

JELOVNIK /MENU

GATULA

RESTAURANT



Modra špilja
CENTAR ZA POSJETITELJE
— Biševo

Naše osoblje vam stoji na raspolaganju za informacije o prisutnosti tvari koji uzrokuju alergije ili intolerancije na hranu.

Our staff is always available for information on the presence of substances of products that cause allergies on intolerance in food.

ZALOGAJČIĆI SNACKS

- Komiška pogača** 8,00 €
kiselo tijesto, slana riba, crveni luk, rajčica, peršin, maslinovo ulje
Komiža flatbread
sourdough, salted fish, onions, tomatoes, parsley, olive oil
- Bruskete sa šalšom i svježim sirom** 13,00 €
rajčica, svježi sir, maslinovo ulje, origano
Bruschetti with salsa and cottage cheese
tomatoes, cottage cheese, olive oil, oregano
- Pate od tune s brusketom** 13,00 €
tuna, kapari, masline, motar, maslinovo ulje
Tuna pate with bruschetta
tuna fish, capers, olives, rock samphire, olive oil



HLADNA PREDJELA COLD APPETIZERS

- Plata sireva za dvoje** 28,00 €
kozji sir, kravljji sir, ovčji sir, marinirani sir u maslinovom ulju, masline
Cheese board for two
goat cheese, cow cheese, sheep cheese, cheese marinated in olive oil, olives
- Ribarski pjat za dvoje** 28,00 €
marinirane kozice, slani inćuni, marinirana tuna, ovčji sir, motar, kapari, rajčica
Fishermen's plate for two
marinated prawns, salted anchovies, marinated tuna, sheep cheese, rock samphire, capers, tomatoes
- Carpaccio od kozica** 15,00 €
svježe kozice, maslinovo ulje, limun, parmezan, kapare
Shrimp carpaccio
fresh shrimp, olive oil, lemon, parmesan, capers
- Carpaccio od hobotnice** 20,00 €
hobotnica, maslinovo ulje, limun, parmezan, kapare
Octopus carpaccio
octopus, olive oil, lemon, parmesan, capers
- Tatar od bijele ribe** 20,00 €
bijela riba, maslinovo ulje, kapare, limun, crveni luk, dijion senf
White fish tartare
white fish, olive oil, capers, lemon, red onion, Dijon mustard
- Dalmatinski pršut (100 g)** 16,00 €
svinjski but sušen na dimu i buri, zaštićen
oznakom zemljopisnog podrijetla, morska sol
Dalmatian prosciutto (100 g)
*cured pork leg dried in smoke and bura wind, registered with
a protected geographical indication, sea salt*
- Tvrđi miješani sir (100 g)** 13,00 €
tvrđi punomasni sir od kravljjeg i ovčjeg mlijeka
Hard cheese (100 g)
hard full-fat cheese made from cow and sheep's milk

TOPLA PREDJELA HOT APPETIZERS

- Crni dimljeni rižot** 20,00 €
sipa, dimljene dagnje, riža, peršin
Black smoked risotto
cuttlefish, smoked mussels, rice, parsley
- Rižot sa škampima i kozicama** 25,00 €
škampi, kozice, riža, luk, rajčica
Scampi and prawn risotto
scampi, prawns, rice, onions, tomatoes
- Ravioli punjeni ricotom i limunom** 18,00 €
brašno, ricotta, jaje, maslinovo ulje, maslac, parmezan, limun
Ricotta and lemon stuffed ravioli
flour, ricotta, egg, olive oil, butter, parmesan, lemon
- Komiški cappelletti** 20,00 €
škampi, dagnje, slani incuni, rajčica, crveni luk, brašno, jaje, kapare, maslinovo ulje
Komiza's cappelletti
shrimp, mussels, salted anchovies, tomato, red onion, flour, egg, capers, olive oil

