



*Postoji napoletana.
Postoj romana.
I postoji Galija.*

*There is Neapolitan.
There is Roman.
And then there is Galija.*

*Ne učimo stil s interneta.
Ne prilagođavamo se trendovima.
Ne mijenjamo tijesto svake dvije godine.
Naš stil se peče od 1980.*

*We didn't learn our style online.
We don't chase trends.
We don't reinvent our dough every few years.
Our style has been baked here since 1980.*

*Ista peć.
Isti plamen.
Isti rukopis.*

*The same oven.
The same flame.
The same craft.*

*Kad su drugi zatvarali preko zime,
mi smo palili vatru.
Kad su dolazili novi trendovi,
mi smo ostajali svoji.*

*When others closed for the winter,
Our fire stayed lit.
When new trends came and went,
We stayed exactly who we are.*

*U Galiju se ne dolazi po sliku.
U Galiju se dolazi na dobru spizu.
U Galiji su ljudi radili do mirovine.
U Galiji su gosti odrasli.*

*You don't come to Galija for a photo.
You come for good food.
People here worked until retirement.
Guests grew up here.*

*Ovdje su bile prve ljubavi.
Prvi izlasci.
Prve plaće potrošene na pizzu.*

*First loves began here.
First nights out.
First paychecks spent on pizza.*

*Mi nismo sezona.
Mi nismo koncept.
Mi nismo kopija Napulja.
Mi smo stil koji je nastao u Splitu.*







*We are not a season.
We are not a concept.
We are not just another copy of Naples.
We are a style that was born in Split.*

*Galija nije ni napoletana ni romana.
Galija je Galija.
Od 1980.*

*Galija is not Neapolitan, nor Roman.
Galija is Galija.
Since 1980.*



• PREDJELA STARTER •

- | | | | |
|--------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <i>Valdo
Prosecco</i> |  | Tartar od jadranske tune, poslužen uz domaću majonezu, sezam kreker i gel od soje.
Adriatic tuna tartare, served with home-made mayonnaise, sesame cracker and soy gel. | 17,00 |
| <i>Kabola
Brut Re</i> |   | Gratinirana jakopova kapica s jadranskim kozicama u velouté umaku, posuta krušnim mrvicama i parmezanom.
Gratinated scallop with Adriatic shrimp in velouté sauce, topped with breadcrumbs and parmesan. | 12,00 |
| <i>Škaulj
Maraština
Chardonnay</i> |  | Pašteta od jadranske tune s maslinovim uljem, poslužena uz tople domaće pogačice. za 2 osobe
Creamy Adriatic tuna pâté blended with olive oil, served with warm house-made flatbread. for 2 | 14,00 |
| <i>Kabola
Rosa</i> |  | Foie gras na tostiranom briocheu.
Foie gras on toasted brioche. | 17,00 |
| <i>Valdo
Prosecco</i> |  | Hrskava brusketa s pršutom San Daniele, mozzarelom i svježim miksom sezonske salate.
Crispy bruschetta with San Daniele prosciutto, mozzarella and fresh seasonal salad mix. | 12,00 |



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy



chef choice



• SALATE SALADS •

Škaulj Maraština Chardonnay		 Cezar salata s grill organskom piletinom, romaine salatom i parmezanom u klasičnom Cezar umaku s hrskavim krutonima. Caesar salad with grilled organic chicken, romaine lettuce and parmesan in classic Caesar dressing with crispy croutons.	16,00
		 Sezonska svježa salata s laganim vinaigretteom i maslinovim uljem. Seasonal fresh salad dressed with light vinaigrette and olive oil.	8,00
Kabola Rosa		 Burrata s pršutom San Daniele, rukolom i cherry rajčicama. Burrata with San Daniele prosciutto, arugula and cherry tomatoes.	17,00
Škaulj Maraština Chardonnay	 	 Ratatouille salata od pečenog mediteranskog povrća s maslinovim uljem i svježim začinskim biljem. Ratatouille salad of roasted Mediterranean vegetables with olive oil and fresh herbs.	14,00
Kabola Malvazija		 Tataki od jadranske tune uz sezam, avokado, miks svježe salate i soja-limeta dressing. Adriatic tuna tataki with sesame, avocado, fresh greens and soy-lime dressing.	21,00
Grgić Pošip	 	 Pečena cikla s kozjim sirom, tostiranim orasima i reduciranim balsamicom. Roasted beetroot with goat cheese, toasted walnuts and balsamic reduction.	15,00
Kabola Malvazija	 	 Blanširana baby mrkva na podlozi od svježe salate s laganim jogurt dressingom i sezamom. Blanched baby carrots on a bed of fresh greens with light yogurt dressing and sesame.	14,00



