



RESTAURANT KAŠTEL

Lunch & Dinner

RESTORAN "KAŠTEL"

VIZIJA RESTORANA KAŠTEL POČIVA NA NAMIRNICAMA I PROIZVODIMA KOJI PRIČAJU PRIČU O KULTURI I TRADICIJI GRADA ZADRA I NJEGOVE OKOLICE, I BILO DA JE RIJEČ O DOMAĆEM SIRU, MASLINOVOM ULJU ILI VINU, REZULTAT JE UVIJEK SAVRŠENI BALANS JEDNOSTAVNOSTI I SVJEŽINE POPRAĆEN JEDINSTVENIM I NEZABORAVNIM KULINARSKIM ISKUSTVOM.

KONSTANTNA TEŽNJA ZA SAVRŠENIM SPOJEM HRANE I VINA, OŽIVLJAVANJE IZGUBLJENIH RECEPTA ZADRA NA MODERAN I ATRAKTIVAN NAČIN, KUHINJA KOJA JE INSPIRIRANA STRAŠĆU ZA JEDINSTVENIM AROMAMA KOJE SU NEKAD BILE SASTAVNI DIO DALMATINSKE OBITELJSKE KULTURE - TO JE ONO ŠTO ČINI KAŠTEL, RESTORANOM SA JEDINSTVENIM KULINARSKIM IDENTITETOM.

RESTAURANT "KAŠTEL"

THE RESTAURANT SELECTS GROCERIES AND PRODUCTS THAT BRING THE CULTURE TRADITIONS OF ZADAR AND ITS REGION TO LIFE. WHETHER IT IS HOMEMADE CHEESE, OLIVE OIL OR WINE, THE RESULT IS ALWAYS A PERFECT BALANCE BETWEEN SIMPLICITY AND FRESHNESS THAT CREATE AN UNFORGETTABLE GOURMET EXPERIENCE.

CONSTANT STRIVE FOR PERFECT FOOD AND WINE PAIRINGS, REINVENTING LOST RECIPES WITH A MODERN TWIST, SOPHISTICATED CUISINE THAT IS INSPIRED BY PASSION FOR UNIQUE AROMAS OF THE DALMATIAN PAST - THAT IS WHAT MAKES KAŠTEL A RESTAURANT WITH A UNIQUE GOURMET INDENTITY.



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HLADNA PREDJELA / COLD APPETIZER

DALMATINSKI PJAT / DALMATIAN PLATE / DALMATISCHE PLATTE | 28,00 €

DALMATINSKI PRŠUT (SKRADIN), PAŠKI SIR, SAČE, ORAŠASTI PLODOVI
DALMATIAN PROSCIUTTO (SKRADIN), ISLAND PAG CHEESE, HONEYCOMB, NUTS
DALMATISCHER PROSCIUTTO (SKRADIN), KÄSE VON DER INSEL PAG, BIENENWABE, NÜSSE

CEVICHE | 28,00 €

CEVICHE OD BRANCINA, CITRUS, CRVENI LUK, TEMELJAC
CEVICHE OF SEA BASSET, CITRUS, RED ONION, VEGETABLES
CEVICHE VOM SEEBARSCH, ZITRUSFRÜCHTE, ROTE ZWIEBELN, GEMÜSE

ROLANI CARPACCIO OD ŠKAMPA | 33,00 €

ROLANI CARPACCIO OD ŠKAMPA - JADRANSKI ŠKAMP, DIMLJENI BRANCIN, PAŠKA SKUTA, ZELENA ESENCIJA
ROLLED SHRIMP CARPACCIO - ADRIATIC SHRIMP, SMOKED SEA BASS, PAG COTTAGE, GREEN ESSENCE
CHEESEGEROLLTES GARNELEN-CARPACCIO – ADRIATISCHE GARNELEN, GERÄUCHERTER WOLFSBARSCH, PAGER HÜTTENKÄSE, GRÜNE ESSENZ