VEGETARIJANSKA JELA VEGETARIAN DISHES

- Ljetni gulaš sa mažuranom** 15,00 €
pečene tikvice, patlidžan, paprika, mrkva, luk, gljive, rajčice, mažuran
Summer stew with marjoram
grilled zucchini, eggplant, peppers, carrots, onions,
mushrooms, tomatoes, marjoram
- Kremasti rižoto s tikvicama i pečenim cherry rajčicama** 16,00 €
tikvice, cherry rajčice, maslinovo ulje, riža, maslac, luk, parmezan
Creamy risotto with zucchini and roasted cherry tomatoes
zucchini, cherry tomatoes, olive oil, rice, butter, onion, parmesan
- Tjestenina s kremastim pestom od badema i špinata** 17,00 €
tjestenina, svježi špinat, bademi, parmezan, limun, maslinovo ulje
Pasta with creamy almond and spinach pesto
pasta, fresh spinach, almonds, parmesan, lemon, olive oil



JUHA SOUPS

- Kapetanova juha** 9,00 €
dagnje, kozice, škampi, pelati rajčice, peršin, češnjak, bijelo vino
Captain's soup
mussels, prawns, scampi, peeled tomatoes, parsley, garlic, white wine
- Krem juha od cvjetače** 9,00 €
cvjetača, krutoni od kruha
Creamy cauliflower soup
cauliflower, bread croutons
- Riblja juha** 9,00 €
mol, mrkva, peršin, maslinovo ulje
Fish soup
hake, carrots, parsley, olive oil

GLAVNA MORSKA JELA MAIN SEAFOOD DISHES

- Sipa s bobom i čips od palente** 20,00 €
sipa, luk, češnjak, bob, bijelo vino, aromatizirana palenta
Cuttlefish with broad beans and polenta fries
cuttlefish, onions, garlic, broad beans, white wine, aromatised polenta
- Gulaš od hobotnice sa slanutkom i ječmom** 20,00 €
hobotnica, rajčica, bijelo vino, slanutak, ječam, luk, maslinovo ulje
Octopus brodetto with chickpeas and barley
octopus, tomatoes, white wine, chickpeas, barley, onions, olive oil
- Pohani mol s kremastim umakom od kapara** 22,00 €
mol, kapare, limun, maslinovo ulje, brašno, jaje, vrhnje za kuhanje, maslac
Breaded mole with creamy caper sauce
mole, capers, lemon, olive oil, flour, egg, cooking cream, butter
- Grilana tuna na toploj mediteranskoj salati** 25,00 €
tuna, tikvice, paprika, cherry rajčice, kapare, crveni luk, masline, maslinovo ulje, limun
Grilled tuna on a warm mediterranean salad
tuna, zucchini, peppers, cherry tomatoes, capers, red onion, olives, olive oil, lemon



GLAVNA MESNA JELA MAIN MEAT DISHES

- Juneći odrezak u umaku s njokima** 23,00 €
junetina, domaći njoki, luk, celer, rajčica, crno vino
Beefsteak in sauce with homemade gnocchi
beef, onions, celery, tomatoes, red wine, homemade gnocchi
- Sporo pečena janjetina s krumpirima u vinu** 32,00 €
janjetina, krumpir, maslinovo ulje, mrkva, crno vino, maslac, češnjak, luk
Slow-roasted lamb with potatoes in wine
Lamb, potatoes, olive oil, carrots, red wine, butter, garlic, onion

SALATE SALADS

- Caprese salata** 14,00 €
mozzarella, maslina, svježa rajčica, bosiljak, maslinovo ulje, svijetli aceto balsamico
Caprese salad
mozzarella cheese, olives, fresh tomatoes, basil, olive oil, white balsamic vinegar
- Sezonska miješana salata** 6,00 €
zelena salata, rajčica, krastavac, paprika, kupus, matovilac
Mixed seasonal salad
lettuce, tomato, cucumber, peppers, cabbage, corn salad
- Zelena salata / Lettuce** 6,00 €
- Kupus salata / Cabbage** 6,00 €
- Salata od rajčica / Tomato salad** 6,00 €

