



JELOVNIK MENU

Dalmatian
Ethno Village

BY AMADRIA PARK

DALMATIAN ETHNO VILLAGE

Prije hotela i prije svega što danas poznajete
kao Amadria Park Šibenik, ovdje je započela priča.

Dalmatinsko etno selo nastalo je kao posveta
mediteranskom načinu života, dalmatinskoj tradiciji
i zajedničkom stolu oko kojeg se okupljaju obitelj i prijatelji.

Danas, na mjestu gdje je sve krenulo, spajamo autentične
okuse Mediterana, vrhunske namirnice i suvremenu gastronomiju
u iskustvo koje pripada ovom prostoru i vremenu.

*Za informacije o prisutnosti alergena i/ili tvari koje izazivaju intoleranciju
u jelima iz naše ponude, molimo obratite se našem osoblju!*

HLADNA PREDJELA

Mediterranska selekcija vrhunskih delicija	27,00 €
selekcija pršuta crne svinje, Jamón Ibérico Bellote, pancette peppate i biranih toskanskih sireva. Posluženo uz paštetu od maslina, svježu rajčicu, crne i zelene masline te ekstra djevičansko maslinovo ulje.	
Jamón Ibérico (80 g)	26,00 €
Jamón Ibérico Bellota iz Guijuela, proizveden od 100% iberijskih svinja hranjenih žirom i prirodno sušen 36 – 60 mjeseci. Posluženo uz svježu rajčicu, masline i rikolu.	
Salata od hobotnice	26,00 €
Nježna hobotnica s cherry rajčicama, rikolom, kaparima, maslinama i svježim limunom, začinjena ekstra djevičanskim maslinovim uljem.	
Morska selekcija šefa kuhinje	20,00 €
Selekcija kozica, filea brancina i orade, uz marinirane bijele inćune, kapare i rikolu. Dovršeno ekstra djevičanskim maslinovim uljem.	
Carpaccio od tikvica i confit rajčice	15,00 €
Tanko rezane tikvice s confit rajčicom, bademima i brusnicama. Dovršeno hladno prešanim bučinim uljem.	

JUHE

Juha od brancina	13,00 €
Tradicionalna bistra juha od brancina i aromatičnog povrća, dovršena ekstra djevičanskim maslinovim uljem.	
Krem juha od cvjetače	9,00 €
Kremasta juha od cvjetače i povrća, dovršena ekstra djevičanskim maslinovim uljem te poslužena s hrskavim krutonima i pinjolima.	

TOPLA PREDJELA

Zapečene jakovljeve kapice s hrskavim pršutom	25,00 €
Jakovljeve kapice zapečene s hrskavim pršutom San Daniele, ekstra djevičanskim maslinovim uljem, cvijetom soli i svježe mljevenim paprom.	
Škamp s grilla i vinaigrette od začinskog bilja	21,00 €
Grilani škamp poslužen s vinaigretteom od svježeg začinskog bilja, Grana Padano sirom i ekstra djevičanskim maslinovim uljem.	
Zapečeni Camembert s džemom od luka	19,00 €
Topli zapečeni Camembert poslužen s džemom od luka, pinjolima, timijanom i ekstra djevičanskim maslinovim uljem.	
Linguini Frutti di Mare	19,00 €
Premium linguini s kozicama, lignjama i sipom u bogatom umaku od plodova mora, dovršeni Grana Padano sirom.	
Orsotto s kozicama u umaku od jastoga	20,00 €
Orsotto (ječam) s kozicama u aromatičnom umaku od jastoga, zaokružen Grana Padano sirom, maslacem i ekstra djevičanskim maslinovim uljem.	
Rižoto od cikle sa skutom i pinjolima	18,00 €
Kremasti rižoto od Arborio riže s ciklom, domaćom skutom, pinjolima i timijanom, dovršen maslacem i ekstra djevičanskim maslinovim uljem.	

