

DOOR PORT 74

bites

Artisan local breadbasket

selekcija domaćeg kruha i maslaca
homemade butter

10,50 eur

Traditional grilled sardines

sardine s roštilja, češnjak, začinsko bilje,
ljubičasti luk, triestina umak
garlic, herbs, purple onion, triestina dip

11,00 eur

Goat cheese & potato croquet (3 pc)

kroketi od kozjeg sira i krumpira, umak od tartufa
toasted almond, Istrian truffle dip

11,00 eur

Homemade Adriatic shrimps croquet (3 pc)

domaći kroketi od jadranskih škampa,
umak od jogurta i vlasca
yoghurt chives dip

11,50 eur

salads

Adriatic seafood

jadranska salata s lignjama, hobotnicom, škampima,
celerom, motrom, zelenom salatom i sokom od limuna

calamari, octopus, shrimps, lemon juice, lettuce,
celery ribs, motar

24,00 eur

Citrus

losos na žaru, segmenti naranče, mladi luk,
cherry rajčica, dressing od limuna

grilled salmon, orange segments, spring onion,
cherry tomato, lemon dressing

18,50 eur

Crispy chicken

salata s hrskavom piletinom, dimljena slanina, poširana
jaja, salata puterica, vinaigrette od ljutike, krutoni, sjemenke
suncokreta, cherry rajčice, crvena rotkvica

smoked bacon, poached egg, butter lettuce, shallot
vinaigrette, crouton, sunflower seeds, cherry tomatoes, radish

19,50 eur

Chicory

mladi špinat, rikola, segmenti naranče, plavi sir, kruh na žaru,
Paški sir, tapenada od bosiljka, odležani balsamico

baby spinach, rocket, orange segments, blue cheese, grilled
bread, Pag cheese, basil tapenade, aged balsamic

19,50 eur

sea appetizers

Langoustine tartar

tartar od škampi, dehidrirani kavijar, ulje od lješnjaka, frisee salata, krema od škampi

dehydrated caviar, hazelnut oil, lemon crisps, frisee lettuce, cream of langoustine

28,50 eur

Cured seafood platter

marinirane sardine, ukiseljeni inćuni, pršut od tune, dimljena skuša, marinirana sabljarka, vrhnje, kapari, luk, kruh na žaru, limun

marinated sardines, pickled anchovies, tuna ham, smoked mackerel, marinated swordfish, sour crème, capers, onion, grilled bread, lemon

80,00 eur

Marinated Scallops

marinirane Jakobove kapice, cikla, zelena jabuka, pekan orah, komorač

beetroot, green apple, pecan, shaved fennel

24,00 eur

Mussels buzara

dagnje na buzaru, češnjak, Pošip, svježi peršin
garlic, Pošip white wine, fresh parsley

18,50 eur

Shrimps Pil Pil

kozice u umaku od češnjaka, čilija, bijelog vina i peršina, prepečeni kruh

garlic, chilli, white wine, parsley, grilled bread

23,50 eur

land appetizers

Domestic cured meat & cheese platter

plata s domaćim suhomesnatim proizvodima i sirom, marmelada od smokava, marinirane masline

fig marmalade, marinated olives

35,00 eur

Hand cut steak tartare

tartar biftek, žumanjak, vadouvan majoneza, krutoni

egg yolk, vadouvan mayo, sour dough crumble

24,00 eur

Eggplant tartare

tartar od patlidžana, skuta s češnjakom, kapari, kiseli krastavci, coulis od paprika

garlic curd, capers, gherkins, paprika coulis

16,00 eur

mains from the sea

Grilled Adriatic tuna steak

jadranska tuna sa žara, umak od rajčica i maslina, domaći krumpirići, salata

tomato and olive sauce, homemade fries, salad

25,50 eur

Thin sliced baked sea bass fillet

tanko rezani file brancina, salata od patlidžana, kozice sa žara, salata od začinskog bilja, vinaigrette od limuna

eggplant salad, grilled shrimps, herb salad, lemon vinaigrette

26,00 eur

Grilled John Dory fillet

pečeni file kovača, butarga, motar, mladi luk, rajčica, glazirane mrkve, umak od limuna i maslaca

bottarga, samphire, spinach, spring onion, tomato, glazed carrots, lemon butter sauce

