2024 **SAMPLE** Menu





Chef Zoran, from Sibenik, Croatia, brings over twenty years of culinary experience, including internships and short-term assignments at Michelin-starred restaurants across Europe.



He has worked in traditional Croatian restaurants, then as Head Chef in prominent establishments, pioneering Croatian fine dining. Zoran competed in the 2005 Championship of Young Chefs of Europe and served as Executive Chef at Hotel Restaurant 'San Rocco', featured in the Michelin Guide. He later joined Kempinski Hotel Adriatic, becoming Task Force Head Chef at 'Ca d Oro' (1* Michelin). He has also consulted during hotel and restaurant openings, been a guest chef internationally, and created notable menus, including for Croatia Airlines.

We are thrilled to have him as part of the KATINA team, elevating your gastronomic experience and impressing guests on a daily basis through his creativity and level of service.

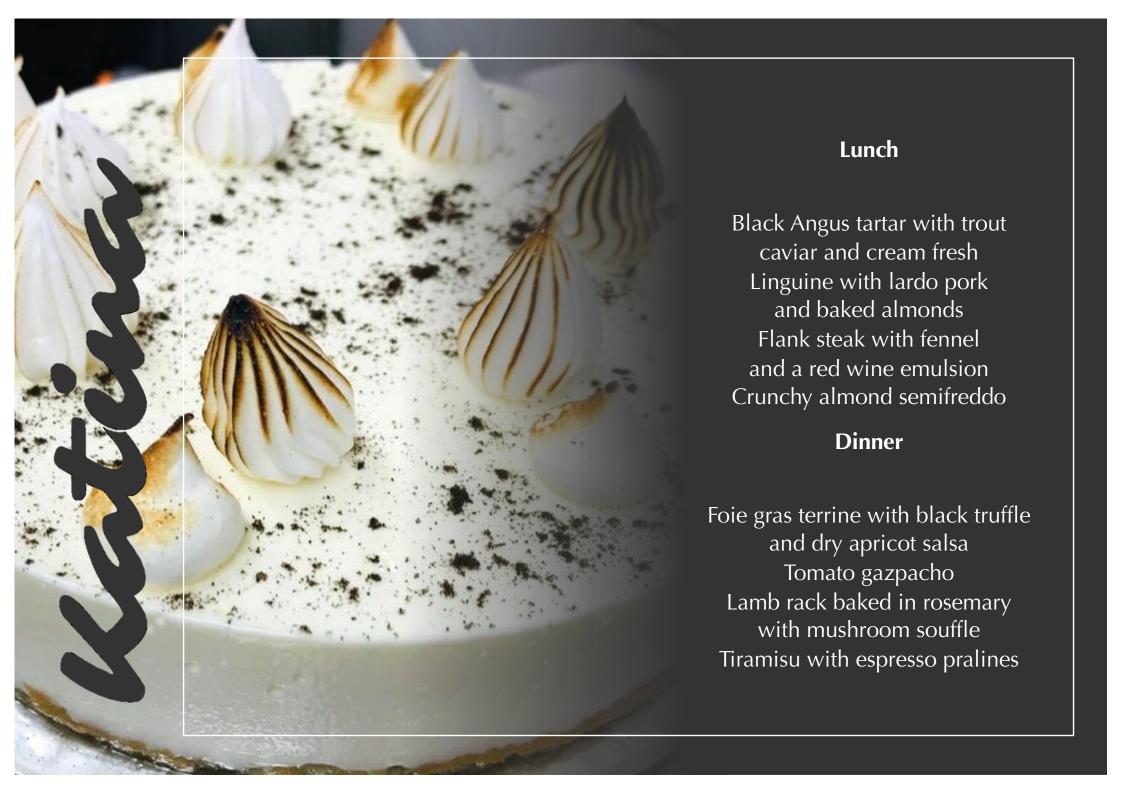


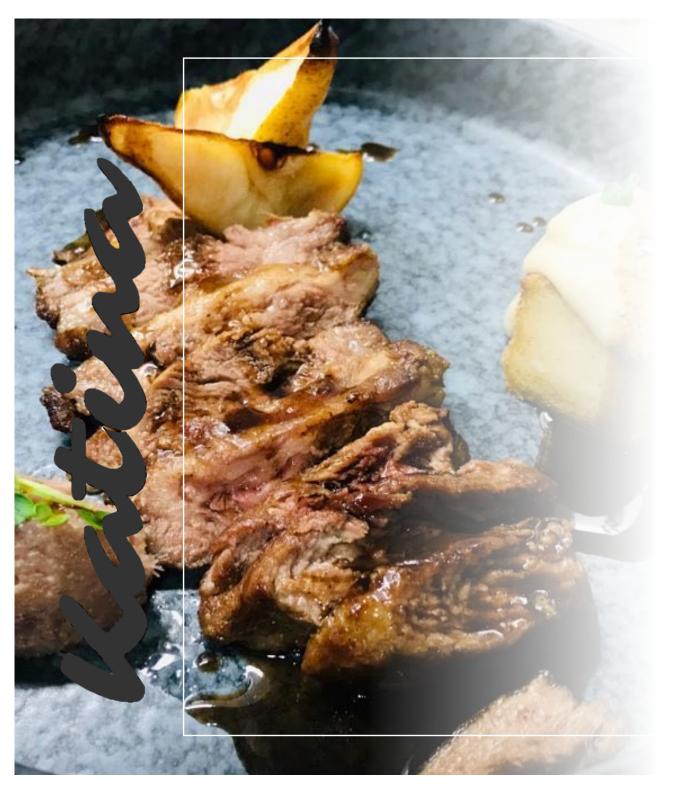
Seabass tartar with lime and olive oil emulsion Celery and black truffle velouté
Seabream fillet with a sepia crust
Double cooked lemon cream with dry lemon and mint

