



PREDJELA - APPETIZERS

GOVEĐA JUHA S DOMAĆIM REZANCIMA..... 6,50 eur

Beef soup with homemade noodles made from eggs, flour, salt, and lots of love.

JUHA OD RAJČICE..... 6,50 eur

tomato soup

RAŠTIKA s krumpirom i slaninom.....17,00 eur

mediterranean borecole with boiled potatoes and bacon

CRNI RIŽOTO..... 20,00 eur

Black risotto with cuttlefish

VEGETARIJANSKI RIŽOTO 10 dk..... 17,00 eur

vegan and vegetarian risotto

SALATA OD HOBOTNICE..... 19,00 eur

octopus salad

POHANI SIR - tartar umak 15 eur

cheese fried in breadcrumbs - tartar sauce

SLANE SRDELE u maslinovu ulju - 3 komada.....7,50 eur

salated sardines in olive oil - traditional specialty of fishermen along the Croatian Adriatic



DOMAĆE RAKIJE I LIKERI - croatian brandies & liqueurs

loza - City of Split region - (schnapps made from grapes)	3,90 eur
travarica - Mostar region (herbs) 0,03l.....	4,20 eur
medovača - Istrian region (honey) 0,03.....	4,20 eur
višnjevača - Zadar region - (wild cherry) 0,03 l.....	4,20 eur
šljivovica - Slavonia-Baranja region (plums) 0,03l.....	4,90 eur
orahovača - Bjelovar-Bilogora region (walnuts) 0,03 l.....	4,50 eur
rogačuša Dubrovnik region (carobs) 0,03l.....	4,80 eur
viljamovka Brodsko-posavska regija (pears) 0,03 l.....	4,90 eur
borovnica - Zagreb region (blueberry) 0,03l.....	4,90 eur
smokovača - Šibenik region (figs) 0,03 l.....	4,90 eur
dunjevača - Brodsko-posavska regija (quinces) 0,03l.....	5,30 eur
biska - Istrian region (mistletoe) 0,03 l.....	5,00 eur
teranino - Istrian region (croatian wine liqueur) 0,03l.....	5,00 eur
malina - Zagreb region (raspbetty) 0,03l.....	5,30 eur

PIĆA KOJA PREPORUČUJEMO - DRINKS HIGHLIGHTS

turska kava - original Turkish coffe.....7,00 eur

limunada 0,25 l - natural squeezed lemon juice 0,33 l.....5,40 eur

narančada 0,15 l - squeezed orange juice.....6,20 eur

domaći ledeni čaj 0,25 l - homemade iced tea.....4,90 eur

zlatni pan 0,50l - croatian lager beer4,40 eur

velebitsko pivo 0,50l - mountain croatian beer.....5,40 eur

karlovačko radler limun 0,5l - A mixture of light lager
beer and a refreshing non-alcoholic drink made of lemon .4,80 eur

Twist ISO 0,50l - non-alcoholic isotonic lemon drink.....4,90 eur

aperol spritz 0,20 l..... 9,50 eur

gin & tonic 0,20 l..... 8,60 eur

pelinkovac antique 0,03 l..... 5,60 eur

štukani pelin 0,10 l..... 5,60 eur

prosecco 0,10 l7,00 eur





PREDJELA - APPETIZERS

UŠTIPCI S KAJMAKOM I SIROM IZ KACE..... 9,00 eur

traditional donuts with two homemade soft cheese

SOPARNIK S KISELIM VRHNJEM..... 8,50 eur

traditional dish of pastry, chard, garlic and olive oil

ZAPEČENI ŠTRUKLI.....10,00 EUR

traditional strudel gratinated - salty cheese

DALMATINSKI PRŠUT 10 dk..... 18,00 eur

homemade dalmatian prosciutto

DOMAĆA SLAVONSKA KOBASICA 10 dk..... 15,00 eur

dried sausage

LIVANJSKI SIR 10 dk..... 15,00 eur

cow cheese traditional made in the town Livno

GORSKI MLADI SIR S PLANINSKIM TRAVAMA 10 dk.... 16,00 eur

young cheese with mountain herbs

PAŠKI SIR 10 dk..... 18,00 eur

the best sheep's cheese from croatian island of Pag

HLADNA MJEŠANA PLATA ZA DVIJE OSOBE34,00 eur

traditional cold mixed plate for two persons

PLATA OD RAZNIH SIREVA28,00 eur

traditional cheese mixed plate for two persons





GLAVNA JELA S PRILOGOM - MAIN COURSES + SIDES

vrući BUREK od mesa & hladno kiselo mlijeko17,00 eur

Traditional Balkan dish made from hand-rolled dough and finely chopped meat, homemade sour milk