TUNA TARTAR / TUNA TARTAR / TUNFISCH TARTAR | 31,00 €

TUNA, MOTAR, WASABI, KAVIJAR, ZELENA ESENCIJA, PAŠKA ČIPKA
TUNA, MOTAR, WASABI, CAVIAR, GREEN ESSENCE, PAG LACE
THUNFISCH, MOTAR, WASABI, KAVIAR, GRÜNE ESSENZ, PAG-SPITZE

TOPLA PREDJELA / HOT APPETIZERS

HOBOTNICA U TEMPURI | 23,00 €

OCTOPUS IN TEMPURA – CREAM CORN

RAVIOLI S PIVCEM | 24,00 €

RAVIOLI PUNJENI SA DOMAĆIM PIVCEM SA MIŠANCOM I ESPUMOM OD PARMEZANA
RAVIOLI STUFFED WITH ROOSTER, MIŠANCA AND ESPUMA PARMESAN
RAVIOLI GEFÜLLT MIT HAHN, MIŠANCA UND ESPUMA PARMESAN

PAŠTA SA ŠKAMPIMA | 27,00 €

HOMEMADE PASTA WITH ADRIATIC SHRIMPS
HAUSGEMACHTE PASTA MIT ADRIAGARNELEN

CRNI RIŽOTO | 27,00 €

CRNI RIŽOTO OD SIPE SA PAŠKOM SKUTOM
BLACK CUTTLEFISH RISOTTO, WITH PAG CURD
SCHWARZES TINTENFISCH RISOTTO, MIT PAG-QUARK

ZAPEČENI KOZJI SIR | 16,00 €

KOZJI SIR, MED, ČEŠNJAK, MASLINOVO ULJE, PRAH OD ORAHA, SUŠENE CHERRY RAJČICE, MASLINE
GOAT CHEESE, HONEY, GARLIC, OLIVE OIL, WALNUT POWDER, DRIED CHERRY TOMATOES, OLIVES
ZIEGENKÄSE, HONIG, KNOBLAUCH, OLIVENÖL, WALNUSSPULVER, GETROCKNETE CHERRYTOMATEN, OLIVEN

POVRTNA JUHA | 10,00 €

VEGETABLE SOUP
GEMÜSESUPPE

FILET BRANCINA | 30,00 €

SEABASS FILET WITH CHARD AND POTATOES
WOLFSBARSCHFILET MIT MANGOLD UND KARTOFFELN

STEAK RIBE SA JULIENNE POVRĆEM | 32,00 €

FISH STEAK WITH JULIENNE VEGETABLES
FISCHSTEAK MIT JULIENNE-GEMÜSE

ŠKAMPI (BUZZARA / NA ŽARU) 1KG | 115,00 €

SCAMPI - BUZZARA / GRILLED
KAISERGRANAT - BUZZARA / GEGRILLT

DNEVNI ULOV ŠKOLJAKA (BUZARA) 1KG | 30,00 €

DAILY CATCH OF SHELLFISH ON BUZARA
TÄGLICHER FANG VON SCHALENTIEREN NACH BUZARA

DNEVNI ULOV RIBE (NA ŽARU / AL FORNO) 1KG | 115,00 €

DAILY CATCH OF FISH - GRILLED/ AL FORNO
TÄGLICHER FISCHFANG - GEGRILLT/ AL FORNO

JANJEĆI KOTLETI SA KRUSTOM OD BAJAMA | 30,00 €

LAMB CUTLETS WITH ALMOND CRUST, YOGURT CREAM AND LIME
LAMMKOTELETT MIT MANDELKRUSTE, JOGHURT-CREME UND LIMETTE

GOVEĐI FILE SA PIREOM I CRNIM ISTARSKIM TARTUFOM | 38,00 €

BEEF FILET - MASHED POTATOES WITH BLACK ISTRIAN TRUFFLE
RINDERFILET - KARTOFFELPÜREE MIT SCHWARZEN ISTRISCHEN TRÜFFELN

DRY AGE RIBEYE STEAK | 65,00 €

DRY AGE RIBEYE STEAK SA SEZONSKIM POVRĆEM NA ŽARU I GRATINIRANIM KRUMPIROM
DRY AGE RIBEYE STEAK WITH GRILLED SEASONAL VEGETABLES AND POTATOES AU GRATIN
DRY AGE RIBEYE STEAK MIT GEGRILLTEM SAISONGEMÜSE UND GRATINIERTEN KARTOFFELN

