AMADRIA PARK
HOTEL CONTINENTAL

OSTERIA DA UGO

À LA CARTE
MENU

AMADRIA PARK

AMADRIA PARK
HOTEL CONTINENTAL

OSTERIA DA UGO

À LA CARTE
MENU

AMADRIA PARK

SIDRENA CIJENA
10.09.2026.

HLADNA PREDJELA

HEDONIZAM „OSTERIA“ (za dvije osobe) 26 € 26 €

Selekcija vrhunskih suhomesnatih delicija i odležanih sireva, oplemenjena orašastim plodovima, sušenim voćem i hrskavim grisini štapićima

KVARNERSKI ZALJEV (za dvije osobe) 28 € 28 €

Rafinirana selekcija ribljih delicija u spoju sa sirevima, mariniranim povrćem i sušenim voćem, poslužena uz hrskave bruschette i orašaste note

JUHE

KREM JUHA OD MORSKIH PLODOVA „MORE“ 11 € 11 €

Bogata i svilenkasta juha od morskih plodova, zaokružena parmezanom i hrskavom bruschettom

JUHA DANA 6,50 € 6,50 €

Dnevno svježe pripremljena juha od sezonskih namirnica

TOPLA PREDJELA

FUŽI „MARE NERO“ 21 € 21 €

Istarski fuži s mariniranim grilanim lignjama u intenzivnom crnom umaku od sipe

RIŽOTO S KOZICAMA I AVOKADOM 19 € 19 €

Kremasti rižoto s kozicama, brokulom i avokadom, moderan spoj morskih i svježih zelenih nota

RAVIOLI „PRIMAVERA“ 15 € 15 €

Nježni ravioli punjeni sirom i špinatom u kremastom umaku od parmezana s laganom proljetnom notom

DOMAĆI NJOKI U UMAKU OD ČETIRI SIRA 14,50 € 14,50 €

Mekani domaći njoki u bogatom i kremastom spoju četiri vrste sira

LAZANJE IZ PEĆNICE 15 € 15 €

Tradicionalne lazanje s bogatim raguom Bolognese, zapečene do zlatne hrskavosti prema našoj kućnoj recepturi

CHEF'S BOX

RAVIOLI „DA UGO" S TARTUFIMA *Signature dish* 22 € 22 €

Domaći ravioli punjeni ricottom i tartufima u profinjenom umaku od maslaca i parmezana, završeni aromom svježeg tartufa

HOBOTNICA SA ŽARA *Local selection* 29 € 29 €

Marinirana hobotnica s roštilja, poslužena na kremi od mrkve uz svježu salatu od komorača

MARINIRANI BIFTEK S TARTUFIMA *Chef's recommendation* 37 € 37 €

Sočan biftek na aromatiziranom krumpiru s maslacem, uz bogati umak od tartufa

GLAVNA RIBLJA JELA

FILE KRALJEVSKOG LOSOSA 21 € 21 €

Sočno pečeni file lososa na sotiranom sezonskom povrću, uz lagani hollandaise umak

FILE BRANCINA 20 € 20 €

File svježeg brancina na dalmatinskoj blitvi s krumpirom, uz konfitirane cherry rajčice

ŠKARPINA „LADY" 24 € 24 €

Delikatni file škarpine na šarenom bulguru, uz elegantno zaokružen morski umak

GLAVNA MESNA JELA

JANJEĆI KOTLETI S KVARNERSKIM BILJEM 26 € 26 €

Sočni kotleti marinirani aromatičnim mediteranskim biljem, posluženi uz kremastu palentu i umak od šumskog voća

PILETINA „OSTERIA" 21 € 21 €

Sočni pileći file punjen mozzarellom i sušenom rajčicom, zapečen s hrskavcem od parmezana, uz kremasti pire od mrkve i laganu kremu od parmezana

ZAPEČENI MLINCI S PILETINOM 17 € 17 €

Grilana piletina u svilenkastom umaku od sira, spojena s domaćim mlincima i zapečena do savršenstva

VEGETARIJANSKA JELA

VEGE SALATA „BATA“ 13,50 € 13,50 €

Svježi miks salata s pečenim batatom, dressingom od ananasa i nježnim notama tofua.