TELEĆA JETRA - restani krumpir.....17,00 eur

veal liver - baked onion and braised potatoes

PUNJENA PAPRIKA - pire krumpir.....17,00 eur

pepper stuffed wit minced meat - mashed poatoes

PUNJENE VJEŠALICE - povrće na žaru i peč. krumpir..19,00 eur

pork loin stuffed with cheese and wrapped in bacon, grilled vegetables, baked potatoes

HAJDUČKI RAŽNJIĆ - s pečenim krumpirom..... 18,00 eur

hajduk skewers - 3 skewers of pork, baked potatoes

PLJESKAVICA S KAJMAKOM - pečeni krumpir..... 18,00 eur

balkan burger with soft cheese, baked poatoes

KIKAŠ PLATA - grill plata za dvije osobe..... 38,00 eur

2 vješalice, 2 pljeskavice. 2 hajdučka, krumpir, povrće žar, grill plate for two people

ZAGREBAČKI ODREZAK od svinjskog lungića- peč. krumpir.. 20,00 eur

fried schnitzel with cheese - pork, baked potatoes

LIGNJE NA ŽARU - s blitvom.....20,00 eur

grill squids, chard and boiled potatoes

BRANCIN 300 g. - blitva i kuhani krumpir.....26,00 eur

White fish "Seabas" - chard and boiled potatoes





GLAVNA JELA S PRILOGOM - MAIN COURSES + SIDES

BABINA TAVA - isjeckani pileći file, pirjano povrće, riža...20,00 eur
grandma's pan -chicken, roasted vegetables - rice

DIDOVA TAVA - 1 teleći kotlet, 1 odrezak, 1 svinj. vrat, špek, pirjano povrće na žaru i pečeni krumpir.....26,00 eur
grandfather's pan - veal scallop, schnitzel, pork neck, homemade bacon, roasted fresh vegetables, baked potatoes

SKRADINSKI RIŽOT.....22,00 EUR
Traditional veal risotto hailing from the small Dalmatian town of Skradin.

LOVAČKI ODREZAK - lungić u umaku od gljiva i pršuta, p.krumpir.. 22,00 eur
pork loin in hunter's sauce - baked potatoes

BIFTEK - pečeni krumpir..... 35,00 eur
beefsteak - baked potatoes

BIFTEK U ZELENDOM PAPRU - riža i kroketi..... 37,00 eur
beefsteak in green pepper - rice and croquettes

PAŠTICADA S DOMAĆIM NJOKIMA..... 26,00 eur
traditional beef dish with sauce and gnocchi

TELEĆI KOTLETI - pečeni krumpir..... 25,00 eur
veal scallop with baked potatoes

JANJEĆI KOTLETI - brokula i pečeni krumpir..... 30,00 eur
lamb scallop - broccoli and baked potatoes





