



FORT GEORGE
CROATIA

Dinner Menu

Cold appetizers

Caprese di Buffalo 90 HRK

Mozzarella di Buffalo, basil, olive oil, cherry tomato (AG-V)

Seafood Tris Carpaccio 105 HRK

Marinated scampi in lemon juice, tuna, scallops, orange, olive oil (DRO)

Dalmatian Plate "Savor" for two 155 HRK Mackerel, sardines, anchovies, capers, rock samphire, lemon and olive oil (ADMO)

Croatian Charcuterie Plate (for two) 180 HRK

Various Dalmatian cold cuts, matured cheeses, homemade pate, olive oil and olives (AGHM)

Cesar Salad 60 HRK

Lettuce, bacon, tomatoes, Grana Padano cheese, croutons, anchovies (ACDGO)

(We can serve grilled chicken breast or grilled scampi, with additional charge, please request with the order)

Soups

Asparagus and black truffle soup 75 HRK

Asparagus, garlic, cream, olive oil, fresh black truffle (G)

Dalmatian Popara 65 HRK

South Dalmatian favorite soup with fresh white fish, white vine, garlic, fennel, olives, herbs, olive oil, capers (DROBL)

Hot appetizers

St. Jacobs Asparagus Risotto 120 HRK

Sauteed asparagus with olive oil and garlic, butter, scallops (DOBRG)

St. Jacobs Veloute 105 HRK

Grilled scallops, garlic, olive oil, velouté sauce (DBRO)

Octopus Medallions in Šalša 90 HRK

Copper fried medallions, crunchy salad, salsa sauce and grana Padano cheese (ACBG)

Homemade Gnocchi Buzara 115 HRK

Pancetta stuffed gnocchi with shrimps, olive oil, garlic, butter, wine (ACBG)

International Code - A Gluten, **C** Eggs, **D** Fish, **G** Lactose, **H** Nuts, **N** Sesame, **R** Mollusca, **M** Mustard, **O** Sulfites, **B** Shellfishes, **F** Soy, **L** Celery, **E** Peanuts, **P** Lupine



FORT GEORGE
- CROATIA -

Main courses

Seaside corner

Adriatic Calamari 575 HRK/kg
Grilled, olive oil, garlic, parsley (DBR)

Adriatic Scampi (kg) 595 HRK/kg
Grilled, olive oil, garlic, parsley (DBR)

Fresh Fish Fillet 590 HRK/kg
Deboned daily fresh fish, grilled and served with side dish
up to your liking
(pls check with our staff availability of daily fresh fish) (DG)

Monkfish Medallions 190 HRK
Deboned, grilled in crispy pancetta, served with beluga
lentil and fine carrot cream (DG)

Pašticada Style Tuna 205 HRK
Bluefin tuna grilled, served with home-made gnocchi and
šalša sauce (ACDO)

Landside corner

Veal Cheeks 190 HRK
Slowly cooked cheeks (200 g), finished in red wine sauce,
cream of sweet potato, green pea cream, carrot (ACGMO)

Aged Rib Eye (300g) 225 HRK
Bed of creamy potato, potato pave, cream of
green peas, carrot, demi-glace (GOML)

Chicken Breast 135 HRK
Grilled and covered with Mediterranean crust, bed of
hummus, crunchy salad, cherry tomatoes (ACGH)

Lamb Shank in Demi -glace 190 HRK
Slow cooked, on bed of creamy potato, glazed
root vegetables, mushrooms al'Forno
(GOML)

Side orders

Home Fries **25 HRK**
Potato Pavé **40 HRK**
Asparagus with Roasted Almonds **40 HRK**
Dalmatian Style Collard Greens **30 HRK**
Glazed Root Vegetables **40 HRK**
Linguine Pasta **25 HRK**
Grilled Vegetables **30HRK**
Seasonal Salad **30 HRK**

Demi - glace Sauce **35 HRK**
Black Truffle Sauce **55 HRK**
Grilled Chicken Breast (100g) **45HRK**
Grilled Shrimps (100 g) **95 HRK**
Driš Prosciutto (100g) **95 HRK**
Matured Cheeses (100g) **85 HRK**

Desserts

Cake of the Day 40 HRK
Please, check with our staff availability of daily cakes

Ice-cream 10 HRK/ scoop
Vanilla, Chocolate, Strawberry (CG)

Disco klub – restoran "Fort George", Vis, Tvrđava Sv. Juraj – "Fortica",

Day 8 d.o.o., Zagrebačka 19, 21480, Vis, Oib: 52018621979

Zabranjeno točenje alkohola osobama maloljetnicima. Knjiga žalbi se nalazi na šanku.

Serving alcoholic drinks to minors is forbidden. The complaint book is at the bar.

International Code - A Gluten, **C** Eggs, **D** Fish, **G** Lactose, **H** Nuts, **N** Sesame, **R** Mollusca, **M** Mustard, **O** Sulfites,
B Shellfishes, **F** Soy, **L** Celery, **E** Peanuts, **P** Lupine