CAPONATA SA SEITANOM 16,50 € 16,50 €

Mediteranski ragù od pečenog patlidžana uz sočni seitan, bogata i uravnotežena veganska opcija

SALATE

MIJEŠANA SEZONSKA SALATA 4,50 € 4,50 €

CHERRY RAJČICE S MLADIM LUKOM 4,50 € 4,50 €

CEZAR SALATA S GRILANOM PILETINOM 15 € 15 €

Hrskavi iceberg, marinirana piletina i kremasti Cezar dressing

SALATA OD HOBOTNICE 19 € 19 €

Marinirana hobotnica uz krumpir salatu i mladi luk, obogaćena s konfitiranim cherry rajčicama

PRILOZI

AROMATIZIRANI KRUMPIR	*4,50 €*	*4,50 €*
POMMES FRITES	*4,50 €*	*4,50 €*
WOK POVRĆE	*4,50 €*	*4,50 €*
RIŽA NA MASLACU	*4,50 €*	*4,50 €*
DALMATINSKA BLITVA	*4,50 €*	*4,50 €*
DOMAĆI KRUH / FOCACCIA	*4,50 €*	*4,50 €*

DJEČJI KUTAK

Uz jelo iz dječjeg kutka, za mališane stiže i slatko iznenađenje – kuglica sladoleda.

TJESTENINA NAPOLITANA *7 €* *7 €*

Tjestenina u umaku od rajčice

KUGLICE OD SIRA S POMMESOM *10 €* *10 €*

Hrskave kuglice od sira s pommes frites

PILEĆI PRUTIĆI S POMMESOM *8 €* *8 €*

Pohani pileći prutići s pommes frites

FOCACCIA PIZZA *7 €* *7 €*

Focaccia s umakom od rajčice, šunkom i sirom

DESERTI

MILENIJ CHOCO TORTA	*5,20 €*	*5,20 €*
DOMAĆI CHEESECAKE SA ŠUMSKIM VOĆEM	*5,20 €*	*5,20 €*
SACHER TORTA	*5,20 €*	*5,20 €*
CREMESCHNITTE	*5,20 €*	*5,20 €*
PITA OD JABUKE I BADEMA (VEGAN)	*4,90 €*	*4,90 €*

ANCHOR PRICE
10 SEPT 2026

COLD APPETIZERS

HEDONISM "OSTERIA" (for two people) 26 € 26 €

A selection of premium cured delicacies and aged cheeses, enriched with nuts, dried fruit, and crispy grissini breadsticks.

"KVARNER BAY" (for two people) 28 € 28 €

A refined selection of fish delicacies paired with cheeses, marinated vegetables, and dried fruit, served with crispy bruschetta and nutty notes.

SOUPS

CREAMY SEAFOOD SOUP "MORE" 11 € 11 €

A rich and velvety seafood soup, finished with Parmesan and crispy bruschetta.

SOUP OF THE DAY 6,50 € 6,50 €

Freshly prepared daily soup made from seasonal ingredients.

HOT APPETIZERS

FUŽI "MARE NERO" 21 € 21 €

Istrian fuži pasta with marinated grilled squid in an intense cuttlefish black sauce.

SHRIMP AND AVOCADO RISOTTO 19 € 19 €

Creamy risotto with shrimp, broccoli, and avocado. A modern combination of seafood and fresh herb notes.

RAVIOLI "PRIMAVERA" 15 € 15 €

Delicate ravioli filled with cheese and spinach in a creamy Parmesan sauce, with a light spring note.

HOMEMADE GNOCCHI IN FOUR-CHEESE SAUCE 14,50 € 14,50 €

Soft homemade gnocchi in a rich and creamy blend of four cheeses.

OVEN-BAKED LASAGNA 15 € 15 €

Traditional lasagna with rich Bolognese ragù, baked to golden crisp perfection according to our house recipe.

CHEF'S BOX

RAVIOLI "DA UGO" WITH TRUFFLES *Signature dish* 22 € 22 €

Homemade ravioli filled with ricotta and truffles in a refined butter and Parmesan sauce, finished with the aroma of fresh truffles.

GRILLED OCTOPUS *Local selection* 29 € 29 €

Tender marinated grilled octopus served on carrot cream with a fresh fennel salad.

MARINATED BEEF STEAK WITH TRUFFLES *Chef's recommendation* 37 € 37 €

Juicy beef steak on aromatic buttered potatoes, served with a rich truffle sauce.