GLAVNA JELA – RIBA I PLODOVI MORA

Hobotnica pečena na vatri Hobotnica pečena na otvorenoj vatri, poslužena s kvinojom, cherry rajčicama, feta sirom i pestom od bosiljka, dovršena ekstra djevičanskim maslinovim uljem.	33,00 €
Brancin pečen na vatri File brancina pečen na otvorenoj vatri, poslužen s pireom od cvjetače, espumom od jabuke, sezamom i kurkumom, dovršen ekstra djevičanskim maslinovim uljem.	31,00 €
Brudet Nouvelle Suvremena interpretacija mediteranskog brudeta s fileom orade, vongolama u ribljem jusu, krumpirom i gelom od crnog češnjaka.	29,00 €
Odrezak bluefin tune s pancettom peppatom Odrezak bluefin tune omotan pancettom peppatom, poslužen s pečenim avokadom, humusom, maslinama, đumbirom i pikantnim umakom.	38,00 €
Hlap pečen na vatri (1 kg) Cijeli hlap iz vlastitog akvarija, pečen na otvorenoj vatri i dovršen maslacem. Posluženo uz povrće s grilla, matovilac, svježi limun i ekstra djevičansko maslinovo ulje.	165,00 €
Hlap na buzaru (1 kg) Cijeli hlap iz vlastitog akvarija, pripremljen na buzaru s bijelim vinom, češnjakom, maslacem, domaćim brandyjem i umakom od rajčice. Posluženo s Felicetti tjesteninom.	175,00 €
Škampi na žaru (1 kg) Pažljivo odabrani škampi većeg formata pečeni na žaru, posluženi s matovilcem, rajčicom, svježim limunom i ekstra djevičanskim maslinovim uljem.	105,00 €
Škampi na buzaru (1 kg) Selekcija škampa većeg formata pripremljena na buzaru s bijelim vinom, češnjakom, maslacem, domaćim brandyjem i umakom od rajčice.	110,00 €
Miješane školjke na buzaru (1 kg) Selekcija vongola i brbavica pripremljena na buzaru s bijelim vinom, češnjakom, domaćim brandyjem i umakom od rajčice.	60,00 €
Svježa jadranska riba (1 kg) Svježa jadranska riba, birana prema dnevnoj dostupnosti i kvaliteti. Posluženo uz blitvu s krumpirom, svježi limun i ekstra djevičansko maslinovo ulje.	106,00 €

GLAVNA JELA – MESO

Kotlet bijele teletine na lava kamenu Kotlet od bijele teletine dobivene od teladi hranjene isključivo mlijekom, cijenjene zbog iznimne mekoće, nježne strukture i profinjenog okusa. Poslužen na užarenom lava kamenu uz mini krumpir, sotirano povrće, maslac i Dijon senf.	37,00 €
Novozelandski janjeći kotleti Janjeći kotleti s novozelandskih pašnjaka, cijenjeni zbog nježne strukture, sočnosti i čistog okusa. Posluženi uz mini krumpir, sotirano povrće, zelenu salatu, Dijon senf i BBQ umak.	35,00 €
Juneći biftek odležan u himalajskoj soli Juneći biftek odležan u komori s himalajskom soli, cijenjen zbog mekoće, koncentriranog okusa i čiste strukture mesa. Poslužen uz mini krumpir, sotirano povrće, zelenu salatu i izbor umaka.	42,00 €
Pačja prsa s carpacciom od ananasa Sočna pačja prsa poslužena s carpacciom od ananasa, kremastim pireom od krumpira i mediteranskim umakom od začinskog bilja.	29,00 €

SELEKCIJA VRHUNSKIH SVJETSKIH SIREVA

Selekcija vrhunskih sireva	20,00 €
Selekcija premium sireva iz obiteljskih sirana, proizvedenih od kravljeg, ovčjeg i kozjeg mlijeka. Caciotta Toscana, Pecorino Semistagionato, Tre Latti Lari, Pecorino con Tartufo, dimljeni Provolone, Brie i Gorgonzola posluženi su uz sušeno voće, orašaste plodove i džem od smokve i oraha.	

SALATA

Miješana sezonska salata	7,00 €
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DESERTI

Tradicionalna savijača od jabuka	8,00 €
Domaća savijača od jabuka pripremljena prema tradicionalnoj recepturi, s bogatim nadjevom od svježih jabuka i tanko vučenim tijestom pečenim do zlatne boje.	
Štrudla od slatkog sira	8,00 €
Štrudla od slatkog sira pripremljena prema tradicionalnoj recepturi, s bogatim nadjevom od kremastog svježeg sira u tanko vučenom tijestu pečenom do zlatne boje.	
Peruanska čokoladna tajna	10,00 €
Desert od moussea od vrhunske peruanske čokolade na hrskavoj nougat podlozi, uz čokoladni štapić s pistacijom. Bogat okus kakaa i profinjene note orašastih plodova u elegantnoj interpretaciji čokoladnog deserta.	
Egzotični mousse od manga i kokosa	7,00 €
Lagani mousse od zrelog manga na biskvitu od kokosa i badema, uz emulziju crvenog voća i glazuru od manga. Osvježavajući desert izraženih tropskih aroma i profinjene teksture.	
Crème Brûlée	9,00 €
Klasična francuska krema od vanilije i žumanjaka, pečena do svilenkaste teksture i dovršena tankim slojem ručno karameliziranog šećera.	

