

Hrvatski
English

JELOVNIK *MENU*

MARINA *Blue*

Kada smo otvoreni za iskustvo novoga i drugačijega, u život puštamo čaroliju koja je spremna dotaknuti nas i promijeniti. Život se sastoji od slatkoga i slanoga, od novoga i staroga, a svježije ideje ono su što ga čini neodoljivim. Prepustite im se s nadom da ćete sa svakim zalogajem zagristi u novo sjećanje. Svoje goste dočekujemo otvorenog srca i uma te otvorenih vrata.

Being open to new and unique experiences lets magic into our lives that will touch and change each and every one of us. Life is made of sweet and sour, old and new. What makes it so irresistible are fresh ideas. Give in to them and enjoy a new experience with each bite.

We welcome our guests with an open heart, mind and doors.

Dobro nam došli
Welcome to



HLADNA PREDJELA / COLD STARTERS

Marinirani škampi na podlozi od avokada sa skutom <i>Marinated shrimps with avocado and curd cheese</i> (1, 2, 3, 4, 7)	96,00 kn	12,80 eur
Hobotnica na podlozi od rikole <i>Octopus with rucola</i> (14)	85,00 kn	11,30 eur
Tartar od tune s motarom na kremi od maslinova ulja <i>Tuna tartare with samphire on top of olive oil cream</i> (4)	85,00 kn	11,30 eur
Jakobove kapice <i>Mediterranean scallops</i> (14)	80,00 kn	10,70 eur
Bruschetta s jadranskim inćunima i rajčicom <i>Bruschetta with anchovy from the Adriatic Sea and tomatoes</i> (1, 3, 4, 7)	45,00 kn	6,00 eur
Vitello tonnato (kuhana teletina s tuna umakom) <i>Vitello tonnato (boiled veal with tuna sauce)</i> (3, 4, 7, 9)	87,00 kn	11,55 eur
Pršut <i>Smoked ham</i>	65,00 kn	8,70 eur
Ovčji sir <i>Sheep cheese</i> (7)	65,00 kn	8,70 eur
Goveđi carpaccio na podlozi od rikule s uljem od tatufa <i>Beef carpaccio on arugula base with truffle oil</i>	80,00 kn	10,70 eur
Tartar od jadranskog škampa <i>Tartare of Mediterranean scampi</i> (2)	105,00 kn	14,00 eur

JUHE / SOUPS

Goveda juha s domaćim rezancima <i>Beef soup with home made noodles</i> (1, 3, 7, 9)	37,00 kn	5,00 eur
Riblja juha s domaćim raviolima <i>Fish soup with home made ravioli</i> (2, 4, 14)	55,00 kn	7,30 eur
Sezonska krem-juha <i>Seasonal cream soup</i> (1, 3, 7, 9)	40,00 kn	5,40 eur

TJESTENINE I RIŽOTA / PASTA & RISOTTO

kao toplo predjelo ili glavno jelo / *hot starter or main course*

Tjestenina (linguine) s tunom i metvicom <i>Pasta (linguine) with tuna and mint</i> (1, 3, 4, 7)	90,00 kn	12,00 eur
Domaći njoki s gorgonzolom <i>Homemade gnocchi with gorgonzola cheese</i> (1, 3, 7)	80,00 kn	10,70 eur
Šurlice sa škampima (na bijelo ili crveno) <i>Šurlice (Krk specialty pasta) with shrimps (white or red)</i> (1, 2, 3, 7)	115,00 kn	15,30 eur
Rižoto s vongolama i škampima <i>Risotto with clams and shrimps</i> (1, 2, 3, 7, 14)	100,00 kn	13,30 eur
Crni rižoto od svježe jadranske sipe <i>Black risotto with fresh cuttlefish from the Adriatic Sea</i> (1, 3, 7, 14)	95,00 kn	12,70 eur

RIBA I JELA OD RIBE / FISH

Riblja plata za dvije osobe <i>Fish platter for two</i> (2, 4, 14)		360,00 kn	47,80 eur
Orada, brancin <i>Gilt-head sea bream, European bass</i> (4)	1000 g	430,00 kn	58,00 eur
Kovač, škarpina <i>John Dory, red scorpionfish</i> (4)	1000 g	470,00 kn	62,40 eur
Tartar od tune na bečki način s pireom i rezancima od tikvice <i>Viennese tuna tartare with mashed potatoes and zucchini noodles</i> (1, 3, 4)		135,00 kn	18,00 eur
Jadranski škampi (buzara ili na žaru) <i>Shrimps from the Adriatic (as stew or grilled)</i> (2)	1000 g	470,00 kn	64,40 eur
Jadranske lignje na štapiću od ružmarina <i>Calamari from the Adriatic Sea on a rosemary stick</i> (14)		115,00 kn	15,30 eur
Grdobina na chefov način <i>Angler à la chef</i> (4)		160,00 kn	21,30 eur

