

Tata Mata

KONOBA
& WINE BAR

M E N U

TATA MATA KONCEPT / TATA MATA CONCEPT

Klasika dalmatinske i morske kuhinje je temelj našeg stvaranja, dok nam moderne tehnike kuvanja iznalaze put dugovečnosti. U nastojanju da pokažemo najbolje što znamo koristeći se onime što nam je priroda dala radimo isključivo sa svežim i pažljivo biranim namirnicama.

A classic Dalmatian and seafood cuisine is the foundation for our creation, while modern cooking techniques provide a way for longevity.

In an effort to share what we know best, using what nature has given us, we work exclusively with fresh and carefully selected ingredients.

S U P E / S O U P S

BISTRA SUPA / FISH SOUP 500 rsd

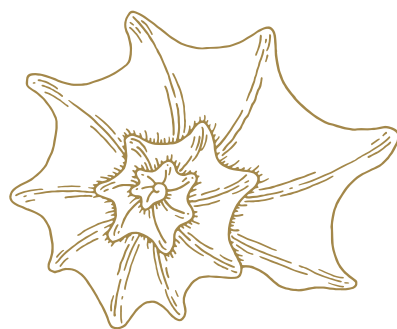
riblji fond, korenasto povrće, meso bele ribe
fish stock, root vegetables, white fish

RIBLJA ČORBA / FISH BROTH 650 rsd

korenasto povrće, riblji fond, paradajz, nekoliko vrsta riba
root vegetables, fish stock, tomato, several types of fish

KREM SUPA / CREAM SOUP 500 rsd

od sezonskog povrća
from seasonal vegetables



Supa kao prirodan i zdrav izbor priprema se na dosta načina.

*U našim restoranima imamo krem supe od sezonskog povrća, riblju čorbu,
bistru riblju supu, gustu riblju supu i Bouillabaisse.*

*Sve supe prave se od izuzetno kvalitetnih sastojaka poput ribe prve klase, morskih plodova,
začinskog bilja vrhunskog kvaliteta...*

Soup, as a natural and healthy choice, is prepared in many ways.

*In our restaurants, we have creamy soups of seasonal vegetables, fish broth,
fish soup, thick fish soup and bouillabaisse. All soups are made from extremely high-quality
ingredients such as first-class fish, seafood, and top-quality herbs...*

H L A D N A P R E D J E L A / C O L D S T A R T E R S

PALETA SIREVA / CHEESE PLATE 2120 rsd

pecorino, parmigiano reggano, kravlji sir sa tartufima, valcasotto, cusie di cupra e bacca
pecorino, parmigiano reggano, cow's cheese with truffles, valcasotto, cusie di cupra e bacca

DALMATINSKI PRŠUT / DALMATIAN PROSCIUTTO 1700 rsd

Dalmatinski pršut je gastronomski specijalitet nastao sušenjem na dimu i buri, od ukrštenih
rasa svinja Yorkshire i Landras, težine od 120 -180 kg. Nakon kompleksnog procesa sušnja,
zrelost se postiže 12 meseci od soljenja.

Dalmatian prosciutto is a gastronomic specialty created by drying in smoke and storm, from
cross breeds of Yorkshire and Landras pigs, weighing 120-180 kg. After a complex drying
process, maturity is reached 12 months after salting.

PAŠKI SIR / PAG CHEESE 3200 rsd

*Sir prefinjenog i pikantnog ukusa i mirisa, mrvi se i topi u ustima, dok se u njegovoj
aromi oseti paška aromatična vegetacija. Zrenje sira traje minimum tri meseca na
prirodnom materijalu od drvenih dasaka koji je u procesu zrenja sira jedino tradicionalno
zadržala paška sirana. Osnovna karakteristika sira je da se proizvodi od
nepasterizovanog mleka.*

Za 1 kg sira potroši se 6 do 7 litara mleka.

