

AMARE

Restaurant

With stunning views of the beach Babe and its shiny white pebbles, restaurant AMARE offers irresistible combination of Mediterranean cuisine, full of flavours and aromas of a favourite Pag Island.

START 'IN EXCELSIS' WAY

BURRATA x FOCACCIA 16 €

Burrata sir s paškim rajčicama na mladoj rikuli, poslužena s focacciom i sušenom rajčicom te dresingom od bosiljka

BURRATA CHEESE WITH LOCAL TOMATOES WITH YOUNG ARUGULA, SERVED WITH FOCACCIA BREAD, DRIED TOMATOES & BASIL DRESSING (G, L, M)

DALMATINSKI PJAT / CHARCUTERIE BORD 23 €

Plata domaćih narezaka - dalmatinski pršut, selekcija paških sireva, sušene rajčice, tapenada od crnih maslina

DALMATIAN PROSCIUTTO, SELECTION OF PAG CHEESE, DRIED TOMATOES, BLACK OLIVES TAPENADE (M, O, SU)

SALATA OD HOBOTNICE / OCTOPUS SALAD 19 €

Sporo kuhana jadranska hobotnica poslužena na tradicionalni paški način, začinjena domaćom kvasinom, lukom, kaparima, crnim maslinama i cherry rajčicama

SLOWLY COOKED ADRIATIC OCTOPUS SERVED IN A TRADITIONAL PAG WAY, SEASONED WITH HOMEMADE VINEGAR, ONION, CAPERS, BLACK OLIVES, CHERRY TOMATOES (R)



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JUNEĆI CARPACCIO

BEEF CARPACCIO 19 €

Juneći carpaccio na podlozi od domaće rikule s paškim sirom, začinjen maslinovim uljem

BEEF CARPACCIO SERVED ON LOCAL ARUGULA AND PAG CHEESE

SEASONED WITH OLIVE OIL (M)

TUNA TARTAR x AVOKADO & BRESKVA

TUNA TARTAR WITH AVOCADO & PEACH 19 €

Tatarski od tune s avokadom i breskvom, poslužen na rikuli sa kaprima i mini rajčicama

TUNA TARTAR WITH AVOCADO AND PEACH, SERVED ON ARUGULA WITH

CAPERS AND MINI TOMATOES (F)

PATLIDŽAN NA PODLOZI OD HUMMUSA

EGGPLANT STEAK ON A HUMMUS BASE 15 €

Marinirani patlidžan, teriyaki umak, hummus

MARINATED EGGPLANT, TERIYAKI, HUMMUS (G, SU, K, S)

JUHE / SOUPS

JUHA OD GOVEDEG REPA

OXTAIL SOUP 7,50 €

Poslužena s domaćom tjesteninom

SERVED WITH HOMEMADE PASTA (G, E, M, L)

JUHA OD PEČENIH RAJČICA

TOMATO CREAM SOUP 7,50 €

S bosiljkom i hrskavim krutonima

WITH BASIL AND CRISPY CROUTONS (M, G)

RIBLJA JUHA „BOUILLABAISSE“

FISH SOUP "BOUILLABAISSE" 8,50 €

Riblja juha sa rajčicom, komadima ribe, školjkama i kozicama

FISH SOUP WITH TOMATO, PIECES OF FISH,

SHELLFISH AND SHRIMP (C, F, R)

PASTA & RISOTTO

RIŽOTO SA ŠKAMPIMA / SCAMPI RISOTTO 19,50 €

Tradicionalni rižoto s repovima jadranskih škampi
TRADITIONAL RISOTTO WITH ADRIATIC SCAMPI (C, F, M)

NOVALJSKI MAKARUNI S JADRANSKIM KOZICAMA

NOVALJA PASTA "MAKARUNI" WITH ADRIATIC PRAWNS 19,00 €

Domaći makaruni posluženi s jadranskim kozicama u bijelom umaku
HOMEMADE "MAKARUNI" PASTA, SERVED WITH ADRIATIC PRAWNS IN WHITE SAUCE (E, G, R, M, L)

RIGATONI BURRATA 16,50 €

Rigatoni s bosiljkom, burratom i sušenim rajčicama
RIGATONI PASTA SERVED WITH BURRATA CHEESE, BASIL AND DRIED TOMATOES (E, G, M, L)