DJEČJI MENU

Mali gurmanski menu	18,00 €
Pileći file u panko mrvicama, mladi krumpir i mala sezonska salata.	
Desert: sladoled (1 kugla)	

GASTRO TURA

Gastro tura – Dalmatian Ethno Village 11:00 – 12:30	30,00 €
Pridružite nam se svakoga dana na jedinstvenom gastronomskom putovanju kroz dalmatinsko etno selo. Tura započinje pićem dobrodošlice u Champagne Bar-u, nastavlja se degustacijom inćuna i ekstra djevičanskog maslinovog ulja u Fish & Lobster House, kušanjem vrhunskih pršuta u Prosciutto House te odabranih vina i sireva u našem vinskom podrumu. Doživljaj završava slatkom degustacijom u slastičarnici, uz izbor naših najpoznatijih deserata. Rezervacija je obavezna.	

DALMATIAN ETHNO VILLAGE

Before the hotels and before everything known today as Amadria Park Šibenik, this is where the story began.

Dalmatian Ethno Village was created as a tribute to the Mediterranean way of life, Dalmatian heritage and the shared table that brings family and friends together.

Today, where it all started, we combine authentic Mediterranean flavours, premium ingredients and contemporary gastronomy into an experience that belongs to this place and time.

Regarding potential food allergens and intolerances, if you are unsure about any of the ingredients in the dishes we offer, please speak to our staff!

COLD STARTERS

Mediterranean Grand Selection	27,00 €
Selection of black pig prosciutto, Jamón Ibérico Bellota, pancetta peppata and carefully selected Tuscan cheeses. Served with olive pâté, fresh tomatoes, black and green olives, and extra virgin olive oil.	
Jamón Ibérico Bellota (80 g)	26,00 €
Premium Jamón Ibérico Bellota from Guijuelo, made from 100% acorn-fed Iberian pigs and naturally cured for 36 – 60 months. Served with fresh tomato, olives and arugula.	
Octopus Salad	26,00 €
Tender octopus with cherry tomatoes, arugula, capers, olives and fresh lemon, finished with extra virgin olive oil.	
Chef's Seafood Selection	20,00 €
Selection of prawns, sea bass and sea bream fillets, with marinated white anchovies, capers and arugula. Finished with extra virgin olive oil.	
Zucchini Carpaccio & Tomato Confit	15,00 €
Thinly sliced zucchini with tomato confit, almonds and cranberries. Finished with cold-pressed pumpkin seed oil.	

SOUPS

Sea Bass Broth	13,00 €
Traditional clear sea bass broth with aromatic vegetables, finished with extra virgin olive oil.	
Cauliflower Cream Soup	9,00 €
Creamy cauliflower and vegetable soup, finished with extra virgin olive oil and served with crispy croutons and pine nuts.	

HOT STARTERS

Seared Scallops & Crispy San Daniele	25,00 €
Seared scallops with crispy San Daniele prosciutto, extra virgin olive oil, fleur de sel and freshly ground pepper.	
Grilled Prawn & Herb Vinaigrette	21,00 €
Grilled prawn served with fresh herb vinaigrette, Grana Padano cheese and extra virgin olive oil.	
Roasted Camembert & Onion Jam	19,00 €
Warm roasted Camembert served with onion jam, pine nuts, thyme and extra virgin olive oil.	
Linguini Frutti di Mare	19,00 €
Premium linguini with prawns, squid and cuttlefish in a rich seafood sauce, finished with Grana Padano cheese.	
Orsotto with Prawns in Lobster Sauce	20,00 €
Orsotto (barley) with prawns in an aromatic lobster sauce, finished with Grana Padano cheese, butter, and extra virgin olive oil.	
Beetroot Risotto with Skuta & Pine Nuts	18,00 €
Creamy Arborio risotto with beetroot, skuta cheese, pine nuts and thyme, finished with butter and extra virgin olive oil.	

