



YW Dinner Menu

65 €

MEAT MENU

Starter

Croatian Charcuterie Platter

A traditional Croatian cold platter with Drniš prosciutto, coppa, pancetta, matured Pag island cheeses, Adriatic olives, capers, rock samphire, and sun-dried tomatoes, served with homemade fig jam on a bed of mixed greens. (AGHO)

Main Course

Rosemary Veal Roast al Forno

Slow-cooked, tender veal chuck served with oven-roasted potatoes, root vegetables, spring onion, frisée salad, and veal jus. (AO)

Selection of Various Desserts

FISH MENU

Starter:

Adriatic Seafood Platter

A selection of smoked tuna prosciutto or swordfish, marinated anchovies, sardine fillets, shrimp, octopus salad, rock samphire, large capers, and tuna pâté, served on a bed of mixed greens. (ADGHOB)

Main Course

Grilled Greater Amberjack

Grilled greater amberjack fillet served with garlic and herb-infused olive oil, grilled vegetables, rosemary, cherry tomatoes, and fish velouté. (ADOL)

Selection of Various Desserts

VEGETARIAN MENU

Starter

Zucchini Carpaccio

Thinly sliced zucchini with pistachios and fresh basil. (HN – VGN)

Main Course

Aubergine Steak

Grilled aubergine served with white bean purée, tahini, frisée salad, and pomegranate. (HNFE – VGN)

Vegan Dessert

***YW Emotion Rooftop sunset drinks included**

**drinks during the dinner are not included