

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...

tasting menu

authentic premium menu, 6 or 4

The tasting menu includes amuse-bouches, six courses, and desserts

AMOUSE BOUCHE

VITAMIN A & E

PRE DESSERT

WHITE FISH

DESSERT

PRAWNS

AFTER DESSERT

MORENA RISOTTO

OCTOPUS

OPG IMOTSKI

A shorter version of the tasting menu is also available. In this option, you may choose 4 courses from the 6 offered. The menu includes amuse-bouches, your selected 4 courses, and dessert.

SIX-COURSE TASTING MENU | €120

FOUR-COURSE TASTING MENU | €90

Zs

LUNCH
menu

3

Three-course Chef's Choice Menu
includes a glass of wine, coffee, and water
45,00 €

*available from 12:00 PM to 4:00 PM

Michelin Gold Plaque 2023.

à la carte

Gault & Millau 4 toques 2025.

Signature Dishes

COLD APPETIZERS

ODE MARITIMA | 34,00 €

the best of the best
from our Adriatic Sea

BIANCO VERDE | 19,00 €

White Adriatic fish, parsley oil,
citrus gel, seasonal vegetable sponge

STEAK TARTARE

JULES VERNE | 25,00 €

filet mignon, foie gras, truffle sabayon

SOUPS

POMALO | 8,00 €

cold soup made from four varieties
of local tomatoes, basil

JADRAN | 8,00 €

fish consommé, white Adriatic fish,
root vegetables

ZAGORA | 8,00 €

consommé made from local free-range rooster

WARM APPETIZERS

NERON | 23,00 €

orzo, cheese espuma, cuttlefish sauce

WILD FLOWER | 45,00 €

blue crab, almond cream,
varenik (Dalmatian grape must reduction)

PASTA NON PLUS ULTRA | 25,00 €

homemade pasta, fish and shrimp sauce

RAVIOLI DELLA DALMA | 24,00 €

homemade ravioli filled with Pag island lamb,
goat yogurt sauce, lamb demi-glace,
grilled dill and peas, mushroom & bread crumble

FISH

MEDITERRANEAN BLUE
CLAWED LOBSTER | 135,00 €/kg

LOBSTER | 190,00 €/kg

PREMIUM LANGOUSTINES | 130,00 €/kg

WHITE FISH | 125,00 €/kg

LANGOUSTINES | 110,00 €/kg

SHELLFISH | 75,00 €/kg

CALAMARI | 88,00 €/kg

FISH BAKED IN SALT
- ZS SPECIALTY
130,00 €/kg

meat

POLLOCO | 29,00 €

chicken fillet, Albufera sauce,
pickled cherry tomatoes,
cauliflower cream with almonds
and coconut milk

CARNIVAL | 45,00 €

filet mignon, sweet potato,
celeriac and black garlic cream,
dried vegetable mosaic,
demi-glace, fresh black truffle, raspberry

DELMA FANTASTICA | 55,00 €

local Pag island lamb, lamb demi-glace,
polenta with sheep's cheese, pickled red cabbage,
fermented garlic chimichurri

SIDE DISHES

YOUNG SWISS CHARD

WITH POTATOES | 10,00 €

Lika potatoes & young Dalmatian chard

GRILLED VEGETABLES | 9,00 €

seasonal roasted vegetables

PADRÓN PEPPERS | 12,00 €

POTATOES | 8,00 €

mashed / french fries

POTATOES À LA ZS | 15,00 €

Lika potato, Pag cheese whey,
chicken stock, black truffle, hazelnut

WILD HERB SALAD | 9,00 €

from field to table – lamb's lettuce,
arugula, radish, Adriatic pomegranate, capers

SEASONAL SALAD | 8,00 €

from field to table – salad
made with fresh seasonal vegetables

BREAD | 5,00 €

AFTER ALL,
BEFORE SWEETS

delicacies from the Dalmatian Hinterland
25,00 €

DESSERT

LAVA ZS | 12,00 €

PAPILLON | 11,00 €

HONEY & MILK | 13,00 €

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 – taxes 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.