JELA OD MESA / MEAT

Svinjski lungić s pancetom i povrćem <i>Pork tenderloin with pancetta and vegetables</i>	120,00 kn	16,00 eur
Rib eye tagliata na rikoli, tostirani kruh s perlama od tartufa <i>Rib-eye tagliata with rucola, toasted bread with truffle pearls</i> (1, 3, 7)	150,00 kn	20,00 eur
Biftek po želji <i>Beef steak prepared on request</i> (7)	165,00 kn	21,90 eur
Pileći paprikaš s pireom od krumpira <i>Chicken stew with mashed potatoes</i> (7)	90,00 kn	12,00 eur
BBQ rebarca <i>BBQ ribs</i>	85,00 kn	11,30 eur
T-bone steak, Black Angus <i>T-bone steak, Black Angus steak</i>	500 g 215,00 kn	28,60 eur

PRILOZI / SIDE DISHES

Čips od krumpira <i>Potato chips</i>	25,00 kn	3,32 eur
Povrće na žaru <i>Grilled vegetables</i>	35,00 kn	4,65 eur
Blitva s krumpirom <i>Swiss chard with potatoes</i>	25,00 kn	3,32 eur

KRUH / BREAD

Focaccia <i>Focaccia</i> (1, 3, 7)	10,00 kn	1,33 eur
Domaći kruh <i>Homemade bread</i> (1, 3, 7, 8)	10,00 kn	1,33 eur

SALATE KAO GLAVNO JELO / SALAD AS A MAIN COURSE

Salata od tjestenine (pennette) s rajčicom, maslinama i tikvicama <i>Pasta (penette) salad with tomatoes, olives and zucchini</i> (1, 3, 7)	60,00 kn	8,00 eur
Salata od hobotnice s krumpirom <i>Octopus salad with potatoes</i> (14)	85,00 kn	11,30 eur
Salata od heljde s kozjim sirom <i>Buckwheat salad with goat cheese</i> (1, 7, 8)	60,00 kn	8,00 eur
Bodulska salata <i>Bodul salad</i> (7)	55,00 kn	7,30 eur
Salata od komorača s narančom, orahom i bademom <i>Fennel salad with orange, walnuts and almonds</i> (8)	55,00 kn	7,30 eur
Tikvice sa žara s jogurtom i metvicom <i>Grilled zucchini with yoghurt and mint</i> (7)	60,00 kn	8,00 eur

SALATE / SALADS

Zelena <i>Green</i>	25,00 kn	3,32 eur
Miješana sezonska salata <i>Mixed seasonal salad</i>	25,00 kn	3,32 eur
Rikola <i>Rucola</i>	30,00 kn	4,00 eur
Rajčica <i>Tomato</i>	25,00 kn	3,32 eur

DJEČJI MENU / KIDS MENU

Špageti u umaku od rajčice <i>Spaghetti in tomato sauce</i> (1, 3, 7)	55,00 kn	7,30 eur
Pohani pileći filet s prilogom <i>Breaded chicken fillet with side dish</i> (1, 3, 7)	60,00 kn	8,00 eur

DESERT / DESSERTS

Dnevni izbor kolača <i>Daily selection of cakes</i> (1, 3, 5, 7, 8)	27,00 kn	3,60 eur
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MARINA BLUE SPECIAL / *MARINA BLUE SPECIAL*

Marinirana tuna s medom i aromatičnim biljem <i>Marinated tuna with honey and aromatic herbs</i> (4)	125,00 kn	16,60 eur
Ravijoli punjeni ribom s pjenuškom od pjenušca <i>Ravioli with fish and champagne foam</i> (1, 3, 4, 7)	135,00 kn	18,00 eur
Riblji filet s marelicama i suhim smokvama u prošek <i>Fish fillet with apricots and dried figs in prosecco</i> (4)	140,00 kn	18,60 eur
Domaći njoki s gulašem od boškarina <i>Home made gnocchi with boškarin beef stew</i> (1, 3, 9)	105,00 kn	14,00 eur
Sabljarka na chefov način <i>Swordfish à la chef</i> (4)	140,00 kn	18,60 eur
File kovača sa sušenim rajčicama i grilanom crnom palentom <i>John Dory fillet with dried tomatoes and grilled black polenta</i> (1, 4)	175,00 kn	23,30 eur
Tuna Maremonti <i>Maremonti tuna</i> (1, 4)	160,00 kn	21,30 eur