PLJUKANCI SA JUNEĆIM BIFTEKOM I CRNIM TARTUFIMA

PASTA WITH BEEF TENDERLOIN AND BLACK TRUFFLES 19,00 €

Istarski pljukanci s junećim fileom (100g.) umak demi glace, bijeli umak, crni tartufi
ISTRIAN PLJUKANCI PASTA WITH BEEF TENDERLOIN (100G), DEMI-GLACE SAUCE,
WHITE SAUCE AND BLACK TRUFFLES (E, G, M, L)

RAVIOLI S PESTO UMAKOM I HRŠKAVIM PRŠUTOM

RAVIOLI WITH PESTO SAUCE AND CRISPY PROSCIUTTO 16,50 €

Ravioli punjeni ovčjim sirom, pesto genovese, bijeli umak, dalmatinski pršut
RAVIOLI FILLED WITH SHEEP CHEESE, GENOVESE PESTO, WHITE SAUCE, DALMATIAN PROSCIUTTO
(E, G, M, L, SU)

THE BEST FROM LAND & SEA

SPECIJALITETI OD MESA I RIBE

JUNEĆI BIFTEK NA ŽARU / GRILLED BEEF STEAK 34,00 €

250g govede pisanice s glaziranom mladom mrkvom i prženim prutićima slatkog krumpira
250G BEEF TENDERLOIN WITH GLACED YOUNG CARROT AND FRIED SWEET POTATOES (M)

JUNEĆI BIFTEK U UMAKU / BEEF STEAK IN SAUCE 34,00 €

250g govede pisanice s gratiniranim krumpirom i wok povrćem
250G BEEF TENDERLOIN WITH GRATINATED POTATOES AND WOK VEGETABLES (M)

JANJEĆI KOTLETI SA CVIJETOM MORSKE SOLI

LAMB CHOPS WITH SEA SALT FLAKES 33,00 €

Kotleti mladog janjeta sa žara, cvijet soli, kašica od krumpira i pečenog češnjaka
GRILLED LAMB CHOP, FLOWER OF SALT, MASH POTATO, AND ROASTED GARLIC (M)

RIB EYE STEAK 34,00 €

300g rib eye steak, gljive na žaru s češnjakom i timijanom, kuhano prženi krumpir
300G RIB EYE STEAK, GRILLED MUSHROOMS WITH GARLIC AND THYME, SAUTÉED FRIED POTATOES (M)

TUNA STEAK 33,00 €

Odrezak od jadranske tune sa žara, poslužen na podlozi od granny smith jabuka i wasabi kreme, prženi krumpir u kori
ADRIATIC TUNA FILLET, GRANNY SMITH APPLES AND WASABI CREAM BASE, POTATO FRIED IN CRUST (F)

FILET BRANCINA / SEA BASS FILLET 28,00 €

Fileti brancina na žaru s garniturom krumpira i blitve na dalmatinski način
GRILLED SEA BASS FILLETS WITH A SIDE OF DALMATIAN-STYLE POTATOES AND SWISS CHARD (F)

KATSU PILETINA / KATSU CHICKEN 28,00 €

Pileći file u panko mrvicama, Coleslaw salata, edamame, mladi špinat i citrusna majoneza
CHICKEN FILLET IN PANKO BREADCRUMBS, COLESLAW SALAD, EDAMAME
BABY SPINACH AND CITRUS MAYONNAISE (G, L, M, E)



IN EXCELSIS SALADS

SALATA ŠEFA KUHINJE S PILETINOM

CHICKEN SALAD „A LA CHEF“ 19,00 €

Grillani pileći file, rikula, zelena salata, mini rajčica, krastavci, feta sir i masline
GRILLED CHICKEN FILLET, ARUGULA, MIXED GREENS, CHERRY TOMATOES, CUCUMBERS,
FETA CHEESE, AND OLIVES (M)

SALATA SA JADRANSKIM KOZICAMA

SALAD WITH ADRIATIC SHRIMPS 21,00 €

Pržene jadranske kozice, rikula, matovilac, pržena mrkva i pržene tikvice
FRIED ADRIATIC SHRIMPS, ARUGULA, LAMB'S LETTUCE, FRIED CARROTS AND FRIED ZUCCHINI (R, G, L)

SALATA S GRILLANIM POVRĆEM I TOFU SIROM

SALAD WITH GRILLED VEGETABLES AND TOFU CHEESE 19,00 €

Rikula, matovilac, mini rajčica, tikvice, gljive, patlidžan i tofu sirom
ARUGULA, LAMB'S LETTUCE, CHERRY TOMATOES, ZUCCHINI, MUSHROOMS, EGGPLANT
AND TOFU CHEESE (S)