*Cheese with a refined and spicy taste and smell, crumbles and melts in the mouth,
while one tastes the aromatic vegetation of Pag in its aroma. Ripening of the cheese
takes minimum three months on natural material made of wooden planks, which is the only
traditional cheese- making process retained for producing the Pag cheese.*

The main characteristic of cheese is that it is produced from unpasteurized milk.

One uses 6 to 7 liters of milk for 1 kg of cheese.



HLADNA PREDJELA / COLD STARTERS

TATAR OD GAMBORA / PRAWN TARTARE 2720 rsd

pinjoli, listići badema, peršun, začini, krem od pistača, limun
pine nuts, almond flakes, parsley, spices, pistachio cream, lemon

TATAR OD TUNE / TUNA TARTARE 1720 rsd

pinjoli, peršun, začini, aromatizovani puter
pine nuts, parsley, spices, flavored butter

KARPAČO OD HOBOTNICE / OCTOPUS CARPACCIO 2160 rsd

ćimićuri sos, dehidrirane masline, kapar
chimichurri sauce, dehydrated olives, capers

BAKALAR BIANCO / CODFISH PÂTÉ 1720 rsd

bakalar, krompir, beli luk, peršun, maslinovo ulje
codfish, potatoes, garlic, parsley, olive oil

SALATA HOBOTNICA / OCTOPUS SALAD 1940 rsd

čeri paradajz, šalot, kavijar od maline, rukola
cherry tomatoes, shallot, raspberry caviar, arugula

MORSKI PRŠUT / SEA PROSCIUTTO 1800 rsd

tuna / sabljarka
tuna / swordfish



TOPLA PREDJELA / WARM STARTERS

JAKOBOVE KAPICE / SAINT JACOBS SCALLOPS 850 rsd

zapečene u belom sosu sa pecorino romano sirom
baked in white sauce with pecorino romano cheese

ŠKAMPI / SHRIMP 1kg / 18000 rsd

žar / buzara
ember / buzara stew

KRALJEVSKI GAMBORI NA ŽARU /
GRILLED KING PRAWN 1kg / 16200 rsd

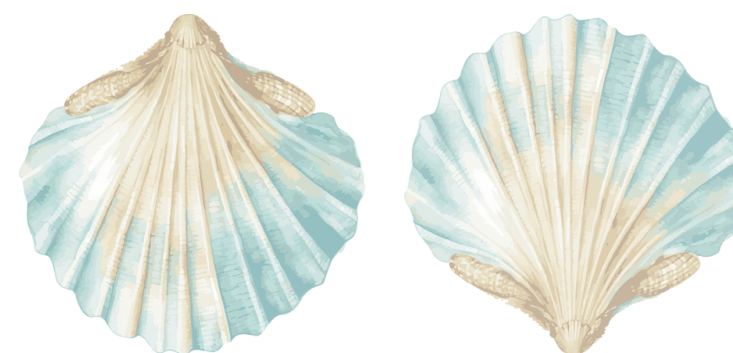
krem pire, bisk od gambora, sos od čeri paradajza i putera
cream pure, prawn bisque, cherry tomato sauce and butter

GAMBORI NA ŽARU / GRILLED PRAWNS 2420 rsd

krem pire sa mastilom sipe, sos od čeri paradajza i putera
cream pure with cuttlefish ink, cherry tomato and butter sauce

GRILOVANI KOZIJI SIR / GRILLED GOATS CHEESE 900 rsd

grilovano povrće, suva smokva
grilled vegetables, dried fig



*pitati konobara za dnevnu ponudu školjki
*ask the waiter for the daily shellfish offer