MAIN COURSES – FISH & SEAFOOD

Fire-Roasted Octopus	33,00 €
Fire-roasted octopus served with quinoa, cherry tomatoes, feta cheese and basil pesto, finished with extra virgin olive oil.	
Fire-Grilled Sea Bass	31,00 €
Fire-grilled sea bass fillet served with cauliflower purée, apple espuma, sesame and turmeric, finished with extra virgin olive oil.	
Brudet Nouvelle	29,00 €
A contemporary interpretation of Mediterranean brudet with sea bream fillet, vongole in fish jus, potato and black garlic gel.	
Bluefin Tuna Steak & Pancetta Peppata	38,00 €
Bluefin tuna steak wrapped in pancetta peppata, served with roasted avocado, hummus, olives, ginger and spicy sauce.	
Fire-Roasted Lobster (1 kg)	165,00 €
Whole live lobster from our own aquarium, fire-roasted and finished with butter. Served with grilled vegetables, lamb's lettuce, fresh lemon and extra virgin olive oil.	
Lobster Buzara (1 kg)	175,00 €
Whole live lobster from our own aquarium, prepared buzara-style with white wine, garlic, butter, house brandy and tomato sauce. Served with Felicetti pasta.	
Grilled Scampi (1 kg)	105,00 €
Carefully selected large-format scampi grilled over open heat, served with lamb's lettuce, tomato, fresh lemon and extra virgin olive oil.	
Scampi Buzara (1 kg)	110,00 €
Selection of large-format scampi prepared buzara-style with white wine, garlic, butter, house brandy and tomato sauce.	
Adriatic Shellfish Buzara (1 kg)	60,00 €
Selection of vongole and smooth clams prepared buzara-style with white wine, garlic, house brandy and tomato sauce.	
Daily Adriatic Fish (1 kg)	106,00 €
Fresh Adriatic fish, selected according to daily availability and quality. Served with Swiss chard and potatoes, fresh lemon and extra virgin olive oil.	

MAIN COURSES – MEAT

White Veal Chop on Lava Stone	37,00 €
Milk-fed veal chop, prized for its exceptional tenderness, delicate texture and refined flavour. Served on a hot lava stone with baby potatoes, sautéed vegetables, butter and Dijon mustard.	
New Zealand Lamb Cutlets	35,00 €
New Zealand lamb cutlets, prized for their tender texture, juiciness and clean flavour. Served with baby potatoes, sautéed vegetables, green salad, Dijon mustard and BBQ sauce.	
Himalayan Salt-Aged Tenderloin	42,00 €
Beef tenderloin aged in a Himalayan salt chamber, prized for its tenderness, concentrated flavour and clean meat structure. Served with baby potatoes, sautéed vegetables, green salad and a choice of sauces.	
Duck Breast with Pineapple Carpaccio	29,00 €
Juicy duck breast served with pineapple carpaccio, creamy potato purée and a Mediterranean herb sauce.	

SELECTION OF PREMIUM WORLD CHEESES

Premium Cheese Selection	20,00 €
Selection of premium cheeses from family dairies, made from cow's, sheep's and goat's milk. Caciotta Toscana, Pecorino Semistagionato, Tre Latti Lari, Pecorino con Tartufo, smoked Provolone, Brie and Gorgonzola are served with dried fruit, nuts and fig and walnut jam.	

SALAD

Mixed Seasonal Salad	7,00 €
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DESSERTS

Traditional Apple Strudel	8,00 €
Homemade apple strudel prepared according to a traditional recipe, filled with fresh apples and wrapped in delicate hand-stretched pastry, baked until golden and crisp.	
Sweet Cheese Strudel	8,00 €
Sweet cheese strudel prepared according to a traditional recipe, filled with creamy fresh cheese and wrapped in delicate hand-stretched pastry, baked until golden and crisp.	
Peruvian Chocolate Secret	10,00 €
Chocolate mousse made with premium Peruvian chocolate on a crisp nougat base, accompanied by a pistachio chocolate stick. A refined dessert showcasing rich cocoa flavours and delicate nutty notes.	
Exotic Mango & Coconut Mousse	7,00 €
Light mango mousse on a coconut and almond dacquoise, complemented by a red berry emulsion and mango glaze. A refreshing dessert with vibrant tropical flavours and a delicate texture.	
Crème Brûlée	9,00 €
Classic French vanilla and egg custard, baked to a silky texture and finished with a delicate layer of hand-caramelised sugar.	