GLAVNA JELA S PRILOGOM - MAIN COURSES + SIDES

GRILL ŽABE S PRŠUTOM - pečeni krumpir..... 28,00 eur

frogs grilled with dalmatian prosciutto - baked potatoes

JEGULJA NA ŽARU - blitva na dalmatinski.....35,00 eur

grilled eel - beet greens, boiled potatoes

BRUDET OD JEGULJA I ŽABA - domaća palent, za dvije osob.. 62,00 eur

spicy dish of eel and frogs with polenta - for two persons

PUŽEVI NA DIDOV NAČIN - domaća palenta, luk, panceta.....26,00 eur

snails with homemade polenta

PUŽEVI S JAJIMA I MLADIM LUKOM..... 22,00 eur

snails with eggs and spring onion

POTREBNO NARUČITI 3 SATA RANIJE

necessary to order at 3 hours earlier

TELETINA ISPOD PEKE - s krumpirom - ZA DVIJE OSOBE..... 48,00 eur

traditionally baked veal under iron lid with potatoes - for two persons

HOBOTNICA ISPOD PEKE - s krumpirom i povrćem - ZA DVIJE OSOBE.....56,00 eur

traditionally baked octopus under iron lid with potatoes - for two persons

JANJETINA ISPOD PEKE - s krumpirom - ZA DVIJE OSOBE..... 56,00 eur

traditionally baked lamb under iron lid with potatoes - for two persons





SALATE - SALAD

SVJEŽE ZELJE.....4,90 eur

fresh cabbage

RAJČICA S LUKOM.....5,80 eur

tomato with onion

LISNATA SALATA.....6,20 eur

mixed leaf salad

MATOVILAC - RIKULA.....6,40 eur

lamb's lettuce, arugula

KRASTAVCI S KISELIM VRHNJEM.....6,40 eur

fresh cucumbers with sour cream

ŠOPSKA SALATA 8,50 eur

mixed vegetables with soft cheese

RAZNA MJEŠANA SALATA.....6,00 eur

mixed vegetables salad

CIKLA.....5,00 eur

red beet

KISELI KRASTAVCI.....5,50 eur

pickles

DOMAĆA KISELA LJUTIKA....9,00 eur

homemade sour mini capule





PRILOZI - SIDE DISHES

svako naše glavno jelo je s prilogom, ovo su prilozima koji se naručuju dodatno

ŠAMPINJONI NA ŽARU.....8,00 eur

grilled champignons

PAPRIKA NA ŽARU.....8,00 eur

grilled peppers

BLITVA na dalmatinski..... 8,50 eur

beet greens (swiss chard) and boiled potatoes

POMFRIT.....6,50 eur

french fries

RESTANI KRUMPIR.....6,00 eur

stewed potatoes with onion

RIŽA na maslacu.....6,00 eur

rice on butter

TARTAR UMAK4,00 eur

tartar sauce

NJOKI (gnocchi).....7,50 eur

UMAK OD GORGONZOLE7,50 eur

gorgonsola cheese sauce

AJVAR.....4,50 eur

DOMAĆI KRUH ISPOD PEKE (homemade bread).....3,00 eur





SLASTICE - DESSERT

ROŽATA7,50 eur

Dubrovnik dessert, Croatian cream brulee

ČOKOLADNA TORTA.....7,50 eur

chocolate cake

IMOTSKA TORTA..... 8,00 eur

traditional dry almond cake, biscuits and maraschinon

DIDOV KUP - Grandfather's ice-cream cup.....9,00 eur

vanilla and choco ice cream, walnuts, honey, biscuits, whip cream

PALAČINSKE S ORASIMA I ČOKOLADOM.....7,50 eur

pancakes with walnout filling

PALAČINKE S DOMAĆIM PEKMEZOM.....7,50 eur

pancakes with homemade jam

PALAČINKE S SLADOLEDOM I PRELJEVOM OD VIŠNJA.....8,50 eur

pancakes with vanilla icecream and sour cherry

PALAČINKE S NUTTELOM8,50 eur

pancakes with nutella

SLADOLED 1 kugla (one scoop of ice cream).....2,80 EUR



VINSKAKARTA - WINELIST

DOMAĆE OTVORENO VINO

open local domestic wines

KUJUNDŽUŠA.....čaša 0,20 l...4,00.....1 litar.....20,00 eur
open local white wines

VRANAC.....čaša 0,20 l.....4,80 eur.....1 litar.....24,00 eur
open local red wines

OTVORENE BUTELJE

open bottles

BELJE GRAŠEVINA (white wine)....čaša 0,15 l...6,80.....0,75L.....34,00 eur

LAGUNA MALVAZIJA (white wine)....čaša 0,15 l...6,80.....0,75L....34,00 eur

BELJE MERLOT (red wine).....čaša 0,15 l...7,60.....0,75L.....38,00 eur

PINOT CRNI KUTJEVO (red wine)....čaša 0,15 l...7,60.....0,75L.....38,00 eur

DESERTNA VINA

dessert wines

KOZLOVIĆ MUŠKAT bottles 0,50 l.....48,00 eur

OTVORENA PJENUŠAVA VINA

sparkling wines

PROSECCOčaša 0,10 l.....8,00.....0,75L.....49,00 eur





VINSKAKARTA - WINELIST

BIJELA VINA 0,75L

white wines 0,75l

DALMACIJA

dalmatian wine region

GRBOVAC KUJUNŽUŠA	38,00 eur
POŠIP ČARA	44,00 eur
POŠIP VILIN DOL	38,00 eur
POŠIP STINA	54,00 eur