PAČJA PRSA NA KREMI OD JABUKE I MARAŠKE | 28,00 €

DUCK BREASTS ON APPLE CREAM, MARASCHINO CHERRY DEMI-GLACE
ENTENBRÜSTE AUF APFELCREME, MARASCHINO-KIRSCH-DEMI-GLACE

FILE MIGNON | 30,00 €

TELEĆI FILE, KREMA OD PARMEZANA, KONFITIRANI KRUMPIR, DEMI GLACE
VEAL FILLET, PARMESAN CREAM, CONFITTED POTATOES, DEMI GLACE
KALBSFILET, PARMESANCREME, CONFIERTE KARTOFFELN, DEMI-GLACE

PIJANE SMOKVE | 13,00 €

SUHE SMOKVE, MASCARPONE, PROSECCO, CIMET
DRUNKEN FIG - DRY FIG, MASCARPONE, PROSECCO, CINNAMON
BETRUNKEN FEIGEN - TROCKENE FEIGEN, MASCARPONE, PROSECCO, ZIMT

MARAŠKA CHEESECAKE | 13,00 €

MARASCHINO CHERRY, MASCARPONE
MARASCHINO-KIRSCH, MASCARPONE

ČOKOLADNI SOUFFLE | 13,00 €

CHOCOLATE SOUFFLE, VANILLA ICE CREAM, ALMOND LEAVES
SCHOKOLADEN SOUFFLE, VANILLEEIS, MANDELBLÄTTCHEN

DALMATINKA | 13,00 €

BISKVIT OD TAMNE ČOKOLADE, KREMA OD BIJELE ČOKOLADE, KREMA OD LIMUNA, MASLINOVO ULJE
DARK CHOCOLATE BISCUIT, WHITE CHOCOLATE CREAM, LEMON CREAM, OLIVE OIL
DUNKLER SCHOKOLADENBISKUIT, WEISSE SCHOKOLADENCREME, ZITRONENCREME, OLIVENÖL

DEKONSTRUKCIJA PITE OD JABUKE | 13,00 €

JABUKA, BOURBON VANILIJA KREMA, ŠEĆER, CIMET, LIMUN, NARANČA
APPLE, BOURBON VANILLA CREAM, SUGAR, CINNAMON, LEMON, ORANGE
APFEL, BOURBON-VANILLECREME, ZUCKER, ZIMT, ZITRONE, ORANGE