GLAVNA MORSKA JELA
/ SEAFOOD DISHES

SVEŽA RIBA EXTRA KLASA /
FRESH FISH, EXTRA CLASS 1kg / 9900 rsd

I KLASA/I CLASS 1 kg / 8900 rsd

na grilu / u soli / u rerni
grilled / in salt / in the oven

JASTOG, HLAP / LOBSTER 1kg / 25000 rsd

žar / pasta / buzara
grilled / pasta / buzara stew

FILET BELE RIBE / WHITE FISH FILLET 3300 rsd

pire od karfiola, sos od limuna
cauliflower purée, lemon sauce

BRODET / BRODETO 1850 rsd

bela riba u crvenom sosu, kremasta palenta
white fish in red sauce, creamy polenta

LIGNJE NA ŽARU / GRILLED SQUID 2100 rsd

dalmatinska garnitura
dalmatian chard with potato

GRDOBINA SA TARTUFIMA / MONKFISH WITH TRUFFLES 1950 rsd

grdobina, bešamel sos, tartufi, pinjoli, prosecco, tikvice, šargarepa, palenta
monkfish, bechamel sauce, prosecco, truffles, pine nuts, zucchini, carrots, polenta

GLAVNA MORSKA JELA
/ SEAFOOD DISHES

TUNA STEK / TUNA STEAK 2300 rsd


pire od karfiola, terijaki, lajm, klice rotkvice
cauliflower purée, teriyaki, lime, radish sprouts

HOBOTNICA NA ŽARU / GRILLED OCTOPUS 2700 rsd

kromir pire, salsa, čimićuri
mashed potato, salsa, chimichurri

KARAMELIZOVANI PATLIDŽAN I KARFIOL /
CAMELIZED EGGPLANT AND CAULIFLOWER 1450 rsd

holandez sos, prah od kore plavog patlidžna
hollandaise sauce, eggplant peel powder



Iako predstavlja namirnicu bogatu masnim kiselinama, mineralima i vitaminima, riba jeste gastronomska namirnica od koje se prave najrazličitija jela. Kod nas ste u prilici da konzumirate isključivo morsku belu i plavu ribu. Uz inovativan pristup, ali u osnovi tradicionalan način pripreme, pažljiv tretman ove namirnice, dobićete najbolje iz mora.

Although it is a food rich in fatty acids, minerals and vitamins, fish is a gastronomic food that can be used to make a wide variety of dishes. At our place, you have the opportunity to consume solely white and blue sea fish. With an innovative approach, but basically a traditional method of preparation, careful treatment of this food, you will get the best from the sea.

JELA OD LOKALNOG MESA /
LOCAL MEAT DISHES

BIFTEK / BEEF STEAK SCALLOPES 2900 rsd

dižon pire, camicuri sos
dijon puree, camicuri sauce

PAŠTICADA / PASTICADA 1950 rsd

juneći ribić u sosu od korenastog povrća, suve šljive, jabuke
romski njok beef roast in root vegetable sauce, prunes, apples, Roman gnocchi

PILEĆE BELO MESO / CHICKEN BREAST 1700 rsd

pripremljeno na grilu sa hrskavom kožicom, krem pire, sotirano povrće
prepared on the grill with crispy skin, potato puree, sauteed vegetables



PASTA & RIŽOTO
/ PASTA & RISOTTO

CRNI RIŽOTO / BLACK RISOTTO 1900 rsd

kremasti rižoto od sipe
creamy cuttlefish risotto

DIMLJENI RIŽOTO / SMOKED RISOTTO 1900 rsd

kremasti rižoto blago pikantan, sa dimljenim plodovima mora (blago pikantan)
creamy risotto slightly spicy, with smoked seafood (slightly spicy)

RIŽOTO PLODOVI MORA / SEA FOOD RISOTTO 1750 rsd

kremasti rižoto od morskih plodova, bisk
creamy seafood risotto, bisque

RIŽOTO SA KOZICAMA / SHRIMPS RISOTTO 1700 rsd

kremasti rižoto sa kozicama u sosu od paradajza
creamy shrimp risotto in tomato sauce

RIŽOTO SA POVRĆEM / VEGETABLE RISOTTO 1500 rsd

kremasti, beli rižoto od tri vrste paprike, šargarepe, šampinjona, crnog luka
creamy, white risotto made of three types of peppers, carrots, mushrooms, and onions

