

*We invite you  
on an incredible journey where,  
from the first bite to the last sip,  
our food tells the story of the land  
we are on – the land of my grandfather.*

*This land,  
woven with his hard work and dedication,  
has become the inspiration and motivation  
for everything we do.*

*This love has also spread to the sea,  
bringing you  
the best of both worlds –  
the authentic flavors and aromas  
of the Adriatic and Hinterland.*

*Experience the sustainability of tradition  
in a modern way and  
discover the flavors and aromas  
of our beautiful location,  
where every bite and sip  
come together in a story of love  
for the land, sea, and gastronomy.*



# 5

## FULL EXPERIENCE THE LAND OF MY GRANDFATHER

*Indulge in a taste experience  
that you'll cherish forever.*

- 5-COURSE  
TASTING MENU -  
95,00 €

To further enhance your experience,  
we invite you to pair our dishes  
with our selection of premium wines,  
creating a harmonious blend of flavors  
and aromas for your palate.

- 5-COURSE CULINARY JOURNEY  
WITH WINE PAIRINGS -  
55,00 €

- 3-COURSE  
VEGETARIAN MENU -  
46,00 €

DOLCE CAMPANELO  
BY KRISTINA

*\* reservations are required  
one day in advance*

Symphony of Sweetness:  
indulge in a 6-course dessert journey  
that will transport you  
to a world of pure imagination and pleasure  
52,00 €

Couvert - € 2.50 per person.

KONOBA CAMPANELO d.o.o.  
Sučići 6, Mirlović Zagora, 22323 Unešić - OIB: 20371953101

Notice of how to file written consumer complaints is located at the bar. VAT and service are included in the price. For information on the presence of substances or products that cause allergies or intolerances in the food you consume, feel free to contact our staff who will be happy to help you. Persons under the age of 18 are prohibited from dispensing and consuming alcoholic beverages or beverages containing alcohol!

# À LA CARTE

## COLD APPETIZERS

- DALMATIAN ZAGORA PROSCIUTTO -  
100 g - 18 €
- DALMATIAN CHEESES -  
100 g - 12,00 €
- SMOKED PANCETTA AND SAUSAGE -  
100 g - 12,00 €
- BEEF TARTAR -  
cured egg yolk, seed cracker,  
Dalmatian herb butter  
26,00 €
- OCTOPUS BRUSCHETTA -  
pumpkin, ricotta, radish, citrus cream  
22,00 €
- TUNA TARTAR -  
potato mousse, caper chips, wild rocket oil  
24,00 €
- WHITE FISH CARPACCIO -  
35,00 €

## SOUPS

- CHEF'S ORGANIC SOUP OF THE DAY -  
7,00 €
- GOLDEN PRAWN -  
smoked sea bass mousse,  
prawn foam, onion ash  
11,00 €

## WARM APPETIZERS

- LAMB RAVIOLI -  
farmer's cheese, beetroot, shallot oil  
30,00 €
- BUŠA ARANCINI -  
potato and leek espuma, fennel  
24,00 €
- GRANDMA'S "VERZOT" -  
cured egg yolk, parsley oil,  
potato and leek espuma  
16,00 €
- CUTTLEFISH RAGOUT -  
baked Roman gnocchi, forrest fruit coulis,  
cheese ice cream  
28,00 €

## KIDS MENU

- MAIN COURSE, SIDE DISH + DESSERT -  
18,00 €

## MAIN DISHES

- SOUS VIDE DUCK BREAST -  
Jerusalem artichoke, demi-glace, semolina  
38,00 €
- WHITE FISH FILLET -  
fish jus, pumpkin and black garlic cream  
38,00 €

### PREMIUM AGED, HAND-CUT PRIME STEAKS

- RUMP STEAK -  
+- 300 g - 45,00 €
- RIB-EYE -  
+- 300 g - 45,00 €

- FIRST CLASS FISH -  
daily catch  
85,00 €/kg

- GRILLED ADRIATIC SQUID -  
500 g - 42,00 € -

## SPIT-ROASTED DISHES AND DISHES 'UNDER THE BELL'

*order min 1 day in advance / min 4 people*

- SPIT-ROASTED ROOSTER -  
55,00 €/kg
- VEAL 'UNDER THE BELL'  
WITH POTATOES -  
portion 500 g - 36,00 €
- ROOSTER 'UNDER THE BELL'  
WITH POTATOES -  
portion 500 g - 32,00 €
- OCTOPUS 'UNDER THE BELL'  
WITH POTATOES -  
portion 500 g - 52,00 €

## SIDE DISHES

- GARDEN IN THE PALM OF YOUR HAND -  
6,00 €
- BREAD -  
3,50 €

## DESSERT

- WILD HAZELNUT -  
hazelnut, caramel, tonka bean  
10,00 €
- ŠPRULJA -  
almond, quince, pomegranate  
10,00 €
- KARAT 1907 -  
carob, honey, 33% milk chocolate  
10,00 €
- GARDEN POPPY -  
lemon, poppy seed, grapefruit / \*vegan dessert  
9,00 €