



PIZZERIA GALIJA O NAMA

Pizzeria Galija smještena je u blizini zidina antičke palače Cara Dioklecijana u povijesnoj jezgri grada Splita. Upravo zbog te činjenice, pizzeria Galija čini idealno mjesto za uživanje nakon duge šetnje i razgledavanja stare gradske jezgre. Pizzeria je dobila ime po galiji, antičkom brodu kojeg su u potpunosti pokretali veslači, čija je namjena bila prvenstveno za trgovinu, a kasnije i za ratovanje. Danas, malo drugačiju „galiju“, zamišljenu kao oazu mira, opuštanja i dobre hrane, pokreće ljubazno osoblje koje Vam uvijek stoji na usluzi. Svoju je prepoznatljivost pizzeria Galija izgradila na originalnoj krušnoj peći koja nije ugasila žar od svog postojanja, a ujedno krasi i unutrašnjost interijera. Nepromijenjena ostaje i kvaliteta pizze, koja se sprema po originalnoj recepturi od 1980. godine. U unutrašnjosti prevladavaju prirodni materijali, drvo i kamen, koji s ostalim detaljima, poput antičke amfore, odišu toplinom i rustikalnim šarmom. Cjelokupni ambijent upotpunjuje i terasa s pogledom na povijesnu jezgru grada Splita. U svojoj raznolikoj ponudi pizzeria Galija nudi veliki izbor pizza iz krušne peći, jela od mesa, ribe i povrća, domaće tjestenine te deserte spremane prema nepromijenjenim i prepoznatljivim recepturama.

PIZZERIA GALIJA ABOUT US

Pizzeria „Galija“ is located in the very centre of the historic part of Split and close to the walls of the Diocletian's Palace. It is the ideal place to rest and enjoy delicious food, after a long stroll through the meandering streets of the old city. The pizzeria was named after the galley, a ship powered by oarsmen, and used at first mainly as a merchant vessel and later on in maritime battles. Today, we imagine a different galley - one that is an oasis of peace, relaxation and good food, run by our carefully selected staff who is always there for you. Pizzeria „Galija“ is well known for its cosy and intimate interior inspired by the warmth and golden-glow of a wood-fired oven where the flames haven't ceased to burn since “Galija” opened its door for the first time. Our pizzas are made using the original recipe from 1980, that has time after time delighted the taste buds of our customers. The interior is decorated with natural materials, wood and stone. Coupled with details like the antique amphora, the space exudes warmth and rustic charm. The atmosphere is enhanced by the terrace overlooking Split's historic core. On the „Galija's“ menu you will find a succulent selection of pizzas from a wood-fired oven, meat, fish and vegetable dishes, pasta dishes and homemade pasta as well as deserts made from well-tried and recognisable recipes.

KUVER / COVER CHARGE

2 € po osobi / €2 per person

Ne naplaćuje se uz narudžbu pića.

Not charged with drink order

WI-FI [galijapizza](#)

PRICES ARE IN EURO



• DOMAĆE TJESTENINE



HOMEMADE PASTA •

LASAGNE BOLOGNESE 17,00

Tradicionalne lasagne od svježe tjestenine složene u slojevima s bešamelom i umakom bolognese od 100% junećeg mesa.

Traditional lasagna made of fresh pasta in layers with béchamel and bolognese sauce made of 100% baby-beef.

recommended wine



JURIĆ

LASAGNE DI MARE 17,00

Lazanje s jadranskim kozicama u bijelom umaku i pečenim tikvicama.

Lasagna with Adriatic prawns in white sauce & grilled zucchini.

LASAGNE PROSCIUTTO E TARTUFO 17,50

Lasagne s zapečenim junećim mesom, bešamel umakom s tartufima, šampinjonima i dalmatinskim pršutom, zapečeno s parmezanom.

Lasagna with baked beef, béchamel sauce with truffles, mushrooms and Dalmatian prosciutto, baked with parmesan cheese.

recommended wine



MALVAZIJA
KABOLA

GNOCCHI QUATTRO FORMAGGI 17,50

Domaći njoki s mozzarellom, parmezanom, gorgonzolom i gaudom, zapečeno.

Homemade gnocchi with mozzarella, parmesan, gorgonzola and gouda, baked.



MELANZANE ALLA PARMIGIANA 16,00

Tradicionalno talijansko jelo s narezanim, prženim patlidžanom, u slojevima s umakom od rajčice i mozzarellom, zapečeno.