AMOUS BOUCHE

COVER

MARINIRANI JADRANSKI GOF / MARINATED ADRIATIC GOF

KREMA OD KUKURUZA – UKISELJENI KRASTAVAC – JADRANSKI GOF
– SUŠENA RAJČICA

CORN CREAM – PICKLED CUCUMBER – ADRIATIC GOF – SUN-DRIED
TOMATOES

FLAMBIRANA TUNA / FLAMBERED TUNA

TUNA STEAK – UKISELJENA GRANNY SMITH JABUKA – HUMUS –
PRAH MASLINA – ULJE OD PERŠINA

TUNA STEAK – PICKLED GRANNY SMITH APPLE – HUMUS – OLIVE
POWDER – PARSLEY OIL

RAVIOL PUNJEN ŠKAMPOM / SHRIMP FILLED RAVIOLET

RAVIOL - ŠKAMP – KREMA OD BUNDEVE – BESHAMEL UMAK – PRAH
OD VRGANJA

JANJEĆA SARMA / LAMB SARMA

JANJETINA – KELJ – RIMSKI NJOK – DEMI GLACE – ESPUMA SIR
LAMB – KALE – ROMAN GNOCCHI – DEMI GLACE – ESPUMA CHEESE

PIJANE SMOKVE / DRUNKEN FIGS

SUHE SMOKVE – PROŠEK – MASCARPONE - CIMET
DRIED FIGS – PROSECCO – MASCARPONE – CINNAMON

PETIT FOUR

95€

SIGNATURE MENU

BY: CHEF MATE BEVANDA & KAŠTEL TEAM



RESTAURANT KAŠTEL

Vina na čaše / Wine by the glass

PJENUŠCI NA ČAŠE (SPARKLING WINES BY THE GLASS) 0,125 L

PETRAČ BREGH BRUT (Petrač, Chardonnay, Brut, Zagorje)	€ 8,00
ŠEMBER ROSE BRUT (Šember, Pinot Crni, Brut Plešivica)	€ 9,00
POL ROGER BRUT RESERVE (Pol Roger Champagne, Chardonnay, Pinot Crni, Pinot Meunier, Brut Francuska)	€ 20,00

BIJELA VINA NA ČAŠE (WHITE WINES BY THE GLASS) 0,125 L

CUJ MALVAZIJA (Cuj, Malvazija, Centralna Istra)	€ 7,00
KORAK SAUVIGNON (Korak, Sauvignon, Plešivica)	€ 9,00
SENJKOVIĆ POŠIP SENTIMENT (Senjković, Pošip Dalmacija, otok Brač)	€ 8,00
BOKETA DINKA (Boketa, Maraština, Zemunik/Zadar)	€ 7,00

ROSE VINA NA ČAŠE (ROSE WINES BY THE GLASS) 0,125 L

SENJKOVIĆ ROSE SPOŽA (Galić, Cabernet Sauvignon, Merlot, Pinot crni, Kutjevo)	€ 7,00
BOKETA ROSE CVITA (Boketa, Plavina, Zemunik/Zadar)	€ 7,00

CRNA VINA NA ČAŠE (RED WINES BY THE GLASS) 0,125 L

SENJKOVIĆ BOSSO (Senjković, Plavac Mali, Otok Brač, Dalmacija)	€ 7,50
PETRAČ KARIZMA (Petrač, Cabernet Sauvignon, Merlot, Zagorje)	€ 8,00
BOKETA ZORKA (Boketa, Merlot, Zemunik/Zadar)	€ 7,00

DESERTNA VINA NA ČAŠE (DESSERT WINES BY THE GLASS) 0,125 L

TAYLOR'S TAWNY PORT (Portugal, Port)	€ 7,50
KOPJAR MUŠKAT ŽUTI (Kopjar, Muškat žuti, Zagorje)	€ 9,00



RESTAURANT KAŠTEL

Vina / Wines

PJENUŠCI I ŠAMPANJCI (SPARKLING WINES AND CHAMPAGNE) 0,75 L

ŠEMBER BRUT (Šember, Chardonnay, Brut, Pleševica)	€ 48,00
ŠEMBER ROSE BRUT (Šember, Pinot Crni, Brut, Pleševica)	€ 52,00
PETRAČ BREGH BRUT (Petrač, Chardonnay, Brut, Zagorje)	€ 50,00
PETRAČ BERGH ROSE (Petrač, Cabernet sauvignon, Merlot, Zagorje)	€ 47,00
POL ROGER BRUT RESERVE (Pol Roger Chardonnay, Pinot Crni, Pinot Meunier, Brut Champagne, Francuska)	€ 130,00
DRAPPIER BLANC DE BLANCS (Drappier Chardonnay, Brut Champagne, Francuska)	€ 100,00
BRUNO PAILLARD ROSE PREMIER CUVÉE (Bruno Paillard Pinot Noir Champagne, Francuska)	€ 180,00
POL ROGER SIR WINSTON CHURCHILL (Pol Roger Pinot Noir, Chardonnay Champagne, Francuska)	€ 460,00

