

## **:Cold appetizers**

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| Smoked shark fillet on tender potato salad .....  | 70,00 kn |
| Chilled salad of octopus, Venus clams, baby squid and cuttlefish.<br>(Ingredients vary with season and the day's catch) ..... | 90,00 kn |
| Marinated shrimp on melon and cucumber.....   | 90,00 kn |
| Tatar's tower.....  | 80,00 kn |

## **:Soups**

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| Farmer's style lamb soup .....                    | 50,00 kn |
| Chilled soup of green pea and mint .....          | 50,00 kn |
| Gregada - stew of assorted fish and seafood ..... | 90,00 kn |

## **:Hot Appetizers**

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| Novalja macaroni with Adriatic langoustines and leek .....           | 110,00 kn |
| Crab sacchettini on red cabbage ragout .....                         | 110,00 kn |
| Scallops on sautéed vegetables with saffron .....                    | 90,00 kn  |
| Small buzara (garlic, parsley, white wine) of mussels and clams..... | 90,00 .kn |

## **:Seafood Entrées**

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| Premium fish fillet with tartelette of Swiss chard and potatoes<br>(the choice of fish varies with season and the day's catch) ..... | 150,00 kn |
| Octopus sous vide on garlic kohlrabi purée.....  | 120,00 kn |
| Adriatic Bluefin tuna, various preparations.....   | 110,00 kn |

## **:Meat Entrées**

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| Roast of Pag's finest lamb .....                                       | 160,00 kn |
| Beef tenderloin on purée of potato with dried tomatoes and barley..... | 140,00 kn |
| Veal chop on purée of haricots verts.....                              | 140,00 kn |

## **:Desserts**

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| Almond, honey and sage semifreddo in mint sauce .....                                 | 40,00 kn |
| Ruffled apple biscuit with cinnamon ice cream .....                                   | 50,00 kn |
| Strawberry biscuit in custard sauce.....  | 50,00 kn |
| Chocolate cake with wild berry sorbet and green tea ice cream.....                    | 50,00 kn |
| Lemon parfait with mint chocolate chip ice cream.....                                 | 50,00 kn |
| House made ice creams: cardamom, sage, vanilla and carob ice creams. One portion..... | 12,00 kn |

## Novalja Classics

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| <b>Octopus salad</b> .....  | 95,00 kn  |
| <b>Catch of the day seafood risotto</b> .....   | 90,00 kn  |
| <b>Buzara (garlic, parsley, white wine) of Venus clams - 1 kg</b> .....   | 210,00 kn |
| <b>Adriatic squid, braised with potatoes or grilled - 1 kg</b> .....  | 300,00 kn |
| <b>Homestyle roast of Pag lamb with potatoes - 1 kg</b><br>Minimum four people. Please order one day in advance ..... | 300,00 kn |
| <b>Premium Adriatic fish, grilled or steamed - 1 kg</b> .....   | 590,00 kn |
| <b>Adriatic langoustines, buzara or grilled - 1 kg</b> .....  | 520,00 kn |
| <b>Giant Adriatic langoustines - 1kg</b> .....  | 610,00 kn |

### Assortment of Pag cheeses from top producers, at various ages

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|---|-----------|
| Six cheeses, minimum two people .....     | 150,00 kn |
| Twelve cheeses, minimum four people ..... | 300,00 kn |

### Our dear vegetarians!

We will always do our best to accommodate your wishes.

### For our little gourmands

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| HOMEMADE macaroni from Novalja with cheese or tomato or Bolognese sauce ..... | 40,00 kn |
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| <b>House baked rolls</b> ..... | each 3,00 kn |
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| <b>Assortment of seasonal salads</b> ..... | 25,00 kn |
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| <b>Amuse Bouche of the chef's choosing</b> ..... | 25,00 kn |
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| <b>Assortment of premium extra virgin olive oils (per person)</b> ..... | 35,00 kn |
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Don't hesitate to ask your server for assistance with your selection. Or, you may confidently leave your selection of courses to the house.

## Tasting Menus

Chef Boris Šuljić and colleagues Ante Kurtović and Ivan Badurina create unique signature dishes based on seasonal delights from the island of Pag.

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| <b>Four courses</b> ..... | 290,00 kn |
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| <b>Five courses</b> ..... | 350,00 kn |
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| <b>Seven courses</b> ..... | 460,00 kn |
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### Supplement for Boškinac wine pairings:

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| <b>Four wines</b> ..... | 110,00 kn |
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| <b>Five wines</b> ..... | 130,00 kn |
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| <b>Seven wines</b> ..... | 200,00 kn |
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Our philosophy is based on the creative reinterpretation of traditional Pag cuisine in our own signature style. The island of Pag is a place of truly amazing gastronomic possibility, as proven in its world famous lamb and cheese.

We strive to bring you, dear friends, our vision of Pag, and to embody the fragrance and spirit of our beautiful island in the dishes before you. We are confident that Boškinac wines from our own cellar will be the perfect companions to the delights you have chosen.

Thank you for the confidence you have shown in visiting Boškinac. Your satisfaction is of the utmost priority to my staff, and especially to me. Our mission is making your stay on our island as beautiful and enjoyable as possible.

Yours sincerely,  
Boris Šuljić  
Boškinac

All prices include VAT.

Please find complaints book on the reception.

We will not serve alcohol to anyone under the age of 18 years.