PRILOZI SIDE DISHES

- Krumpir salata** 7,00 €
kuhani krumpir, luk, maslinovo ulje, sol, papar, ocat
Potato salad
boiled potatoes, onions, olive oil, salt, pepper, vinegar
- Blitva na dalmatinski** 9,00 €
kuhana blitva, krumpir, češnjak, maslinovo ulje
Dalmatian chards
boiled chards, potatoes, garlic, olive oil
- Rustikalni krumpir** 7,00 €
pečene kriške krumpira, sol
Rustic potatoes
baked potato slices, salt
- Domaća focaccia (porcija)** 6,00 €
brašno, maslinovo ulje, masline, kvasac, cherry rajčica
Homemade focaccia (portion)
flour, olive oil, olives, yeast, cherry tomatoes
- Domaći milkbuns (porcija)** 6,00 €
brašno, jaje, maslac, mlijeko
Homemade milkbuns (portion)
flour, egg, butter, milk
- Pesto od badema i špinata** 7,00 €
špinat, badem, češnjak, maslinovo ulje, limun
Almond and Spinach Pesto
spinach, almond, garlic, olive oil, lemon
- Riža maslac / Rice butter** 7,00 €
- Pomfrit / Chips (French fries)** 7,00 €
- Domaći kruh mala porcija / Bread – side order (small serving)** 3,00 €
- Domaći kruh velika porcija / Bread – side order (large serving)** 5,00 €

SLASTICE DESSERTS

- Čokoladni mousse s maslinovim uljem i badenom/vege desert/** 9,00 €
čokoladni mousse, bademovo mlijeko, maslinovo ulje, listići badema
Chocolate mousse with olive oil and almonds /vegetarian dessert/
chocolate mousse, almond milk, olive oil, sliced almonds
- Suhe smokve u Biševskom sirupu, na kremi od naranče** 9,00 €
suhe smokve, crno vino, krema, sok naranča, mlijeko, vrhnje za šlag
Orange cream with dried figs in Biševo syrup
dried figs, red wine, cream, orange juice, milk, whipped cream
- Kolač od rogača** 9,00 €
mljeveni rogač, čokolada, jabuka, naranča, jaja, brašno, šećer, limun
Carob cake
ground carob, chocolate, apple, orange, eggs, flour, sugar, lemon
- Mousse od bijele čokolade s limunom i lavandom** 9,00 €
Bijela čokolada, vrhnje za šlag, jaja, limun, maslac
White chocolate mousse with lemon and lavender
White chocolate mousse with lemon and lavender, eggs, butter, whipped cream





PATE OD TUNE S BRUSKETOM

Tuna ulovljena u otvorenom dijelu Jadranskog mora, UNESCO svjetskog Geoparka Viški arhipelag. Samonikli kapari i motar izrasli iz pukotina, dobro uslojenih gornjokrednih vapnenaca i dolomita pučinskog otoka Sveti Andrija. Maslinovo ulje od maslina uzgojenih na plodnoj zemlji crvenici (terra rossa) u krškom polju Pojica na otoku Visu.

TUNA PATE WITH BRUSCHETTA

Tuna caught in the open sea of the Adriatic Sea Vis Archipelago UNESCO Global Geopark. Wild capers and rock samphire grown from cracks in the well-layered Upper Cretaceous limestones and dolomites of the offshore island of Sveti Andrija. Olive oil from olives grown on fertile red soil (terra rossa) in the Pojica karst field on the island of Vis.

POHANI MOL S KREMASTIM UMAKOM OD KAPARA

Mol ulovljen u otvorenom dijelu Jadranskog mora, UNESCO svjetskog Geoparka Viški arhipelag. Krumpir uzgojen na plodnoj zemlji crvenici (terra rossa) u Velom Polju na otoku Visu kraj poznate krške lokve nastale na nepropusnom dolomitu gornje krede. Blitva uzgojena na plodnoj zemlji crvenici (terra rossa) u Velom Polju na otoku Visu kraj poznate krške lokve nastale na nepropusnom dolomitu gornje krede. Luk i peršin uzgojeni na plodnoj zemlji crvenici (terra rossa) u krškom polju Pojica na sjeveroistoku otoka Visa.

