

MENU



POD ODRNOM
FOOD & WINE

STEAK - PASTA - SEAFOOD



STARTER - PREDJELA

POSEIDON PLATTER 30 € (recommended for two)

tuna carpaccio, octopus salad, marinated shrimps & anchovies, salted anchovies, tuna pâté
carpaccio od tune, salata od hobotnice, marinirane kozice & incuni, slani incuni, tuna pašteta
thunfisch carpaccio, oktopussalat, marinierte garnelen & sardellen, gesalzene sardellen, thunfischpastete

DALMATIAN PLATTER 28 € (recommended for two)

dalmatian prosciutto & sausage, pancetta, cow's milk cheese, olives, fig jam, olive tapenade, almonds
dalmatinski pršut & kobasica, panceta, kravljji sir, masline, džem od smokava, tapenada, bademi
dalmatinischer prosciutto & wurst, pancetta, käse, oliven, feigenmarmelade, tapenade, mandeln

CHEESE SELECTION 24 € (recommended for two)

selection of fine cheeses, olives, fig jam, cherry jam, almonds, bread
selekcija sireva, masline, džem od smokava, džem od višanja, bademi, kruh
käseauswahl, oliven, feigenmarmelade, kirschmarmelade, mandeln, brot

GAMBERO ROSSO TARTARE 24 €

red prawn tartare, stracciatella di burrata, pickled sea fennel, capers, toasted sourdough
tartar od crvenih kozica, stracciatella burrata, ukiseljeni motar, kapari, zapečeni kruh
rote garnelen tatar, stracciatella burrata, meerfenchel, kapern, geröstetes sauerteigbrot

TUNA CARPACCIO 18 €

smoked tuna, cherry tomatoes, pickled sea fennel, sun dried tomatoes, capers, arugula
dimljena tuna, cherry rajčice, ukiseljeni motar, sušene rajčice, kapari, rikula
geräuchertes thunfisch, cherrytomaten, meerfenchel, getrocknete tomaten, kapern, rucola

BEEF CARPACCIO 18 €

beef tenderloin, arugula, grana padano, honey mustard dressing, pine nuts
carpaccio od bifteka, rikula, grana padano, umak od meda i senfa, pinjoli
rinderfilet carpaccio, rucola, grana padano, honig senf dressing, pinienkerne

BRUSCHETTA CLASSICA 13 €

sourdough bread, stracciatella di burrata, cherry tomatoes, arugula, grana padano, balsamic reduction
sourdough kruh, stracciatella od burrate, cherry rajčice, rikula, grana padano, redukcija aceto balsamica
sauerteigbrot, burrata stracciatella, cherrytomaten, rucola, grana padano, balsamico reduktion

BRUSCHETTA DALMATICA 13 €

sourdough bread, stracciatella di burrata, shrimps, anchovies, tomatoes, olives, red onion, capers
sourdough kruh, stracciatella od burrate, kozice, incuni, rajčice masline, crveni luk, kapari
sauerteigbrot, burrata stracciatella, marinierte garnelen, sardellen, tomaten, oliven, zwiebeln, kapern



SALAD - SALATE

BURRATA & SALSA 17 €

mozzarella burrata, dalmatian style vegetable caponata, toasted focaccia, pine nuts

mozzarella burrata, dalmatinska šalša, zapečena focaccia, pinjoli

mozzarella burrata, gemüse caponata nach dalmatinischer art, focaccia, pinienkerne

CHICKEN CAESAR SALAD 20 €

romaine lettuce, chargrilled chicken, croutons, grana padano, caesar dressing

zelena salata, pileći file sa žara, krutoni, grana padano, cezar umak

grüner salat, hähnchenfilet vom grill, croutons, grana padano, caesar dressing

OCTOPUS SALAD DALMATIAN STYLE 21 €

octopus, cherry tomatoes, chickpeas, red onion, capers, olive oil & lemon dressing

hobotnica, cherry rajčice, slanutak, crveni luk, kapari, maslinovo ulje & limun dresing

oktopus, cherrytomaten, kichererbsen, rote zwiebeln, kapern, olivenöl & zitrone dressing