EXTRA SAUCE

DODATNI UMACI

Umak od crnog tartufa

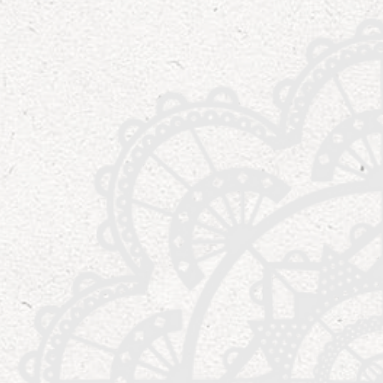
BLACK TRUFFLE SAUCE (M) 4,00 €

Umak od paškog sira

PAG CHEESE SAUCE (M) 3,00 €

Umak od zelenog papra

GREEN PEPPER SAUCE (M) 3,00 €



BEST OF POOL BAR MENU

IN EXCLESIS BURGER 21,00 €

100% junetina, brioš pecivo, cocktail umak, kiseli krastavci, rajčica, zelena salata
hrskava slanina, prženi krumpirići, BBQ umak
100% BEEF, BRIOCHE BUN, COCKTAIL SAUCE, PICKLES, TOMATO, LETTUCE, CRISPY BACON
FRENCH FRIES & BBQ SAUCE (*G, L, M, SU*)

CLASSIC CLUB SANDWICH 18,00 €

Tost, pileća prsa, zelena salata, rajčica, hrskava slanina, jaje, majoneza, prženi krumpirići
TOAST, CHICKEN STRIPES, LETTUCE, TOMATOES, CRISPY BACON, FRIED EGG, MAYO & FRENCH FRIES
(*G, L, E, M, SU*)

PULLED PORK TORTILLA 16,00 €

Dimljena trgana svinjetina pečena u stout pivu umotana u tortilju, guacamole i bbq umak, prženi prutići batata
SMOKED PULLED PORK ROASTED IN STOUT BEER, WRAPPED IN A TORTILLA, WITH GUACAMOLE
BBQ SAUCE, AND FRIED SWEET POTATO FRIES (*G, L*)

TEMPURA SHRIMP 18,00 €

Repovi black tiger kozica u tempuri, posluženi na hrskavoj iceberg salati i guacamole umak
BLACK TIGER PRAWNS IN TEMPURE, SERVED WITH CRISPY ICEBERG SALAD & GUACAMOLE SAUCE (*G, L, R*)

VEGE BURGER 18,00 €

Brioš pecivo, cocktail umak, kiseli krastavci, rajčica, zelena salata, prženi krumpirići, BBQ umak
BRIOCHE BUN, COCKTAIL SAUCE, PICKLES, TOMATO, LETTUCE, FRIED POTATO WEDGES, BBQ SAUCE
(*G, L, M, SU*)

FRESH SALADS

SVJEŽE SALATE

RAJČICA / TOMATO SALAD 6,00 €

KRASTAVCI / CUCUMBER SALAD 6,00 €

SVJEŽI MLADI KUPUS / FRESH CABBAGE 6,00 €

Začinjena vinskim octom, maslinovim uljem, soli i paprom
SEASONED WITH WINE VINEGAR, OLIVE OIL, SALT, AND PEPPER

MIJEŠANA SALATA / MIXED SALAD 6,00 €

Rajčica, krastavci, kupus, zelena salata, paprika
TOMATO, CUCUMBER, CABBAGE, LETTUCE, BELL PEPPER

LJETNA SALATA S FETA SIROM

SUMMER SALAD WITH FETA CHEESE 7,00 €

Rajčica, krastavci, paprika, luk, feta sir, aceto balsamico, maslinovo ulje, sol, papar
TOMATO, CUCUMBER, BELL PEPPER, ONION, FETA CHEESE, BALSAMIC VINEGAR, OLIVE OIL
SALT, AND PEPPER (M)

KID'S CHOICE

DJEČJI MENI

POHANI PILEĆI PRUTIĆI / BREADED CHICKEN DRUMSTICKS 11,00 €

Pileći file (150g), pommes frites, ketchup i majoneza
CHICKEN FILLET (150G), POMMES FRITES, KETCHUP AND MAYONNAISE (G, L, E)

PILEĆI FILE NA ŽARU / GRILLED CHICKEN FILLET 12,00 €

Pileći file (150g), pommes frites, ketchup, majoneza
CHICKEN FILLET (150G), POMMES FRITES, KETCHUP, AND MAYONNAISE (E)

