



C O L D S T A R T E R S

- | | |
|---|--------------------|
| 1. BEEF CARPACCIO | 2 2 . 0 0 € |
| Beefsteak, Grana Padano, mini profiteroles with spicy mayo, dehydrated egg yolk | |
| 2. TOMATO CARPACCIO | 1 3 . 0 0 € |
| Tomatoes, marinated anchovies, aceto perls, cottage cream cheese, croutons, arugula | |
| 3. TOP DALMATIAN PROSCIUTTO (110g) | 1 7 . 0 0 € |
| Awarded 24 month old prosciutto, cherry tomatoes, capers, pickled onion | |
| 4. TUNA TARTARE L'AROMA | 2 0 . 0 0 € |
| Tuna tartar, avocado puree, white balsamic vinegar, tomato chutney, olives, rosehip pearls | |
| 5. SELECTION OF CROATIAN TOP CHEESES | 1 7 . 0 0 € |
| Pag island sheep cheese, Težacki cow cheese, Žigljen hard sheep & cow cheese, homemade fig jam, apple mustard, olives | |
| 6. BRUSCHETTA TRIS | 1 1 . 0 0 € |
| Prosciutto, pickled onion, tomatoes, cream cheese
Cottage cheese, cucumber, salmon
Arugula, avocado, olives, eggplant puree | |
| 7. VITELLO TONNATO | 2 5 . 0 0 € |
| Capers, tuna pate, veal fillet, parsley oil | |

W A R M A P P E T I Z E R S

- 8. HOMEMADE GNOCCHI WITH SAFFRON** 13.00 €
Gnocchi, mascarpone, Grana Padano, saffron, sea fennel,
olive ash, baby spinach, dried tomatoes
- 9. BEEF FETTUCCHINE** 16.00 €
Pasta fettuccine, beefsteak, tomatoes, mushrooms,
butter, Grana Padano
- 10. OLIVA RISOTTO** 15.00 €
Rice, olives, Grana Padano, burnt cheese ice cream,
arugula, spring onion, dried tomatoes,
- 11. SMOKED RISOTTO** 20.00 €
Smoked mussels, shrimps, Grana Padano, spring onion,
zucchini, tomatoes, rice, bisque
- 12. RAVIOLI A LA RACA** 21.00 €
Duck ragu, truffle oil, Jerusalem artichoke espuma

S O U P S

- 13. PRAWN & SCAMPI CREAM SOUP** 9.00 €
Prawn meat, shrimp oil, tomatoes, bisque
- 14. CAULIFLOWER CREAM SOUP** 7.00 €
Cauliflower, prosciutto powder, parsley oil

MAIN COURSES

MEAT

15. LAMB PAŠTICADA 30.00 €

One of the most legendary Croatian dishes - authentic, homemade and divine Dalmatian soul food.

Lamb in sauce, homemade gnocchi, Dalmatian herbs

16. CHICKEN & LIME 24.00 €

Boneless chicken thighs, cous-cous, arugula, lime, corn, tomatoes, carrot and ginger puree, tomatoes

17. STRIPLOIN STEAK (300 g; aged) 34.00 €

Aged striploin steak, potatoes with tomatoes

18. JOHN DORY 26.00 €

Poached John Dory filet, vegetables, smoked mussels, vermouth sauce with parsley oil

19. TUNA STEAK DALMATINA 28.00 €

Tuna filet, chard, broad bean, potatoes, olive oil, tomato chutney

20. BUZARA (400g) 24.00 €

Authentic Dalmatian dish; clean flavor and aroma reminiscent of the sea

Adriatic shell fish, wine, parsley, spring onion, olive oil, garlic

VEGE 21. SMOKED EGGPLANT/AUBERGINE 18.00 €

Eggplant, eggplant puree, fig pearls, arugula, marinated spring onion, fig jam, croutons

SALADS & SIDES

22. ARUGULA SALAD	4 . 0 0 €
Arugula, tomatoes, aceto balsamico, Grana Padano	
23. HONEY & LIME	5 . 0 0 €
Carrott, honey & lime dressing, mix of seasonal salads	
24. YOUNG POTATOES	6 . 0 0 €
25. GRILL VEGETABLES	5 . 0 0 €
26. FRENCH FRIES	5 . 0 0 €
27. BREAD	4 . 0 0 €
***EXTRAS: ketchup, mayonnaise	1 . 0 0 €

D E S S E R T S

28. MISS PAVLOVA	8 . 0 0 €
Wild berries, meringue, mascarpone	
29. CHOCO ORANGE	9 . 0 0 €
Homemade orange ice cream, chocolate foam, rosemary gel, choco brownie	
30. HONEY BUNNY	8 . 0 0 €
Yogurt cream, fruit gel, caramelized chocolate powder	
31. CAKE OF THE DAY	7 . 0 0 €
32. ICE CREAM	3 . 0 0 €

*THANK YOU FOR
YOUR VISIT*



It is prohibited to serve alcoholic beverages to anyone under 18 years of age.

VAT is included in the price.

Tips are not included in the price.

Please inform a member of our staff if you have any allergies or dietary restrictions.

We would be more than happy to advise you. Table of allergens available upon request.

split 3 d.o.o. | oib: 22257283308 | masarykova
15, 10000 zagreb, hrvatska

 laroma.restaurant



Google review QR code

 laromahotelsplit