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy




chef's choice

cijene su u eurima / prices are in euro



• DOMAĆE TJESTENINE HOMEMADE PASTE •

<i>Matuško Dingač</i> 	Makaroni u umaku od dugo pirjane teleće koljenice, posuti gremolatom od limuna, češnjaka i peršina. Macaroni in a sauce of slow-braised veal shank, finished with lemon, garlic and parsley gremolata.	21,00
<i>Kabola Rosa</i> 	 Šurlice s polako kuhanim janječim raguom, poslužene uz sladoled od paškog sira. Casarecce pasta with slow-cooked lamb ragù, served with creamy Pag cheese ice cream.	24,00
<i>Kabola Malvazija</i> 	Bigoli u kremastom carbonara umaku od žumanjka, guancialea i pecorina s dodatkom crnog tartufa. Bigoli in creamy carbonara sauce with egg yolk, guanciale and pecorino, finished with black truffle.	20,00
<i>Hropić Grk</i> 	Fettuccine u pestu Genovese od bosiljka i indijskih oraščića sa sotiranim kozicama, uz čips od parmezana. Fettuccine in basil and cashew pesto with sautéed shrimps, topped with parmesan chips.	21,00
<i>Hropić Grk</i> 	Fettuccine s dimljenim dagnjama u stilu aglio olio peperoncino, s maslinovim uljem, češnjakom i peperoncino. Fettuccine with smoked mussels in the style of aglio olio peperoncino, with olive oil, garlic and peperoncino.	19,00
<i>Jurić Plavac Mali</i> 	Lazanje alla Bolognese od junećeg raguà, slojeva tjestenine i bešamela zapečeni do zlatne korice. Lasagne alla Bolognese with beef ragù, layered with pasta and béchamel, baked until golden.	19,00
<i>Jurić Plavac Mali</i>  	Otvorene lazanje s umakom od rajčice i pestom, završene burratom i svježe ribanim parmezanom. Open-style lasagne with tomato sauce and pesto, finished with burrata and freshly grated parmesan.	18,00



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy





chef choice

cijene su u eurima / prices are in euro




• GLAVNA JELA MAIN COURSE •

Matuško Dingač   **Ramstek pripreman sous vide tehnikom, dovršen na grill-u, uz baby krumpir, povrće i demi-glac.** **31,00**

Rumpsteak prepared sous vide, finished on the grill, with baby potatoes, vegetables and demi-glac.

Škaulj Tomislav    **Svinjski vrat od crne svinje pripreman sous vide tehnikom, dovršen na grill-u, uz baby krumpir, povrće i demi-glac.** **25,00**

Black pork neck steak prepared sous vide, finished on the grill, with baby potatoes, vegetables and demi-glac.

Kabola Rosa   **Sočno pečeni pileći filet uz gratin krumpir i reducirani pileći jus.** **19,00**



Juicy roasted chicken fillet served with potato gratin and reduced chicken jus.

Hropić Grk    **Pečeni patlidžan steak uz jogurt, confitirane rajčice i karamelizirani luk.** **19,00**

Roasted eggplant steak with yogurt, confit tomatoes and caramelized onions.

Grgić Pošip   **Filet šampjera pečen u škartocu s povrćem, poslužen uz riblji jus.** **25,00**

John Dory fillet baked in parchment with vegetables, served with fish jus.

Matuško Dingač   **Grill jadranska tuna uz kremu od cvjetače, zelene mahune i baby krumpir.** **29,00**

Grilled Adriatic bluefin tuna served with cauliflower cream, green beans and baby potatoes.

• PRILOZI SIDE DISHES •

Baby krumpir sotiran na maslacu s lukom i timjanom. **6,00**
Baby potatoes sautéed in butter with onion and thyme.

Hrskavi prženi krumpir **5,00**
Crispy French fries

Sezonsko povrće pečeno na grill-u . **6,00**
Seasonal vegetables grilled.

Svježi krastavac u jogurtu s koprom i češnjakom. **4,00**
Fresh cucumber in yogurt with dill and garlic.



