



Savor the unexpected with Paired, our menu of expertly matched small plates, premium wines and craft beers. Highlighting imaginative ingredient combinations, Paired delights the palate and invites exploration.

Kušajte neočekivano s našim menijem sljubljivanja, koji spaja stručno spojene male obroke, vrhunska vina i ekskluzivna piva. Naglašavajući maštovite kombinacije sastojaka, meni sljubljivanja oduševljava nepca i poziva na istraživanje okusa.

## PAIRED

Sheraton®

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Br. 1   No. 1	S crnim maslinama i sušenom rajčicom	130 HRK
<b>Dalmatinski pršut i paški sir u maslinovom ulju</b>	With black olives and sun dried tomato	130 HRK
<b>Dalmatian air dried prosciutto with olive oil soaked Pag's cheese</b>	+ 0,15 l Dr. Loosen Blue Slate, Riesling	78 HRK
	0,33 l San Servolo Red Beer, crveno pivo/amber lager, 5,0% Alc.	48 HRK
Br. 2   No. 2	Prženi krumpir, cocktail umak	90 HRK
<b>Pileći štapići u krušnim mrvicama sa sirom Parmesan</b>	Potato fries, cocktail sauce	90 HRK
<b>Breaded chicken brochettes with Parmesan cheese</b>	+ 0,15 l Marques de Caceres, Reserva Tempranillo	125 HRK
	0,33 l Leffe Blond, svijetlo pivo/pale ale, 6,6% Alc.	44 HRK
Br. 3   No. 3	Kukuruzna krupica, med, maslinovo ulje	140 HRK
<b>Brancin s palentom, rikula s preljevom lemonce</b>	Cornflour, honey, olive oil	140 HRK
<b>Sea bass with polenta, arugula with lemonce dressing</b>	+ 0,15 l Sancerre Blanc, De Ladoucette, Sauvignon Blanc	125 HRK
	0,33 l Velebitsko, tamno pivo/dark lager, 6,0 % Alc.	38 HRK
Br. 4   No. 4	Rajčica, krastavac, crveni luk, hrskavi baguette	120 HRK
<b>Salata od hobotnice s povrćem</b>	Tomato, cucumber, red onion, crispy baguette	120 HRK
<b>Octopus salad with vegetables</b>	+ 0,15 l Penfolds, Kalimna Bin 28, Shiraz	130 HRK
	0,33 l San Servolo Light Lager, svijetlo pivo/pale ale, 5,0% Alc.	46 HRK

Br. 5   No. 5	Krem umak dalmatinskog pršuta i crnih tartufa	90 HRK
<b>Istarski fuži u umaku pršuta i tartufa</b>	Hand made pasta with dalmatian prosciutto and black truffles sauce	90 HRK
<b>Prosciutto and truffle Istrian "fuži"</b>	+ 0,15 l Dubrovačka Malvasija, Tezoro, Malvasija	72 HRK
	0,33 l Leffe Brune, crno pivo/dark ale, 6,5 % Alc.	44 HRK
Br. 6   No. 6	Patlidžan, tikvica, komorač, paprika, sir, rajčica	95 HRK
<b>Torta od povrća i sira, chilli umak s rajčicom</b>	Eggplant, zucchini, fennel, peppers, cheese, tomato	95 HRK
<b>Cheese and vegetable torte, chilli tomato sauce</b>	+ 0,15 l Pošip Toreta, Pošip	58 HRK
	0,33 l Guinness, Dry Stout, 4,5% Alc.	54 HRK
Br. 7   No. 7	Sjemenke sezama, komorač, krostini sira Parmesana	135 HRK
<b>Rižot od kozica i pečenog komorača</b>	Sesame seeds, fennel, Parmesan cheese crostini	135 HRK
<b>Shrimp and caramelized fennel risotto</b>	+ 0,15 l Merlot Negromant, Andro Crvik, Merlot	68 HRK
	0,33 l Leffe Blond, svijetlo pivo/pale ale, 6,6% Alc.	44 HRK
Br. 8   No. 8	Juneći biftek, paprika, tikvice, mrkva, umak od soje	155 HRK
<b>Govedi rezanci sa zaprženom rižom</b>	Tenderloin of beef, peppers, zucchini, carrot, soya sauce	155 HRK
<b>Beef strips with fried rice</b>	+ 0,15 l Dingač, Ivica Radović, Plavac mali	92 HRK
	0,33 l San Servolo Red Beer, crveno pivo/amber lager, 5,0% Alc.	48 HRK

Sve cijene uključuju PDV. Prodaja i/ili posluživanje alkohola gostima mlađima od 18 godina nije dozvoljena. All prices include VAT. Must be 18 years of age or older to purchase and/or consume alcohol.

Pozdravljamo sve upite gostiju koji se žele informirati o namirnicama koje se nalaze u jelima. Molimo obavijestite osobije koje Vas poslužuje u slučaju posebnih zahtjeva na koje trebamo obratiti pozornost pri pripremi Vašeg jela. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any special dietary requirements that we should be made aware of when preparing your menu request.