



NIGRA

KITCHEN & WINE



SELECTION OF HAM AND CHEESES

Dalmatian prosciutto · Island cheeses · Olives

- 24 € -

CRUDO OF WILD ADRIATIC TUNA

radicchio · young garlic oil · dashi with kombu algae vinegar

- 22 € -

BEEF CARPACCIO

pickled sea fennel · anchovy
and parmesan sauce · toasted homemade focaccia

- 22 € -

OCTOPUS SALAD

Adriatic octopus · tomato consommé
wild caper leaf · caper berry · salsa verde

- 22 € -

STRACCIATELLA AND HOMEMADE TOMATOES

tomato carpaccio · basil pesto
toasted pine nuts · wild oregano
tomato juice, saffron and kombu algae vinegar dressing

- 19 € -

GRILLED PRAWN SALAD

Seasonal salad · light citrus dressing

- 21 € -



HOT STARTERS

Soup of the day

- 8 € -

SCALLOPS

cauliflower and brown butter cream · roasted cauliflower

- 23 € -

HOMEMADE MACARONI WITH MEAT

slow-cooked beef · homemade pasta · parmesan foam

- 23 € -

GENOVESE GNOCCHI

Genovese pesto · toasted pine nuts
fresh basil · Parmigiano Reggiano

- 21 € -

PRAWN RISOTTO

Carnaroli rice (18 months) · bisque · roasted tomato sauce
Parmigiano Reggiano · smoked mussel butter

- 27 € -



NIGRA

KITCHEN & WINE

PAŠTICADA WITH HOMEMADE GNOCCHI
roasted tomato sauce · prošek wine · dried plums
- 27 € -



SEA BASS FILLET
potatoes with Swiss chard, confit fennel
and caper saucegarlic oil
- 32 € -

NIGRA SPECIAL
shellfish, homemade pasta, rock samphire and fennel salad
- 38 € -

SLOW-COOKED BEEF CHEEKS
potato and confit garlic cream · demi-glaze · charred Swiss chard
- 37 € -

BEEFSTEAK
asparagus · potato and brown butter cream
black olive jus
- 39 € -

RUMPSTEAK
triple-cooked potato with parmesan cream · demi-glaze
- 36 € -

AUBERGINE STEAK
stracciatella · tomato, fresh basil and green olive salad · fresh basil ·
roasted tomato sauce
- 24 € -

LOBSTER
homemade salsa · bisque · homemade pasta
- 21 € - 100g



SEASONAL SALAD
- 5 € -

POTATO WITH PARMESAN AND PEPPER
- 8 € -

BREAD
- 5 € -



TIRAMISU
mascarpone · cocoa · coffee
- 8 € -

CAKE OF THE DAY
- 9 € -



WINE LIST

GLASS 0,125 L / BOTTLE 0,75 L

SPARKLING WINES & CHAMPAGNE

Taittinger Brut
- 115 € -

Barun Le Rose Pinot Noir
- 60 € -

Barun Elegance Brut
- 12 € - / - 55 € -

PROSECCO

Col Dei Salici Brut
- 7 € - / - 38 € -



WHITE WINES

Nigra Bijelo
- 7 € - / - 34 € -

Pošip Intrada
- 9 € - / - 51 € -

Pošip Sur- Lie Krajančić
- 78 € -

Pošip Nerica
- 55 € -

Grk Radovanović
- 65 € -

Grk Cebalo
- 13 € - / - 70 € -

Rukatac Radovanović
- 38 € -

Pošip Mindel
- 70 € -

Malvazija Kozlović
- 45 € -

Sauvignon Šoškić
- 8 € - / - 40 € -

Chardonnay Galić
- 48 € -



NIGRA

KITCHEN & WINE



ROSE

Rose Galić
- 8 € - / - 38 € -

Rose Cebalo
- 9 € - / - 42 € -

Miraval Chateau
- 65 € -



RED WINES

Nigra crno
- 7,00 € - / - 34 € -

Plavac Single Barrel
- 11 € - / - 55 € -

Plavac Pavičić Podhum
- 63 € -

Miloš Plavac
- 37 € -

Dingač Pepeljuh
- 185 € -

Babić Gracin
- 90 € -

Degarra Bontera
- 9 € - / - 48 € -

Bratinčević Zinfandel
- 12 € - / - 60 € -

Pinot Noir Šoškić
- 8 € - / - 40 € -

Pagan Reserva
- 82 € -



SWEET DESERT WINE

Opera Krajančić
- 85 € -



DRINKS

SOFT BEVERAGES & WATER

Coffee
3.50 €

Coffee with milk
4 €

Capuccino
4 €

Caffe Latte
6 €

Matcha
7 €

Tea
5 €

Natural juices
5.50 €

Homemade ice tea
0.30 l / 6 €

Coca Cola
0.25 l / 5 €

Coca Cola Zero
0.25 l / 5 €

Ginger Beer
0.20 l / 6 €

Tonic Thomas Henry
0.20 l / 6 €

Water
0.75 l / 7 €

Carlsberg
0.33 l / 7 €

Grimbergen
0.33 l / 8 €

San Servolo
0.33 l / 8 €

Zlatni pan
0.30 l / 5 € / 0.50 l / 7 €



SPIRITS

Martini Bianco

0.10 l / 7.50 €

Patron Bianco

0.04 l / 12 €

TRUT gin,
inspired by the gardens of Korčula

0.04 l / 8.50 €

Chivas Regal 12 year old

0.04 l / 10.00 €

Grey Goose vodka

0.04 l / 12.00 €

Hennessy Fine de Cognac

0.03 l / 13.50 €

Zacapa 23 year old

0.03 l / 15.00 €



COCKTAILS

Aperol Spritz

0.30 l / 11 €

Nigra Spritz

0.30 l / 13 €

Negroni

0.30 l / 12 €

Nigra Sour

0.30 l / 14 €

Paloma

0.30 l / 12 €

Moscow Mule

0.30 l / 12 €