KID'S MENU

Little Gourmet menu	18,00 €
Panko breaded chicken fillet, baby potatoes and a small seasonal salad.	
Dessert: ice cream (1 scoop)	

GASTRO TURA

Gastro Tour – Dalmatian Ethno Village 11:00 – 12:30	30,00 €
Join us every day for a unique gastronomic journey through the Dalmatian Ethno Village. The experience begins with a welcome drink at the Champagne Bar, followed by a tasting of anchovies and extra virgin olive oil at the Fish & Lobster House, premium prosciutto tasting at the Prosciutto House, and a selection of wines and cheeses in our wine cellar. The tour concludes with a sweet tasting experience in our pastry shop featuring some of our signature desserts. Reservations are required.	

PIĆE DRINKS



BEZALKOHOLNA PIĆA / NON-ALCOHOLIC DRINKS

Kava / Coffee

Espresso	4,00 €
Macchiato mali / Small macchiato	4,50 €
Macchiato veliki / Large macchiato	5,00 €
Cappuccino mali / Small cappuccino	4,50 €
Cappuccino veliki / Large cappuccino	5,00 €
Kava sa šlagom mala / Small coffee with whipped cream	4,50 €
Kava sa šlagom velika / Large coffee with whipped cream	5,00 €
Bijela kava / Caffè latte	5,50 €
Bijela kava bez kofeina / Decaffeinated caffè latte	5,50 €
Kava bez kofeina / Decaffeinated coffee	4,00 €

Čaj / Tea

Crni čaj / English Breakfast Black Tea	5,00 €
Zeleni čaj / Rose Oolong Green Tea	5,00 €

Prirodna mineralna voda / Natural mineral water	0,33 l
Negazirana mineralna voda / Still mineral water	3,50 €
Gazirana mineralna voda / Sparkling mineral water	3,50 €
	0,25 l
Gazirana voda s okusom / Flavoured sparkling water	3,50 €
	0,75 l
Negazirana mineralna voda / Still mineral water	5,50 €
Gazirana mineralna voda / Sparkling mineral water	5,50 €

Aqua Filette Prime Water	0,375 l
Aqua Filette La Demi (negazirana mineralna voda / still mineral water)	4,00 €
Aqua Filette La Demi (gazirana mineralna voda / sparkling mineral water)	4,00 €
	0,75 l
Aqua Filette La Bordolese (negazirana mineralna voda / still mineral water)	8,00 €
Aqua Filette La Bordolese (gazirana mineralna voda / sparkling mineral water)	8,00 €

Svježe pripremljeni sok / Freshly prepared juice	0,20 l
Cijeđeni sok / Freshly squeezed juice	5,50 €
Limunada / Lemonade	4,00 €

Negazirani sokovi / Juices	0,20 l
Naranča / Orange	5,00 €
Jabuka / Apple	5,00 €
Crni ribiz / Black currant	5,00 €
	0,25 l
Ledeni čaj / Ice tea (breskva / peach)	5,00 €

BEZALKOHOLNA PIĆA / NON-ALCOHOLIC DRINKS

BIO gazirani sokovi / BIO soft drinks (GMO & gluten free)	0,275 l
Cortese Originale Bio 1959. Cola	5,00 €
Cortese Originale Bio 1959. Limonata (limunada / lemonade)	5,00 €
Cortese Originale Bio 1959. Organic Gazzosa	5,00 €
Premium gazirani sokovi / Premium soft drinks	0,20 l
Sanpellegrino Tonica Citrus	5,50 €
Sanpellegrino Ginger Beer	5,50 €
Cortese Pure Tonic	5,00 €
Gazirani sokovi / Soft drinks	0,25 l
Coca-Cola	5,00 €
Coca-Cola Zero Sugar	5,00 €

KOKTELI / COCKTAILS

BEZALKOHOLNI KOKTELI / NON-ALCOHOLIC COCKTAILS

Mohito Light	10,00 €
gazirana mineralna voda, šećer, limeta, menta / sparkling mineral water, sugar, lime, mint	