TJESTENINA S UMAKOM OD RAJČICE / PASTA WITH TOMATO SAUCE 10,00 €

Tjestenina, umak od rajčice
PASTA, TOMATO SAUCE (G, L, E, M)

ŠPAGETI SA BOLOGNESE / SPAGHETTI BOLOGNESE 11,00 €

Tjestenina, junetina, svinjetina, umak od rajčice
PASTA, BEEF, PORK, TOMATO SAUCE (G, L, E, M)



SOMETHING SWEET

DESERTI

LAVA CAKE 8,00 €

Lava kolač sa sladoledom od vanilije i umakom od šumskog voća
CHOCOLATE SOUFFLE SERVED WITH VANILLA ICE CREAM AND FOREST FRUIT SAUCE (G, L, E, M)

PANNA COTTA 8,00 €

Panna cotta od kokosa s preljevom od šumskog voća
COCONUT PANNA COTTA WITH FOREST FRUIT SAUCE (M)

CHEESECAKE 8,00 €

Torta od sira s bobičastim voćem i preljevom od malina
CHEESECAKE SERVED WITH BERRIES AND RASPBERRY SAUCE (M)

IZBOR DNEVNIH KOLAČA / SELECTION OF DAILY CAKES 7,00 €

Alergeni na upit / Allergens available upon request



A'MARE RESTAURANT AND BAR

OPENING HOURS

08:00 - 23:00 h

HOTEL IN EXCELSIS

Lunjski put 91, 53291 Novalja, Croatia

info@inexcelsis.hr / +38553 625 600

POPIS ALERGENA / ALLERGENS LIST

ZA JELA SA NAZNAČENIM ALERGENIMA, BEZ GLUTENA, VEGETARIJANSKOM I VEGANSKOM PONUDOM KONTAKTIRATE NAŠE OSOBLJE. PLEASE CONTACT OUR FRIENDLY STAFF FOR ALL DISHES WITH ALLERGENIC, GLUTEN FREE, VEGETARIAN AND VEGAN OFFERINGS.

C GLAVONOŠCI I MEKUŠCI / CEPHALOPODS AND MOLLUSCS

E JAJA I PROIZVODI OD JAJA / EGGS AND EGG PRODUCTS

F RIBA I PROIZVODI OD RIBA / FISH AND FISH PRODUCTS

G ŽITARICE KOJE SADRŽE GLUTEN (PŠENICA, KAMUT VARIJETETI DURUM PŠENICE) /

CEREALS CONTAINING GLUTEN (WHEAT, KAMUT VARIETIES OF DURUM WHEAT)

GO GORUŠICA I PROIZVODI OD GORUŠICE / MUSTARD AND MUSTARD PRODUCTS

K KIKIRIKI I PROIZVODI OD KIKIRIKIJA / PEANUTS AND PEANUT PRODUCTS

L LUPIN PROIZVODI OD BRAŠNA / LUPINE FLOUR PRODUCTS

M MLIJEKO I PROIZVODI OD MLIJEKA (UKLJUČUJUĆI I LAKTOZU) / MILK AND MILK PRODUCTS (INCLUDING LACTOSE)

R RAKOVI I PROIZVODI OD RAKOVA / CRUSTACEANS AND CRUSTACEAN PRODUCTS

S SOJA I PROIZVODI OD SOJE / SOY AND SOY PRODUCTS

SU SUMPORNI DIOKSID I SULFITI / SULFUR DIOXIDE AND SULFITES

O ORAŠASTO VOĆE / NUTS

Z SJEME SEZAMA I PROIZVODI OD SJEMENA SEZAMA / SESAME SEEDS AND SESAME SEED PRODUCTS

SVE CIJENE UKLJUČUJU PDV. ZABRANJUJE SE USLUŽIVANJE, ODNOSNO DOPUŠTANJE KONZUMIRANJA ALKOHOLNIH PIĆA, DRUGIH PIĆA I/ILI NAPITAKA KOJI SADRŽAVAJU ALKOHOL OSOBAMA MLAĐIMA OD 18 GODINA. PAYMENT CAN BE DONE ONLY IN EURO CURRENCY. VAT INCLUDED. YOU ARE NOT ALLOWED TO BUY OR CONSUME ALCOHOL UNTIL YOU ARE 18 YEARS OF AGE. HOTEL IN EXCELSIS, IN LUX D.O.O. ULICA CHARLESA DARWINA 6A, ZAGREB OIB 21295124407