, tomatoes,  
portobello mushroom carpaccio, cumberland sauce

FILLET MIGNON | 45,00 €  
beefsteak, foie gras crème brûlée, vegetable mosaic,  
Istrian truffle, bordelaise sauce

WAGYU KAGOSHIMA A5 | 175,00 €  
rib eye, chicory cream, carrot and zucchini texture,  
buratta, horseradish, sweet soy, yuzu

CITY OF PAG TRILOGY | 69,00 €  
lamb trilogy: royal, cutlet & liver pralines, lemon jelly,  
Pag herbs emulsion, sheep's milk, lamb jus

### SIDE DISHES (ORGANIC)

YOUNG SWISS CHARD WITH POTATOES | 7,00 €  
Lika potato & young swiss chard

RED PEPPERS | 6,50 €  
roasted and marinated bell peppers, Trieste sauce

CATALONIAN ESCALIVADA | 6,50 €  
roasted vegetable salad (cabbage, pepper, tomatoes, eggplant),  
thyme dressing

PROVENCAL TART GALETTE | 6,50 €  
grilled seasonal vegetables

POTATO | 6,50 €  
mashed, boiled & pont neuf

WILD HERBS SALAD | 9,00 €  
from the field to the table - sweet and sour salad, lamb's lettuce, purslane,  
sage, Adriatic pomegranate, radishes

SEASONAL TOMATO SALAD | 9,00 €  
beet cream, tomato variations, thyme and basil dressing

SEA AND MOUNTAIN SALAD | 9,00 €  
organic lettuce, seaweed, Japanese arugula,  
capers, mustard & sesame dressing

#### AFTER ALL & BEFORE SWEET

tasting of autochthonous cheeses  
from Pag dairy  
7,50 €

WINNER  
#mymichelinplaque  
MICHELIN  
2023



Dear guests, some of our dishes (shellfish, crabs and dishes containing gluten and eggs) can cause allergies, so please warn us about it in time. In case of any allergic reaction to a specific kind of food products, please inform the restaurant staff about it. You can find all possible allergens listed in the MENU. We will be glad to answer to any further question needed. Le couvert is charged 4 EUR per person.

RESTAURANT ZRNO SOLI, Uvala baluni 8, 21000 Split | Loza Vrdoljak d.o.o., Kukuljevićeva 6, 21000 Split, OIB: 67454088718  
Prices are listed in euros - vat and service are included in the prices. Information about submitting complaints can be found at the bar.  
Serving and consumption of alcoholic beverages or beverages that contain alcohol of any kind to minors under the age of 18 is prohibited.