Dinner

Tuna tartar, Asian style, with avocado and young onion Tagliatelle, with Adriatic scampi and black truffle Strawberry sorbet with green apple granite







Wild salmon tartare
with fried leek and beetroot
Baked pumpkin with truffle salsa
and coconut foam
Grilled red mullet with soft goat
cheese and polenta
Dark chocolate souffle
with fruit, meringue and ice cream

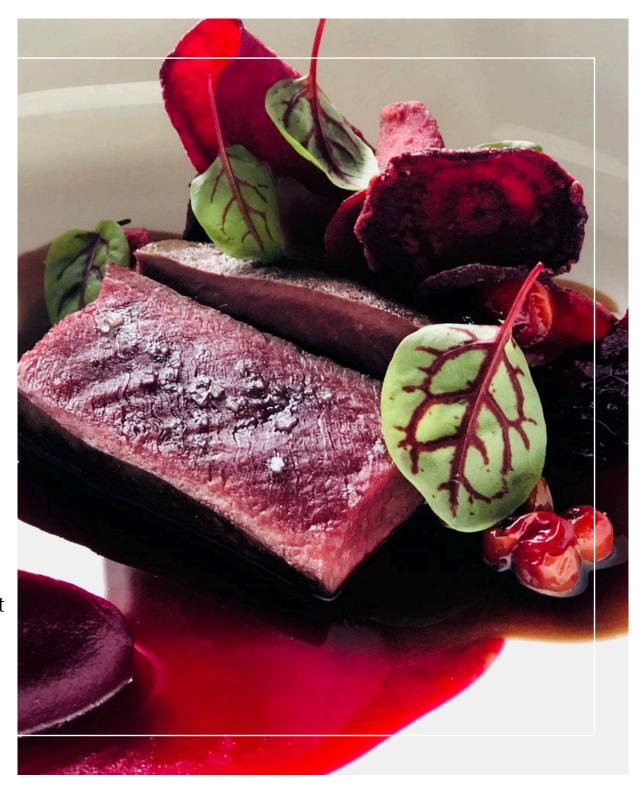
Dinner

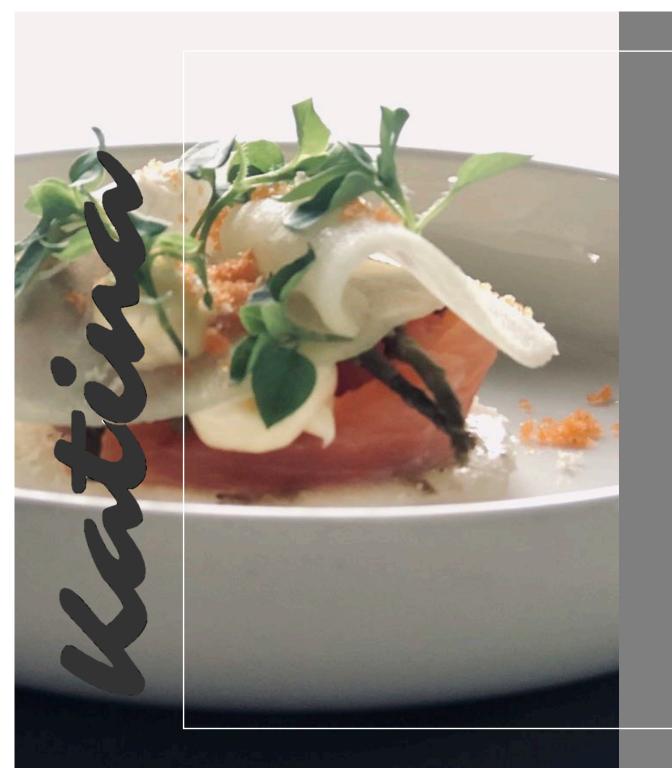
Octopus salad with sepia focaccia and dry tomatoes
Grana Padano risotto and crunchy ham
Pork cheeks with celery puree and baked pears
White brownie and dark chocolate mousse

Black tiger prawns
with lemon butter sauce
Saint Jacques mussels,
lardo pork, and pumpkin puree
Amberjack fillet
with pickled vegetables
Gianduja cake with vanilla cream

Dinner

Baked beetroot tartare
with lime and yoghurt salsa
Green beans soup
with mint pesto
Black pork fillet cooked in a confit
of dry capers and pistachio
Cinnamon and peach crumble





Celery white fish terrine
Ravioli stuffed with foie gras
and baked pears purée
Tuna fillet baked in wild herbs
and lemon mayonnaise
Baked figs with champagne foam

Dinner

Zucchini carpaccio with
pistachio yoghurt pasta
Fish velouté soup
Slowly cooked monkfish
with lardo pork and young onion
Vanilla parfait stuffed with baked
truffle and dark chocolate sauce

Fish ceviche with peach and grape seed oil emulsion Zucchini and mint soup Goldfish with almond crust and cauliflower cream Lemon and meringue tart

Dinner

Tuna tartare with grapes, pomegranate and camelia emulsion
Risotto with scampi and black truffles
Baked octopus with balsamic sauce, young potatoes and vegetables
Granny Smith apple sorbetto with ginger granite





Beef carpaccio with rocked pesto and Parmigiano Reggiano
Green peas soup with black truffle
Slowly cooked duck breast with plum sauce
Hazelnut cake
with Dulce de Leche cream

Dinner

Selection of sushi rolls
Gnocchetti with smoked fish
and dry bottarga
Dentex fillet cooked in white vine
and young potatoes
Panna cotta with rum
and coconut cookie