SOUPS - JUHE

TOMATO SOUP 7 €

creamy tomato soup, croutons

krem juha od rajčice, krutoni

tomatensuppe, croutons

FISH SOUP 7 €

traditional fish soup, white fish, rice, mediterranean herbs

tradicionalna riblja juha od bijele ribe, riža, mediteransko bilje

fischsuppe, weißfisch, reis, mediterrane kräuter



PASTA & RISOTTO - PASTE & RIŽOTI

BLACK RISOTTO 22 €

carnaroli rice, cuttlefish (adriatic squid), grana padano

carnaroli riža, sipa, grana padano

carnaroli reis, sepia (tintenfisch), grana padano

SMOKED SEAFOOD RISOTTO 23 €

carnaroli rice, adriatic shrimps, smoked mussels & shrimps, pickled sea fennel, cheese cream

carnaroli riža, jadranske kozice, dimljene dagnje i kozice, ukiseljeni motar, krema od sira

carnaroli reis, adriatische garnelen, geräucherte muscheln & garnelen, meerfenchel, käsecreme

TRUFFLE & PROSCIUTTO PASTA 24 €

pasta (makaruni), dalmatian prosciutto, black truffle sauce, mascarpone, arugula

tjestenina (makaruni), dalmatinski pršut, umak od crnih tartufa, mascarpone, rikula

pasta (makaruni), dalmatinischer prosciutto, trüffelsauce, mascarpone, rucola

PACCHERI SEAFOOD PASTA 26 €

paccheri, blue crab meat, adriatic shrimps, smoked mussels, cherry tomatoes, capers

paccheri, meso plavog raka, jadranske kozice, dimljene dagnje, cherry rajčice, kapari

paccheri, krabbenfleisch, adriatische garnelen, geräucherte muscheln, cherrytomaten, kapern



VEGE DISHES - VEGE JELA

MEDITERRANEAN TOFU SALAD 19 €

green salad mix, chargrilled tofu, croutons, cherry tomatoes, pickled red onions, mixed seeds
zelena salata (mix), tofu sa žara, krutoni, cherry rajčice, ukiseljeni crveni luk, mješavina sjemenki
grüner salat (mix), gegrillter tofu, croutons, cherrytomaten, eingelegte rote zwiebeln, gemischte samen

PACCHERI TRICOLORE 21 €

paccheri, tomato sauce, stracciatella di burrata, pistachio pesto, chopped pistachios
paccheri, umak od rajčice, stracciatella burrata, pesto od pistacija, sjeckane pistacije
paccheri, tomatensauce, stracciatella burrata, pistazienpesto, gehackte pistazien

GREEN RISOTTO 21 €

carnaroli rice, basil pesto, baby broccoli florets, stracciatella di burrata, pine nuts
carnaroli riža, pesto od bosiljka, vrhovi mladih brokula, stracciatella burrata, pinjoli
carnaroli reis, basilikumpesto, zarte brokkoliröschen, burrata stracciatella, pinienkerne

KIDS MENU - DJEČJI MENI

CHICKEN NUGGETS & FRIES 12 €

breaded chicken nuggets, french fries
pohani pileći nuggetsi, pomfrit
panierte hähnchen - nuggets, pommes frites

PASTA AL POMODORO 12 €

pasta (makaruni), tomato sauce
domaći makaruni, umak od rajčice
pasta (makaruni), tomatensoße



GRILL & STEAKS - GRILL & ODRESKI

BEEFSTEAK - 250 g. 42 €

charcoal grilled beef tenderloin, choice of side: potato purée, truffle purée, fries or vegetable caponata
biftek sa žara, izbor priloga: pire od krumpira, pire s tartufima, pomfrit ili caponata od povrća
rinderfilet vom grill, beilage nach wahl: kartoffelpüree, trüffelpüree, pommes oder gemüse caponata

RIBEYE STEAK - 300 g. 38 €

charcoal grilled ribeye, choice of side: potato purée, truffle purée, fries or vegetable caponata
ribeye sa žara, izbor priloga: pire od krumpira, pire s tartufima, pomfrit ili caponata od povrća
ribeye vom grill, beilage nach wahl: kartoffelpüree, trüffelpüree, pommes oder gemüse caponata

STRIPLOIN STEAK - 300 g. 38 €

charcoal grilled sirloin, choice of side: potato purée, truffle purée, fries or vegetable caponata
ramstek sa žara, izbor priloga: pire od krumpira, pire s tartufima, pomfrit ili caponata od povrća
rumpsteak vom grill, beilage nach wahl: kartoffelpüree, trüffelpüree, pommes oder gemüse caponata