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy



chef's choice



PIZZA

tradicija  *tradition*

MARGHERITA

15,00

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

MARGHERITA GALIJA

14,00

Umak od rajčica, originalna kombinacija sireva i origano.
Tomato sauce, original cheese blend and oregano.

SPALATO

15,00

*Barba
Lager* 

Umak od rajčica, originalna kombinacija sireva, šunka i gljive.
Tomato sauce, original cheese blend, ham and mushrooms.

QUATTRO STAGIONI

16,50

*Bracera
Blonde Ale* 

Umak od rajčica, svježa mozzarella, kuhana šunka, gljive, artičoki i masline.
Tomato sauce, fresh mozzarella, cooked ham, mushrooms, artichokes and olives.

QUATTRO FORMAGGI

17,50

*Ferata
Amber Ale* 

Umak od rajčica, svježa mozzarella, gorgonzola, Parmigiano Reggiano i brie.
Tomato sauce, fresh mozzarella, gorgonzola, Parmigiano Reggiano and brie.

CALZONE

15,50

*Bracera
Blonde Ale* 

Umak od rajčica, originalna kombinacija sireva, šunka i gljive.
Tomato sauce, original cheese blend, ham and mushrooms.



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy



chef's choice

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PIZZA

moderni klasici *modern classics*

<i>Barba Pale Ale</i>		INFERNO Umak od rajčica, svježa mozzarella, panceta, nduja, crveni luk i burrata, flambirano. Tomato sauce, fresh mozzarella, pancetta, nduja, onions and burrata, flambéed with overproof rum.	25,00
<i>Plavuša Blonde Ale</i>		MORTADELLA & PESTO Svježa mozzarella, mortadella, pesto genovese i pistacije. Fresh mozzarella, mortadella, pesto genovese and pistachio.	17,00
<i>Kabola Malvazija</i>		PROSCIUTTO E TARTUFO Svježa mozzarella, pršut San Daniele, šampinjoni i umak od tartufa. Fresh mozzarella, San Daniele DOP prosciutto, mushrooms and truffle sauce.	18,00
<i>Grgić Pošip</i>		GAMBERETTI Umak od rajčica, svježa mozzarella, jadranske kozice, rukola, kapari i češnjak. Tomato sauce, fresh mozzarella, Adriatic prawns, arugula, capers and garlic.	17,50
<i>Hropić Grk</i>		TONNO Umak od rajčica, svježa mozzarella, svježa jadranska tuna, crveni luk i kapari. Tomato sauce, fresh mozzarella, fresh Adriatic tuna, onion and capers.	18,00



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy



chef's choice

cijene su u eurima / prices are in euro



PIZZA

odabrana mesa selected meat

<i>Ferata Amber Ale</i> 	BOLOGNESE Svježa mozzarella, umak bolognese i Parmigiano Reggiano. Fresh mozzarella, bolognese sauce and Parmigiano Reggiano.	17,00
<i>Barba Pale Ale</i> 	DIAVOLA Umak od rajčica, svježa mozzarella, slavonski kulen i ljuti feferoni. Tomato sauce, fresh mozzarella, Slavonian kulen and chili peppers.	16,50
<i>Plavuša Blonde Ale</i> 	CRUDO Umak od rajčica, svježa mozzarella i pršut San Daniele. Tomato sauce, fresh mozzarella and San Daniele DOP prosciutto.	16,50
<i>Barba Pale Ale</i> 	PICCANTE Umak od rajčica, originalna kombinacija sireva, šunka i pikantna salama. Tomato sauce, original cheese blend, ham and spicy salami.	15,50
<i>Ferata Amber Ale</i> 	QUATRO CARNI Umak od rajčica, originalna kombinacija sireva, šunka, pikantna salama, panceta i hrenovke. Tomato sauce, original cheese blend, ham, spicy salami, bacon and sliced hot dogs.	16,50



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy



chef's choice

cijene su u eurima / prices are in euro



PIZZA

okusi mora *the flavors of the sea*

Škaulj
Maraština
Chardonnay



PESCATORE

17,00

Umak od rajčica, originalna kombinacija sireva, repići kozica, svježa tunjevina i dagnje.
Tomato sauce, original cheese blend, prawns, fresh tuna and mussels.

GALIJA

17,00

Umak od rajčica, originalna kombinacija sireva, repići kozica, crveni luk i kapari.
Tomato sauce, original cheese blend, prawns, onion and capers.