MAIN FISH DISHES

KING SALMON FILLET 21 € 21 €

Juicy roasted salmon fillet on sautéed seasonal vegetables with a light Hollandaise sauce.

SEA BASS FILLET 20 € 20 €

Fresh sea bass fillet on Dalmatian Swiss chard with potatoes, accompanied by confit cherry tomatoes.

ADRIATIC SCORPIONFISH "LADY" 24 € 24 €

Delicate Adriatic scorpionfish fillet on colorful bulgur, finished with an elegant seafood sauce.

MAIN MEAT DISHES

LAMB CHOPS WITH KVARNER HERBS 26 € 26 €

Juicy chops marinated with aromatic Mediterranean herbs, served with creamy polenta and a forest fruit sauce.

CHICKEN "OSTERIA" 21 € 21 €

Juicy chicken fillet stuffed with mozzarella and sun-dried tomatoes, baked with a Parmesan crumble, served with creamy carrot purée and a light Parmesan cream.

BAKED MLINCI WITH CHICKEN 17 € 17 €

Grilled chicken in a silky cheese sauce, combined with homemade mlinci and baked to perfection.

VEGETARIAN DISHES

VEGGIE SALAD "BATA" 13,50 € 13,50 €

A fresh salad mix with roasted sweet potato, pineapple dressing, and delicate tofu notes.

CAPONATA WITH SEITAN 16,50 € 16,50 €

Mediterranean ragù of roasted eggplant with juicy seitan, a rich and balanced vegan option.

SALADS

MIXED SEASONAL SALAD 4,50 € 4,50 €

CHERRY TOMATOES WITH SPRING ONION 4,50 € 4,50 €

CAESAR SALAD WITH GRILLED CHICKEN 15 € 15 €

Crispy iceberg lettuce, marinated chicken, and creamy Caesar dressing.

OCTOPUS SALAD 19 € 19 €

Marinated octopus with potato salad and spring onion, enriched with confit cherry tomatoes.

SIDE DISHES

AROMATIC POTATOES	*4,50 €*	*4,50 €*
FRENCH FRIES	*4,50 €*	*4,50 €*
WOK VEGETABLES	*4,50 €*	*4,50 €*
BUTTER RICE	*4,50 €*	*4,50 €*
DALMATIAN SWISS CHARD	*4,50 €*	*4,50 €*
HOMEMADE BREAD / FOCACCIA	*4,50 €*	*4,50 €*

KIDS' CORNER

With a meal from the kids' corner, kids also get a sweet surprise: a scoop of ice cream.

PASTA NAPOLITANA — *7 €* *7 €*

Pasta in tomato sauce.

CHEESE BALLS WITH FRIES — *10 €* *10 €*

Crispy cheese balls served with fries.

CHICKEN STRIPS WITH FRIES — *8 €* *8 €*

Breaded chicken strips served with fries.

FOCACCIA PIZZA — *7 €* *7 €*

Focaccia with tomato sauce, ham, and cheese.

DESSERTS

MILENIJ CHOCO CAKE	*5,20 €*	*5,20 €*
HOMEMADE CHEESECAKE WITH FOREST FRUIT	*5,20 €*	*5,20 €*
SACHER CAKE	*5,20 €*	*5,20 €*
CREMESCHNITTE	*5,20 €*	*5,20 €*
APPLE & ALMOND VEGAN PIE	*4,90 €*	*4,90 €*

ALERGENI I DODATNE PREHRAMBENE OZNAKE
ALLERGENS AND ADDITIONAL DIETARY NOTES

	Riba	Fish
	Rakovi	Crustaceans
	Mekušci	Molluscs
	Mlijeko	Milk
	Jaja	Eggs
	Gluten	Gluten
	Kikiriki	Peanuts
	Gljive	Mushrooms
	Soja	Soy
	Lupina	Lupine
	Orašasto voće	Nuts
	Sezam	Sesame
	Celer	Celery
	Senf	Mustard
	Češnjak	Garlic

Dragi gosti/Dear guests,

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

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.

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!

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

Vrijedi od: **05/2026**

AMADRIA PARK
HOTEL CONTINENTAL

Milenij hoteli d.o.o.
V. Cara Emina 6, HR-51410 Opatija
OIB: 787 9688 0101

info@amadriapark.com | www.amadriapark.com