PISTACHIO BURRATA CHICKEN 26 €

chicken fillet, pasta in pistachio pesto, prosciutto, sun dried tomatoes, parmesan & burrata
pileći file sa žara, makaruni u pesto umaku od pistacija, pršut, sušene rajčice, parmezan & burrata
hähnchenfilet, pasta in pistazienpesto, prosciutto, getrocknete tomaten, parmesan & burrata

"MARRY ME" CREAMY CHICKEN 26 €

chicken fillet, sun dried tomatoes & creamy parmesan sauce, rice
pileći file sa žara, sušene rajčice & kremasti umak od parmezana, riža
hähnchenfilet, getrocknete tomaten & cremige parmesan - sauce, reis

MIXED GRILL 25 €

ćevapi, pljeskavica (beef burger patty), sausages, chicken skewers, fries, ajvar sauce
ćevapi, pljeskavica, kobasica, pileći ražnjići, pomfrit, ajvar
ćevapi, pljeskavica (rindfleisch), wüste, hähnchenspieße, pommes frites, ajvar

CLASSIC BURGER 20 €

beef 200 g, cheddar, lettuce, tomato, pickles, onion, burger sauce, french fries
junetina 200 g, cheddar, salata, rajčica, krastavci, luk, burger umak, pomfrit
rindfleisch 200 g, cheddar, salat, tomate, gewürzgurken, zwiebeln, burgersauce, pommes

TRUFFLE BURGER 20 €

beef 200 g, cheddar, onion, pickles, truffle aioli, chilli jam, truffle french fries
junetina 200 g, cheddar, luk, kiseli krastavci, aioli s tartufima, chili džem, pomfrit s tartufima
rindfleisch 200 g, cheddar, zwiebeln, gewürzgurken, trüffel aioli, chili jam, trüffel pommes



FISH & SEAFOOD - RIBA & MORE

DALMATIAN SEAFOOD "BRODETTO" 36 €

monkfish, langoustines, mussels, clams, homemade pasta, white wine, tomato, onion & garlic sauce
grdobina, škampi, školjke, domaći makaruni u umaku od bijelog vina, rajčice, luka i češnjaka
seeteufel, kaisergranat, muscheln, hausgemachte pasta, weißwein, tomaten, zwiebeln & knoblauch sauce

GRILLED OCTOPUS 32 €

charcoal grilled marinated octopus, parsley & garlic potato purée, vegetable caponata
hobotnica sa žara, pire od krumpira s peršinom i češnjakom, caponata od povrća
oktopus vom grill, kartoffelpüree mit petersilie und knoblauch, gemüse caponata

MONKFISH ROYALE 32 €

charcoal grilled monkfish, adriatic shrimp & truffle sauce, black squid ink gnocchi
grdobina sa žara, umak od jadranskih kozica i tartufa, njoki s crnilom od sipe
seeteufel vom grill, adriatische garnelen trüffelsauce, schwarze gnocchi mit sepiatinte

SWORDFISH STEAK 30 €

charcoal grilled swordfish fillet, swiss chard & potatoes, vegetable caponata
file sabljarka sa žara, blitva s krumpirom, caponata od povrća
schwertfischfilet vom grill, mangold mit kartoffeln, gemüse caponata

DALMATIAN TUNA "PAŠTICADA" 28 €

braised tuna in a rich sweet & sour "paštica" sauce, black squid ink gnocchi
tunjevina na paštica, njoki s crnilom od sipe
geschmortes thunfisch in dalmatinischer „paštica“ sauce, schwarze gnocchi mit sepiatinte

ADRIATIC GRILLED CALAMARI 28 €

charcoal grilled calamari, swiss chard & potatoes, garlic, olive oil
lignje sa žara, blitva s krumpirom, češnjak, maslinovo ulje
calamari vom grill, mangold mit kartoffeln, knoblauch, olivenöl

GRILLED PRAWNS 28 €

charcoal grilled prawns, french fries, mini salad, sweet chili sauce
kozice sa žara, pomfrit, mini salata, slatki čili umak
garnelen vom grill, pommes frites, mini salat, süße chilisauce

MUSSELS "BUZARA" 21 €

mussels, white wine, garlic, olive oil, breadcrumbs, parsley
dagnje, bijelo vino, češnjak, maslinovo ulje, krušne mrvice, peršin
muscheln, weißwein, knoblauch, olivenöl, semmelbrösel, petersilie