PLJUKANCI / ISTRIAN PASTA 1850 rsd

ručno pravljen pasta sa plodovima mora, u crvenom sosu
handmade pasta with seafood in red sauce

TALJATELE DIŠPET / TAGLIATELLE DIŠPET 1950 rsd

dimljene kozice i dagnje, sos od čerija, peperoncine (blago pikantno)
smoked prawns and mussels, cherry sauce, pepperoncini (slightly spicy)

**listići tartufa / truffle cloves 990 rsd*

**parmesan / parmesan 230 rsd*

SALATE / SALADS

MIX ZELENIH SALATA / MIX OF GREEN SALADS 420 rsd

RUKOLA, ČERI, PINJOLI / ARUGULA, CHERRIES, PINE NUTS 630 rsd

KROMPIR SALATA / POTATO SALAD 450 rsd

*Povrće diskretno začinjeno uvek predlažemo kako bi upotpunilo jelo koje ste odabrali.
Smatramo da je salata važna za balans ishrane ali i ukusa.*

We always suggest discreetly seasoned vegetables to complement the chosen dish. Also, we believe that salad is equally important for nutritional balance, as well as taste.



PRILOZI / SIDE DISHES

KREM PIRE / CREAM PURÉ 500 rsd

AROMATIZOVANI KROMPIR / FLAVOURED POTATOES 420 rsd

DALMATINSKA GARNITURA / DALMATIAN CARD WITH POTATO 450 rsd

BLITVA / CHARD 570 rsd

GRILOVANO POVRĆE / GRILLED VEGETABLES 520 rsd

** pitati konobara za sezonsku ponudu priloga*

** ask the waiter for seasonal side dishes*

TATA MATINA RADIONICA / TATA MATA'S CRAFTS



HLEB / BREAD

NEKOLIKO VRSTA IZ DOMAĆE TATA MATINE RADIONICE /
SEVERAL TYPES FROM THE DOMESTIC TATA MATA SHOP 320 rsd

BEZGLUTENSKI HLEB / GLUTEN FREE BREAD 450 rsd

KROSTINI / CROSTINI 300 rsd

KOLAČI / CAKES

PITA OD JABUKE / APPLE PIE 500 rsd

pita napravljena na moderan način sa suvim groždjicama i pinjolima
pie made in a modern way with raisins and pine nuts

KAPREZE / CAPRESE 600 rsd

bezglutenski kolač sa francuskom čokoladom, lešnikom, puterom
gluten-free cake with French chocolate, hazelnut, butter

DALMATINSKA ROŽATA / DALMATIAN ROSATA 550 rsd

tradicionalni dalmatinski kolač, na bazi mleka i jaja sa dodatkom ružinog likera
traditional Dalmatian cake, based on milk and eggs with rose liquor

TART TATA MATA / TART TATA MATA 850 rsd

voćni, veganski limun tart - sos marakuja, perle mente, perle zove, modernog izgleda
fruit, vegan lemon tart - passion fruit sauce, mint pearls, elderberry pearls, modern look

** pitati konobara za dodatnu sezonsku ponudu kolača*

** ask the waiter for an additional seasonal offer of cakes*



KONOBA
& WINE BAR

NAŠA VIZIJA IZVANREDNOG
GOSTOPRIMSTVA SE STALNO RAZVIJA SA
ŽELJOM DA SVAKOG GOSTA DOČEKAMO U
PRIJATNOJ ATMOSFERI.

RADUJEMO SE ŠTO VAS VIDIMO.

OUR VISION OF EXCEPTIONAL HOSPITALITY
IS CONSTANTLY EVOLVING WITH
THE DESIRE TO WELCOME EVERY GUEST IN
A PLEASANT ATMOSPHERE.

WE LOOK FORWARD TO SEEING YOU.



#PRATIUKUS