



PREDJELA - APPETIZERS

GOVEĐA JUHA S DOMAĆIM REZANCIMA..... 5,50 eur

beef soup with homemade noodles

JUHA OD GLJIVA..... 6,00 eur

mushroom soup

JUHA OD RAJČICE..... 6,00 eur

tomato soup

RAŠTIKA s krumpirom i slaninom.....12,00 eur

mediterranean borecole with boiled potatoes and bacon

BAKALAR NA JUŠNO 19,00 eur

cod with potatoes in soup

CRNI RIŽOTO..... 18,00 eur

black risotto

VEGETARIJANSKI RIŽOTO 10 dk..... 13,00 eur

vegan and vegetarian risotto

SALATA OD HOBOTNICE..... 17,00 eur

octopus salad

SALATA OD PURETINE 14,00 eur

turkey salad

POHANI SIR - tartar umak 13 eur

cheese fried in breadcrumbs - tartar sauce

SLANE SRDELE u maslinovu ulju 3 komada.....6,00 eur

salated sardines in olive oil



DOMAĆE RAKIJE I LIKERI - croatian brandies & liqueurs

loza (schnapps made from grapes).....	3,60 eur
travarica (herbs) 0,03l.....	3,90 eur
medovača (honey) 0,03.....	3,90 eur
višnjevača (wild cherry) 0,03 l.....	3,90 eur
šljivovica (plums) 0,03l.....	4,80 eur
orahovača (walnuts) 0,03 l.....	4,20 eur
rogačuša (carobs) 0,03l.....	4,50 eur
viljamovka (pears) 0,03 l.....	4,80 eur
borovnica (blueberry) 0,03l.....	4,40 eur
smokovača (figs) 0,03 l.....	4,40 eur
dunjevača (quinces) 0,03l.....	4,80 eur
biska (mistletoe) 0,03 l.....	4,80 eur
teranino (croatian wine liqueur) 0,03l.....	4,80 eur
malina (raspbetty) 0,03l.....	4,90 eur

PIĆA KOJA PREPORUČUJEMO - DRINKS HIGHLIGHTS

turska kava - original Turkish coffe.....6,00 eur

limunada 0,25 l - natural squeezed lemon juice 0,33 l....4,70 eur

narančada 0,15 l - squeezed orange juice.....5,90 eur

zlatni pan 0,33l - croatian lager beer.....3,90 eur

velebitsko pivo 0,33l - mountain croatian beer.....4,60 eur

aperol spritz 0,20 l..... 8,90 eur

mojito koktel 0,20 l.....8,90 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..... 8,00 eur

traditional donuts with two homemade soft cheese

SOPARNIK S KISELIM VRHNJEM..... 7,50 eur

traditional dish of pastry, chard, garlic and olive oil

ZAPEČENI ŠTRUKLI.....9,00 EUR

traditional strudel gratinated - salty cheese

DALMATINSKI PRŠUT 10 dk..... 17,00 eur

homemade dalmatian prosciutto

DOMAĆA SLAVONSKA KOBASICA 10 dk..... 14,00 eur

dried sausage

LIVANJSKI SIR 10 dk..... 14,00 eur

cow cheese traditional made in the town Livno

GORSKI MLADI SIR S PLANINSKIM TRAVAMA 10 dk.... 15,00 eur

young cheese with mountain herbs

PAŠKI SIR 10 dk..... 17,00 eur

the best sheep's cheese from croatian island of Pag

SIR IZ MIŠINE - tradicionalni ovčji sir 10 dk... 17,00 eur


traditional mountain sheep's cheese

HLADNA MJEŠANA PLATA ZA DVIJE OSOBE32,00 eur

traditional cold mixed plate for two persons

PLATA OD RAZNIH SIREVA26,00 eur

traditional cheese mixed plate for two persons





GLAVNA JELA S PRILOGOM - MAIN COURSES + SIDES

TELEĆA JETRA - restani krumpir.....15,00 eur
veal liver - baked onion and braised potatoes

PUNJENA PAPRIKA - pire krumpir.....15,00 eur
pepper stuffed wit minced meat - mashed poatoes

PUNJENE VJEŠALICE - povrće na žaru i peč. krumpir..16,00 eur
pork loin stuffed with cheese and wrapped in bacon, grilled vegetables, baked potatoes

HAJDUČKI RAŽNJIĆ - s pečenim krumpirom..... 15,00 eur
hajduk skewers - 3 skewers of pork, baked potatoes