PIĆA
BEVERAGES

TOPLI NAPITCI / WARM BEVERAGES

Kava / <i>Coffee</i>	13,00 kn	1,80 eur
Macchiato - Capuccino	17,00 kn	2,30 eur
Bijela kava / <i>Coffee with milk</i>	20,00 kn	2,70 eur
Kava sa šlagom / <i>Coffee with cream</i>	18,00 kn	2,40 eur
Nescafé po izboru / <i>Nescafé</i>	20,00 kn	2,70 eur
Kakao Nesquick / <i>Nesquick cocoa</i>	19,00 kn	2,60 eur
Čaj po izboru / <i>Tea</i>	18,00 kn	2,40 eur

BEZALKOHOLNA PIĆA / NONALCOHOLIC DRINKS

Coca-Cola, Fanta, Sprite	0,25 l	24,00 kn	3,20 eur
Schweppes	0,25 l	24,00 kn	3,20 eur
Orangina	0,25 l	22,00 kn	3,00 eur
Cedevita	0,20 l	18,00 kn	2,40 eur
Pago / <i>Pago natural juices</i>	0,20 l	22,00 kn	3,00 eur
Ledeni čaj / <i>Ice tea</i>	0,20 l	22,00 kn	3,00 eur
Red Bull	0,25 l	32,00 kn	4,30 eur
Gazirana min. voda	0,50 l	18,00 kn	2,40 eur
<i>Carbonated min. water</i>	0,25 l	12,00 kn	1,60 eur
Römerquelle gazirana min. voda	0,75 l	27,00 kn	3,60 eur
<i>Römerquelle carbonated water</i>	0,33 l	17,00 kn	2,30 eur
Römerquelle negazirana min. voda	0,75 l	27,00 kn	3,60 eur
<i>Römerquelle non-carbonated min. water</i>	0,33 l	17,00 kn	2,30 eur

Prirodni cijeđeni sokovi *Natural squeezed juices*

Limunada / <i>Lemonade</i>	0,20 l	28,00 kn	3,80 eur
Svježe cijeđena naranča ili grejp <i>Freshly squeezed orange or grapefruit</i>	0,20 l	35,00 kn	4,70 eur

KOKTELI / COCKTAILS

Hugo (<i>Elderflower syrup, Prosecco, Carb. water</i>)	42,00 kn	5,60 eur
Aperol Spritz (<i>Aperol, Sparkling wine, Carb. water</i>)	52,00 kn	6,90 eur
Kir (<i>Creme de Cassis, White wine</i>)	38,00 kn	5,00 eur
Kir Royal (<i>Creme de Cassis, Sparkling wine</i>)	48,00 kn	6,40 eur

PIVO / BEER

Svijetlo domaće točeno / <i>Pale lager</i>	0,50 l	27,00 kn	3,60 eur
	0,30 l	20,00 kn	2,70 eur
	0,20 l	16,00 kn	2,20 eur

Pivo u boci / Beer bottle

Karlovačko	0,50 l	27,00 kn	3,60 eur
	0,33 l	23,00 kn	3,10 eur
Karlovačko Radler	0,50 l	27,00 kn	3,60 eur
Budweiser	0,33 l	28,00 kn	3,72 eur
San Servolo (svijetlo ili tamno / <i>Pale lager or dark</i>)	0,33 l	28,00 kn	3,72 eur
Heineken	0,33 l	28,00 kn	3,72 eur
Heineken bezalkoholno / <i>Alcohol-free</i>	0,33 l	28,00 kn	3,72 eur
Stella Artois	0,33 l	28,00 kn	3,72 eur
Paulaner Weisbier	0,50 l	30,00 kn	4,00 eur

ŽESTOKA PIĆA / SPIRITS

Rakije *Brandies*

Travarica, Komovica, Šljivovica	0,03 l	18,00 kn	2,40 eur
Wiljamovka	0,03 l	21,00 kn	2,80 eur

Likeri *Liqueurs*

Likeri domaći (Smokvica, Medica, Borovnica)	0,03 l	19,00 kn	2,60 eur
Teranino, Biska	0,03 l	20,00 kn	2,70 eur
Jägermeister, Baileys	0,03 l	30,00 kn	4,00 eur
Pelinkovac, Orahovac, Istra bitter, Amaro	0,03 l	18,00 kn	2,40 eur
Campari	0,03 l	24,00 kn	3,20 eur
Sambuca	0,03 l	25,00 kn	3,40 eur

Vinjaci, Brandy, Cognac

Stock, Metaxa, Martell V.S.	0,03 l	29,00 kn	3,90 eur
Martell V.S.O.P., Martell Noblige	0,03 l	35,00 kn	4,70 eur
Martell XO	0,03 l	62,00 kn	8,30 eur
Martell Cordon Bleu	0,03 l	52,00 kn	7,00 eur
Martell Creation , Martell Cohiba	0,03 l	172,00 kn	23,00 eur
Courvoisier, Henessy	0,03 l	32,00 kn	4,30 eur
Henessy XO	0,03 l	52,00 kn	6,90 eur

