



## Appetizers

SEA WATER CURED TUNA	19
Tomato jam, confit lemon skin, shrimp hollandaise	
ADRIATIC OCTOPUS	19
Smoked pepper cream, air bag patata granola, herb oil	
BIG BANG CRAB	22
Brioche royale, avocado, marinated sorrel, pickled apple	
CANADIAN SCALLOP & ADRIATIC FISH	19
Hazelnut tigre, pickled kohlrabi, dehydrated seaweed	
PAN SEARED FOIE GRAS	21
Ginger crumbs, dalmatian wine gel, baby sorrel, rhubarb	
SLOW ROASTED AUBERGINE 	15
Marinated rainbow tomato, crispy garlic, sesame seeds	
THE WHITE RAVIOLI 	15
Goat cheese, pine nuts, chervil emulsion, parmesan foam	

## Mains

ARGENTINIAN FILLET (180GR.)	49
Mushroom purée, potato mousseline, truffle jus	
USA ANGUS RIB EYE (300GR)	48
Stir fry noodles, red wine jus	
CONE OF CHICKEN BREAST	29
Parsnip purée, swiss chard, sublime sauce	
MISO GLAZED SEABASS	32
Marinated asparagus, teriyaki risotto, coconut foam	
MODERN GREGADA	29
Potato cream, parsley emulsion, trout roe	
SEAFOOD BUZARA	31
Squid ink gnocchi, scallops, shrimp bisque	
CAULIFLOWER STEAK 	22
Milk yuba, cauliflower purée, cauliflower cous cous	
BUCK WHEAT & CORN RISOTTO 	23
Asparagus, edamame beans, shimeji, lemon grass foam	

## Additional side dishes

AVOCADO & QUINOA SALAD	7
FRENCH FRIES	6
TRUFFLED MASHED POTATOES	7
GRILLED VEGETABLES	7

## Desserts

HEAVY CHOCOLATE	12
Yocrispy, passion fruit coulis	
SKUTA	12
Olive oil sponge, lavender pearl, skuta mousse	
SEMIFREDDO	10
Caramelized almonds, coffee cream, orange zest	
COCONUT TEXTURES 	10
Coconut ice cream, coconut kappa, puff rice	
ARTISAN CHEESE PLATTER	18
Bouche de chèvre, gorgonzola, fresh cheese, comté, Dalmatian cheese, mostarda di frutta	

## Homemade 5€ PER SCOOP

ICE CREAM	SORBET
VANILLA	YUZU
CHOCOLATE	PASSION FRUIT
STRAWBERRY	RASPBERRY
BANANA	MANGO
COCONUT AND LIME	LEMON ROSEMARY

For any questions regarding the allergens, please ask the waiter.

Prices are in Euros. Payment can be done only in Euros.

# *Split* *lifestyle* *tasting menu*

75€ PER PERSON

## SEA WATER CURED TUNA

Tomato jam, confit lemon skin, shrimp hollandaise

## THE WHITE RAVIOLI

Goat cheese, pine nuts, chervil emulsion, parmesan foam

## FROZEN LEMON & ROSEMARY

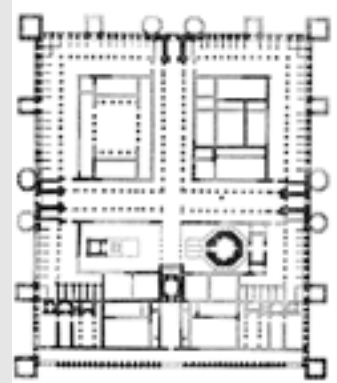
Peta crispy

## THE BEEF FILLET

Mushroom purée, potato mousseline, truffle jus

## SKUTA

Olive oil sponge, lavender pearl, skuta mousse



## *Catch of the day*

PLEASE CHECK WHAT WE CAUGHT  
THIS MORNING

The fish is served with avocado & quinoa salad

## *Meet Our Culinary Artists*

Welcome to The Caper Grill. We proudly present the exceptional talents of the restaurant's two chefs: Santosh, renowned for his international delicacies and Josip, master of the local Croatian & Mediterranean cuisine.

At The Caper Grill, the fusion of international and national cuisines takes center stage, reflected in the diverse culinary offerings.

Enchant yourself with an exquisite menu paired with fine wines and champagnes.

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