PLJESKAVICA S KAJMAKOM - pečeni krumpir..... 16,00 eur
balkan burger with soft cheese

KIKAŠ PLATA - grill plata za dvije osobe..... 36,00 eur
2 vješalice, 2 pljeskavice. 2 hajdučka, krump, povrće žar

ZAGREBAČKI ODREZAK od svinjskog lungića- peč. krumpir.. 19,00 eur
fried schnitzel with cheese - pork, baked potatoes

BEČKI ODREZAK od svinjskog lungića - pečeni krumpir..... 16,00 eur
fried schnitzel - pork, baked potatoes

LIGNJE NA ŽARU - s blitvom.....17,00 eur
grill squids, chard and boiled potatoes

BRANCIN 300 g. - blitva i kuhani krumpir.....24,00 eur
White fish "Seabas" - chard and boiled potatoes





GLAVNA JELA S PRILOGOM - MAIN COURSES + SIDES

BABINA TAVA - isjeckani pileći file, pirjano povrće, riža...18,00 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.....24,00 eur
grandfather's pan - veal scallop, schnitzel, pork neck, homemade bacon, roasted fresh vegetables, baked potatoes

LOVAČKI ODREZAK - lungić u umaku od gljiva i pršuta, p.krumpir.. 20,00 eur
pork loin in hunter's sauce - baked potatoes

BIFTEK - pečeni krumpir..... 33,00 eur
beefsteak - baked potatoes

BIFTEK U ZELENDOM PAPRU - riža i kroketi..... 35,00 eur
beefsteak in green pepper - rice and croquettes

PAŠTICADA S DOMAĆIM NJOKIMA..... 23,00 eur
traditional beef dish with sauce and gnocchi

VELIKI DIMLJENI RAŽNJIC - pečeni krumpir..... 23,00 eur
big smoked skewers

TELEĆI KOTLETI - pečeni krumpir..... 23,00 eur
veal scallop with baked potatoes

JANJEĆI KOTLETI - brokula i pečeni krumpir..... 28,00 eur
lamb scallop - broccoli and baked potatoes





GLAVNA JELA S PRILOGOM - MAIN COURSES + SIDES

GRILL ŽABE S PRŠUTOM - pečeni krumpir..... 26,00 eur
frogs grilled with dalmatian prosciutto - baked potatoes

POHANE ŽABE - pečeni krumpir.....23,00 eur
fried frogs with baked potatoes

JEGULJA NA ŽARU - kuhani krumpir.....32,00 eur
grilled eel - cooked potatoes

BRUDET OD JEGULJA I ŽABA - domaća palenta, za dvije osob.. 58,00 eur
spicy dish of eel and frogs with polenta - for two persons

PUŽEVI NA DIDOV NAČIN - domaća palenta, luk, panceta.....24,00 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..... 44,00 eur
traditionally baked veal under iron lid with potatoes - for two persons

HOBOTNICA ISPOD PEKE - s krumpirom i povrćem - ZA DVIJE OSOBE.....52,00 eur
traditionally baked octopus under iron lid with potatoes - for two persons

JANJETINA ISPOD PEKE - s krumpirom - ZA DVIJE OSOBE..... 52,00 eur
traditionally baked lamb under iron lid with potatoes - for two persons





SALATE - SALAD

SVJEŽE ZELJE.....4,70 eur

fresh cabbage

KISELO ZELJE.....6,00 eur

sauerkrautn

RAJČICA S LUKOM.....5,50 eur

tomato with onion

LISNATA SALATA.....6,00 eur

mixed leaf salad

MATOVILAC - RIKULA.....6,00 eur

lamb's lettuce, arugula

KRASTAVCI S KISELIM VRHNJEM.....6,00 eur

fresh cucumbers with sour cream

ŠOPSKA SALATA 8,00 eur

mixed vegetables with soft cheese

RAZNA MJEŠANA SALATA.....6,00 eur

mixed vegetables salad

CIKLA.....5,00 eur

red beet

KISELI KRASTAVCI.....5,00 eur

pickles

DOMAĆA KISELA LJUTIKA....8,00 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.....7,00 eur
grilled champignons

PAPRIKA NA ŽARU.....7,00 eur
grilled peppers

BLITVA na dalmatinski..... 8,00 eur
beet greens (swiss chard) and boiled potatoes