Traditional Italian dish with sliced, fried eggplant, in layers with tomato sauce and mozzarella, baked.

recommended wine



ZLATAN
OTOK



vegetarian dish



gluten-free



recommended wine



spicy

WI-FI galijapizza

PRICES ARE IN EURO



SALATE SALADS

BURRATA E PROSCIUTTO 17,00

recommended
wine



ZLATAN
ROSE

Mozzarella burrata, pečene cherry rajčice, dalmatinski pršut, zapečeni kruh s aromatiziranim maslinovim uljem, rukola, ulje od bosiljka

Mozzarella burrata, roasted cherry tomatoes, Dalmatian prosciutto, toasted bread with flavored olive oil, arugula, basil oil

recommended
wine



MATUŠKO
DINGAČ

ROAST BEEF 19,00

mix salata, roast beef, rotkvice, parmigiano reggiano, maslinovo ulje, prah crnih maslina, umak od senfa

mixed salads, roast beef, radishes, parmigiano reggiano, olive oil, black olive powder, mustard sauce

CEASAR 17,00

Piletina, salata, caesar dressing, dalmatinski pršut, zapečeni kruh s aromatiziranim maslinovim uljem, parmigiano reggiano

Chicken, salad, caesar dressing, Dalmatian prosciutto, toasted bread with flavored olive oil, parmigiano reggiano



GRČKA SALATA GREEK SALAD 15,00

Feta sir, svježi krastavci, paprika, svježa rajčica, crveni luk, masline, maslinovo ulje

Feta cheese, fresh cucumbers, peppers, fresh tomatoes, onions, olives, olive oil

CAPRESE DI MOZZARELLA BOCCONCINI 17,00

recommended
wine



ŠKAULJ BILI
CUVEE

Šarene cherry rajčice, bocconcini mozzarella, ulje od bosiljka, zapečeni kruh s aromatiziranim maslinovim uljem

Red & yellow cherry tomatoes, bocconcini mozzarella, basil oil, toasted bread with flavored olive oil



SEZONSKA SALATA 8,00

Seasonal salad



vegetarian dish



gluten-free



recommended wine



spicy

WI-FI galijapizza

PRICES ARE IN EURO



PIZZA SPECIALE

Ovo su naše pizze za koje smo inspiraciju pronašli u tradicionalnim talijanskim pizzama i dodali im malo naše tradicije.



We have found inspiration for these pizzas in traditional Italian pizzas, but added some of our tradition.

MARGHERITA NAPOLITANA 13,00

Umak od rajčica, svježa mozzarella, svježi bosiljak
Tomato sauce, fresh mozzarella, fresh basil

QUATRO STAGIONI 15,50

Umak od rajčica, svježa mozzarella, kuhana šunka, gljive,
artičoki, masline
Tomato sauce, fresh mozzarella, cooked ham, mushrooms,
artichoke, olives

CRUDO 15,50

Umak od rajčica, svježa mozzarella, dalmatinski pršut
Tomato sauce, fresh mozzarella, Dalmatian prosciutto

DIAVOLA 15,50

Umak od rajčica, svježa mozzarella, slavonski kulen, ljuti feferoni
Tomato sauce, fresh mozzarella, Slavonian kulen
(traditional hot sausage), chili peppers

BOLOGNESE 16,00

Svježa mozzarella, umak bolognese, Parmigiano Reggiano
Fresh mozzarella, bolognese sauce, Parmigiano Reggiano



vegetarian dish



gluten-free



recommended wine



spicy

WI-FI galijapizza

PRICES ARE IN EURO



PIZZA SPECIALE

Ovo su naše pize za koje smo inspiraciju pronašli u tradicionalnim talijanskim pizzama i dodali im malo naše tradicije.



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GAMBERETTI 16,00

Umak od rajčica, svježa mozzarella, jadranske kozice, rukola
Tomato sauce, fresh mozzarella, Adriatic prawns, arugula

4 SIRA 16,50

Umak od rajčica, edamer, gorgonzola, mozzarella, brie
Tomatoes, edamer, gorgonzola, mozzarella, brie

PROSCIUTTO E TARTUFO 16,50

Svježa mozzarella, dalmatinski pršut, šampinjoni,
umak od tartufa
Fresh mozzarella, Dalmatian prosciutto, mushrooms,
truffle sauce

GENOVESE 15,50

Svježa mozzarella, pesto genovese, Parmigiano Reggiano
Fresh mozzarella, pesto Genovese, Parmigiano Reggiano