MIRAKUL

16,00

Umak od rajčica, originalna kombinacija sireva, repići kozica, češnjak i peršin.
Tomato sauce, original cheese blend, prawns, garlic and parsley.

verdure *vegetables*

Hropić
Grk



MEDITERRANEA

18,00

Umak od rajčica, svježa mozzarella, sušene rajčice, svježe povrće, svježa rikola, burrata i svježi bosiljak.
Tomato sauce, fresh mozzarella, sun-dried tomatoes, svježe vegetables, fresh arugula, burrata and fresh basil.

VEGETARIANA

16,00

Umak od rajčica, originalna kombinacija sireva i svježe povrće.
Tomato sauce, original cheese blend and fresh vegetables.

FUNGI

14,50

Umak od rajčica, originalna kombinacija sireva i gljive.
Tomato sauce, original cheese blend and mushrooms.



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy



chef's choice



• **dodaci** **toppings** •

Edamer, svježa mozzarella, gorgonzola, brie, Parmigiano Reggiano Edamer, fresh mozzarella, gorgonzola, brie, Parmigiano Reggiano	4,50
Šunka, hrenovke, panceta, pikantna salama Ham, wiener sausages, bacon, spicy salami	4,00
Dagnje, tuna, slani inčuni, repiči kozica, Mussels, tuna fish, salted anchovies, prawns	6,50
Svježa rajčica, svježa paprika, feferoni, gljive, kukuruz, kapari, češnjak, crveni luk, tikvice, patliđan, jaje, majoneza Fresh tomatoes, fresh pepper, pickled chili peppers, mushrooms, corn, capers, garlic, onion, zucchini, eggplant, egg, mayonnaise	2,00
Pršut San Daniele DOP, artičoki, rukola, masline San Daniele DOP prosciutto, artichokes, arugula, olives	5,00

• **DESERTI** **DESSERTS** •

<i>Valdo</i> <i>Prosecco</i> 	Tiramisu	7,00
	Crème brûlée	7,00
	Slatka dnevna kreacija šefa kuhinje Our chef's daily sweet creation	7,00

• **KUVER** **COVER CHARGE** •

2 € PO OSOBI / €2 PER PERSONE

Ne naplaćuje se uz narudžbu pića.

Not charged with drink order



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy



chef's choice



• KOKTELI COCKTAILS •

CLASSIC & SIGNATURE COCKTAILS

Klasični i autorski kokteli s naglaskom na ravnotežu, čiste okuse i karakter — bez nepotrebnih dodataka.
Classic and signature cocktails focused on balance, clean flavours and character — without unnecessary additions.

BOTANICAL GIN & TONIC 10,00
Gin, tonic, citrus i pupoljak ruže
Gin, tonic, citrus and rose bud

MOSCOW MULE 10,00
refreshing, lightly spicy)
Vodka, ginger beer, limeta, menta
Vodka, ginger beer, lime, mint

GALIJA BLOOM 10,00
Gin, pire od jagode, sirup od bazge i limun
Gin, strawberry purée, elderflower syrup and lemon

CUBA LIBRE 10,00
Tamni rum, cola, limeta
Dark rum, cola, lime

GARIBALDI 10,00
Aperol, sok od naranče i sirup od bazge
Aperol, orange juice and elderflower syrup

BATANGA 10,00
Tequila, cola, limeta
Tequila, cola, lime

MIMOSA 10,00
Prosecco, sok od naranče
Prosecco, orange juice



• KOKTELI COCKTAILS •

0.0 COCKTAILS

*Bezalkoholni kokteli s naglaskom na svježinu, ravnotežu i puni doživljaj okusa.
Non-alcoholic cocktails focused on freshness, balance and a full flavour experience.*

GALIJA ZERO

10,00

Pire od jagode, sirup od bazge, limun i soda
Strawberry purée, elderflower syrup, lemon and soda

ZERO HUGO

10,00

Bezalkoholni prosecco, sirup od bazge,
soda, menta i limeta
Non-alcoholic prosecco, elderflower syrup,
soda, mint and lime

ZERO MIMOSA

10,00

Bezalkoholni prosecco, sok od naranče
Non-alcoholic prosecco, orange juice

SPRITZ

APEROL SPRITZ

10,00

Aperol, prosecco, soda, naranča
Aperol, prosecco, soda, orange

LIMONCELLO SPRITZ

10,00

Limoncello, prosecco, soda, limun
Limoncello, prosecco, soda, lemon

HUGO SPRITZ

10,00

Sirup od bazge, prosecco, soda, menta i limeta
Elderflower syrup, prosecco, soda, mint and lime