ALKOHOLNI KOKTELI / ALCOHOLIC COCKTAILS

Aperol Spritz	13,00 €
Aperol, pjenušavo vino / sparkling wine, gazirana voda / sparkling water, naranča / orange	
Hugo	15,00 €
pjenušavo vino / sparkling wine, bazga / elderflower, menta / mint leaves, limeta / lime	
Negroni	16,00 €
gin, Martini Rosso, Campari, korica naranče / orange peel garnish	
Moscow Mule	16,00 €
vodka, Cortese Ginger Ale Tonic limeta / lime	
Tom Collins	16,00 €
gin, limeta / lime, šećerni sirup / sugar syrup, gazirana voda / sparkling water	
Whiskey Sour	16,00 €
whiskey, limun / lemon, šećerni sirup / sugar syrup, limeta / lime	

SELEKCIJA PIVA / BEER SELECTION

Ožujsko	0,33 l
Ožujsko	5,50 €
Ožujsko (s okusom limuna / lemon flavoured)	5,50 €
Heineken	6,50 €
Leffe Brown	6,50 €
Leffe Blond	6,50 €
Bezalkoholno pivo / Non-alcoholic beer	0,25 l
	5,50 €

ALKOHOLNA PIĆA / ALCOHOLIC BEVERAGES

Gin	0,03 l
Old Pilots Dry Gin	10,00 €
Gin Mare	10,00 €
The Artisan	9,00 €
Hendrick's	8,50 €
Beefeater	8,50 €

Whiskey Blended	0,03 l
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Johnnie Walker Black Label	10,00 €
Johnnie Walker Red Label	7,00 €
Chivas Regal 12 YO	9,00 €
American Whiskey	0,03 l
Jack Daniel's Old No. 7	8,00 €

Martel XO	26,00 €
Martel VSOP	14,00 €

Ron Zacapa Centenario 23 YO Rum	16,00 €
Havana Club 3 YO (Cuba)	6,50 €

Jose Cuervo Gold	8,00 €
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Grey Goose	11,00 €
Absolut	7,00 €

Likeri / Liqueurs	0,03 l
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Jägermeister	6,50 €
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Domaće rakije i likeri / Local brandies & liqueurs	0,03 l
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Lozovača barrique (grape brandy)	6,50 €
Travarica barrique (herb brandy)	6,50 €
Medica (honey liqueur)	6,50 €
Rakija od šipka i divlje ruže / Rosehip and wild rose brandy	6,50 €
Pelinkovac Antique (wormwood brandy)	6,50 €
Teranino	6,50 €



VINSKA KARTA WINE LIST

Dalmatian
Ethno Village

BY AMADRIA PARK

DALMACIJA

Dalmatia



Mediterranska regija s većinski autohtonim sortama vinove loze. Vinska regija Dalmacija podjeljena je na sjevernu, srednju i južnu Dalmaciju i Dalmatinsku zagoru uz posebno zaštićenu oznaku izvornosti „Dingač“ odakle potječe najpoznatije istoimeno crno vino.

Mediterranean region with mostly auto-chthonous grape varieties. The Dalmatian wine region is divided into northern, central and southern Dalmatia, the Dalmatian Zagora with a specially protected designation of origin “Dingač”, where the most famous red wine comes from.



VINSKE REGIJE HRVATSKE | CROATIAN WINE REGIONS

VINA NA ČAŠU / WINE BY THE GLASS

Bijela vina / White wine	0,10 l
Maraština, Marko Sladić	6,50 €
Pošip, Testament	7,50 €
Bogdanuša, Hvar Hills	7,50 €
Posh, Pošip, Saints Hills	7,50 €
Rosé vina / Rosé wine	0,10 l
Testament Opolo, Babić, Testament	7,00 €
"St Heels", Plavac mali, Saints Hills	7,50 €
Crvena vina / Red wine	0,10 l
Babić, Testament, 2022.	7,50 €
Merlot, Korlat, 2022.	7,00 €
Syrah, Korlat, 2022.	7,00 €
Cabernet sauvignon, Korlat, 2022.	7,00 €
Roko, Plavac mali, Saints Hills, 2019.	7,50 €

