

Rara Avis

Dinner Menu Sample



Day 1

Cold Appetizer

Buckwheat Salad with Leeks, Fried Dalmatian Pancetta and Young Goat Cheese with Roasted Squash Seeds

Warm Appetizer

Turkey and Asparagus Risotto with Young Cow Cheese, Garlic and Parsley Gel

Main Course

Duck Drumstick Stuffed with Onions and Dalmatian Pancetta, Herb Grits, Roasted Pears and Dried Apricots

Dessert

Pears Cooked in Wine and Spices with Aronia and Orange Cream



Day 2

Cold Appetizer

Squid and Vegetable Salad with Goat Cheese and Capers

Warm Appetizer

Au Gratin Cuttlefish Risotto and Arugula Chips

Main Course

John Dory Fillet with Peas and Clotted Cream Puree

Dessert

Baked Ricotta with Cinnamon and Homemade Blueberry Jam

Day 3

Cold Appetizer

Tuna and Olive Pate with Basil Pesto on Black Aromatized Polenta

Warm Appetizer

Scampi alla "Buzara"

(Cooked in White Wine, Parsley and Garlic Sauce)

Main Course

Gilt Head Bream Fillet with Herb and Nuts Crust with Sautéed Vegetables

Dessert

Dalmatian "Rožata" (Crème Caramel)

Day 4

Cold Appetizer

Spicy Baby Octopus' Salad

Warm Appetizer

Tomato and Anchovy's Bruschetta with Herbs and Pag Cheese

Main Course

Tuna Fish Fillet with Sesame, White Polenta and Au Gratin Root Vegetable Cake

Dessert

Strawberry and White Chocolate Tiramisu

Day 5

Cold Appetizer

Adriatic Prawn Tartar with Asparagus Cream

Warm Appetizer

Scampi Soup

Main Course

Salmon Fillet with Pistachio and Prawn Stuffed Ravioli, White Wine Sauce

Dessert

Selection of Cheese and Jam, Homemade Dry Fruits and Walnut Bread

Day 6

Cold Appetizer

Smoked Salmon and Tuna Sushi with Capers and White Wine Sauce

Warm Appetizer

Sea Urchin and Algae's Risotto

Main Course

Famous Local Specialty "Hvarska Gregada" (Traditional Fish Stew)

Dessert

Olive Oil, Lemon and Rosemary Cake with Candied Almonds and Orange Zest

During our cruise, we prefer visits to local fishermen who always have freshly caught fish, salted with freshly harvested local flower of salt, prepared traditionally on the grill, using vine and olive tree wood. Fish is served in local olive oil.

There is no more genuine love than the love for food!



Chef Marko Matic