BIJELA VINA (WHITE WINES) 0,75 L

DALMACIJA

KRAJANČIĆ POŠIP KLJUČ (Krajančić, Pošip, otok Korčula)	€ 68,00
KORTA KATARINA THE AMERICAN POŠIP (Obitelj Anderson, Pošip, Orebić Pelješac)	€ 95,00
ZURE GRK (Zure, Grk, Lumbarda, otok Korčula)	€ 70,00
GRGIĆ POŠIP (Grgić Pošip, Pelješac)	€ 62,00
SENJKOVIĆ POŠIP SENTIMENT (Senjković Pošip Otok Brač)	€ 40,00
TOMIĆ BELECA (Tomić, Pošip i Bogdanuša, otok Hvar)	€ 38,00
BATUR MARAŠTINA (Batur, Maraština, Zemunik/Zadar)	€ 38,00
ANTE SLADIĆ DEBIT (Obitelj Sladić, Debit, Plastovo/Skradin)	€ 40,00
STINA VUGAVA (Stina, Vugava, otok Brač)	€ 52,00
BOKETA POŠIP (Boketa, Pošip, Zadar)	€ 52,00
BIRE GRK DEFORA (Bire, Korčula Lumbarda)	€ 160,00



RESTAURANT KAŠTEL

Vina / Wines

BIJELA VINA (WHITE WINES) 0,75 L

ISTRA

KOZLOVIĆ MALVAZIJA SANTA LUCIA (Gianfranco Kozlović, Malvazija)	€ 90,00
MENEGHETTI WHITE (Stancija Meneghetti, Chardonnay, Pinot bijeli)	€ 75,00
MENEGHETTI MALVAZIJA (Stancija Meneghetti, Malvazija)	€ 42,00
CORONICA GRAN MALVAZIJA (Coronica, Malvazija)	€ 44,00
SAINTS HILLS FRENCHIE (Saints Hills, Sauvignon, Semillion)	€ 60,00
SAINTS HILLS MALA NEVINA (Saints Hills, Chardonnay i Malvazija)	€ 50,00
SAINTS HILLS LE CHIFRE (Saints Hills, Chardonnay)	€ 190,00
CUJ MALVAZIJA (Obitelj Kraljević, Malvazija)	€ 36,00
FAKIN CHARDONNAY (Obitelj Fakin, Teran, Motovun)	€ 38,00

BIJELA VINA (WHITE WINES) 0,75 L

KONTINENTALNA HRVATSKA

KORAK SAUVIGNON (Korak, Sauvignon Blanc, Plešivica)	€ 48,00
PETRAČ CHARDONNAY (Petrač, Chardonnay sur lie, Zagorje)	€ 48,00
KRAUTHAKER CHARDONNAY ROSENBERG (Krauthaker, Chardonnay, Kutjevo Slavonija)	€ 50,00
KRAUTHAKER GRAŠEVINA MITROVAC (Krauthaker, Graševina, Kutjevo Slavonija)	€ 42,00

STRANA BIJELA VINA (FOREIGN WHITE WINES) 0,75 L

LIVIO FELLUGA PINOT GRIGIO (Livio Felluga, Pinot Grigio, Italija)	€ 65,00
HOFFSTATER SAUVIGNON BLANC (Hoffstater, Sauvignon Blanc, Italija)	€ 55,00
DONNHOF RIESLING (Donnhof, Riesling, Njemačka)	€ 55,00
LOUIS JADOT CHABLIS (Louis Jadot, Chardonnay, Francuska)	€ 65,00
LA RIOJA ALTA ALBARINO (La Rioja, Alta Albarino, Španjolska)	€ 55,00



