

.food menu.



**POD ODRNOM
FOOD & WINE**

steak - pasta - seafood



.starters .predjela

POSEJDON PLATTER 25 € (recommended for two)

tuna carpaccio, octopus salad, marinated shrimps and anchovies, salted anchovies & tuna pâté
tuna carpaccio, hobotnica salata, marinirane kozice, marinirani inćuni, slani inćuni, tuna pašteta
platte posejdon - platee froide posejdon - zimna płyta posejdon

DALMATIAN PLATTER 25 € (recommended for two)

dalmatian prosciutto, pancetta, sasusage, cow cheese, olives, fig jam, olives tapenade & almonds
dalmatinski pršut, panceta, kobasica, kravlji sir, masline, džem od smokava, tapenada, bademi
platte dalmatia - platee froide dalmatia - zimna płyta dalmatia

CHEESE PLATTER 20 € (recommended for two)

selection of cheeses with olives, fig jam, cherry jam & almonds
selekcija sireva, masline, džem od smokava, džem od višanja, bademi
käseplatte - plateau de fromages - deska serów

GAMBERO ROSSO TARTARE 20 €

finely diced red prawns, stracciatella burrata, dalmatian pickled sea fennel, capers & toasted bread
tartar od kozica, stracciatella burrata, ukiseljeni dalmatinski motar, kapari, tostirani kruh
rote garnele tatar - tartare de gambas rouges - tatar z czerwonych krewetek

TUNA CARPACCIO 16 €

tuna carpaccio with cherry tomatoes, dalmatian pickled sea fennel, capers & arugula
carpaccio od tune, ukiseljeni dalmatinski motar, cherry rajčice, kapari, rikula, aceto balsamico
thunisch carpaccio - thon carpaccio - carpaccio z tuńczyka

BEEF CARPACCIO 16 €

beef carpaccio with honey and mustard dressing, arugula & grana padano
carpaccio od bifteka, umak od meda i senfa, rikula, grana padano
beef carpaccio - carpaccio de bifteck - carpaccio wołowe

CREAMY BURRATA CAPRESE 14 €

mozzarella burrata with cherry tomatoes, pesto genovese, pine nuts, arugula & balsamic pearls
mozzarella burrata, cherry rajčice, pesto genovese, pinjoli, rikula, aceto balsamico perlice
burrata mit tomaten - burrata aux tomates - burrata z pomidorami

BRUSCHETTA CLASSICA 12 €

bruschetta with mozzarella, tomatoes, arugula & grana padano
bruschetta, mozzarella, cherry rajčice, rikula, grana padano, aceto balsamico
bruschetta classica - bruschetta classica - bruschetta classica

BRUSCHETTA DALMATICA 12 €

bruschetta with mozzarella, marinated shrimps, anchovies, salted anchovies, olives, onion & capers
bruschetta, mozzarella, rajčice, marinirane kozice i inćuni, slani inćuni, masline, crveni luk, kapari
bruschetta dalmatica - bruschetta dalmatica - bruschetta dalmatica



.salads mains .salate glavno jelo

CHICKEN CAESAR SALAD 18 €

green salad, chargrilled chicken, croutons, grana padano & caesar dressing

zelena salata, pileći file sa žara, tostirani kruh, grana padano, cezar umak
hähnchen caesar salat - salade César au poulet - sałatka cezar z kurczakiem

SMOKED SALMON CAESAR SALAD 19 €

green salad, smoked salmon, tomatoes, cucumbers, onion, croutons, grana padano & caesar dressing

zelena salata, dimljeni losos, cherry rajčice, kukumari, luk, tostirani kruh, grana padano, cezar umak
lachs caesar salat - salade César au saumon - sałatka cezar z łososiem

OCTOPUS SALAD 20 €

octopus with cherry tomatoes, chickpeas, onion, garlic & capers

salata od hobotnice, cherry rajčice, slanutak, crveni luk, češnjak, kapari
tinténisch salat - salade de pieuvre - sałatka z ośmiornicy

.soups .juhe

TOMATO SOUP 7 €

creamy tomato soup with crunchy croutons

juha od rajčica, tostirani kruh, vrhnje
tomatensuppe - soupe a la tomate - zupa pomidorowa

