

Diocletian's Wine House

2019.

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Split Menu

Sea plate

tuna carpaccio, marinated shrimps, fish paté, anchovies

Južina

Adriatic seashells selection

Chocolate fusion

220

Dalmatia Menu

Dalmatian plate

prosciutto, cheese, olives, olive oil, dalmatian pancetta

Dalmatian pašticada with gnocchi

Wine jelly

240



Table setting - 15 kuna per person.

„Our staff is obliged to provide information concerning food ingredients causing allergies or food intolerance on your specific request.”

Diocletian's Wine House

*Prices are indicated in kuna. VAT and PNP are included in the price. Appeal book is at the bar.
We do not serve alcohol under the age of eighteen! If you do not receive your bill you're not obliged to pay it.*

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Wine & Food tasting

DRINK. EXPLORE. TASTE. EXPERIENCE.

*Enjoy 3 authentic wine grape sorts of Dalmatia
paired with the best dalmatian treats*

Every day: 12:00/13:00/15:00/17:00/18:00
~reserve on time~

150

Sparkling wine and oysters

indulge and treat yourself as an Emperor

100

Taste Dalmatia

- for two persons -

dalmatian pancetta & prosciutto
marinated shrimps and fish pate
olives and capers
cheese selection and anchovies
tuna carpaccio
wine bruschetta

180

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Cold appetizers

**Beef carpaccio, rucola,
Grana Padano, wine bruschetta** 110

Dalmatian plate 94
*prosciutto, cheese, olives, olive oil,
dalmatian pancetta*

Sea plate 96
*tuna carpaccio, marinated shrimps,
anchovies, fish paté*

Fresh oysters / by piece 38
*a true aphrodisiac for lovers
and true love for foodies*

Fisherman's wine bruschetta 65
*red wine, homemade bruschetta, anchovies,
capers, "dirty šalša"*

Warm appetizers

Chicken and vegetable wok 80
rice, vegetable, sweet & sour, soya sauce

Black risotto with clams 98
cuttlefish, clams, "dirty šalša" 

**Homemade makarun from
the island of Korčula with
prosciutto and truffles** 96

Sea cocktail 75
*green beans, Adriatic shrimps,
dalmatian pancetta, wine bruschetta*

Healthy corner

Spirulina gazpacho 72
fresh cucumber, spirulina, yoghurt

**Homemade makarun from the
island of Korčula
with shitake mushrooms** 90

Vege burger 65
lemon sauce, vegetable

**Vegetable soup
from our garden** 55 

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Main meat dishes

Chicago Black Angus 270
with rustic potatoes,
seasonal vegetable

Lamb chops, cous-cous with 190
vegetable, demiglas

Ox tongue with aromatized 185
polenta, prunes, red wine

Boškarin steak with rustic 185
potatoes 
*Boškarin - a true delicacy from unique
Istrian cattle; high quality gourmet dish*

Dalmatian pašticada 160
with gnocchi

Main fish dishes

Južina 160
*Adriatic seashells selection made
in traditional dalmatian way*

Tuna steak with vegetable 190 
vegetable, mediterranean sauce

Teća-true Dalmatia 220
*mussels, capelunghi, vongola, smooth shells,
scampi with homemade makarun from
the island of Korčula*

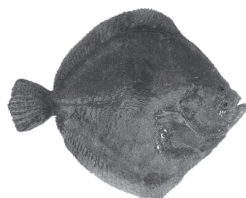
Monkfish in pancetta & polenta 205
*monkfish medallions, aromatized polenta,
Diocletian sauce*

White fish filet with vegetable 180

Secrets of Adriatic

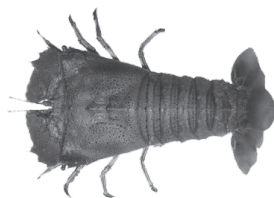
select one of the top three delicacies; ask the waiter for daily offer

ROMB/BRILL



*a true sea diamond
authentic and rare*
400 kn/kg

SLIPPER LOBSTER



*shiny knight,
premium taste of the Adriatic*
330 kn/portion

SCORPION FISH



*dangerous by look,
unforgettable by taste*
500 kn/kg

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Sides

Seasonal salad	40
Wok vegetable	38
Rustic potatoes	38
Rice with butter	38
Cous-Cous with vegetable	40
Olives	25
Homemade bread	20

Desserts

Wine jelly <i>wine jelly with fruit</i>	48
Chocolate fusion	46
Cottage cheese cream with dates in prosecco	53
Dalmatian <i>rožata</i> <i>sweet tradition</i>	50

Sweet of the house

&

a glass of dessert wine

for a perfect beginning and ideal end of the day

85

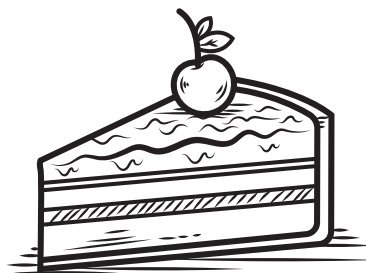


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PEKA MENU **WELCOME TO DALMATIA!**

DALMATIAN PLATE
prosciutto, cheese, olives, olive oil, dalmatian pancetta

PEKA
*veal or octopus with potatoes and vegetables from our garden
served in a traditional way*

DESSERT
by choice
300
per person
(preorder 2:30h before)



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CONVIVIUM

by the original recipe of Ancient Rome

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SUS SCROFA

boar salami, cheese selection, dates

GASTROPODA

gratinated vineyard snails, wine, garlic, parmesan

BEEF TONGUE/OX

*beef tongue with aromatized polenta
in red wine and prunes sauce*

WINE JELLY

wine jelly with fruit



ROMAN DINNER

original menu of an Ancient Rome; 2000 years old

450
per person

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