



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 RECEPATA 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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Lunch & Dinner

HLADNA PREDJELA / COLD APPETIZER

DALMATINSKI PJAT / DALMATIAN PLATE | 28,00 €

OPG ALDUK PRŠUT (SKRADIN) – PAŠKI SIR – ORAŠASTI PLODOVI
OPG ALDUK PROSCIUTTO (SKRADIN) – PAG CHEESE – NUTS

CEVICHE OD BRANCINA / SEA BASS CEVICHE | 25,00 €

BRANCIN – SRIRACHA – MAJONEZA OD PERŠINA – BOBIČASTO VOĆE – ULJE OD PERŠINA –
CRUMBLE OD BADEMA
SEA BASS – SRIRACHA – PARSLEY MAYONNAISE – BERRIES – PARSLEY OIL – ALMOND CRUMBLE

ROLANI CARPACCIO OD ŠKAMPA / SHRIMP CARPACCIO ROLL | 30,00 €

JADRANSKI ŠKAMP – DIMLJENI BRANCIN – PAŠKA SKUTA – ZELENA ESENCIJA
ADRIATIC SHRIMP – SMOKED SEA BASS – PAG SKUTA CHEESE – GREEN ESSENCE

TUNA TARTAR / TUNA TARTARE | 31,00 €

TUNA – MOTAR – MLADI LUK – UKISELJENI ĐUMBIR - WASABI – KAVIJAR – ZELENA ESENCIJA –
PAŠKA ČIPKA
TUNA – SAMPHIRE – SPRING ONION – PICKLED GINGER - WASABI – CAVIAR – GREEN ESSENCE –
PAG LACE

TOPLA PREDJELA / HOT APPETIZERS

HOBOTNICA U TEMPURI / OCTOPUS IN TEMPURA | 23,00 €

HOBOTNICA - TEMPURA – KREMA OD KUKURUZA
OCTOPUS - TEMPURA – CREAM CORN

RAVIOLI PUNJENI PIVCEM / RAVIOLI STUFFED WITH ROOSTER MEAT | 22,00 €

RAVIOLI - PIVAC – KREMA OD BUČE– ESPUMA PARMEZAN
RAVIOLI – ROOSTER MEAT – PUMPKIN CREAM– ESPUMA PARMESAN

PAŠTA SA ŠKAMPIMA / PASTA WITH SHRIMPS | 25,00 €

JADRANSKI ŠKAMP – DOMAĆA PASTA
ADRIATIC SHRIMP – HOMEMADE PASTE

CRNI RIŽOTO / BLACK RISOTTO | 27,00 €

SIPA - PAŠKA SKUTA
CUTTLEFISH - PAG SKUTA CHEESE

ZAPEČENI KOZJI SIR / BAKED GOAT CHEESE | 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

FILE BRANCINA / ADRIATIC SEA BASS FILLET | 28,00 €

JADRANSKI BRANCIN – BLITVA – KRUMPIR
ADRIATIC SEA BASS – CHARD – POTATOES

STEAK RIBE / STEAK FISH | 32,00 €

SVJEŽA RIBA – JULIENNE POVRĆE
FRESH FISH – JULIENNE VEGETABLES

ŠKAMPI 1KG / SHRIMP 1KG | 115,00 €

BUZARA / NA ŽARU
BUZARA / GRILLED

DNEVNI ULOV ŠKOLJAKA 1KG / DAILY CATCH OF SHELLFISH 1KG | 23,00 €

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

DNEVNI ULOV RIBE 1KG PRVA KLASA / DAILY CATCH OF FISH 1KG**FIRST CLASS | 105,00 €**

NA ŽARU/ GRILLED
U PEĆNICI / AL FORNO

DNEVNI ULOV RIBE 1KG DRUGA KLASA / DAILY CATCH OF FISH 1KG**SECOND CLASS | 85,00 €**

NA ŽARU/ GRILLED
U PEĆNICI / AL FORNO

JANJEĆI KOTLETI S KRUSTOM OD BADEMA / LAMB CHOPS WITH ALMOND CRUST | 30,00 €

JANJEĆI KOTLETI – KRUST OD BADEMA – KREMA OD KORIJENA CELERA
LAMB CHOPS – ALMOND CRUST – CELERY ROOT CREAM

GOVEĐI FILE / BEEF FILLET | 38,00 €

GOVEĐI FILE – PIRE KRUMPIR S CRNIM ISTARSKIM TARTUFOM
BEEF FILLET – MASHED POTATOES WITH BLACK ISTRIAN TRUFFLE

DRY AGE RIBEYE STEAK | 65,00 €

DRY AGE RIBEYE STEAK – SEZONSKO POVRĆE NA ŽARU – KONFITIRANI KRUMPIR
DRY AGE RIBEYE STEAK - SEASONAL GRILLED VEGETABLES – CONFITTED POTATOES

PAČJA PRSA / DUCK BREAST | 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

PRILOZI / SIDE DISHES

DOMAĆA FOCACCIA / HOMEMADE FOCACCIA | 6,00 €

MIJEŠANA SALATA / MIXED SALAD | 5,00 €

PORCIJA TJESTENINE / PORTION OF PASTA | 4,00 €

EKSTRA UMAK / EXTRA SAUCE | 3,00 €

DESSERTS / DESSERTS

PIJANE SMOKVE / DRUNKEN FIGS | 13,00 €

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

MARAŠKA CHEESECAKE | 13,00 €

MARAŠKA TREŠNJA – MASCARPONE
MARASCA CHERRY – MASCARPONE

ČOKOLADNI SOUFFLE / CHOCOLATE SOUFFLE | 13,00 €

TAMNA ČOKOLADA – MLIJEČNA ČOKOLADA – SLADOLED VANILIJA – LISTIĆI BADEMA
DARK CHOCOLATE – MILK CHOCOLATE – VANILLA ICE CREAM – ALMOND LEAVES

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

DEKONSTRUKCIJA PITE OD JABUKE / APPLE PIE DECONSTRUCTION | 13,00 €

JABUKA – BOURBON VANILIJA KREMA – ŠEĆER – CIMET – LIMUN – NARANČA
APPLE – BOURBON VANILLA CREAM – SUGAR – CINNAMON – LEMON – ORANGE

AMOUS BOUCHE

COVER

MARINIRANI JADRANSKI GOF / MARINATED ADRIATIC AMBERJACK
KREMA OD KUKURUZA – UKISELJENI KRASTAVAC – JADRANSKI GOF
– SUŠENA RAJČICA

CORN CREAM – PICKLED CUCUMBER – ADRIATIC AMBERJACK –
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
SHRIMP - RAVIOLET – PUMPKIN CREAM – BESHAMEL SAUCE –
BOLECOS POWDER

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 – SWEET WINE – 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 VINES 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



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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



RESTAURANT KAŠTEL

Vina / Wines

ROSE VINA (ROSE WINES) 0,75 L

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

CRVENA VINA (RED WINES) 0,75 L

DALMACIJA

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

CRVENA VINA (RED WINES) 0,75 L

ISTRA

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



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)	