FISH SOUP 7 €

traditional soup with white fish, rice and mediterranean herbs

riblja juha od bijele ribe, riža
fischsuppe - soupe de poisson - zupa rybna



.pasta & risotto .tjestenine i rižoti

SMOKED SEAFOOD RISOTTO 22 €

risotto with fresh adriatic shrimps, smoked mussels and cheese ice cream

carnaroli riža, jadranske kozice, dimljene dagnje, sladoled od sira

geräuchertes meeresfrüchte risotto - risotto aux fruits de mer fumés - risotto z wędzonymi owocami morza

SHRIMPS & SALMON GNOCCHI 22 €

gnocchi with fresh adriatic shrimps and smoked salmon in a creamy tomato sauce

njoki, jadranske kozice, dimljeni losos, umak od rajčica i vrhnja

gnocchi mit garnelen und lachs - gnocchis aux crevettes et au saumon - gnocchi z krewetkami i łososiem

FANTASIA PASTA 23 €

homemade makaruni pasta with adriatic shrimps, dalmatian prosciutto & truffle cream sauce

domaći makaruni, jadranske kozice, dalmatinski pršut, umak od tartufate

makkaroni fantasia - macaroni fantasia - makaron fantasia

DALMATIAN PASTA NONA'S WAY 23 €

slow cooked beef in a rich sweet & sour "paštica" sauce, served with homemade makaruni pasta

pašta na nonin način - domaći makaruni sa sporo kuhanom junetinom na paštica

makkaroni mit rindfleisch - macaroni à la viande de boeuf - makaron z mięsem wołowym

FRUTTI DI MARE PASTA 25 €

homemade fettuccine with shrimps, scampis (langoustines), mussels & vongole (clams)

domaće fettuccine, kozice, škampe, miješane školjke

nudeln mit frutti di mare - pates aux fruits de mer - makaron z owocami morza



.vege dishes .vegeterijanska jela

MEDITERRANEAN VEGAN BOWL 18 €

green salads mix, hummus, tofu, cherry tomatoes, cucumbers, onions, olives & chickpeas

mix zelenih salata, humus, tofu, cherry rajčice, kukumari, crveni luk, masline, slanutak

mediterraner veggie teller - bol végétarien méditerranéen - sałatka śródziemnomorska wegetariańska

PASTA TRICOLORE 20 €

homemade paccheri pasta with tomatoes, stracciatella di burrata & pistacchio pesto

domaća paccheri tjestenina, rajčice umak, stracciatella burrata, pistacio pesto

pasta tomate, burrata & pistazie - pâtes tomate, burrata & pistache - makaron pomidor, burrata & pistacija

GREEN RISOTTO 20 €

basil pesto risotto with young broccoli florets, stracciatella di burrata & pine nuts

carabinieri riža, pesto od bosiljka, vrhovi mladih brokula, stracciatella burrata, pinjoli

grünes vegetarisches risotto - risotto végétarien vert - zielone wegetariańskie risotto

.kids menu .dječji meni

CHICKEN MINI FILLETS 11 €

breaded, pan-fried mini chicken fillets served with french fries

pohani pileći odrezak, pomfrit

panierter hühnerbrust mit pommes - poulet pane, pommes frites - filet z kurczaka panierce

MEATBALLS GRILLED 11 €

chargrilled meatballs (ćevapčići) served with french fries

ćevapčići s prirodnoga žara, pomfrit

hackfleisch mit pommes frites - boulettes de viande grillées, pommes frites - ćevapčići z frytkami



.meat dishes .mesna jela

BEEFSTEAK (250 g.) 40 €

chargrilled matured beefsteak served with truffle potato purée & vegetable caponata

biftek s prirodnoga žara, pire krumpir s tartufima, šalša od povrća

beefsteak - steak de boeuf - stek wołowy biftek

SURF & TURF CHEFS WAY (300 g.) 38 €

chargrilled ribeye and prawns with traditional pasta in truffles & shrimps sauce

ribeye steak i kozice sa žara, domaći makaruni, jadranske kozice, umak od tartufate

ribeye "surf & turf" - ribeye "surf & turf" - ribeye "surf & turf"

RIBEYE STEAK TAGLIATA (300 g.) 35 €

chargrilled and sliced ribeye with arugula, cherry tomatoes & grana padano salad

ribeye steak tagliata s prirodnoga žara, cherry rajčice, rikula i grana padano salata

ribeye "tagliata" - ribeye "tagliata" - ribeye "tagliata"

