



# F marine

*Unwind and feel the Mediterranean*

# FOOD MENU

VAT and service are included in price.  
PDV i usluga su uračunati u cijenu.  
It is against the law to serve alcohol and sell cigarettes to person under 18 years of age.  
**Zabranjeno posluživanje alkohola i prodaja cigareta osobama mladim od 18 godina.**  
Without appropriate bill, guest is not required to pay.  
**Bez odgovarajućeg računa gost nije dužan platiti naručeno.**

**KAŠUN d.o.o.**  
Kralja Zvonimira 14/IX, Split  
OIB: 29311284715

wifi pass  
**duro2107**

**ALLERGY ALERT!**  
**Ingredients that can cause allergies and/or intolerance:**  
- Cereals that contain gluten and cereal products  
- Crustaceans and crustacean products  
- Bivalve molluscs and articles thereof  
- Eggs and egg products  
- Fishery products  
- Peanuts and peanut products  
- Soy and soy products  
- Lupine and lupine products  
- Milk and milk products  
- Nuts  
- Celery and products thereof  
- Mustard and mustard products  
- Sesame seeds and products thereof  
- Sulphur dioxide and sulphites at concentrations greater than 10mg/kg or 10mg/L expressed as SO<sub>2</sub>

**OBAVIJEST O ALERGENIMA!**  
**Sastojci koji mogu izazivati alergije i/ili intolerancije:**  
- Žitarice koje sadrže gluten i proizvodi žitarica  
- Rakovi i proizvodi od rakova  
- Školjkaši i ostali mekušci te proizvodi od njih  
- Jaja i proizvodi od jaja  
- Proizvodi ribarstva  
- Kikiriki i proizvodi od kikirikija  
- Soja i proizvodi od soje  
- Lupina i proizvodi od lupine  
- Mlijeko i mliječni proizvodi  
- Orašasti plodovi  
- Celer i proizvodi od celera  
- Gorušica i proizvodi od gorušice  
- Sjeme sezama i proizvodi od sjemena sezama  
- Sumporni dioksid i sulfiti koncentracije veće od 10mg/kg ili 10mg/L izraženi kao SO<sub>2</sub>

[www.fgroup.hr](http://www.fgroup.hr)

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TRIPADVISOR: **F-Marine**

## JUHE — Soups

<b>Krem juha od škampi aromatizirana tartufima</b> Creamy prawn soup aromatised with truffles	<b>45,00 kn</b>
<b>Riblja juha na dalmatinski način</b> Dalmatian-style fish soup	<b>35,00 kn</b>
<b>Krem juha od špinata</b> Creamy spinach soup	<b>30,00 kn</b>
<b>Hladna juha od rajčice (gazpacho)</b> Cold tomato soup (gazpacho)	<b>30,00 kn</b>

## HLADNA PREDJELA — Cold starters

<b>Hrvatski pijat (pršut, panceta, kulen, sir, masline)</b> Croatian plate (prosciutto, bacon, kulen sausage, cheese, olives)	<b>75,00 kn</b>
<b>Dalmatinski pršut serviran sa catom</b> Dalmatian prosciutto served with melon	<b>70,00 kn</b>
<b>Selekcija sireva s džemovima i orašastim plodovima</b> Cheese selection with jams and nuts	<b>70,00 kn</b>
<b>Salata od piletine u BBQ umaku</b> Chicken salad with BBQ sauce	<b>70,00 kn</b>
<b>Salata od hobotnice na dalmatinski način</b> Dalmatian-style octopus salad	<b>85,00 kn</b>
<b>Marinirane kozice na podlozi od hrskavih salata</b> Marinated shrimps on crispy salads	<b>80,00 kn</b>
<b>Mediteranska salata s mladim kravljim sirom</b> Mediterranean salad with baby cow cheese	<b>65,00 kn</b>
<b>Tartar od škampi s paškom skutom</b> Prawn tartar with Pag curd	<b>125,00 kn</b>
<b>Carpaccio od hobotnice na postelji od rikule i cherry rajčica</b> Octopus carpaccio on a bed of rocket and cherry tomatoes	<b>85,00 kn</b>
<b>Carpaccio od sabljjarke</b> Swordfish carpaccio	<b>85,00 kn</b>
<b>Morski pijat "F Marine" za dvije osobe</b> Seafood plate "F Marine" for two	<b>175,00 kn</b>
<b>Svježa jadranska kamenica 1 komad</b> Fresh Adriatic oyster 1 piece	<b>25,00 kn</b>