MORTADELLA & PESTO 16,00

Svježa mozzarella, mortadella, pesto genovese, olives
Fresh mozzarella, mortadella, pesto Genovese, olives



vegetarian dish



gluten-free



recommended wine



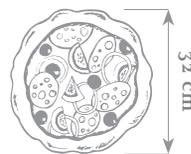
spicy

WI-FI galijapizza

PRICES ARE IN EURO



PIZZA



MARGHERITA 12,50

Umak od rajčica, sir, origano
Tomato sauce, cheese, oregano

SPALATO 14,00

Umak od rajčica, sir, šunka, gljive, origano
Tomato sauce, cheese, ham, mushrooms, oregano

DIABLO 14,50

Umak od rajčica, sir, pikantna salama, ljuti feferoni, origano
Tomato sauce, cheese, spicy salami, chili peppers, oregano

PICCANTE 14,50

Umak od rajčica, sir, šunka, pikantna salama, origano
Tomato sauce, cheese, ham, sapicy salami, oregano

CALZONE 14,50

Umak od rajčica, sir, šunka, gljive, origano, origano
Tomato sauce, cheese, ham, mushrooms, oregano

PAESANO 15,00

Umak od rajčica, sir, kukuruz, panceta, pikantna salama, grah,
crveni luk, origano
Tomato sauce, cheese, sweet corn, bacon, spicy salami, beans,
onion, oregano

PESCATORE 16,00

Umak od rajčica, sir, repići kozica, tunjevina, dagnje, peršin, origano
Tomato sauce, cheese, prawns, tuna fish, mussels, parsley, oregano

FALKUŠA 14,50

Umak od rajčica, sir, luk, kapari, masline, slani inčuni
Tomato sauce, cheese, onions, cappers, olives, salted anchovies



recommended wine

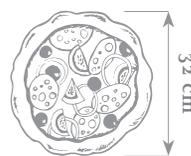


WI-FI galijapizza

PRICES ARE IN EURO



PIZZA



NAVA 17,00

Umak od rajčica, sir, repići kozica, kapari, pršut, origano
Tomato sauce, cheese, prawns, capers, prosciutto, oregano

TONNO 15,00

Umak od rajčica, sir, tunjevina, crveni luk, origano
Tomato sauce, cheese, tuna, onion, oregano

QUATTRO CARNI 15,50

Umak od rajčica, sir, šunka, pikantna salama, panceta, hrenovke, origano
Tomato sauce, cheese, ham, spicy salami, bacon, sliced hot dogs, oregano

GALIJA 16,00

Umak od rajčica, sir, repići kozica, crveni luk, kapari, origano
Tomato sauce, cheese, prawns, onion, capers, oregano

MIRAKUL 16,00

Umak od rajčica, sir, repići kozica, češnjak, peršin, origano
Tomato sauce, cheese, prawns, garlic, parsley, oregano

SALMONE 15,50

Sir, svježi sir, dimljeni losos, kopar
Cheese, fresh cheese, smoked salmon, dill

VEGETARIANA 15,00

Umak od rajčica, sir, svježe povrće, origano
Tomato sauce, cheese, fresh vegetables, oregano

FUNGHI 13,00

Umak od rajčica, sir, gljive, origano
Tomato sauce, cheese, mushrooms, oregano



vegetarian dish



gluten-free



recommended wine



spicy

WI-FI galijapizza

PRICES ARE IN EURO



• PIZZA DODACI PIZZA TOPPINGS •

SIR CHEESE 4,50

Edamer, mozzarella, gorgonzola, brie, parmezan, svježi sir

Edamer, mozzarella, gorgonzola, brie, parmesan, fresh cheese

MESNI DODACI MEAT CONDIMENT 4,00

Šunka, hrenovke, panceta, pikantna salama

Ham, wiener sausages, bacon, spicy salami

PLODOVI MORA SEAFOOD 6,50

Dagnje, tuna, slani inčuni, repići kozica, losos

Mussels, tuna fish, salted anchovies, prawns, salmon

POVRĆE VEGETABLE 3,50

rukola, svježa rajčica, svježa paprika, feferoni, gljive, grah, kukuruz,

kapari, masline, češnjak, crveni luk, tikvice, patliđan

rocket, fresh tomatoes, fresh pepper, pickled chili peppers, mushrooms, beans,

corn, capers, olives, garlic, onion, zucchini, eggplant

ARTIČOKI 5,50

artichokes

PRŠUT 5,50

prosciutto

JAJE, MAJONEZA 2,00

egg, mayonnaise



vegetarian dish



gluten-free



recommended wine



spicy

WI-FI galijapizza

PRICES ARE IN EURO



• PRILOZI EXTRAS •

TOPLE POGAČICE 4,00

Wood-fired oven bread

PRŽENI KRUMPIRIĆI 5,50

French fries



• KOLAČI CAKES •

MOUSSE OD ČOKOLADE I NARANČE 5,50

Chocolate & orange mousse

PANNA COTTA S UMAKOM OD ŠUMSKOG VOĆA 5,50

Panna cotta with forest fruit sauce

KUVER / COVER CHARGE

2 € po osobi / €2 per person

Ne naplaćuje se uz narudžbu pića.

