

Restaurant Galija

COLD APPETIZERS:

1. Chilled mollusc salad, on a bed of olives, arugula and shredded carrot / **120,00 HRK (15,93 EUR)**
2. Chilled mackerel salad with borlotti beans, cherry tomatoes, radicchio and green olives / **105,00 HRK (13,93 EUR)**
3. Smoked tuna on a zucchini carpaccio bed with black cuttlefish sauce / **122,00 HRK (16,19 EUR)**
4. Chilled beef tagliata salad with onions, potato prepared with fragrant wild herbs, cherry tomatoes and blanched radicchio / **150,00 HRK (19,91 EUR)**
5. Pjat alla mia nonna (a plate of Istrian delicacies: prosciutto, ombolo, pancetta, sheep's milk cheese, cow's milk cheese, cheese spread, olives, radishes) / **105,00 HRK (13,93 EUR)**
6. Zucchini carpaccio / **45,00 HRK (5,97 EUR)**
7. Galija chilled chicken salad / **90,00 HRK (11,94 EUR)**

SOUPS:

1. Clear soup made with seabass fillet, shredded carrots and red peppercorns / **70,00 HRK (9,29 EUR)**
2. Clear soup made with bream fillet, shredded zucchini and green peppercorns / **70,00 HRK (13,93 EUR)**
3. Tomato soup (cherry tomatoes, honey, non-iodized sea salt, black peppercorns, basil, olive oil) / **55,00 HRK (7,30 EUR)**
4. Minestrone (celeriac, parsley, shredded zucchini, carrots, potatoes, green peppercorns, olive oil) / **60,00 HRK (7,96 EUR)**
5. Chicken wing and button mushroom soup (chicken wings, button mushrooms, fennel, basil, olive oil) / **65,00 HRK (8,63 EUR)**

WARM APPETIZERS:

1. Scallops alla Galija (three scallops cold smoked in rosemary, shredded carrots blanched in bay leaf steam, grated hard sheep's milk cheese, olive oil, a bit of green peppercorns) / **150,00 HRK (13,93 EUR)**
2. Scampi and peach risotto / **165,00 HRK (21,90 EUR)**
3. Variegated scallop and pine nut risotto with Malvazija wine / **165,00 HRK (21,90 EUR)**



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4. Bream and seabass risotto (bream fillet, seabass fillet, blanched arugula, capers, olive oil, lime, rosemary) / **170,00 HRK (22,56 EUR)**
5. "Kraken" risotto (Mediterranean flying squid steamed in Malvazija wine steam, blanched chard, non-iodized coarse sea salt, prepared in cold bay leaf smoke) / **170,00 HRK (22,56 EUR)**
6. Pljukanci pasta with Boškariin (Boškariin meat, thyme, olive oil, garlic, shredded zucchini, shredded carrot, dried porcini mushroom, blanched arugula, salt, green peppercorns) / **100,00 HRK (13,27 EUR)**
7. Spaghetti alla Vegetariana (spaghetti, eggplant, tomatoes, zucchini, basil, olive oil, red peppercorns, salt, vegetable stock) / **90,00 HRK (11,94 EUR)**
8. Pljukanci pasta alla Vegetariana (red pepper, beet, shredded carrot, olive oil, black peppercorns, celery stalks, onion and parsley stock) / **95,00 HRK (12,61 EUR)**

FISH / CRUSTACEANS / SHELLFISH:

1. First class fish plate (bream, seabass, red scorpionfish, dentex, John Dory, sole...) Smoked in flame, bay leaf and rosemary smoke / **570,00 HRK (75,65 EUR)**
2. First class fish "In forno" (bream, seabass, red scorpionfish, dentex, John Dory, sole...) Oven-baked with potatoes, cherry tomatoes, fennel, olive oil, capers, lime juice and rosemary / **570,00 HRK (75,65 EUR)**
3. "Lešada od ribe" First class fish (bream, seabass, red scorpionfish, dentex, John Dory, sole...) steamed in Malvazija wine / **570,00 HRK (75,65 EUR)**
4. Octopus "in forno" (octopus tentacles, potatoes, eggplant, zucchini, carrots, olive oil, non-iodized coarse sea salt, red peppercorns, capers, olives) / **175,00 HRK (23,23 EUR)**
5. Mussels alla buzara / **125,00 HRK (16,59 EUR)**
6. Variegated scallops "in forno" (oven-baked variegated scallops, grated hard sheep's cheese, capers, green peppercorns, olives, Malvazija wine) / **145,00 HRK (19,24 EUR)**
7. Seabass fillet grilled in olive oil and non-iodized coarse sea salt, then blanched in Malvazija wine with rosemary and basil, on a bed of blanched chard, garlic, olive oil and potatoes / **135,00 HRK (17,91 EUR)**
8. Bream fillet grilled in olive oil and non-iodized coarse sea salt, then blanched in Teran wine and bay leaves / **135,00 HRK (17,91 EUR)**



