

À LA CARTE MENU

Villa Plaza
BOUTIQUE HOTEL & SPA
★★★★

PLAZA BEACH
RESORT

Soups:

0,33 l Royal bean soup with homemade sausage, smoked meat and homemade bread **6,50 €** (1,3,7)

0,33 l Strong rooster broth with herb egg barley, root vegetables and rooster meat **4,50 €** (1,3,9)

Appetizers:

150 g Bruschetta baked with Brie cheese, prosciutto, chili and honey **12,50 €** (1,3,7)

100 g Roasted eggplant dip with colorful cherry tomatoes and blanched pearl onions, herb-garlic baguette **12,50 €** (1,3,7,11)

100 g Beef tartare with blanched pearl onions, pickled spicy garlic, pickles and arugula aioli mayonnaise, toasts from homemade sourdough bread **13,50 €** (1,3,10)

200 g Antipasti - olives, sun-dried tomatoes, capers, cheeses, Italian salami, prosciutto crudo, bresaola **18,90 €** (1,7)

Grilled and fried meat:


500 g Veal tomahawk steak **54,90 €**

400 g Beef steak **34,90 €**

200 g US Ball Tip steak **17,90 €**

500 g Grilled BBQ pork ribs **14,50 €** 

200 g Grilled duck breasts **11,90 €** 


220g Grilled chicken breasts Supreme **9,90 €** 

200 g Grilled salmon steak **14,90 €** (4)

250 g Grilled Salsiccia Bervini **13,90 €**


150 g Wiener Schnitzel **13,90 €** (1,3,7) 


Side dishes:

150 g Roasted baby potatoes with rosemary **2,90 €** (7) 

150 g Boiled potatoes with butter and dill/chive **2,90 €** (7)

120 g Loksha **4,50 €**

150 g Lemon - Dijon roasted carrots with feta cheese and fresh dill **3,90 €** (7,10) 

150 g Mushrooms with garlic and chive (7) **3,50 €** 

150 g Stewed red cabbage (7) **3,50 €**

100 g Side salad - mixed salad with aged cheese dressing **3,50 €**

80 g Sweet and sour cucumber salad **1,90 €**



Mibrasa - a charcoal oven, made by professional hands in Spain using only the highest quality steel, allows chefs to precisely control the flow of air through the grill and change the intensity of the fire for maximum control and minimum loss of taste and aroma.

Sauces:

- Green pepper sauce **1,90 €** (7)
- Creamy mushroom sauce **2,50 €** (7)
- BBQ sauce **1,90 €** (7,9)
- Demi - glace **1,90 €** (7,9,10)
- Homemade herb butter **1,90 €** (7,9)

Hamburger:

- 200 g Beef cheddar burger with fried onions, fried bacon, egg, and steak fries with arugula aioli mayonnaise **14,90 €** (1,3,7)



Pasta and risotto:

- 300 g Rigatoni con ragù di cinghiale - wild boar ragù with pasta **16,90 €** (1,3,7,9)
- 300 g Pasta alla Zozzona - creamy pasta with salsiccia, guanciale bacon and pecorino **15,90 €** (1,3,7)
- 300 g Homemade ravioli filled with roasted pumpkin, garlic and Parmesan on burnt butter with sage and toasted pine nuts **12,90 €** (1,3,7)
- 300 g Creamy risotto with sautéed Shimeji mushrooms **13,90 €** (7)

Salads:

- 300 g Baked beetroot salad with feta cheese, walnuts, blanched pearl onions, honey and baby spinach **13,90 €** (7,8)
- 300 g Caesar salad with grilled chicken breasts Supreme, Parmesan and crispy pancetta **14,90 €** (1,4,7,10)



Children's menu:

- 100 g Chicken breasts with gravy, steamed rice and fruit compote **8,90 €** (7)
- 100 g Fried cheese with French fries and ketchup/tartar sauce **8,90 €** (1,3,7)
- 100 g Pancakes with chocolate topping and whipped cream **8,90 €** (1,3,7)

Deserts:

- Crème brûlée **5,90 €** (3,7)
- Grated frozen nectarine with creamy citrus-vanilla yogurt, honey and thyme **5,90 €** (7)

Allergens: 1 – CEREALS, 3 – EGGS, 4 – FISH, 7 – MILK, 8 – NUTS, 9 – CELERY, 10 – MUSTARD