Not charged with drink order

PRICES ARE IN EURO AND KUNA



vegetarian dish



gluten-free



recommended wine



spicy

WI-FI galijapizza

PRICES ARE IN EURO



PIĆA DRINKS

BEZALKOHOLNA PIĆA SOFT DRINKS

CEDEVITA 0,3	4,00
BITTER LEMON 0,25	4,50
COCA-COLA 0,25	4,50
COCKTA 0,25	4,50
FANTA 0,25	4,50
PIPI 0,25	4,50
SPRITE 0,25	4,50
TONIC WATER 0,25	4,50
ORANGINA 0,25	4,50
JANA LEDENI ČAJ 0,33 ice tea	4,50
PAGO 0,20	5,00
PRIRODNI SOK OD LIMUNA 0,20 lemonade	5,00
PRIRODNI SOK OD NARANČE 0,20 fresh orange juice	7,00

TOPLI NAPITCI HOT DRINKS

KAVA ESPRESSO coffee espresso	2,00
KAVA SA ŠLAGOM coffee with cream	2,50
KAVA S MLIJEKOM coffee with milk	2,50
BIJELA KAVA white coffee	3,50
CAPPUCCINO cappuccino	3,50
NESCAFE nescafe	3,50
ČAJ S LIMUNOM tea with lemon	3,50
RUM PUNCH	3,50
AMERICANO	2,50
AMERICANO S MLIJEKOM Americano with milk	3,00
BEZKOFEINSKA decaffeinated coffee	+1,50

MINERALNA VODA MINERAL WATER

JAMNICA MINERALNA VODA mineral water	0,33	3,50
	0,50	4,00
	1,00	5,00
JANA PRIRODNA VODA natural water	0,33	3,50
	0,75	5,00
JANA PRIRODNA VODA S OKUSOM natural water flavoured	0,25	4,00
JAMNICA MINERALNA VODA S OKUSOM mineral water flavoured	0,25	4,00

PIVO DRAUGHT BEER

DOMAĆE SVIJETLO domestic light beer	0,20	4,00
	0,30	4,50
	0,50	6,00
STRANO SVIJETLO foreign light beer	0,20	5,00
	0,30	5,00
	0,50	6,50
TAMNO draught dark beer	0,20	4,00
	0,30	4,50
	0,50	6,00



PIĆA DRINKS

ŽESTOKA ALKOHOLNA PIĆA SPIRITS

PELINKOVAC 0,03	3,00
ORAHOVAC 0,03	3,00
BAILEY'S 0,03	4,50
APEROL 0,03	4,50
JAGERMEISTER 0,03	4,50
VODKA ABSOLUT 0,03	4,50
RUM ZACAPA 0,03	7,00
GIN HENDRIKS 0,03	5,00
GIN COMMODORE'S 0,03	5,00
JOHNNIE WALKER 0,03	5,00
JACK DANIEL'S 0,03	5,00
MARTEL 0,03	7,00
GLENLIVET 0,03	5,00
GLENMORANGE 0,03	5,00
ANTIQUE PELINKOVAC 0,03	5,00
TERANINO 0,03	4,50

RAKIJE BRANDY

VILJAMOVKA 0,03	4,50
ŽUTUJA 0,03	3,00
LOZOVAČA 0,03	3,00
TRAVARICA 0,03	3,00
MEDICA 0,03	3,00
VIŠNJEVAČA 0,03	3,00
ŠLJIVOVICA 0,03	3,00
BOROVNICA 0,03	3,00
DIVLJA JAGODA 0,03	3,00