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9. Cuttlefish cartoccio with seasonal vegetables "in forno" (oven-baked cuttlefish, carrots, potatoes, tomatoes, chard, olive oil, a few flakes of coarse non-iodized sea salt, two green peppercorns, a drop of Malvazija wine) / **135,00 HRK (17,91 EUR)**
10. Fish plate "Galija" **Two-person portion** / **500,00 HRK (66,36 EUR)**
11. European lobster of choice / **950,00 HRK (126,09 EUR)**
12. Scampi of choice / **630,00 HRK (83,61 EUR)**
13. Grilled calamari / **125,00 HRK (17,02 EUR)**
14. Fried calamari / **125,00 HRK (17,02 EUR)**

MEAT DISHES:

1. Beefsteak with truffles / **250,00 HRK (33,18 EUR)**
2. Beefsteak "alla Brionsky" (Brijuni sauce with green peppercorns, olive oil and celeriac) / **220,00 HRK (29,20 EUR)**
3. Grilled rump steak tagliata, smoked in bayleaf flames, with grilled seasonal vegetables (zucchini, eggplant, carrots and sweet potato) / **175,00 HRK (23,23 EUR)**
4. Grilled chicken wings smoked in rosemary flames, in a deepblue sauce (sauce made from gorgonzola blue cheese, cream, green peppercorns, basil, olive oil and lime juice) / **95,00 HRK (12,61 EUR)**
5. Mixed meat platter "Brijuni" / **380,00 HRK (50,43 EUR)**
6. Breaded fried chicken breast "šjora Vanga" with roasted potatoes and home-made tomato and basil salsa / **130,00 HRK (17,25 EUR)**
7. "Ćevapi alla buzara" (grilled ćevapi with onion, served with roast potatoes and a zucchini, celery, basil, garlic and red onion salsa) / **170,00 HRK (22,56 EUR)**

FLAMBÉED DISHES:

1. Grilled beefsteak smoked in bayleaf smoke, then flambéed in home-made rakija and green peppercorns **Two-person portion** / **650,00 HRK (86,27 EUR)**
2. Flambéed bream fillet with spaghetti in a fish stock, cherry tomatoes, basil and capers **Two-person portion** / **630,00 HRK (83,61 EUR)**
3. Flambéed grilled vegetables with boiled potatoes, arugula and freshly shredded carrots **Two-person portion** / **400,00 HRK (53,09 EUR)**



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SIDES:

1. Grilled vegetables / 65,00 HRK (8,63 EUR)
2. Chard / 45,00 HRK (5,97 EUR)
3. Spinach / 45,00 HRK (5,97 EUR)
4. Potatoes (boiled, fried, oven-baked, fries) / 45,00 HRK (5,97 EUR)
5. Rice in olive oil / 45,00 HRK (5,97 EUR)

SALADS:

1. Seasonal vegetable salad / 40,00 HRK (5,31 EUR)
2. Radicchio salad / 45,00 HRK (5,97 EUR)
3. Arugula salad / 50,00 HRK (6,64 EUR)
4. Tomato and cucumber salad / 40,00 HRK (5,31 EUR)
5. Lettuce / 40,00 HRK (5,31 EUR)

CHEESES:

1. Istrian sheep's milk cheese / 80,00 HRK (10,62 EUR)
2. Cheese with truffles / 115,00 HRK (15,26 EUR)
3. Goat's milk cheese / 85,00 HRK (11,28 EUR)



DESSERTS:

1. Cake of choice / **45,00 HRK (5,97 EUR)**
2. Ice-cream of choice – serving / **17,00 HRK (2,26 EUR)**
3. Dark chocolate praline with mint, made with 70% cocoa, honey and olive oil / **55,00 HRK (7,30 EUR)**
4. White chocolate praline with dried figs, made with white chocolate, honey and olive oil / **57,00 HRK (7,56 EUR)**
5. Dark chocolate praline with rosemary, made with 70% cocoa, honey and olive oil / **55,00 HRK (7,30 EUR)**
6. White chocolate praline with orange, made with white chocolate, honey and olive oil / **55,00 HRK (7,30 EUR)**
7. "Sweet hedonism" (a crepe with fig marmalade, a dark chocolate praline with mint, a dark chocolate praline with rosemary, a white chocolate praline with orange, a white chocolate praline with dried figs, smoked in pine needle smoke, then flambéed in rum, with a strawberry drizzle and a dark chocolate drizzle) / **145,00 HRK (19,24 EUR)**