## TOPLA PREDJELA — Warm starters

<b>Domaći njoki s pršutom i tartufima</b> Home-made gnocchi with prosciutto and truffles	<b>95,00 kn</b>
<b>Domaći njoki s piletinom i pistacijama</b> Home-made gnocchi with chicken and pistachio	<b>85,00 kn</b>
<b>Domaće tagliatelle s kozicama i povrćem</b> Home-made tagliatelle with shrimps and vegetables	<b>90,00 kn</b>
<b>Domaće tagliatelle sa svježim plodovima mora</b> Home-made tagliatelle with fresh seafood	<b>90,00 kn</b>
<b>Rižot od škampi s tikvicama i prošekom</b> Prawn risotto with courgettes and prosecco	<b>115,00 kn</b>
<b>Crni rižot od sipe i školjki</b> Black risotto with cuttlefish and shellfish	<b>90,00 kn</b>
<b>Rižot od kozica s gorgonzolom i curryem</b> Shrimp risotto with gorgonzola and curry	<b>95,00 kn</b>
<b>Orzoto sa svježim povrćem</b> Orzotto with fresh vegetables	<b>75,00 kn</b>

## F-MARINE PREPORUKA IZ MORA — Seafood specialties recommended by F-marine

<b>Lignje žar na dalmatinski način</b> Dalmatian-style grilled calamari	<b>110,00 kn</b>
<b>File lubina na kremi od povrća</b> Sea bass fillet with vegetables on cream	<b>120,00 kn</b>
<b>Tuna steak s pestom od rajčice i kapare (250g)</b> Tuna steak with tomato and caper pesto (250g)	<b>125,00 kn</b>
<b>Brudeto od grdobine sa palentom</b> Monkfish stew with polenta	<b>115,00 kn</b>
<b>Školjke na buzaru (500g)</b> Buzara-style prawns (500g)	<b>95,00 kn</b>
<b>Jadranski škampi žar/buzara (500g)</b> Adriatic grilled prawns/buzara style (500g)	<b>175,00 kn</b>
<b>Hobotnica sa žara s rikulom i cherry rajčicama</b> Grilled octopus with rocket and cherry tomatoes	<b>115,00 kn</b>
<b>File sabljjarke u umaku od vina i pistacija</b> Monkfish fillet in wine and pistachio sauce	<b>120,00 kn</b>
<b>Prženi kolutići liganja s tartar umakom</b> Fried calamari rings with tartar sauce	<b>85,00 kn</b>
<b>Riblja plata "F-Marine"</b> "F marine" fish plate	<b>390,00 kn</b>

## MESNA JELA — Meat dishes

<b>Premium biftek 250g sa senfom</b> Premium beef steak 250 g with mustard	<b>160,00 kn</b>
<b>Rib eye steak 300g s pestom od rajčice</b> Rib eye steak 300 g with tomato pesto sauce	<b>140,00 kn</b>
<b>Marinirani janjeći kotleti na dalmatinski način</b> Dalmatian-style marinated lamb cutlets	<b>125,00 kn</b>
<b>Pileći file s povrćem na žaru</b> Chicken fillet with grilled vegetables	<b>85,00 kn</b>

## SLATKO ZA KRAJ — Desserts

<b>Pijane smokve u slatkom vinu s dvije vrste čokolade</b> Drunken figs in sweet wine with two types of chocolate	<b>35,00 kn</b>
<b>Semmifredo s preljevom od čokolade i orašastim plodovima</b> Semifreddo with chocolate sauce and nuts	<b>35,00 kn</b>
<b>Bezglutenska čokoladna torta</b> Gluten-free chocolate cake	<b>35,00 kn</b>
<b>Kolač dana</b> Cake of the day	<b>35,00 kn</b>
<b>Svježe sezonsko voće</b> Fresh seasonal fruit	<b>30,00 kn</b>

## PRILOZI, UMACI, KRUH — Extras, sauces, bread

<b>Sezonska salata</b> — Seasonal salad	<b>25,00 kn</b>
<b>Blitva na dalmatinski</b> — Dalmatian-style chard	<b>30,00 kn</b>
<b>Marinirano povrće</b> — Marinated vegetables	<b>30,00 kn</b>
<b>Riža s maslacem</b> — Rice with butter	<b>25,00 kn</b>
<b>Mladi domaći krumpir aromatiziran dalmatinskim biljem</b> Homemade new potatoes flavoured with Dalmatian herbs	<b>30,00 kn</b>
<b>Pomfrit</b> — French fries	<b>20,00 kn</b>
<b>Umak od gljiva</b> — Mushroom sauce	<b>30,00 kn</b>
<b>Umak od tartufa</b> — Truffle sauce	<b>35,00 kn</b>
<b>Umak od zelenog papra</b> — Green pepper sauce	<b>30,00 kn</b>
<b>Domaće bublice</b> — Homemade buns	<b>8,00 kn</b>
<b>Majoneza, tartar, kečap, senf</b> Mayonnaise, tartar sauce, ketchup, mustard	<b>5,00 kn</b>