PIVO U BOCI BOTTLED BEER

SVIJETLO • LIGHT BEER

CARLSBERG 0,33	5,00
PAN RADLER 0,50	5,00
TUBORG 0,33	5,00
BUDWEISER 0,33	5,00

TAMNO • DARK BEER

TOMISLAV 0,50	6,00
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CIDER

SOMERSBY 0,33	5,50
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COCTAILS

ORANCELLO SPRITZ	10,00
LIMONCELLO SPRITZ	10,00
APEROL SPRITZ	10,00
MIMOSA	10,00
GIN TONIC	10,00

VINSKA KARTA



WINE LIST

ŠKAULJ BILI CUVEE

Maraština

Chardonnay

0,75l



KVALITETNO
SUHO VINO

QUALITY
DRY WINE

Bili cuvee je bistro vino, naglašene zlatne boje s karakterističnim žučkastim odsjajem. Na miris se u ovom vinu profinjeno otkrivaju note dozrelog grožđa sa primjesama posušenog voća. Ovo svježije vino ima blago naglašene kiseline, dobro ukomponirane u mineralnost i blagu taničnost.

Bili cuvee is clear wine, distinctly golden in color with a characteristic yellow reflection. This wine has a very sophisticated note of ripe grape with a touch of a dried fruit. It is a fresh wine with a mildly accentuated acid, well matched to its minerality and mild tannin

0,75l 25,00

0,1l 4,00



KABOLA MALVAZIJA

Malvazija Istarska

Istrian Malvasia

0,75l



KVALITETNO
SUHO

QUALITY
DRY WINE

Vino ima lijepu zelenkasto žutu boju, kristalno je bistro i djelomično gusto. Na nosu se otvara miris cvijeta bagrema, nota svježije jabuke i korice limete te lista mente. Vino je suho, djelomično toplo i djelomično mekano s druge strane ima finu svježinu te ugodnu mineralnost te srednje tijelo. Vino je u izvrsnom balansu, s izraženom intenzivnošću i finom trajnošću okusa. Vino je ukusno, harmonično i vrlo pitko, a na after tasteu javlja se nota breskve.

0,75l 30,00

0,1l 5,50

KABOLA MALVAZIJA

Malvazija Istarska

Istrian Malvasia

1l



TOČENO
KVALITETNO
SUHO

DRAUGHT
QUALITY
DRY WINE

The wine has a lovely greenish-yellow color, it is crystal clear and partly thick. The nose opens with acacia flower, notes of fresh apple, lime peel and mint leaves. The wine is dry, partly warm and partly soft while retaining a refined freshness, pleasant minerality, and medium body. It is exceptionally balanced, with an intense flavor and has a refined lovely finish. The wine is flavorful, harmonious and highly drinkable, with notes of peach in the aftertaste.

1l 25,00

0,5l 13,50

0,1l 3,50

WI-FI galijapizza

PRICES ARE IN EURO

VINSKA KARTA



WINE LIST

GRGIĆ POŠIP

Pošip

Pošip

0,75l

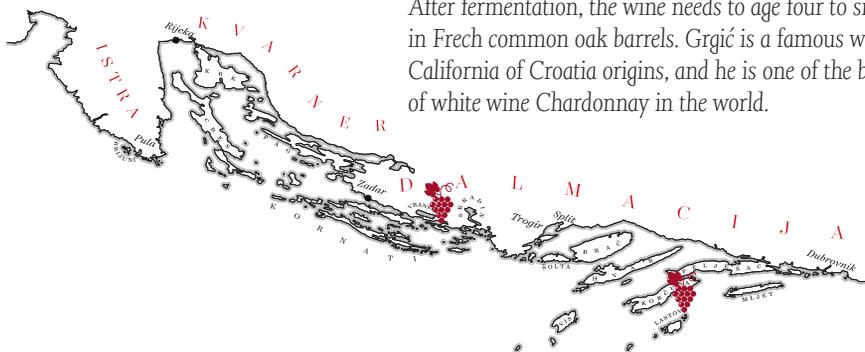


KVALITETNO
SUHO

QUALITY
DRY WINE

0,75l 60,00

0,1l 10,00



Vino Pošip se proizvodi od bijelog istoimenog grožđa Pošip, koje uspijeva na području Čare na otoku Korčuli. U ljetnom razdoblju blagi maestral hladi vinograde na Korčuli i doprinosi umjerenoj temperaturi zraka koja pruža idealne uvjete bijeloj sorti grožđa. Fermentacija Pošipa odvija se lagano na kontroliranoj niskoj temperaturi oko 12 °C. Pod ovim uvjetima vino Pošip zadržava okus sortnih i voćnih aroma. Nakon fermentacije, vina odstoje četiri do šest mjeseci u posebnim bačvama od francuskog hrasta.

