



el

A'MARE
RESTAURANT



2024



A'MARE RESTAURANT AND BAR
OPENING HOURS 08:00 - 23:00 h

HOTEL IN EXCELSIS
Lunjski put 91, 53291 Novalja, Croatia
info@inexcelsis.hr / +38553 625 600

START IN EXCELSIS WAY

DALMATINSKI PJAT / CHARCUTERIE BOARD

22,50 EUR

plata domaćih narezaka - dalmatinski pršut, selekcija paških sireva, sušene rajčice

DALMATIAN PROSCIUTTO, SELECTION OF PAG CHEESE,
DRIED TOMATOES



CARPACCIO OD BIFTEKA / BEEF CARPACCIO

22,00 EUR

juneći carpaccio na podlozi od domaće rikole s paškim sirom,
začinjen maslinovim uljem

BEEF CARPACCIO SERVED ON LOCAL ARUGULA AND PAG CHEESE,
SEASONED OLIVE OIL



SALATA OD HOBOTNICE / OCTOPUS SALAD

19,00 EUR

sporo kuhana hobotnica poslužena na tradicionalni paški način,
začinjena domaćom kvasinom, lukom, kaparima, crnim maslinama i cherry rajčicama

SLOWLY COOKED OCTOPUS SERVED IN A TRADITIONAL PAG WAY,
SEASONED WITH HOMEMADE VINEGAR, ONION, CAPERS, BLACK
OLIVES, CHERRY TOMATOES



BURRATA

15,50 EUR

Burrata sir s paškim rajčicama na mladoj rikuli, poslužena s focacciom, sušenim rajčicama te dresingom od bosiljka

**BURRATA CHEESE WITH LOCAL TOMATOES AND BABY ARUGULA,
SERVED WITH FOCACCIA BREAD, DRIED TOMATOES & BASIL DRESSING**



KOZICE U TEMPURI / SHRIMPS IN TEMPURA

18,00 EUR

Repovi black tiger kozica u tempuri posluženi na hrskavoj salati uz guacamole umak

**BLACK TIGER PRAWN TAILS IN TEMPURA SERVED ON A
CRISPY SALAD WITH GUACAMOLE SAUCE**



PATLIDŽAN NA PODLOZI OD HUMMUSA / EGGPLANT

13,00 EUR

STEAK ON A HUMMUS BASE

marinirani patlidžan, teriyaki umak, hummus

MARINATED EGGPLANT, TERIYAKI, HUMMUS



JUHE / SOUPS

JUHA OD GOVEĐEG REPA / OXTAIL SOUP

7,50 EUR

poslužena s domaćom tjesteninom

SERVED WITH HOMEMADE PASTA



JUHA OD PEČENIH RAJČICA / TOMATO SOUP

7,50 EUR

s bosiljkom i hrskavim krutonima

TOMATO SOUP WITH BASIL AND CRISPY CROUTONS



PASTA & RISOTTO

RIŽOTO ŠPAMPI / SCAMPI RISOTTO

19,50 EUR

tradicionalni rižoto s repovima škampi

TRADITIONAL RISOTTO WITH SCAMPI



NOVALJSKI MAKARUNI SA JADRANSKIM KOZICAMA /

19,00 EUR

TRADITIONAL PASTA "MAKARUNI" WITH PRAWNS

domaći makaruni s jadranskim kozicama u bijelom umaku

HOMEMADE PASTA, SERVED WITH PRAWNS IN WHITE SAUCE



RIGATONI BURRATA

16,50 EUR

Rigatoni s bosiljkom, burratom i sušenim rajčicama

RIGATONI PASTA SERVED WITH BURRATA CHEESE, BASIL

& DRIED TOMATOES



THE BEST FROM LAND & SEA

ODLEŽANI JUNEĆI BIFTEK / BEEF TENDERLOIN

34,00 EUR

250g goveđe pisanice s garniturom mladog povrća sa žara,
začinskim maslacem

250G BEEF TENDERLOIN WITH A SET OF VEGETABLES,
SPICED BUTTER



JANJEĆI KOTLET / GRILLED LAMB CHOP

33,00 EUR

kotleti mladog janjeta sa žara, rosti od krumpira, glazirana mlada
mrkva u medu i naranči, demiglance umak

ROSTI POTATO, GLAZED BABY CARROT IN HONEY AND ORANGE,
DEMIGLACE SAUCE



RIB EYE STEAK

34,00 EUR

300g rib eye steak s kroketom od paškog sir, začinjeni maslac

300G RIB EYE STEAK, PAG CHEESE CROQUETTE, SPICED BUTTER



KATSU PILETINA / KATSU CHICKEN

18,00 EUR

Pileći file umotan u panko mrvice, pržen, tonkatsu umak,
prženi krumpirići od batata

CHICKEN FILLET WRAPPED IN PANKO CRUMBS, FRIED,
TONKATSU SAUCE, SWEET POTATO FRIES



TUNA STEAK

31,00 EUR

odrezak od jadranske tune sa žara, poslužen na podlozi
od granny smith jabuka i wasabi kreme, prženi krumpir u kori

ADRIATIC TUNA FILLET, GRANNY SMITH APPLES AND
WASABI CREAM BASE, POTATO FRIED IN CRUST



FILE BRANCINA / SEA BASS FILLET

26,00 EUR

file svježeg brancina pečen na žaru, poslužen sa šalšom od cherry rajčica i crnih
maslina, sotirani komorač