Whiskey

Chivas Regal	0,03 l	35,00 kn	4,70 eur
Johnnie Walker, J&B, Teacher´s, Jameson...	0,03 l	31,00 kn	4,12 eur
Jack Daniel´s	0,03 l	30,00 kn	4,00 eur

Tequila, Vodka, Rum, Gin

Sauza Gold, Two Fingers, Olmeca Silver	0,03 l	22,00 kn	3,00 eur
Vodka (Smirnoff, Finlandia)	0,03 l	30,00 kn	4,00 eur
Gin (Beefeater, Gordon ´s)	0,03 l	30,00 kn	4,00 eur
Gin Bombay	0,03 l	35,00 kn	4,70 eur
Rum (Bacardi, Capt. Morgan, Havana Club)	0,03 l	28,00 kn	3,80 eur

VINA KUĆE *TABLE WINE*

Vrbnička Žlahtina, bijelo vino <i>White wine</i>	kv	1,00 l	130,00 kn	17,25 eur
Vrbnička Žlahtina, bijelo vino <i>White wine</i>	kv	0,10 l	13,00 kn	1,80 eur
Cabernet sauvignon – Merlot, crveno vino <i>Red wine</i>	kv	0,75 l	110,00 kn	14,60 eur
Cabernet sauvignon – Merlot, crveno vino <i>Red wine</i>	kv	0,10 l	17,00 kn	2,30 eur
Gemišt (vino 0,15 cl, gazirana voda 0,05 cl) žlahtina <i>White wine, Carbonated water</i>		0,20 l	19,00 kn	11,50 eur



ALERGENI

Sastavni dio jelovnika su informacije o alergenima koja se nalaze u jelima. Pored svakog jela nalazi se broj koji označava vrstu alergena koje jelo sadrži.

- 1 Žitarice koje sadrže gluten (pšenica, raž, ječam, zob, pir, kamut ili njihovi hibridi) i proizvodi žitarica
- 2 Rakovi i proizvodi od rakova
- 3 Jaja i proizvodi od jaja
- 4 Proizvodi ribarstva
- 5 Kikiriki i proizvodi od kikirikija
- 6 Soja i proizvodi od soje
- 7 Mlijeko i mliječni proizvodi (uključujući i laktozu)
- 8 Orašasti proizvodi (badem *Amygdalus communis* L., lješnjak *Corylus avellana*, orah *Juglans regia*, indijski oraščić-kešu *Anacardium occindetale*, pekan oraščić *Carya illinoiesis*, brazilski oraščić *Bertholletia excelsa*, pistacija *Pistacia vera*, makadamija oraščić *Macadamia ternifolia*) i njihovi proizvodi
- 9 Celer i proizvodi od celera
- 10 Gorušica i proizvodi od gorušice
- 11 Sjeme sezama i proizvodi od sjemena sezama
- 12 Sumporni dioksid i sulfiti koncentracije veće od 10 mg/kg ili 10 mg/l izraženi kao SO₂.
- 13 Lupina i proizvodi od lupine
- 14 Školjkaši i ostali mekušci te njihovi proizvodi

ALLERGENS

*An integral part of the menu is information regarding allergens which can be found in meals.
Under every meal there is a number indicating allergen type which the meal contains.*

- 1 *Cereals containing gluten (wheat, rye, barley, oats, spelt grains, kamut or their hybrids) and cereal products*
- 2 *Crustaceans and crustacean products*
- 3 *Eggs and egg products*
- 4 *Fish and fish products*
- 5 *Peanuts and peanut products*
- 6 *Soybeans and soy products*
- 7 *Milk and dairy products (including lactose)*
- 8 *Nuts (almond *Amygdalus communis* L., *Corylus avellana* hazelnut, *Juglans regia* walnut, cashew *Anacardium occindetale*, pecan nut *Carya illinoiesis*, Brasil nut *Bertholletia excelsa*, pistachio *Pistacia vera*, macadamia nut *Macadamia ternifolia*) and their products*
- 9 *Celery and celeriac products*
- 10 *Mustard and mustard products*
- 11 *Sesame seeds and sesame seed products*
- 12 *Sulfur Dioxide and sulphites of concentrations greater than 10 mg /kg or 10 mg /l expressed as SO₂*
- 13 *Lupin and lupin products*
- 14 *Molluscs and their products*

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PDV je uračunat u cijenu
VAT included in price



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DRAŽICA
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