RIBEYE STEAK CLASSIC (300 g.) 35 €

chargrilled ribeye with truffle potato purée or fries & chimichurri sauce

ribeye steak s prirodnoga žara, pire krumpir s tartufima ili pomfrit, chimichurri umak

ribeye steak - bifteck de faux - stek wołowy

"BALKAN MIX" GRILL 25 €

chargrilled ćevapčići, pork, sausages, chicken skewers with fries and red pepper sauce

miješano meso - ćevapčići, svinjetina, kobasica, pileći ražnjić, pomfrit, ajvar

"balkan mix" gemischter grillteller - "balkan mix" viandes mixtes - "balkan mix" talerz mięs z grilla

PISTACHIO BURRATA CHICKEN 24 €

chicken file served with pasta in pistachio pesto, tomatoes, prosciutto, parmesan & mozzarella sauce

piletina pistachio - pileći file, makaruni, pistachio pesto, rajčice, pršut, parmezan i mozzarella umak

pistazien burrata huhn - poulet pistache burrata - kurczak pistacja burrata

"MARRY ME" CREAMY CHICKEN 24 €

chargrilled chicken file in sun dried tomatoes, parmesan cheese & cream sauce, served with rice

piletina u umaku - pileći file sa žara, umak od sušenih rajčica, parmezana i vrhnja, riža

cremige hähnchenfilets mit reis - filets de poulet crémeux avec riz - filety z kurczaka z ryżem

BURGER CLASSIC 20 €

100% angus beef, cheddar cheese, tomato, lettuce, caramelized onion, burger sauce, served with fries

100 % angus junetina, cheddar sir, rajčice, zelena salata, karamelizirani luk, burger umak, pomfrit

burger mit pommes frites - burger avec frites - burger z frytkami

TRUFFLE BURGER 20 €

100% angus beef, cheddar cheese, parmesan, arugula, caramelized onion, truffle sauce & truffle fries

100 % angus junetina, cheddar, parmezan, rikula, luk, tartufi umak, pomfrit s umakom od tartufa

trüffelsauce burger, pommes frites - burger sauce truffes, frites - burger z truflowym, frytki



.fish & seafood .riba i plodovi mora

DALMATIAN SEAFOOD "BRODETTO" 35 €

monkfish, langoustines, mussels & clams with makaruni in white wine, tomato, onion & garlic sauce

dalmatinski brudet - škampi, grdobina, mix školjki, makaruni
meeresfrüchte topf - marmite de fruits de mer a la brudet - owoce morza brudet

GRILLED OCTOPUS HARMONY 30 €

chargrilled marinated octopus with parsley & garlic potato purée and vegetable caponata

marinirana hobotnica s prirodnoga žara, pire krumpir s peršinom i češnjakom, šalša od povrća
gegrillter oktopus - poulpe grillé - grillowana ośmiornica

MONKFISH ROYALE 30 €

chargrilled monkfish in shrimp & truffle sauce, served with handmade potato gnocchi

grdobina s prirodnoga žara, umak od jadranskih kozica i tartufate, servirano s njokima
seeteufel in garnelen & trüffel sauce - lotte sauce crevettes & truffes - žabnica sosie krewetki truflowy

GRILLED MONKFISH "DALMATIA" 30 €

chargrilled monkfish served with parsley & garlic potato purée and vegetable caponata

grdobina s prirodnoga žara, pire krumpir s peršinom i češnjakom, šalša od povrća
gegrillter seeteufel - lotte grillée - grillowana žabnica

SWORDFISH STEAK 28 €

chargrilled marinated swordfish fillet, served with swiss chard and vegetable caponata

file sabljjarke s prirodnoga žara, blitva s krumpirom na dalmatinski, šalša od povrća
gegrilltes schwertfischfilet - filet d'espadon grillé - grillowany filet z miecznika

TUNA "PAŠTICADA" 25 €

slow braised tuna in a rich sweet & sour "paštica" sauce, served with handmade potato gnocchi

tunjevina na pašticađu servirana s njokima
thunfisch "Paštica" - thon "Paštica" - tuńczyk "Paštica"

ADRIATIC GRILLED CALAMARI 25 €

traditionally prepared calamari on a charcoal grill, served with swiss chard & potatoes

lignje s prirodnoga žara, blitva s krumpirom na dalmatinski
kalamare vom rost - calamars braises - kałamarnica z grilla

MUSSELS A LA "BUZARA" 19 €

mussels in white wine, garlic, olive oil, breadcrumbs & parsley sauce

dagње u buzaru umaku, bijelo vino, češnjak, krušne mrvice, peršin, maslinovo ulje
schwarze muscheln buzara - coquillages a la buzara - omuški buzara



