



## C O L D   S T A R T E R S

### 1. BEEF CARPACCIO

Beefsteak , Grana Padano, mini profiteroles with spicy mayo, herbs, capers, dehydrated egg yolk

2 2 . 0 0 €

### 2. TOMATO CARPACCIO

Tomatoes, marinated anchovies, micro herbs, cottage cream, croutons, arugola

1 3 . 0 0 €

### 3. TOP DALMATIAN PROSCIUTTO (110g)

World awarded 24 month old prosciutto, olives, capers, purple onion

1 7 . 0 0 €

### 4. TUNA TARTARE L'AROMA

Tuna tartar, avocado puree, white balsamic vinegar, tomato chutney, olives, rosehip pearls

2 0 . 0 0 €

### 5. SELECTION OF CROATIAN TOP CHEESES

Pag island sheep cheese, Težački cow cheese, Žigljen hard sheep & cow cheese, homemade fig jam, olives, apple mustard

1 7 . 0 0 €

### 6. BRUSCHETTA TRIS

Prosciutto, purple onion, tomatoes, cream cheese / cottage cheese, cucumber, salmon / arugola, avocado, olives, eggplant puree

1 1 . 0 0 €

### 7. VITELLO TONNATO

Capers, tuna pate, veal filet, parsley oil

2 5 . 0 0 €

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

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

## S O U P S

- 13. SCAMPI CREAM SOUP** 9.00 €  
Scampi, Dalmatian herbs, scampi oil, tomatoes
- 14. CAULIFLOWER CREAM SOUP** 7.00 €  
Cauliflower, prosciutto powder, parmesan crisps

# MAIN COURSES

MEAT

15. LAMB PAŠTICADA 30.00 €

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

Lamb, cognac, wine, vegetables, gnocchi, Dalmatian herbs

16. CHICKEN & LIME 24.00 €

Boneless chicken legs, cous-cous, arugula, lime, corn, tomatoes, carrot puree

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

Steak, potatoes, 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 clams, wine, parsley, spring onion, olive oil

VEGE

21. SMOKED EGGPLANT/AUBERGINE 18.00 €

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

## **S A L A D S & S I D E S**

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

**D E S S E R T S**

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

*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 our staff if you have any allergies or dietary restrictions.

Table of allergens available upon request.

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 [laroma.restaurant](https://www.instagram.com/laroma.restaurant)



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