ISTRA I HRVATSKO PRIMORJE

istrian wine region

ZLATNA VRBNIČKA ŽLAHTINA	38,00 eur
LAGUNA MALVAZIJA (na čaše).....	34,00 eur
MATOŠEVIĆ MALVAZIJA ALBA	42,00 eur
KOZLOVIĆ MALVAZIJA	48,00 eur
BASTIAN MALVAZIJA	46,00 eur

SLAVONIJA I BARANJA

slavonian and baranja wine region

BELJE GRAŠEVINA (na čaše).....	34,00 eur
ADŽIĆ GRAŠEVINA	50,00 eur
KRAUTHAKER GRAŠEVINA	42,00 eur





VINSKA KARTA - WINE LIST

CRNA VINA 0,75L

red wines 0,75l

DALMACIJA

dalmatian wine region

GRABOVAC MODRO JEZERO	42,00 eur
DINGAČ SKARAMUČA	48,00 eur
POSTUP DONJA BANDA	48,00 eur
STINA PLAVAC MALI	58,00 eur
KORLAT SYRAH	48,00 eur
PLENKOVIĆ ZLATAN PLAVAC	48,00 eur
PLENKOVIĆ ZLATAN PLAVAC BARIQUE	58,00 eur
PLENKOVIĆ ZLATAN PLAVAC GRAND CRU	80,00 eur

SLAVONIJA I BARANJA

slavonian and baranja wine region

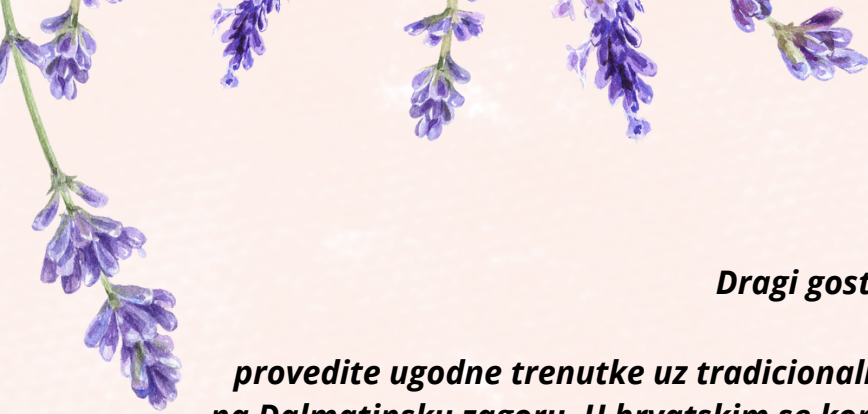
MERLOT BELJE (na čaše)	38,00 eur
PINOT CRNI KUTJEVO (na čaše)	38,00 eur

ISTRA

istrian wine region

TERAN ARMAN	48,00 eur
FESTIGIA CABERNET SAUVIGNON	48,00 eur





Dragi gosti ,

provedite ugodne trenutke uz tradicionalnu hrvatsku kuhinju s naglaskom na Dalmatinsku zagoru. U hrvatskim se konobama piju dobra vina a prije njih i prije spize nazdravite s domaćim rakijama i likerima.

Za predjelo preporučujemo naše uštipke sa kajmakom i sirom iz kace, soparnik ili sve to zajedno s domaćim pršutom, slaninom, livanjskim i paškim sirom.

Glavna jela birajte sami, ima klasičnih, ali ima i egzotičnih, za desert preporučujemo rožatu, imotsku tortu...

Za sve upite u svakom trenutku obratite se našim konobarima

***WI-FI: DIDOV SAN
password: didovsan12345***

Dear guests,

Come and spend pleasant moments while tasting traditional Croatian cuisine with special emphasis on the cuisine of Dalmatian background.

At our taverns you can drink good wine and make toast with domestic brandy and liqueurs before your meal.

For appetizers we recommend our doughnuts with cream and cheese from vat, soparnik pie or all of that with our homemade prosciutto, bacon, cheese from Livno or the Island of Pag.

You can choose main dishes from classical or more exotic ones, for desserts we recommend you our rozata or Imotski cake....

