

Plates made for savouring

Plate Sea-Land €32

Small bites and delicacies for two. Prosciutto, pancetta, cheeses from the island of Pag, marinated and salted anchovies, fish pâté, tapenade...

Cheese from the Platter €15

Homemade warm cheese from the platter, pancetta, grapes, tomatoes

Plate of baked goat cheese elegance €18

Caramelised goat cheese, toasted walnuts, fig-prošek-almond ice cream, wine marinated dried figs with prosciutto and rosemary

Dalmatian octopus salad €24

Tender octopus and rustic potatoes, prepared traditional way

Octopus and cuttlefish paté €15

Served with marinated cherry tomatoes and warm focaccia

Maja's Pan Pie €13

Crisp pan-baked pastry filled with Pag island ricotta, Swiss chard and spring onions

Tuna salad in Prošek €17

Marinated and roasted tuna strips with capers and olives, sautéed in prošek sauce, accompanied by warm black bean bread and garnished with radicchio and fresh spring onions

Motar €15

Sea fennel, salted anchovies, eggs, olives, capers, tomatoes, radicchio and spring onion

Homemade pasta – Makaruni

Sea €25

Traditional hand-rolled pasta immersed in the flavours of the Adriatic: prawns, squid, mussels from Novigrad, morsels of mullet, olives, tomatoes, salted anchovies, capers and sea fennel

Island €17

Pasta with tomatoes and sautéed eggplant, seasoned with a touch of peperoncino and fresh basil and finished with Pag ricotta and grated Pag cheese

Burin €19

Macaroni with prosciutto, radicchio, walnut pesto and curd cheese

The Fish and the Fisherman's Complaining

Tuna pasticada with homemade black gnocchi €25

Seafood brudet €25

with octopus, cuttlefish, squid and musky octopus, served with polenta

Fish for Two €65

Two grilled fish, cod and gray mullet fish cakes, cuttlefish stew, squid and broad beans, Swiss chard

Fish stew €26

Stew of dogfish, squid, cuttlefish, shrimp, potatoes, wine and prosecco

Monkfish in Seafood Sauce €33

Roasted pieces of monkfish tail in a sauce of sautéed spring onions and grapes, broad bean and pea tapenade with cubes of aromatic polenta

Sea bass baked in aromatic parchment €25

Sea bass fillet with vegetables, tapenade, sun-dried tomatoes, grapes, olive oil and wine, infused with sage, rosemary, purslane, myrtle and basil. All wrapped in parchment and baked to perfection-the whole terrace will be filled with the aroma

Mussel buzara (1kg) €22

Mussels from the Novigrad Sea-the best in the world!

Scampi, mussels and prawns buzara (1kg) €49

First class white fish 1kg €55 Extra class white fish 1kg 95e Scampi – 1kg 95 e

Enjoy the meat

Lamb stew with Pag island herbs €25

Traditional lamb stew prepared according to an old island recipe, slow-cooked in a vegetable-based sauce with aromatic herbs from the island of Pag. Served with homemade gnocchi and aged grated Pag cheese. A unique and unforgettable dish

Veal Ribs €31

Slow-roasted veal ribs, potato salad

Roasted pork loin €25

Roasted pork fillet with aromatic island herbs, potatoes in garlic mayo, eggplant and seasonal fruit, baked green beans and cherry tomatoes with mozzarella.

Something sweet to end with

Chocolate cake „Nika, little Mak and Dorijan“ €7

with whipped cream and homemade orange jam

Ivana's sweet treat €8

cottage cheese gnocchi with caramel and homemade ice cream

Kate dessert €7

Sweet biscuit, baked seasonal fruit, fried almonds and honey, homemade ice cream

Klara and Toma Lemon Cake €7**Our homemade ice creams €3**

made from toasted almonds, roasted walnuts, dried figs and prosecco, as well as ice creams made from seasonal fruit

Sides:

Potatoes €6	Bread basket €4	Makaruni, tomato €8	Soups €7
Mixed salad with grains and pulses €8		Mixed salad €6,50	
Makaruni €6	Extras €3	Makaruni, prawns €17	

Konoba Didova Kuća, Šimuni 39, 23251 Kolan, Pag [WWW.didovakuca.com](http://www.didovakuca.com) · konoba@didovakuca.com +385 23 211 215. VAT is included in the price.

We do not serve alcohol to persons under 18. Dear guests, **the Allergens Book** is available at the bar. If you have any allergies or intolerances to certain foods, spices, lactose or gluten, please inform your waiter, who will answer in detail any questions you may have about the presence of allergens in our dishes. All ingredients may contain traces of gluten.