

TATA MATA NA SAVI

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.

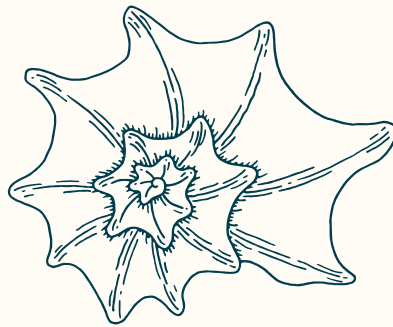
S U P E / S O U P S

BISTRA SUPA / FISH SOUP 1000 rsd

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

RIBLJA ČORBA / FISH BROTH 850 rsd

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



*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...*

DELIKATESI / DELICACIES

PRŠUT / PROSCIUTTO 1850 rsd

Pršut Tradicionalno sušena delicija od najfinijeg mesa, sazrevala je u tišini i strpljenju dok nije dostigla savršen balans mirisa i ukusa. Svaka tanka kriška otkriva bogatstvo tradicije i eleganciju jednostavnog uživanja.

Prosciutto A traditional dry-cured delicacy, matured slowly and patiently to achieve the perfect balance of aroma and taste. Every thin slice reveals the richness of tradition and the elegance of pure enjoyment.

KULEN / KULEN 1700 rsd

Tradicionalni delicija od pažljivo biranog mesa i crvene paprike, dugog zrenja, bogatog i blago pikantnog ukusa.

Traditional delicacy made from carefully selected meat and red paprika, long-aged, with a rich and mildly spicy flavor.

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.

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.

PALETA SIREVA / CHEESE PLATE 2700 rsd

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

R A K O V I I Š K O L J K E
/ C R A B S A N D S H E L L F I S H

TATAR OD ROSO ili JADRANKIH GAMBORA / ROSSO or ADRIATIC

PRAWN TATAR 5200 rsd

pinjoli, listić badema, tri vrste bibera, maldon so, maslinovo ulje, sok od limuna
pine nuts, almond flakes, three types of pepper, maldon salt, olive oil, lemon juice

ŠKOLJKE I KLASE / SHELLS I CLASS 1kg 15800 rsd

TATAR OD GAMBORA / PRAWN TATAR 2720 rsd

pinjoli, listić badema, tri vrste bibera, maldon so, maslinovo ulje, sok od limuna
pine nuts, almond flakes, three types of pepper, maldon salt, olive oil, lemon juice

GAMBORI NA ŽARU / GRILLED PRAWNS 2750 rsd

grilovano povrće, soja sos
grilled vegetables, soy sauce

KRALJEVSKI GAMBORI / KING PRAWNS 1kg / 23000 rsd

žar / buzara
ember / buzara stew

ŠKAMPI/ PREMIUM SHRIMP 1kg / 25000 rsd

žar / buzara
ember / buzara stew

JASTOG, HLAP / LOBSTER 1kg / 25000 rsd

žar / pasta / buzara
ember/ pasta / buzara stew

KARPAČO OD JAKOBOVIH KAPICA / SAINT JACOBS CARPACCIO 2100 rsd

chat

beetroot and passion fruit marinade, coconut milk, cherry liqueur

JAKOBOVE KAPICE / SAINT JACOBS 1komad / 1 piece

gratinirane 850 rsd

*pitati konobara za dnevnu ponudu školjki

*ask the waiter for the daily shellfish offer

GLAVONOŠCI / CEPHALOPODS

SALATA HOBOTNICA / OCTOPUS SALAD 2150 rsd

čeri paradajz, crveni luk, rukola, kavijar od maline
cherry tomatoes, crveni luk, arugula, raspberry caviar

KARPAČO OD HOBOTNICE / OCTOPUS CARPACCIO 2350 rsd

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

HOBOTNICA NA ŽARU / GRILLED OCTOPUS 3100 rsd

krem pire, krem od paprike ćimićuri sos
cream pure, paprika cream, chimichurri sauce