POMFRIT.....6,00 eur
french fries

RESTANI KRUMPIR.....5,50 eur
stewed potatoes with onion

RIŽA na maslacu.....5,50 eur
rice on butter

TARTAR UMAK4,00 eur
tartar sauce

NJOKI (gnocchi).....7,00 eur

UMAK OD GORGONZOLE7,00 eur
gorgonzola cheese sauce

AJVAR.....4,00 eur

DOMAĆI KRUH ISPOD PEKE (homemade bread).....2,50 eur





SLASTICE - DESSERT

ROŽATA7,00 eur

Dubrovnik dessert, Croatian cream brulee

ČOKOLADNA TORTA.....7,00 eur

chocolate cake

IMOTSKA TORTA..... 7,50 eur

traditional dry almond cake, biscuits and maraschinon

DIDOV KUP - Grandfather's ice-cream cup.....8,50 eur

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

PALAČINSKE S ORASIMA I ČOKOLADOM.....6,50 eur

pancakes with walnout filling

PALAČINKE S DOMAĆIM PEKMEZOM.....6,50 eur

pancakes with homemade jam

PALAČINKE S SLADOLEDOM I PRELJEVOM OD VIŠNJA.....8,00 eur

pancakes with vanilla icecream and sour cherry

PALAČINKE S NUTTELOM8,00 eur

pancakes with nutella

SLADOLED 1 kugla (one scoop of ice cream).....2,50 EUR



VINSKAKARTA - WINELIST

DOMAĆE OTVORENO VINO

open local domestic wines

KUJUNDŽUŠA.....čaša 0,20 l...3,80.....1 litar.....19,00 eur
open local white wines

VRANAC.....čaša 0,20 l.....4,40 eur.....1 litar.....22,00 eur
open local red wines

OTVORENE BUTELJE

open bottles

BELJE GRAŠEVINA (white wine)....čaša 0,15 l...6,40.....0,75L.....32,00 eur

LAGUNA MALVAZIJA (white wine)....čaša 0,15 l...6,40.....0,75L....32,00 eur

BELJE MERLOT (red wine).....čaša 0,15 l...7,20.....0,75L.....36,00 eur

PINOT CRNI KUTJEVO (red wine)....čaša 0,15 l...7,20.....0,75L.....36,00 eur

DESERTNA VINA

dessert wines

KOZLOVIĆ MUŠKAT bottles 0,50 l.....46,00 eur

OTVORENA PJENUŠAVA VINA

sparkling wines

PROSECCOčaša 0,10 l.....7,00.....0,75L.....49,00 eur





VINSKAKARTA - WINELIST

BIJELA VINA 0,75L

white wines 0,75l

DALMACIJA

dalmatian wine region

GRABOVAC KUJUNŽUŠA	36,00 eur
POŠIP ČARA	42,00 eur
POŠIP VILIN DOL	36,00 eur
POŠIP STINA	52,00 eur

ISTRA I HRVATSKO PRIMORJE

istrian wine region

ZLATNA VRBNIČKA ŽLAHTINA	36,00 eur
LAGUNA MALVAZIJA (na čaše).....	32,00 eur
MATOŠEVIĆ MALVAZIJA ALBA	40,00 eur
KOZLOVIĆ MALVAZIJA	46,00 eur
BASTIAN MALVAZIJA	44,00 eur

SLAVONIJA I BARANJA

slavonian and baranja wine region

BELJE GRAŠEVINA (na čaše).....	32,00 eur
ADŽIĆ GRAŠEVINA	48,00 eur
KRAUTHAKER GRAŠEVINA	40,00 eur





VINSKA KARTA - WINE LIST

CRNA VINA 0,75L

red wines 0,75l

DALMACIJA

dalmatian wine region

GRABOVAC MODRO JEZERO	40,00 eur
DINGAČ SKARAMUČA	46,00 eur
POSTUP DONJA BANDA	46,00 eur
STINA PLAVAC MALI	56,00 eur
KORLAT SYRAH	46,00 eur
PLENKOVIĆ ZLATAN PLAVAC	46,00 eur
PLENKOVIĆ ZLATAN PLAVAC BARIQUE	56,00 eur
PLENKOVIĆ ZLATAN PLAVAC GRAND CRU	78,00 eur

SLAVONIJA I BARANJA

slavonian and baranja wine region

MERLOT BELJE (na čaše).....	36,00 eur
PINOT CRNI KUTJEVO (na čaše).....	44,00 eur

ISTRA

istrian wine region

TERAN ARMAN	46,00 eur
FESTIGIA CABERNET SAUVIGNON	46,00 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....

