



Food

Tamo gdje Mediteran nježno ljubi sjevernoafričku i levantsku obalu, vraćajući se kao povjetarac ispunjen egzotičnim začinima i dalekim uspomenama, probudit će se sva vaša osjetila i okusni pupoljci za koje niste ni znali da postoje.

Where the Adriatic meets the Mediterranean Sea, gently touching North African and Levantine shores, coming back as a breeze filled with exotic spices and memories from afar, awakening all your senses and the taste buds you didn't know you had.



..for two people to share...

Berberski platter

Hummus, baba ghanoush, tzatziki, salata sa zelenim maslinama, svježa focaccia, domaći ajvar, couscous
(Hummus, baba ghanoush, tzatziki, green olive salad, fresh focaccia, homemade ajvar, couscous)

290,00 kn

Tattva platter

Paški sir, skuta, domaći pršut, svježe i sušene smokve, grožđe, dinja, orasi, pesto
(Pag cheese, skuta cheese, aged homemade prosciutto, fresh & dried figs, grapes, melon, walnuts, pesto)

290,00 kn

Sea platter

Filet ribe, salata od hobotnice, dimljeni škampi sa začinima, krumpir salata, avokado
(Grilled fish fillet, octopus salad, smoked shrimps with herbs, potato salad, avocado)

320,00 kn



Beginning

Burratta

Burrata sir, domaće rajčice, maslinovo ulje, svježa focaccia
(Burrata cheese, locally grown tomatoes, local olive oil, fresh focaccia)

110,00 kn

Hrskava Hobotnica

Hrskava hobotnica, salata sa zelenim maslinama
(Crispy octopus with green olive salad)

160,00 kn

Dimljena Piletina

Dimljeni pileći file sa začinima i salatom od artičoka
(Smoked chicken with local herbs and artichoke salad)

110,00 kn



Signature

Orada

File orade, couscous s lokalnim začinima, sezonska salata
(Sea bream fillet, couscous with local herbs, seasonal salad)

160,00 kn

Shakshuka

Hladno servirana zapečena tikvica, patlidžan, krumpir,
domaći umak od rajčice s češnjakom, ružmarinom i
majčinom dušicom s topingom od lokalnih sireva
(Cold served pan fried zucchini, eggplant, potato, homemade
tomato sauce with garlic, local rosemary & thyme with
local cheese on top)

210,00 kn

Falafel

Falafel od slanutka zarolan u pita kruhu s
domaćim ajvarom i zelenim pestom
(Chickpea falafel rolled in pita bread, homemade ajvar,
green pesto)

140,00 kn



Pulled Pork

Trgana svinjetina s naan kruhom i sezonskom salatom
(*Smoked pulled pork with naan bread and seasonal salad*)

140,00 kn

Pulled Beef

Dimljena trgana teletina s naan kruhom i
sezonskom salatom

(*Smoked pulled beef with naan bread and seasonal salad*)

160,00 kn

Tattva Burger

100% juneći burger, brioche pecivo, rajčica, kiseli krastavac,
kečap, senf, pekarski krumpir s domaćim začinima

(*100% homemade beef burger, brioche bun, tomato, pickles,
ketchup, mustard, potato wedges with wild local herbs*)

95,00 kn



Desserts

Lavander & Sage

Panna cotta s lavandom i kaduljom
(*Panna cotta with lavender & sage*)

50,00 kn

Creme Brulee

Creme brulee s domaćim paškim sirom
(*Creme brulee with homemade Pag cheese*)

50,00 kn

Fruit Platter

Dinja, lubenica, grožđe, smokve
(*Melon, watermelon, grapes, figs*)

50,00 kn



Cissa d.o.o. Skopaljska ulica 30, Novalja

OIB: 47128897883

Cjenik vrijedi od 20.06.2021.

Napojnice nisu uključene u cijenu.

PDV uračunat u cijenu.

Knjiga žalbe nalazi se na šanku.

Ne točimo alkohol osobama mlađima od 18 godina.

Ne prodajemo duhanske proizvode osobama mlađima od 18 godina.

Ukoliko niste dobili originalan račun, niste dužni platiti.

Tip is not included in the price.

The Tax is included in the price.

The complaint book is on the bar.

We do not serve alcohol to persons under 18 years of age.

We do not sell tobacco products to persons under 18 years of age.

If you did not get original receipt you are not required to pay.