LIGNJE NA ŽARU / GRILLED SQUID 2500

dalmatinska garnitura
dalmatian chard with potato

FRIGANE LIGNJE / FRIED SQUID 2500

tartar sos, krompirići
tartar sauce, potato chips



J E L A O D B E L E R I B E
/ W H I T E F I S H D I S H E S

SVEŽA RIBA I KLASA / FRESH FISH, I CLASS 1kg / 10000 rsd

PRIPREMA U SOLI / CURED IN SALT 2000 rsd

SVEŽA RIBA II KLASA / FRESH FISH, II CLASS 1kg / 9000 rsd

SITNA RIBA III KLASE / SMALL FISH III CLASS 1kg / 5000 rsd

KARPAĆO OD BELE RIBE / WHITE FISH CARPACO 3600 rsd

BAKALAR BIANCO / COD FISH PATÉ 2100 rsd

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

BRODET / BRODETO 2850 rsd

KARPAĆO OD BELE RIBE / WHITE FISH CARPACO 3600 rsd

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

FILET BELE RIBE / WHITE FISH FILLET 1800 rsd / 100g

FILET BELE RIBE EXTRA KLASE / WHITE FISH FILLET EXTRA CLASS
2200 rsd / 100g

*doplata za dodatak povrća

*moguća priprema ribe - gregada ili u povrću

*available preparation: gregada style or cooked with vegetables

*extra charge for additional vegetables

J E L A O D P L A V E R I B E
/ B L U E F I S H D I S H E S

MORSKI PRŠUT / SEA PROSCIUTTO 2100 rsd

tuna / sabljarka
tuna / swordfish

PREMIUM MORSKI PRŠUT / PREMIUM SEA PROSCIUTTO 2700 rsd

tuna / tuna

TATAR OD TUNE / TUNA TARTAR 2300 rsd

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

TUNA STEK / TUNA STEAK 2600 rsd

grilovano povrće
grilled vegetables

SLANA RIBA / SALTED FISH 1200 rsd

Iako predstavlja namirnicu bogatu masnim kiselinama, mineralima i vitaminima, riba jeste gastronomska namirnica od koje se prave najrazličitija jela. 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. With an innovative approach, but basically a traditional method of preparation, careful treatment of this food, you will get the best from the sea.

RIŽOTO / RISOTTO

RIŽOTO SA KOZICAMA / SHRIMP RISOTTO 2100 rsd

kozice, bisk, sa tikvicom na belo
shrimps, bisque, with zucchini

CRNI RIŽOTO / BLACK RISOTTO 2300 rsd

sipa, sipino mastilo, beli luk
cuttlefish, cuttlefish ink, garlic

DIMLJENI RIŽOTO / SMOKED RISOTTO 2300 rsd

dimljeni plodovi mora, crveni kremasti sos, sladoled od sira
smoked seafood, red creamy sauce, cheese ice cream

RIŽOTO SA PEČURKAMA / MUSHROOMS RISOTTO 1950 rsd

vrganj, lisičarka, smrčak I šampinjoni
porcini mushrooms, chanterelles, morels and champignons



P A S T A / P A S T A

MINI NJOKE SA KOZICAMA I PRŠUTOM / MINI GNOCCHI
WITH SHRIMPS AND PROSCUTA 2300 rsd

domaće mini njoke, kozice, pršut, čeri sos
homemade mini gnocchi, prawns, prosciutto, cherry sauce

PASTA AGLIO E OLIO SA GAMBORIMA / AGLIO E OLIO PASTA
WITH PRAWNS 2300 rsd

gambori, tikvice, beli luk, domaće taljatele
prawns, zucchini, garlic, tomato tagliatelle

CAPPELLETTI SA JASTOGOM / CAPPELLETTI WITH LOBSTER 5500 rsd

jastog, domaći cappelletti, sos od šafrana, majčina dušica
lobster, homemade cappelletti, saffron sauce, thyme

PLJUKANCI / ISTRIAN PASTA 2500 rsd

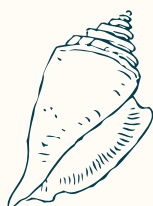
ručno pravljena pasta sa plodovima mora, u crvenom sosu
handmade pasta with seafood in red sauce

TALJATELE DIŠPET / TAGLIATELLE *DIŠPET* 2400 rsd

dimljene plodovi mora, sos od čerija, peperonćine (blago pikantno)
smoked seafood, cherry sauce, pepperoncini (slightly spicy)

KASEREĆE / CASERECCE 2400 rsd

ručno pravljena pasta, pršut, tartuf, bešamel
homemade pasta, prosciutto, truffle, béchamel



J E L A O D L O K A L N O G M E S A
/ L O C A L M E A T D I S H E S

TELEĆI PAUFLEK ISPOD PEKE / VEAL PAUFLEK UNDER THE "PEKA" 2850 rsd

servirano uz kremasti pire krompir
served with creamy mashed potatoes

PILEĆE BELO MESO / CHICKEN BREAST 1850 rsd

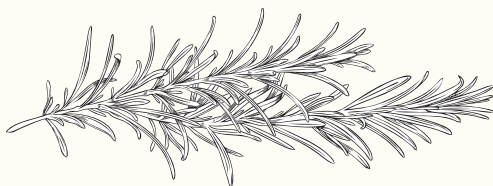
pripremljeno na grilu sa hrskavom kožicom, krem pire,
prepared on the grill with crispy skin, potato puree, cereal crunch