GALIJA SPRITZ ROSÉ

10,00

Prosecco, pire od jagode, sirup od bazge, soda
Prosecco, strawberry purée, elderflower syrup, soda



• **KRAFT PIVA**  **CRAFT BEER** •

Izbor lokalnih kraft piva iz Splita i okolice, pažljivo odabran kako bi istaknuo autentičan karakter i raznolikost regionalne craft scene.
A selection of local craft beers from Split and the surrounding area, carefully chosen to showcase authentic character and the diversity of the regional craft scene.

BARBA – PALE ALE 0,5 L **7,50**
Ugodno i zaokruženo pivo s citrusnim karakterom i elegantno izraženom gorčinom.
A well-rounded beer with a citrus-driven character and an elegantly expressed bitterness.

FERATA – AMBER ALE 0,5 L **7,50**
Punijeg profila, s nježnim karamelnim notama i toplim, uravnoteženim završetkom.
Fuller in profile, with gentle caramel notes and a warm, balanced finish.

BRACERA – BLONDE ALE 0,5 L **7,50**
Lagano i skladno, s mekim tijelom i izrazito pitkim, zaobljenim okusom.
Light and harmonious, with a soft body and a smooth, easy-drinking taste.

PLAVUŠA – BLONDE ALE 0,5 L **7,50**
Svježeg i živog karaktera, upotpunjena suptilnim citrusnim nijansama.
Fresh and lively in character, complemented by subtle citrus nuances.

BARBA – LAGER GLUTEN FREE 0,5L **7,50**
Čist i uravnotežen lager laganog dojma, posebno ugodan za pitko i osvježavajuće iskustvo.
A clean and balanced lager with a light impression, especially pleasant for an easy and refreshing drink.



• PIĆA DRINKS •

BEZALKOHOLNA PIĆA soft drinks

CEDEVITA	0,3	4,00
TOCO LOCO	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
VOĆNI SOK	0,20	5,00
<i>fruit juice</i>		
LEDENI ČAJ	0,33	4,50
<i>ice tea</i>		
LIMUNADA	0,20	5,00
<i>lemonade</i>		
NARANČADA	0,20	6,00
<i>fresh orange juice</i>		

MINERALNA VODA mineral water

JAMNICA MINERALNA VODA		
<i>sparkling water</i>	0,33	3,50
	0,50	4,00
	1,00	5,00
JANA VODA		
<i>still water</i>	0,33	3,50
	0,75	5,00
VODA S OKUSOM		
<i>natural water flavoured</i>	0,25	4,00

TOPLI NAPITCI hot drinks

KAVA ESPRESSO	2,50
<i>coffee espresso</i>	
KAVA SA ŠLAGOM	3,00
<i>coffee with cream</i>	
KAVA S MLIJEKOM	3,00
<i>coffee with milk</i>	
BIJELA KAVA	3,50
<i>white coffee</i>	
CAPPUCCINO	3,50
<i>cappuccino</i>	
GRANDE CAPPUCCINO	4,50
<i>grande cappuccino</i>	
NESCAFE	4,00
<i>nescafe</i>	
LEDENA KAVA	4,00
<i>iced coffee</i>	
AMERICANO	3,00
<i>Americano</i>	
AMERICANO S MLIJEKOM	3,50
<i>Americano with milk</i>	
ČAJ	3,50
<i>tea</i>	
BEZKOFEINSKA	+1,50
<i>decaffeinated coffee</i>	



• PIĆA DRINKS •

ŽESTOKA PIĆA spirits

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
RUM PLANTERAY 0,03	5,00
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

RAKIJE brandy

PELINKOVAC 0,03	3,00
ANTIQUE PELINKOVAC 0,03	5,00
TERANINO 0,03	4,50
ORAHOVAC 0,03	3,00
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

TOČENO PIVO draught beer

ZLATNI PAN	0,20	4,00
	0,30	4,50
	0,50	6,00
BUDWEISER	0,20	4,50
	0,30	5,00
	0,50	6,50
TOMISLAV	0,20	4,00
	0,30	4,50
	0,50	6,00

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
PAN FREE 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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