Pošip is made of the renowned white grapes of Pošip, growing successfully in the area of Čara on the island of Korčula. The light summer breezes cool down the vineyards keeping the air temperature moderate and providing just the ideal conditions of the cultivation of white grapes. Pošip is fermented slowly at controlled low temperature of around 12°C. Only in these conditions can the wine retain the grape and fruity aromas. After fermentation, the wine needs to age four to six months in French common oak barrels. Grgić is a famous winemaker in California of Croatia origins, and he is one of the best producers of white wine Chardonnay in the world.

ŠKAULJ TOMISLAV

Cabernet Sauvignon,
Merlot, Syrah, Plavina

0,75l



KVALITETNO
SUHO

QUALITY
DRY WINE

0,75l 25,00

0,1l 4,00

Tomislav je cuvee lijepo, živahne tamno crvene boje. Miris ovog vina ima karakterističan voćni karakter svježeg bobičastog voća što odaje da se radi o jednom nenametljivom i mladom crnom vinu. Uz mirise tamnog voća prisutni su mirisi čokolade i kaka koja su jako lijepo ukomponirane s drvenim i dimnim notama. Dakle, sve ove nabrojane komponente su diskretno zastupljene i daju jednu fantastičnu harmoniju mirisa.

Tomislav is a cuvee of a beautiful, lively dark red color. The scent of this wine has a characteristic fruitiness of fresh berries, which tells us it is an unobtrusive young black wine. In addition to the scents of dark fruit, chocolate and cocoa fragrances are beautifully mixed with wood and smoke notes. All of these components are discreetly represented and give a fantastic harmonic scent.

VINSKA KARTA



WINE LIST

GRK HROPIĆ

Grk

Grk

0,75l



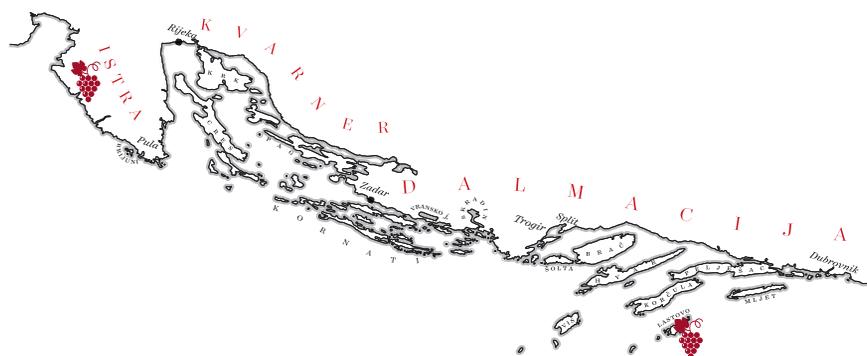
VRHUNSKO
SUHO
VINO
PREMIUM
QUALITY
DRY WINE

0,75l 44,00

0,1l 7,00

Grk je vrlo rijetka hrvatska autohtona sorta posebno vezana uz pjeskovito tlo. Ovo posebno vino je zlatnožute boje, zrele voćne aromatike uz vrlo nježnu herbalnu nijansu, elegantno kombinirane svježine, slasti i ugodne gorčine koja je navodno zaslužna za samo ime sorte.

Grk is a very rare Croatian autochthonous variety especially related to sandy soil. This special wine has a golden yellow colour, ripe fruit aromas with a very gentle herbal nuance, and elegantly combined freshness, sweetness and pleasant bitterness that is supposedly responsible for the very name of the variety sort.



KABOLA ROSA

Teran

Teran

0,75l



KVALITETNO
SUHO
QUALITY
DRY WINE

0,75l 30,00

0,1l 5,50

Vino krasi lijepa boja trešnje, bistro je i djelomično gusto, miris je izražen i fine je kakvoće. Na nosu se javljaju nota maline i šumske jagode. Vino je suho, djelomično toplo i djelomično mekano a s druge strane krasi ga ugodna svježina, blagi tanini, ukusno je i ima srednje tijelo. Vino je uravnoteženo, intenzivnost okusa je izražena s djelomičnom trajnošću. Vino je harmonično, lijepo se pije, a na after tasteu osjeća se nota aronije.

This wine displays a fine, pink cherry color. It is clear with a medium body, and it is refined on the nose. The aroma reveals notes of raspberries and wild strawberries. This wine is dry, partly warm and partly soft while also being pleasantly fresh. It is mildly tannic, flavorful and has a medium body. The wine is balanced with an expressed intensity and a medium finish. It is harmonious and drinkable, with notes of chokeberry in the aftertaste.