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Vina / Wines

ROSE VINA (ROSE WINES) 0,75 L

SENJKOVIĆ ROSE SPOŽA 38,00 € (Senjković, Plavac mali, Dalmacija, otok Brač)	€ 38,00
BATUR ROSE 38,00 € (Batur, Zemunik/Zadar, Dalmacija)	€ 38,00
SAINTS HEELS ROSE 42,00 € (Saint Hills, Plavac Mali, Pelješac, Dalmacija)	€ 42,00

CRVENA VINA (RED WINES) 0,75 L

DALMACIJA

SENJKOVIĆ BOSSO (Senjković, Plavac Mali, otok Brač)	€ 42,00
SAINTS HILLS DINGAČ (Saints Hills, Plavac Mali, Pelješac)	€ 125,00
G&J TVOJA KRV I MOJA (G&J Vina, Cabernet Sauvignon, Merlot, Benkovac – Stankovci)	€ 70,00
GRGIĆ PLAVAC MALI (Grgić Miljenko, Plavac Mali, Pelješac)	€ 121,00
TOMIĆ ILLYRICUM (Tomić, Plavac mali i Cabernet Sauvignon otok Hvar)	€ 42,00
VRŠALJKO NADINSKA RANA (Vršaljko, Merlot i Syrah, Nadin)	€ 48,00
TESTAMENT BABIĆ (Testament, Babić, Jadrtovac)	€ 42,00
BATUR MERLOT (Batur, Merlot, Zemunik/Zadar)	€ 38,00
BATUR PLAVINA (Batur, Plavina, Zemunik/Zadar)	€ 38,00

CRVENA VINA (RED WINES) 0,75 L

ISTRA

MENEGHETTI RED (Stancija Meneghetti, Merlot, Cabernet Sauvignon, Cabernet Franc)	€ 110,00
FAKIN TERAN IL PRIMO (Obitelj Fakin Teran, Motovun)	€ 60,00
KOZLOVIĆ SANTA LUCIA (Kozlović, Cabernet Sauvignon, Merlot, Teran)	€ 125,00



RESTAURANT KAŠTEL

Vina / Wines

CRVENA VINA (RED WINES) 0,75 L

KONTINENTALNA HRVATSKA

PETRAČ KARIZMA	€ 50,00
(Petrač, Cabernet Sauvignon, Merlot, Zagorje)	
ŠEMBER PINOT CRNI VUČJAK	€ 65,00
(Šember, Pinot Crni, Plešivica)	
KOPJAR CABERNET SAUVIGNON	€ 49,00
(Kopjar, Cabernet Sauvignon, Zagorje)	
KRAUTHAKER SYRAH	€ 60,00
(Krauthaker, Syrah, Kutjevo Slavonija)	
PETRAČ ENIGMA	€ 100,00
(Petrač, Merlot, Cabernet Sauvignon, Cabernet Franc, Zagorje)	

STRANA CRVENA VINA (RED WINES) 0,75 L

GUYON BOURGOGNE PINOT NOIR	€ 65,00
(Guyon Bourgogne, Pinot Noir, Francuska)	
LOUIS JADOT GEVREY CHAMBERTIN	€ 150,00
(Louis Jadot, Pinot Noir, Francuska)	
ELVIO COGNO BAROLO ITALIJA	€ 125,00
(Elvio Cogno Nebbiolo Italija)	
VIEUX TELEGRAPHE CNDP TELEGRAMME	€ 105,00
(Vieux Telegraphe Grenache, Syrah, Mourvèdre, Cinsault Francuska)	
TERRE NERE ETNA ROSSO	€ 60,00
(Tenuta Terre Nere Nerello Mascalese, Nerello Cappuccio Italija)	

DESERTNA VINA (DESSERT WINES) 0,75 L

KOZLOVIĆ MUŠKAT MOMJANSKI 40,00 €	€ 40,00
(Gianfranco Kozlović, Muškat, zapadna Istra)	
KOPJAR MUŠKAT ŽUTI 38,00 €	€ 38,00
(Kopjar, Muškat Žuti, Zagorje)	
TAYLOR'S TAWNY PORT 40,00 €	€ 40,00
(Portugal, Port)	
