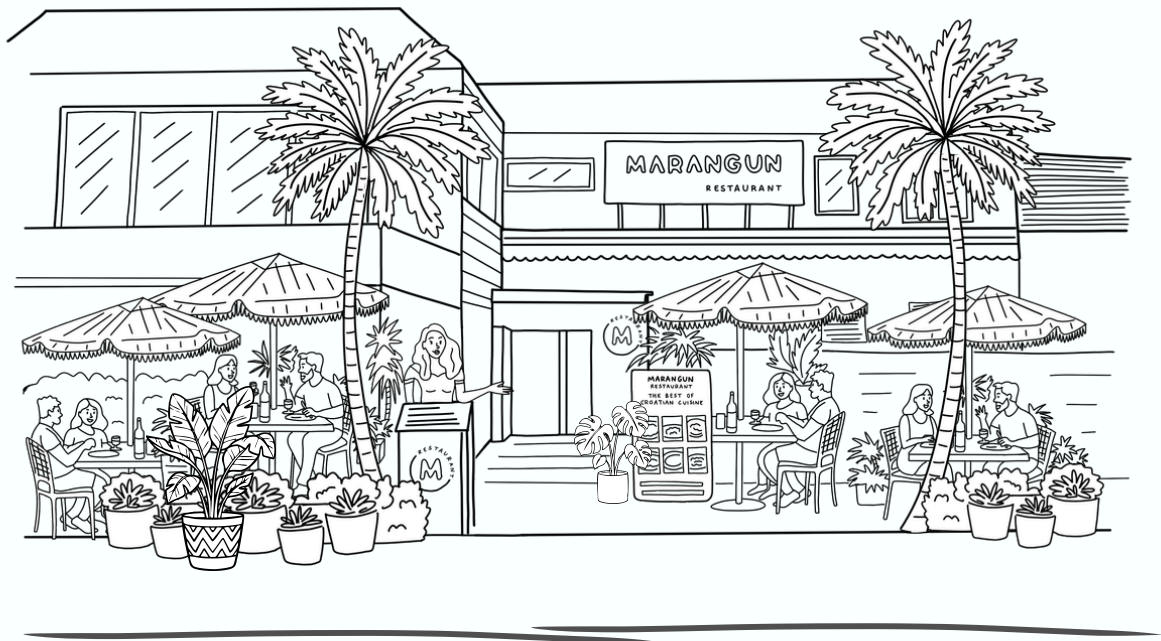


MARANGUN



Menu SUMMER 2026

STARTERS

Fish Pâté

With homemade bread
8,50 €

Spring Rolls

11,50 €

Steak Tartare

Finely chopped beef fillet seasoned with Chef's signature spices, served with butter & toasted bread
19,50 €

Selection of Croatian Cheeses

With homemade marmelade
18,50 €

Adriatic Trilogy

Marinated Adriatic fish, octopus salad, fish pâté
19,80 €

Creamy Vegetable Soup

Velvety seasonal vegetables, aromatic oil and toasted pumpkin seeds
6,50 €

Fish Soup

White fish, rice, parsley and olive oil
7,50 €

PASTA & RISOTTO

Istrian Šurlice Pasta with Local Truffles

Traditional butter emulsion with truffle sauce and fresh black summer truffle
19,80 €

Pljukanci Pasta with Boškarin Steak

Traditional Istrian pasta with rump steak, Chef's signature sauce with arugula and Grana Padano
19,80 €

Traditional Veal Risotto a la Skradin

Slow cooked veal leg in a creamy risotto with aged cheese
19,80 €

Signature Black Risotto

Traditional black risotto in seafood stock with cuttlefish ink, finished with lemon and garlic emulsion
19,80 €

KIDS MENU

Ask your waiter for an offer tailored to the youngest
12,00 €

MAIN DISHES

Slavonian Pork Belly

Slow roasted and served on a bed of celery cream, drizzled with Chef's signature dark sauce
25,80 €

Chicken Breast "Sous Vide"

Succulent chicken breast with couscous and seasonal vegetables, topped with duck demi-glace sauce
23,80 €

Ox Cheeks

Simmered in a rich reduction of red wine and root vegetables, served on velvety potato puree with celery straw
31,80 €

Wet Aged Ribeye Steak

Served with marinated potatoes, rosemary and herb butter
38,00 €

Lamb Shank

Slow-roasted and served with sweet potato puree, spring onions
35,00 €

Cauliflower Steak

Deliciously grilled and served with chickpea and basil cream
19,50 €

Adriatic Sea Bass Fillet

Grilled sea bass fillet served with traditional boiled swiss chard, potatoes and garlic cream
27,50 €

Traditional Gregada Stew

Fisherman's dish of Meager fish, mussels and potatoes, cooked in white wine and olive oil
32,00 €

Octopus in Forno a la Peka

Baked Adriatic octopus served with vegetables, inspired by the traditional "peka" way of preparing
39,50 €

AVAILABLE ON PREORDER

24 hours notice required -
minimum two people

Royal Pot - Buzara Style

Traditional seafood stew with scampi, mussels, octopus, and polenta.
39,00 € per person

Slow Roasted Veal Shank

Whole veal roasted in its own juices with potatoes and vegetables
39,00 € per person

SIDES

French Fries 5,00 €

Baked Marinated Potatoes 6,50 €

Grilled Vegetables 8,50 €

Arugula & Cherry Tomato Salad 6,50 €

Homemade Bread Basket 3,00 €

DESSERTS

Sweet Surprise 6,80 €

Chocolate Lava Cake with Vanilla Ice Cream 7,80 €

Apple Tart with Salted Caramel
& Vanilla Ice Cream 7,80 €

 Marangun Signature  Vegetarian