VINSKA KARTA



WINE LIST

ZLATAN ROSE

Plavac mali

Plavac Mali

0,75l



KVALITETNO
SUHO VINO

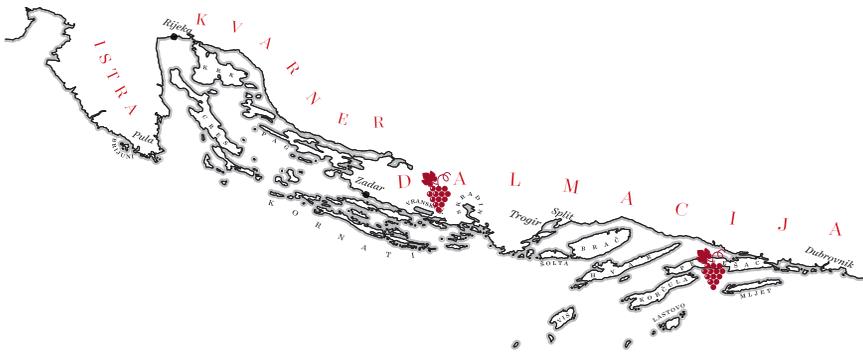
QUALITY
DRY WINE

0,75l 25,00

0,1l 4,00

Zlatan Rosé je ružičasto vino proizvedeno od Plavca malog - ručno ubranog u našem vlastitom ekološkom vinogradu kraj Šibenika. Proizvodimo ga tehnologijom prerade bijelih vina koja nam daje svjež dalmatinsko vino nježne strukture. Vino lijepog voćnog mirisa i aroma bobičastog voća, niskih alkohola i umjerenih kiselina. Idealno za uživanje u toplijim proljetnim i ljetnim danima.

Zlatan Rosé is a wine made of Plavac mali – hand-picked in our own ecological vineyard near the city of Šibenik. We make it with technology of making white wines which gives us fresh Dalmatian wine of gentle structure. This is wine of nice fruity smell, aromas of red forest fruits, low alcohol content and gentle acidity. Ideal to enjoy on warm spring and summer days.



MATUŠKO DINGAČ ROYAL

Plavac Mali

Plavac Mali

0,75l



VRHUNSKO
SUHO

PREMIUM
QUALITY
DRY WINE

0,75l 100,00

0,1l 13,50

Vrlo je stroga selekcija grožđa koje može ići pod etiketu Royal. Ta kvaliteta i zdravlje grožđa su neophodni za dugo odležavanje vina. Nakon njegovanja u hrastovim bačvama koje traju do tri godine, vino ima veliki potencijal odležavanja. Ovaj je Dingač neobičan i interesantan po tome što je polusladak, ne ne doživljava ga se kao desertno vino kada ga pijete. Čak i među vinima punog tijela, ovaj bi Dingač bio u samom vrhu, gust, koncentriran, visokih ekstrakta, vrlo visokih tanina od kojih je već pomalo puderast u ustima, on je naprosto raskošan. Na nepcu su slatki začini, suhe šljive, zrelo voće, džem, duhan, slatko od višanja.

There is a very strict selection of grapes under the Royal label. This quality and health of the grapes are essential for the long aging of the wine. After being cultivated in oak barrels for up to three years, the wine has great aging potential. This Dingac is unusual and interesting in that it is semi-sweet, but it is not experienced as a dessert wine when you drink it. Even among full-bodied wines, this Dingac would be at the very top, thick, concentrated, with high extracts, very high tannins, which make it already somewhat powdery in the mouth, it is simply sumptuous. On the palate, there are sweet spices, dried plums, ripe fruit, jam, tobacco and cherry sweetness.