34,00 eur

Sautéed monkfish

rižoto s limunom, pečene šparoge, mediteransko bilje

lemon risotto, roasted green asparagus, Mediterranean herbs

35,00 eur

Crab & shrimp burger

burger od mesa raka, kiseli krastavac, remulada od cvjetače, salata, domaći krumpirići, brioš lepinja

pickled cucumber, cauliflower remoulade, lettuce, fries, brioche bun

39,50 eur

Grilled calamari

lignje s roštilja, salata s rajčicama i lukom, domaći pomfrit

tomato onion salad, homemade fries

22,50 eur/(250g)

Whole lobster from the plancha

cijeli jastog sa žara, maslac sa začinskim biljem

herb butter, side dish of your choice

85,00 eur/(650g)

Grilled langoustine

škampi sa žara, maslac sa začinskim biljem, salata s rajčicama i lukom

herb butter, tomato onion salad

13,50 eur/(100g)

Grilled prawns

kozice sa žara, maslac sa začinskim biljem, salata s rajčicama i lukom

herb butter, tomato onion salad

12,50 eur/(100g)

pasta

Seafood pasta

tjestenina, svježi umak od rajčica, kozice, losos, tuna, lignja, hobotnica, dagnje, divlja rikula

fresh tomato sauce, shrimps, salmon, tuna, calamari, octopus, mussels, wild arugula

37,00 eur

Istrian truffle pljukanci

pljukanci, svježi tartufi, dalmatinsko maslinovo ulje, Paški sir sa začinskim biljem, gljive

fresh truffles, Dalmatian olive oil, herbed Pag cheese, mushrooms

36,00 eur

mains from the land

Grilled beef striploin steak

goveđi odrezak sa žara, maslac s češnjakom, krumpirići, rikula

garlic butter, homemade fries, arugula salad

39,00 eur

Grilled chicken supreme

piletina sa žara, pirjana cikorijska, kukuruzni popečci, umak od tartufa

sauté chicory, corn fritter, truffle dressing

25,00 eur

Grilled cauliflower steak

odrezak od cvjetače sa žara, istarski sir, krema od palente, ulje od začinskog bilja

Istrian cheese, polenta cream, herb oil

22,50 eur

dessert

Orange crème brûlée

crème brûlée sa svježim šumskim voćem

crème brûlée, fresh berries

10,00 eur

Chocolate lava cake

čokoladni lava kolač, sladoled od vanilije

vanilla gelato

13,50 €

Gelato bar

desert od sladoleda, confit od borovnica

blueberry confit

12,50 eur



Rado ćemo odgovoriti na upite gostiju koji žele saznati više o sastojcima pojedinih jela. Obavijestite nas o alergijama ili posebnim prehrabnenim zahtjevima koje bismo trebali uzeti u obzir prilikom pripreme vaših jela. Ako niste dobili račun, niste dužni platiti. Zabranjeno posluživanje i konzumacija alkohola mladima od 18. Zabranjena prodaja duhanskih proizvoda mladima od 18. PDV je uključen u cijenu.

We will be happy to answer the inquiries of the guests who want to know more about the ingredients of certain dishes. Please let us know about the allergies or special dietary requirements we should take into account when preparing your dishes. If you do not receive a receipt, you are not required to pay. Guests under 18 years of age may not be served or consume alcohol. The sale of tobacco products to persons under 18 years of age is forbidden. VAT is included in the price.