PAŠTICADA SA DOMAĆIM NJOKAMA / PASTICADA WITH HOMEMADE
GNOCCHI 2200 rsd

juneći frikando u sosu od korenastog povrća, suve šljive, jabuke, domaće njoke
beef fricandeau in root vegetable sauce, prunes, apples, homemade gnocchi

ODLEŽALO MESO 40+ DANA / DRY AGED MEAT 40+ DAYS 1kg / 12500 rsd

goveda gajena u prirodnom ambijentu obronaka Peštara
cattle raised in the natural environment of the slopes of Peštar



P R I L O Z I / S I D E D I S H E S

PRILOG ŠEFA / CHEF'S SIDE DISH 850 rsd

artičoka, beli luk, bosiljak, čeri paradajz, krompir, špargla ili tikvica (sezonski)
artichoke, garlic, basil, cherry tomatoes, potatoes, asparagus or zucchini (seasonal)

KREM PIRE / CREAM PURÉ 600 rsd

PIRE OD KARFIOLA / CAULIFLOWER PURÉ 700 rsd

AROMATIZOVANI KROMPIR / FLAVOURED POTATOES 600 rsd

DALMATINSKA GARNITURA / DALMATIAN CARD WITH POTATO 750 rsd

GRILOVANO POVRĆE / GRILLED VEGETABLES 850 rsd

BLITVA / CHARD 850 rsd

KROMPIR SALATA / POTATO SALAD 600 rsd

POVRĆE U SOJA SOSU / VEGETABLES IN SOY SAUCE 850 rsd



* pitati konobara za sezonsku ponudu priloga

* ask the waiter for seasonal side dishes

D O D A C I / A D D I T I O N S

TARTUFI / TRUFFLES 1000 rsd

PARMEZAN / PARMESAN 350 rsd

PINJOLI / PINE NUTS 550 rsd

APETISANE / APETISANE 550

PEPERONCINE / PEPERONCINI 400 rsd

ČERI PARADAJZ / CHERRY TOMATOES 550 rsd

KUVER / COUVERT 300 rsd

S A L A T E / S A L A D S

RUKOLA, ČERI, PINJOLI / ARUGULA, CHERRIES, PINE NUTS 750 rsd

MIX ZELENIH SALATA / GREEN SALADS MIX 650 rsd

ČERI, KISELA ROTKVICA, KLICE OD ROTKVICA, TERIJAKI / CHERRY
TOMATO, SOUR RADISH, RADISH SPROUTS, TERIYAKI 750 rsd

SALATA SA KOZIJIM SIROM I KRUŠKAMA /
GOAT CHEESE AND PEAR SALAD 2100 rsd

baby spanać, kruška, karamelizovano koštunjavo voće, aceto od šljiva
baby spinach, pear, caramelized stone fruit, plum aceto

*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.*

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

KROSTINI / CROSTINI 300 rsd

HLEB SA GRILA / GRILLED BREAD 550 rsd

Tata Matin hleb pečen po tradicionalnoj recepturi u našoj radionici. Koristimo samo prirodne sastojke, sporo dizanje i ručnu izradu kako bismo dobili bogat ukus, hrskoru koricu i mekanu sredinu. Bez aditiva. Za svaki dan i posebne trenutke.

Tata Mata's bread baked according to the traditional recipe in our workshop. We use only natural ingredients, slow rising and hand-crafting to achieve a rich taste, crispy crust and soft center. No additives. For every day and special moments.



TATA MATINA RADIONICA /
TATA MATA'S CRAFTS

DESSERT / DESSERT

ZANATSKI SLADOLED SA VOĆEM I ČOKOLADOM / CRAFT ICE CREAM WITH
FRUIT AND CHOCOLATE 1100 rsd

DOMAĆA PITA OD JABUKE / HOMEMADE APPLE PIE 750 rsd

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

KAPREZE / CAPRESE 750 rsd

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

LIMUN TART TATA MATA / LEMON TART TATA MATA 900 rsd

limun, marcipan, puter, keks, crveni biber
lemon, marzipan, butter, biscuit, red pepper

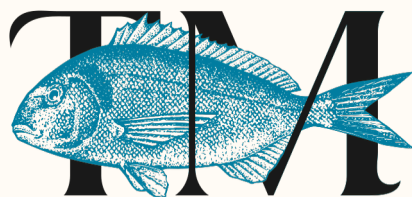
ČOKOLADNI MUS / CHOCOLATE MOUSSE 900 rsd

čokoladna hrskava korica, bela čokolada, crna čokolada, lešnik
crispy chocolate shell, white and dark chocolate, hazelnut

SORBET OD VOĆA / FRUIT SORBET 600 rsd

KUGLA SLADOLEDA / ICE CREAM SCOOP 250 rsd

* pitati konobara za dodatnu sezonsku ponudu kolača
* ask the waiter for an additional seasonal offer of cakes



TATA MATA NA SAVI

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