WI-FI galijapizza

PRICES ARE IN EURO

VINSKA KARTA



WINE LIST

MATUŠKO DINGAČ

Plavac Mali

Plavac Mali

0,75l



VRHUNSKO
SUHO

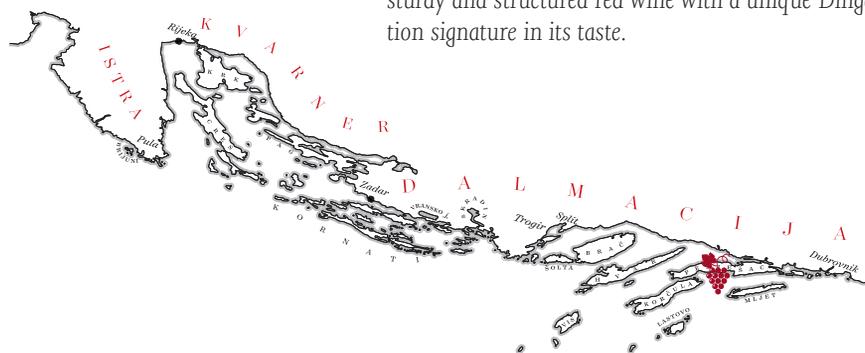
PREMIUM
QUALITY
DRY WINE

0,75l 44,00

0,1l 7,00

Dingač Matuško je vino sorte Plavac Mali s položaja Dingač, zrije u hrastovim bačvama, te je vrlo koncentrirano i bogato. Mirisi tamnog voća kombinirani s mediteranskim biljem i prepoznatljivo visoka razina alkohola su gotovo neizbježni kada govorimo o strmim vinogradima Dingača. Bogata struktura vina izvrsno podnosi alkoholnu snagu. Zrelo voće predvodi aromatične senzacije s naznakom začinja. Ovo je elegantno izrađeno, ali čvrsto i strukturirano crno vino s jedinstvenim potpisom Dingača u svom ukusu.

The Matuško Dingač is a Plavac Mali grape variety harvested from the Dingač positions, matured in oak barrels, very concentrated and rich. Dark fruits combined with Mediterranean herbs and recognizable high alcohol levels that are almost inevitable when we talk about steep Dingač vineyards. The rich structure of the wine handles the alcohol power excellently. Ripe fruits lead the aromatic sensations with a hint of spiciness and leather. This is an elegantly crafted, but sturdy and structured red wine with a unique Dingač application signature in its taste.



JURIĆ

Plavac Mali

Plavac Mali

0,75l



KVALITETNO
SUHO

QUALITY
DRY WINE

0,75l 30,00

0,1l 5,50

Miris ovog plavca malog lako je prepoznatljiv, a kombinacija je slatkastih nota suhog ili čak zapečenog voća, s blagim aromama trešanja, borovnica i suhih šljiva, te lako pamtljivim mošusnim notama (miris divljači). Prekrasno se slaže s plavom ribom i crvenim mesom.

The scent of this wine is easily recognizable, as it is a combination of sweet notes of dried or even baked fruit, with aromas of cherries, blueberries and prunes, and easily memorable musky notes (the smell of game). It goes perfectly with pelagic fish and red meat.

VINSKA KARTA



WINE LIST

DIOKLECIJAN

Liker od vina

Wine liqueur

0,1l 4,00

Kada je Dioklecijan stigao na obale Dalmacije uživao je u raskošnim gozbama i najboljim vinima. Zbog toga njegovo ime nosi naš najpoznatiji liker od vina, oplemenjen moštom od grožđa. Tijekom godina postao je neizbježan dodatak raznim kulinarskim majstorijama.

When the Roman Emperor Diocletian arrived on the coast of Dalmatia, he took pleasure in luxurious feasts and the best wines. This is precisely the reason why our best-known wine liqueur, refined with grape must, bears his name. Over the years it has become an indispensable addition to various culinary masterpieces.

BRUT RE KABOLA

Pjenušac

Sparkling Wine

0,75l



VRHUNSKI
PJENUŠAC
BRUT
PREMIUM QUALITY
SPARKLING WINE
BRUT

0,75l 30,00

0,1l 5,50

Vino ima lijepu zelenkasto žutu boju, kristalno je bistro i djelomično gusto, dok čaša miruje iz nje izviru brojni i sitni mjehurići. Intenzivnost mirisa je fina i ugodna a na prvo mirisanje javlja se nota breskve i kruške praćena sa koricom limete, a kasnije slijedi nota korice kroasana. Vino je suho, djelomično toplo i djelomično mekano a sa druge strane krasi ga izvrsna svježina te je vrlo ukusno sa srednjim tijelom. Vino je uravnoteženo, intenzivnost okusa je djelomično izražena, a trajnost okusa je trajna, vino je izvrsne kakvoće i harmonično te se na after tasteu javlja nota svježih marelice.

The wine has a fine, greenish-yellow color. It is crystal clear and has a medium body. Fine bubbles appear in the wine when the glass is at rest. The bouquet is refined and pleasant, with notes of peach and pear followed by lime zest and freshly-baked croissant. This wine is dry, partly warm and partly soft while remaining surprisingly fresh and full-flavored with medium body. It is balanced with medium intensity and a long finish. The wine is of excellent quality and harmonious, with notes of fresh apricot in the aftertaste.