SEA BASS FILLET, GRILLED AND SERVED WITH CHEERY TOMATO AND
BLACK OLIVES SAUCE, SAUTEED FENNEL






PRILOZI / SIDES

5,50 EUR

- BLITVA NA DALMATINSKI / SWISS CHARD 
- ŠPAROGE SA ŽARA / GRILLED ASPARAGUS 
- POVRĆE SA ŽARA / GRILLED VEGETABLES 
- WOK POVRĆE / WOK VEGETABLES 
- PRŽENI KRUMPIRIĆI / FRENCH FRIES  
- PRŽENI KRUMPIRIĆI OD BATATA / SWEET POTATO FRIES  
- DOMAĆI KRUMPIR U KORI / POTATO FRIED IN CRUST  

UMACI / SAUCES

3,00 EUR

- UMAK OD PAŠKOG SIRA / PAG CHEESE SAUCE 
- BBQ UMAC / BBQ SAUCE  
- UMAK OD CRNOG TARTUFA / BLACK TRUFFLE SAUCE 

SWEET MAGIC

PANNA COTTA

8,00 EUR

panna cotta od kokosa s preljevom od šumskog voća

COCONUT PANNA COTTA WITH FOREST FRUIT SAUCE



CHEESECAKE

8,00 EUR

torta od sira s bobičastim voćem i preljevom od malina

CHEESECAKE SERVED WITH BERRIES AND RASPBERRY SAUCE



LAVA CAKE

8,00 EUR

lava kolač sa sladoledom od vanilije i umakom od šumskog voća

CHOCOLATE SOUFFLE SERVED WITH VANILLA ICE CREAM AND

FOREST FRUIT SAUCE



HOMEMADE ICE CREAM

7,00 EUR

domaći sladoled od bučinog ulja s crumbleom od bučinih sjemenki

HOMEMADE ICE CREAM MADE FROM PUMPKIN SEED OIL

AND PUMPKIN SEED CRUMBLE



DJEČJI MENI / KIDS MENU

PILEĆI POHANCI SA POMFRITOM

10,00 EUR

CHICKEN NUGGETS WITH FRENCH FRIES



ŠPAGETI BOLONJEZ

9,00 EUR

SPAGHETTI BOLOGNESE 

PENE S RAJČICOM

8,00 EUR

PENNE TOMATO 

TOST (ŠUNKA, SIR) S POMFRITOM

7,00 EUR

HAM & CHEESE TOAST WITH FRIES



PALAČINKE SA SLADOLEDOM

6,00 EUR

CREPES WITH ICE-CREAM



BEST OF POOL BAR MENU

BURGER IN EXCELSIS

20,50 EUR

100% junetina, brioš pecivo, cocktail umak, kiseli krastavci, rajčica, zelena salata, slanina, prženi krumpirići, BBQ umak

100% BEEF, BRIOCHE BUN, COCKTAIL SAUCE, PICKLES, TOMATO, LETTUCE, CRISPY BACON, FRENCH FRIES & BBQ SAUCE  

PULLED PORK TORTILLA

dimljena trgana svinjetina pečena u stout pivu umotana u tortilju, guacamole i bbq umak, prženi prutići batata

16,00 EUR

SOUS VIDE SMOKED PULLED PORK IN STOUT BEER WRAPPED IN TORTILLA, GUACAMOLE AND BBQ SAUCE, SWEET POTATO FRIES



CLASSIC CLUB SANDWICH

17,00 EUR

tost, pileća prsa, zelena salata, rajčica, hrskava slanina, jaje, majoneza, prženi krumpirići



TOAST, CHICKEN STRIPES, LETTUCE, TOMATOES, CRISPY BACON, FRIED EGG, MAYO & FRENCH FRIES



CAESAR SALAD

16,00 EUR

pileća prsa, salata romana, cezar umak, slanina, krutoni

CHICKEN STRIPES, ROMAINE LETTUCE, CAESAR SAUCE, CRISPY BACON, CROUTONS  

POPIS ALERGENA / ALLERGENS LIST

Za jela sa naznačenim alergenima, bez glutena, vegetarijanskom i veganskom ponudom kontaktirate naše osoblje. Please contact our friendly staff for all dishes with allergenic, gluten free, vegetarian and vegan offerings.



Kikiriki, Bademi, Lješnjaci, Pekan, Orasi, Brazilski oraščići, Indijski oraščići, Pistacije, Pinjoli, Australski orasi, Kesteni, Pšenica / Peanuts, Almonds, Hazelnuts, Pecan, Walnuts, Brazilian nuts, Cashews, Pistachio, Pine nuts, Macadamia nuts, Chestnuts, Wheat



Soja, Mlijeko, Jaja / Soya, Milk, Eggs



Rakovi (škampji, kozice, jastog, riječni rakovi), Ribe, Školjkaši / Crabs (shrimps, prawns, lobster, river crabs), Fish, Shellfish, Molluskus



Sadrži gluten / contains gluten



Prikladno za vegetarijance / Suitable for vegetarians

SVE CIJENE UKLJUČUJU PDV. ZABRANJUJE SE USLUŽIVANJE, ODNOSNO DOPUŠTANJE KONZUMIRANJA ALKOHOLNIH PIĆA, DRUGIH PIĆA I/ILI NAPITAKA KOJI SADRŽAVAJU ALKOHOL OSOBAMA MLAĐIMA OD 18 GODINA. PAYMENT CAN BE DONE ONLY IN EURO CURRENCY. VAT INCLUDED. YOU ARE NOT ALLOWED TO BUY OR CONSUME ALCOHOL UNTIL YOU ARE 18 YEARS OF AGE.