.salads & sidedish .salate & prilozi

MIXED SALAD 7 €

seasonal salad mix with olive oil & vinegar dressing
miješana sezonska salata, maslinovo ulje, ocat
gemischter salat - salade composee - sałatka sezonowa

MEDITERANO SALAD 7 €

arugula, cherry tomatoes & grana padano, with olive oil & vinegar dressing
rikula, cherry rajčice, grana padano, maslinovo ulje, ocat
mediterano salat - salade mediterraneenne - sałatka śródziemnomorska

CAESAR SALAD 7 €

green salad, croutons, grana padano & caesar dressing
zelena salata, tostirani kruh, grana padano, cezar umak
caesar salat - salade César - sałatka cezar

OLIVES 7 €

selection of olives served with sun dried tomatoes
selekcija maslina, sušene rajčice
oliven - olives - oliwki

POMMES FRITES 7 €

crispy fried potatoes
prženi krumpirići
pommes frites - pommes frites - frytki

TRUFFLE POTATO PURÉE 7 €

creamy potato purée with black truffles
pire s tartufatom od crnih tartufa
trüffel kartoffelpüree - purée à la truffe - puree z truflami

SWISS CHARD 7 €

swiss chard & potatoes, seasoned with olive oil and garlic
blitva, krumpir, maslinovo ulje, češnjak
mangold mit salzkartoffeln - bette à carde et pommes - burak liściowy

TRUFFLE GRANA PADANO FRIES 8 €

fried potatoes with homemade truffle sauce & grana padano
prženi krumpirići, domaći umak s tartufatom, grana padano
pommes, trüffelsauce, parmesan - frites, sauce truffes, parmesan - frytki, sos truflowy, parmezan

VEGETABLES SALSA CAPONATA 10 €

homemade dalmatian style salsa of eggplant, peppers, tomatoes and olives
dalmatinska šalša - patlidžan, paprike, rajčice, masline
gemüse caponata - caponata de légumes - caponata warzywna



.desserts .deserti

DALMATIAN SWEET SYMPHONY 10 €

figs in wine and dalmatian prošek, served with vanilla ice cream, almond biscuits & chocolate soil

smokve u vinu i prošek, sladoled od bourbon vanilije, keksi od badema, čokoladna zemlja
feigen in wein mit vanilleeis - figues au vin avec glace à la vanille - figi w winie z lodami waniliowymi

CHOCOLATE LAVA CAKE 9 €

warm chocolate lava cake with vanilla ice cream & wildberry sauce

čokoladni lava kolač, sladoled od bourbon vanilije, preljev od šumskog voća
schokoladen lavakuchen - fondant de chocolat - czekoladowa lawa

CHEESECAKE 7 €

homemade cheesecake drizzled with wildberry sauce

domaća torta od sira, preljev od šumskog voća
käsetorte - tarte au fromage - sernik

PANNA COTTA 7 €

creamy panna cotta topped with wildberry sauce

panna cotta, preljev od šumskog voća
panna cotta - panna cotta - panna cotta

AFFOGATO ESPRESSO 7 €

vanilla ice cream with espresso, almond biscuits and a touch of Amaro liqueur

espresso, sladoled od bourbon vanilije, amaro liker, keksi od badema
affogato espresso - affogato espresso - affogato espresso

.bread .kruh

GARLIC BREAD 4 €

toasted bread with garlic, olive oil and mediterranean herbs

tostirani kruh, umak od češnjaka i peršina, mediteranski začini, maslinovo ulje
knoblau brot - pain à l'ail - chleb z czosnkiem porcja

BREAD 2 €

basket of bread

kruh porcija
brot - pain - chleb porcja

.info .informacije

*Molimo vas informirajte vašeg konobara o intoleranciji na hranu.
Please inform your server of any food intolerances or allergies so we can ensure your dining experience is as enjoyable and safe as possible.*

*Napojnica nije uključena u cijenu.
Tips are not included in the price.*

*U cijenu je uključena usluga i PDV.
The price includes VAT and service charge.*

*Ne točimo alkohol mlađima od 18 godina.
We do not serve alcohol to persons under the age of 18.*

*Normativi hrane i pića se nalaze na šanku.
Food and beverage guidelines are available at the bar.*

*Naša kuhinja je bazirana na lokalnim namirnicama.
Partneri smo sa lokalnim OPG - ovima i malim proizvođačima.
Our kitchen is based on locally sourced ingredients. We partner with small farms and family owned businesses to bring you fresh, organic, and homemade products whenever possible.*

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