drinks

CLASSICS

| | eur |
|---|-------|
| Aperol Spritz | 12,00 |
| Aperol, prosecco, sparkling water | |
| Aperol, prosecco, mineralna voda | |
| Lemon Spritz | 12,00 |
| Limoncello, prosecco, sparkling water | |
| Limoncello, prosecco, mineralna voda | |
| Lillet Berry Fizz | 14,00 |
| Lillet blanc, lime, Thomas Henry Wild berries | |
| Lillet blanc, limeta, Thomas Henry tonik | |
| Cucumber Mule | 14,00 |
| Absolut vodka, lime, Thomas Henry Ginger beer | |
| Absolut votka, limeta, Thomas Henry đumbirovo pivo | |
| Negroni | 13,00 |
| Beefeater gin, Campari, Sweet Vermouth | |
| Espresso Martini | 13,00 |
| coffee, Khalua, Absolut vodka | |
| kava, Khalua, Absolut votka | |
| 74 G&T | 12,00 |
| Beefeater gin, lime, Thomas Henry Wild berries | |
| Beefeater gin, limeta, Thomas Henry tonik | |
| Port Umami | 14,00 |
| Aperol, Malfy gin, lime, Thomas Henry Pink grapefruit | |
| Aperol, Malfy gin, limeta, Thomas Henry tonik | |
| ŽESTOKA PIĆA - SPIRITS | 0,03l |
| GIN | |
| Hendricks | 9,00 |
| Malfy gin | 9,00 |
| Old pilot's gin | 13,00 |
| Monkey 47 | 13,00 |
| RUM | |
| Havana Club Selection De Maestros | 14,00 |
| Ron Zacapa 23 Y.O. | 14,00 |
| TEQUILA | |
| Avion tequila silver | 14,00 |
| Don Julio Anejo | 17,00 |
| Mezcal Vida | 14,00 |
| WHISKEY | |
| Oban 14 Y.O. | 14,00 |
| Chivas Regal XV | 14,00 |
| Jameson Black Barrel | 10,00 |
| Jack Daniels Sinatra | 20,00 |
| COGNAC | |
| Martel VSOP | 14,00 |
| Martel XO | 45,00 |

VODKA

| | |
|-------------------|-------|
| Old Pilot's Vodka | 11,00 |
| Grey Goose | 15,00 |
| Absolute Elyx | 16,00 |

LIKERI - LIQUEURS

| | |
|---------------------------|------|
| Limoncino | 7,50 |
| Selection of grapa Korlat | 8,00 |
| Selekcija rakija Korlat | |
| Pelinkovac Antique | 7,00 |
| Amaretto Di Saronno | 8,00 |

PIVO - BEER

| | |
|------------------------------|-------|
| Leffe blonde | 11,50 |
| GRIFF pilsner (točeno/draft) | 8,00 |
| Bavaria n/a | 8,00 |

VODA - WATER

| | mala/small | velika/large |
|---------------|------------|--------------|
| A. Panna | 4,50 | 6,50 |
| S. Pellegrino | 4,50 | 6,50 |

SOKOVI - SOFTS

| | |
|-------------------------------|------|
| Soft drink & juices | 5,50 |
| Gazirani i negazirani sokovi | |
| Freshly squeezed juice | 6,00 |
| Svježe cijeđeni sok | |
| Thomas Henry tonic selection | 7,00 |
| Thomas Henry selekcija tonika | |

BEZALKOHOLNI KOKTELI - MOCKTAILS

| | |
|------------------------------------|------|
| Apple sunrise | 7,00 |
| apple juice, lime, grenadina | |
| sok od jabuke, limeta, grenadina | |
| Virgin paloma | 7,00 |
| lime, Thomas Henry Pink grapefruit | |
| limeta, Thomas Henry tonik | |

DOMAĆI LEDENI ČAJ - HOMEMADE ICE TEA

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| Arnold Palmer | 6,00 |
| English breakfast tea, peach tea, lime, sugar | |
| English breakfast čaj, čaj od breskve, limeta, šećer | |
| Lost in the woods | 6,00 |
| wild berries tea, mint tea, lime, sugar | |
| čaj od šumskog voća, čaj od mente, limeta, šećer | |

KAVA & ČAJ - CAFFÈ & TEA

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|--------------------|------|
| Espresso | 3,90 |
| Espresso Macchiato | 4,10 |
| Cappuccino | 4,30 |
| Tea Ronnefeldt | 4,00 |