Hake caught in the open sea of the Adriatic Sea Vis Archipelago UNESCO Global Geopark. Potatoes grown on fertile red soil (terra rossa) in Velo Polje on the island of Vis near the famous karst pool formed on the impermeable dolomite of the Upper Cretaceous. Chard grown on fertile red soil (terra rossa) in Velo Polje on the island of Vis near the famous karst pool formed on the impermeable dolomite of the Upper Cretaceous. Onions and parsley grown on fertile red soil (terra rossa) in the Pojica karst field in the NE of the island of Vis.

LJETNI GULAŠ SA MAŽURANOM

Patlidžani i uzgojeni u krškom polju Dol u srcu otoka Visa na dubokom vapnenačkom deluviju - terra rossi. Tikvice, rajčica i luk uzgojeni na plodnoj zemlji crvenici (terra rossa) u krškom polju Pojica na sjeveroistoku otoka Visa. Mažuran i paprika uzgojeni u krškom polju Dol u srcu otoka Visa na dubokom vapnenačkom deluviju - terra rossi.

Maslinovo ulje od maslina uzgojenih na plodnoj zemlji crvenici (terra rossa) u krškom polju Pojica na otoku Visu.

UMMER STEW WITH MARJORAM

Eggplants grown in the Dol karst field in the heart of the island of Vis on a deep calcareous diluvium - terra rossa. Zucchini, tomatoes and onions grown on fertile red soil (terra rossa) in the Pojica karst field in the NE of the island of Vis. Marjoram and peppers grown in the Dol karst field in the heart of the island of Vis on a deep calcareous diluvium - terra rossa. Olive oil from olives grown on fertile red soil (terra rossa) in the Pojica karst field on the island of Vis.

SUHE SMOKVE U BIŠEVSKOM SIRUPU, NA KREMI OD NARANČE

Suhe smokve uzgojene na obroncima povrh VINO polja i ZALO dolca na otoku Visu na gornjokrednim vapnencima. Naranča uzgojena u krškom polju Dol u srcu otoka Visa na dubokom vapnenačkom deluviju - terra rossi. Biševski plavac uzgojen na eolskom pijesku nanesenom vjetrom na otok Biševo za vrijeme posljednjeg ledenog doba.

ORANGE CREAM WITH DRIED FIGS IN BIŠEVO SYRUP

Dried figs grown on the slopes above VINO polje and ZALO dolac on the island of Vis upon Upper Cretaceous limestone. Oranges grown in the Dol karst field in the heart of the island of Vis on a deep calcareous diluvium - terra rossa. Biševo Plavac grown on aeolian sand blown by the wind to the island of Biševo during the last ice age.

KOLAČ OD ROGAČA

Rogač Poljoprivredne zadruge Komiža uzgojen na komiškom vulkanskom polju nastalom na najstarijim stijinama na jadranskoj obali. Limun uzgojen u plitkoj zemlji crvenici (terra rossa) pristavama brda Gradina u Visu izgrađenim metodom suhozidne gradnje na vapnenačkom i dolomitnom koluviju. Naranče uzgojena u krškom polju Dol u srcu otoka Visa na dubokom vapnenačkom deluviju - terra rossi.

CAROB CAKE

Carob of the Komiža Agricultural Cooperative grown on the Komiža volcanic field formed upon the oldest rocks of the Adriatic coast.

Lemons grown in shallow red soil (terra rossa) of the terraced slopes of the Gradina hill in Vis, built on limestone and dolomite colluvium using the dry-wall construction method. Oranges grown in the Dol karst field in the heart of the island of Visa on a deep calcareous diluvium - terra rossa.



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