

NOTOS

BEACH HOUSE

Price list

COLD STARTERS

Hvar zucchini carpaccio 75kn

Local arugula, lime juice, oven roasted almonds, grana padano and local extra virgin olive oil

Fresh tuna tartare 90kn

Wild arugula, avocado, spring onion with crunchy, locally pickled capers

Tartare of beetroot, apple and avocado 75kn

Grilled young chicory

Gathering at the table as we do 85kn

A selection of cheeses from the island, olives, Hvar capers and marinated fish

Octopus salad and Hvar 90kn

Chef's choice!!!

Summer veggies mix 40kn

Summer vegetables, lightly tossed in homemade vinegar and olive oil

SOUPS

Hvar fish consommé 40kn

Slow-cooked white fish fillet, locally grown summer vegetables mix

Papa a la caprese 40kn

Tomato passata of locally grown tomatoes, celery, organic chives and baby mozzarella

WARM STARTERS

Risotto of prawns and asparagus 115kn

Toast of grana padano and lightly dried tomatoes

Beef pasta 130kn

Cherry tomato, wild arugula, wine and worcester sauce

Tomato sauce of Adriatic clams 110kn

Homemade pasta/rice, tomato concasse and wild basil

Summer vegetables mix with chicken or prawns 85kn

Summer vegetables, lightly tossed in olive oil and vinegar

BURGERS

21 day aged black angus burger 110kn

Brioche bagel, onion marmalade, BBQ sauce, crunchy pancetta, cheddar, sweet potato chips

Octopus style burger 120kn

Brioche bagel, onion rings, Notos sauce, arugula, tomato

DAILY CATCH		BUTCHER'S BLOCK	
Grilled fillet of fresh fish <i>Sweet potato cream and fennel salad</i>	130kn	Grilled beef tenderloin 250g <i>Crunchy locally grown potatoes and oregano from Hvar, sautéed vegetable mix, plavac mali reduction</i>	180kn
Fresh fish steak on a grill <i>Mashed potato with Hvar black olives and parsley</i>	160kn	Grilled rump steak 250g <i>Crunchy locally grown potatoes and oregano from Hvar, sautéed vegetable mix, plavac mali reduction</i>	140kn
Baked arm of Adriatic octopus <i>Sautéed asparagus and vegetable</i>	150kn	DISHES TO PRE-ORDER (for min 2 presons) 1kg	
Grilled Adriatic Calamari <i>Potatoes from Hvar and locally grown vegetable</i>	140kn	Peka from the sea (octopus)	440kn
Daily catch of local fishermen / 1kg	480kn	Peka of veal with young potatoes and root vegetables	380kn
Scampi from the grill or out of the pot / 1kg <i>Cream of polenta and blue cheese</i>	440kn	<i>*Peka is a traditional method of cooking, whereby food is cooked under an iron bell covered with hot ashes</i>	
SIDES		Lobster stew in red wine, tomato and garlic sauce, with creamy polenta	880kn
Vegetable pie with cheese	40kn	KIDS' MENU	
Sweet potato cream and fennel salad	35kn	Mini beef burger <i>Julienne potatoes, ketchup and mayo</i>	60kn
Mashed potatoes with Hvar black olives and parsley	35kn	Chicken fingers <i>Julienne potatoes, ketchup and mayo</i>	55kn
Sautéed asparagus and vegetable	35kn	Pasta in tomato sauce <i>Home made pasta, sauce of locally sourced tomatoes cooked all day long</i>	50kn
Potatoes from Hvar and locally grown vegetable	35kn	DESSERT	
Cream of polenta and blue cheese	35kn	Dessert of the day	40kn
Bread basket	15kn	<p>NotosHouse d.o.o. Vicka Butorovića 46, 21450 Hvar OIB: 34798502715</p> <hr/> <p>VAT and service are included in the price. It is against the law to serve alcohol, all alcoholic drinks that contains alcohol and cigarettes to person under age of 18. Without appropriate bill, guest is not required to pay.</p>	