VINA BUTELJA / WINE BY THE BOTTLE

Bijela vina / White wine	0,75 l
Maraština, Marko Sladić	38,00 €
Pošip Testament	51,00 €
Posh, Pošip, Saints Hills	50,00 €
Bogdanuša, Hvar Hills	45,00 €
Boškinac Grand Cuvee bijeli	103,00 €
Orange vina / Orange wine	0,75 l
Boškinac Ocu, 2021.	92,00 €
Rosé vina / Rosé wine	0,75 l
Testament Opolo, Babić, Testament	45,00 €
"St Heels", Plavac mali, Saints Hills	42,00 €
Crvena vina / Red wine	0,75 l
Babić, Testament, 2022.	51,00 €
Merlot, Korlat, 2022.	51,00 €
Syrah, Korlat, 2022.	59,00 €
Cabernet sauvignon, Korlat, 2022.	52,00 €
Cabernet sauvignon, Korlat, 2017.	1,50 l 70,00 €
Cabernet sauvignon, Korlat, 2017.	3,00 l 130,00 €
Plavac mali, Pharos maximvx, Hvar Hills	102,00 €
Roko, Plavac mali, Saints Hills, 2019.	53,00 €
Korlat, SUPREME Cuvee, 2015.	84,00 €
Dingač, Saints Hills, 2019.	113,00 €
Boškinac Cuvee crni, Cabernet Sauvignon & Merlot, 2018.	102,00 €

ISTRA I KVARNER

Istria & Kvarner



Uživanje vina na području Istre poznato je od davnina. Kvalitetnim vinima pogoduju jedinstveno tlo i uvjeti za uzgoj vinove loze. Čak se i jedna od podregija i danas naziva Kalavojna što potječe od grčkog naziva „dobro vino“.

Enjoying wine in the area of Istria has been known since ancient times. Quality wines are favored by the unique soil and conditions for growing vines. Even one of the sub-regions is still called Kalavojna, which comes from the Greek name “good wine”.



VINSKE REGIJE HRVATSKE | CROATIAN WINE REGIONS

VINA NA ČAŠU / WINE BY THE GLASS

Bijela vina / White wine	0,10 l
Frenchie, Sauvignon & Semillon, Saints Hills	7,50 €
Malvazija, Kabola	7,50 €
Malvazija, Tomaz	7,50 €
Rosé vina / Rosé wine	0,10 l
Rosé Festigia, Teran, Syrah, Cabernet franc & Merlot	6,50 €
Crvena vina / Red wine	0,10 l
Teran, Kabola, 2022.	7,50 €
Muškatna i desertna vina / Muscat and dessert wine	0,10 l
Muškat ruža, Festigia	8,00 €

VINA BUTELJA / WINE BY THE BOTTLE

Bijela vina / White wine	0,75 l
Frenchie, Sauvignon & Semillon, Saints Hills	55,00 €
Malvazija, Kabola	41,00 €
Malvazija, Tomaz	41,00 €
Chardonnay, Bastian	66,00 €
Rosé vina / Rosé wine	0,75 l
Rosé Festigia, Teran, Syrah, Cabernet franc & Merlot	38,00 €
Crvena vina / Red wine	0,75 l
Teran, Kabola, 2022.	51,00 €

SLAVONIJA I HRVATSKO PODUNAVLJE

Slavonija
& Croatian
Danube



Uzgoj vinove loze i proizvodnja vina u ovim područjima zabilježena su još u vrijeme Rimskog carstva. Slavonija je carstvo bijelih sorti, a vodeća sorta je Graševina.

The cultivation of vines and the production of wine in these areas have been recorded since the time of the Roman Empire. Slavonia is the kingdom of white varieties, and the leading variety is Graševina.



VINSKE REGIJE HRVATSKE | CROATIAN WINE REGIONS

VINA NA ČAŠU / WINE BY THE GLASS

Bijela vina / White wine	0,10 l
Sauvignon blanc, Enosophia	6,50 €
Traminac, Iločki podrumi	6,50 €
Chardonnay, Galić	7,50 €
Bijelo 9, Graševina, Chardonnay & Sauvignon, Galić	9,00 €
Crvena vina / Red wine	0,10 l
Miraz, Syrah, Feravino, 2019.	8,00 €
Pinot crni, Galić, 2020.	9,00 €

VINA BUTELJA / WINE BY THE BOTTLE

Bijela vina / White wine	0,75 l
Sauvignon blanc, Enosophia	38,00 €
Traminac, Iločki podrumi	43,00 €
Chardonnay, Galić	47,00 €
Bijelo 9, Graševina, Chardonnay & Sauvignon, Galić	59,00 €
Crvena vina / Red wine	0,75 l
Miraz, Syrah, Feravino, 2019.	54,00 €
Pinot crni, Galić, 2020.	67,00 €

BREGOVITA HRVATSKA

Croatian
Uplands



Uzgojem vinove loze i proizvodnjom vina u ovoj regiji bavili su se stari narodi poput Tračana, Ilira, Kelta i Rimljana. Vina su srednje alkoholna, umjerenih do visokih kiselina, svježa i pitka, lijepih cvjetnih, voćnih i začinskih aroma.