SALADS & SIDES - SALATE & PRILOZI

MIXED SALAD 8 €

seasonal mixed salad, olive oil & vinegar
miješana sezonska salata, maslinovo ulje, ocat
gemischter salat, olivenöl & essig

MEDITERRANEAN SALAD 9 €

arugula, cherry tomatoes, grana padano, olive oil & vinegar
rikula, cherry rajčice, grana padano, maslinovo ulje, ocat
rucola, cherrytomaten, grana padano, olivenöl & essig

GREEK SALAD 10 €

tomatoes, cucumbers, red onion, kalamata olives, feta cheese, olive oil, oregano
rajčice, krastavci, crveni luk, kalamata masline, feta sir, maslinovo ulje, origano
tomaten, gurken, rote zwiebel, kalamata oliven, fetakäse, olivenöl, oregano

OLIVES 7 €

selection of olives
selekcija maslina
olivenauswahl

FRENCH FRIES 7 €

crispy french fries
pomfrit
pommes frites

TRUFFLE POTATO PURÉE 8 €

creamy potato purée with black truffle
kremasti pire s crnim tartufom
kartoffelpüree mit schwarzem trüffel

TRUFFLE & GRANA PADANO FRIES 8 €

french fries, truffle sauce, grana padano
pomfrit, umak od tartufa, grana padano
pommes frites, trüffelsauce, grana padano

VEGETABLE CAPONATA 10 €

dalmatian style vegetable caponata (eggplant, peppers, tomatoes, olives)
dalmatinska šalša (patlidžan, paprika, rajčica, masline)
gemüse caponata nach dalmatinischer art (auberginen, paprika, tomaten, oliven)



DESSERTS - DESERTI

DALMATIAN SWEET SYMPHONY 12 €

figs in wine and dalmatian prošek, vanilla ice cream, almond biscuits, chocolate soil
smokve u vinu i dalmatinskom prošek, sladoled od vanilije, keksi od badema, čokoladna zemlja
feigen in wein und dalmatinischem prošek, vanilleeis, mandelkekse, schokoladenerde

CHOCOLATE PISTACHIO LAVA CAKE 10 €

warm chocolate lava cake with vanilla ice cream, pistachio sauce and crushed pistachios
topli čokoladni lava kolač sa sladoledom od vanilije, preljevom od pistacija i drobljenim pistacijama
warmer schokoladen lavakuchen mit vanilleeis, pistaziensauce und gehackten pistazien

PANNA COTTA 8 €

creamy panna cotta with wild berry sauce and crushed pistachios
kremasta panna cotta s preljevom od šumskog voća i drobljenim pistacijama
cremige panna cotta mit waldbeersauce und gehackten pistazien

STRAWBERRY & BASIL SORBET 7 €

strawberry sorbet with fresh basil and a hint of lime
osvježavajući sorbet od jagoda s bosiljkom i notom limete
erfrischendes erdbeersorbet mit frischem basilikum und einem hauch limette

AFFOGATO ESPRESSO 7 €

vanilla ice cream with espresso, almond biscuits and a touch of amaro liqueur
sladoled od vanilije s espressom, keksima od badema i dodirrom amaro likera
vanilleeis mit espresso, mandelkeksen und einem hauch amaro likör

BREAD - KRUH

SOURDOUGH BREAD 3 €

home made sourdough bread
domaći kruh od kiselog tijesta
hausgemachtem sauerteigbrot

INFO - INFORMACIJE

Obavijestite naše osoblje o eventualnim alergijama ili intolerancijama na hranu.
Please inform our staff of any food allergies or intolerances.

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

U cijenu su uključeni PDV i usluga.
VAT and service charge are included in the price.

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

Normativi hrane i pića dostupni su na šanku.
Food and beverage standards are available at the bar.

Naša kuhinja temelji se na lokalnim namirnicama.
Partneri smo s lokalnim OPG-ovima i malim proizvođačima.
Our kitchen is based on locally sourced ingredients. We proudly partner with small farms and family-owned producers to bring you fresh, seasonal, and homemade products whenever possible.

Konoba Pod Odrnom
Ivana Katušića 1
21310 Omiš
OIB: 16888802220

Follow us



Info and reservations
+385 95 903 3740
info@pod-odrnomo.hr
www.pod-odrnomo.hr