Ancient peoples such as the Thracians, Illyrians, Celts and Romans were involved in growing vines and producing wine in this region. The wines are medium alcoholic, with moderate to high acids, fresh and drinkable, with beautiful floral, fruity and spicy aromas.



VINSKE REGIJE HRVATSKE | CROATIAN WINE REGIONS



VINA NA ČAŠU / WINE BY THE GLASS



Bijela vina / White wine	0,10 l
Sauvignon Blanc, Bolfan	6,50 €



VINA BUTELJA / WINE BY THE BOTTLE



Bijela vina / White wine	0,75 l
Sauvignon Blanc, Bolfan	41,00 €
Rajnski rizling, Korak	79,00 €

INOZEMNA VINA | FOREIGN WINE BRANDS

VINA BUTELJA / WINE BY THE BOTTLE

Bijela vina / White wine	0,75 l
Attems, Pinot Grigio, Frescobaldi, Italy	55,00 €
Le Pavillon Vintage, Chardonnay, Macon – Villages, France	42,00 €
Pouilly – Fuisse, Premier Cru, Les Vignes Blanches, Vintage, France	86,00 €
Chablis, 1er Cru Vaillons, Maison Castel, France	108,00 €
Attitude, Sauvignon blanc, Pascal Jolivet, France	61,00 €
Maison d'Olivier Leflaive, Puligny-Montrachet, France	410,00 €
Crvena vina / Red wine	0,75 l
Quota 16, Barbera & Merlot, Lungoparma, 2016., Italy	55,00 €
Brunello di Montalcino, Donatella Cinelli, 2021., Italy	162,00 €
Chap IV. – Sculptures de Schistes, Grenache, Carignan, Syrah & Mourvedre, Maison Castel, 2021, France	119,00 €
CS & sangiovese, Le difese, Tenuta San Guido, 2022.	76,00 €
Merlot & Caberent Sauvignon & Cabernet Franc, Clarendelle Bordeaux Rouge, Clarence Dillon, 2016.	66,00 €

ŠAMPANJCI | CHAMPAGNE

AMADRIA PARK RECOMMENDS CHAMPAGNE NICOLAS FEUILLATTE

CHAMPAGNE RÉSERVE EXCLUSIVE, NICOLAS FEUILLATTE	0,10 l	15,00 €
CHAMPAGNE RÉSERVE EXCLUSIVE, NICOLAS FEUILLATTE	0,75 l	99,00 €
CHAMPAGNE RÉSERVE EXCLUSIVE, NICOLAS FEUILLATTE	1,50 l	165,00 €
CHAMPAGNE ROSÉ, NICOLAS FEUILLATTE	0,10 l	16,00 €
CHAMPAGNE ROSÉ, NICOLAS FEUILLATTE	0,75 l	108,00 €

ŠAMPANJCI BUTELJA / CHAMPAGNE BY THE BOTTLE

Moet & Chandon Brut	0,75 l	130,00 €
Moet & Chandon Brut Rosé	0,75 l	151,00 €
Veuve Clicquot Brut	0,75 l	151,00 €
Veuve Clicquot Rosé	0,75 l	162,00 €
Dom Perignon Vintage, 2013.	0,75 l	466,00 €

PJENUŠCI | SPARKLING WINE

PJENUŠCI NA ČAŠU / SPARKLING WINE BY THE GLASS

Cuvee Prestige, Fantinel	0,10 l	7,50 €
Chardonnay, Memoria, Enosophia	0,10 l	8,00 €

PJENUŠCI BUTELJA / SPARKLING WINE BY THE BOTTLE

Cuvee Prestige, Fantinel	0,75 l	53,00 €
Chardonnay, Memoria, Enosophia	0,75 l	60,00 €

Couvert, PDV i usluga su uključeni u cijenu.
Obavijest o načinu podnošenja prigovora
potrošača nalazi se na šanku. Cijenjeni gosti,
ukoliko niste dobili račun, niste dužni platiti.

The service, couvert and VAT are included
in the price. A complaints procedure can be
found at the bar. Dear guests, you are not
obligated to pay if you haven't received a bill!

AMADRIA PARK | DALMATIAN ETHNO VILLAGE
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