



*Postoji napoletana.
Postoji 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 gosti odrasli.
U Galiji se susreću generacije.*

*You don't come to Galija for a photo.
You come for good food.
Guests grew up here.
Generations meet 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 neither Neapolitan nor Roman.
Galija is Galija.
Since 1980.*




• **PREDJELA** **STARTER** •

Škaulj
Nud 

Tartar od jadranske tune, poslužen uz domaću majonezu,
sezam kreker i gel od soje. | za 2 osobe
Adriatic tuna tartare, served with home-made mayonnaise,
sesame cracker and soy gel. | for 2

21,00

Kabola
Brut Re 

 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

Kabola
Malvazija 

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

Valdo
Prosecco 

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's choice

cijene su u eurima / prices are in euros



• SALATE SALADS •

Kabola
Malvazija 

 Cezar salata s grill organskom piletinom, romaine salatom i parmezanom u klasičnom Cezar umaku s hrskavim krutonima. **16,00**
Caesar salad with grilled organic chicken, romaine lettuce and parmesan in classic Caesar dressing with crispy croutons.

  Sezonska svježa salata s laganim vinaigretteom i maslinovim uljem. **8,00**
Seasonal fresh salad dressed with light vinaigrette and olive oil.


Grgić
Pošip 

 Burrata s pršutom San Daniele, rukolom i cherry rajčicama. **17,00**
Burrata with San Daniele prosciutto, arugula and cherry tomatoes.



Škaulj
Rose 

  Ratatouille salata od pečenog mediteranskog povrća s maslinovim uljem i svježim začinskim biljem. **14,00**
Ratatouille salad of roasted Mediterranean vegetables with olive oil and fresh herbs.

Grgić
Pošip 

 Tataki od jadranske tune uz sezam, avokado, miks svježe salate i soja-limeta dressing. **21,00**
Adriatic tuna tataki with sesame, avocado, fresh greens and soy-lime dressing.

Kabola
Rosa 

  Pečena cikla s kozjim sirom, tostiranim orasima i reduciranim balsamicom. **15,00**
Roasted beetroot with goat cheese, toasted walnuts and balsamic reduction.

Škaulj
Bili Cuvée 

  Svježi krastavac u jogurtu s koprom i češnjakom. **9,00**
Fresh cucumber in yogurt with dill and garlic.



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy



chef's choice

cijene su u eurima / prices are in euros



• DOMAĆE TJESTENINE HOMEMADE PASTE •

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



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy



chef's choice



• GLAVNA JELA MAIN COURSE •

<i>Matuško Dingač</i> 	Ribeye steak, demiglace, začinsko maslo, sotirani šampinjoni, pomfrit s hrskavim začinskim posipom. Ribeye steak, demi-glace, herb butter, sautéed mushrooms, fries with a crispy seasoned coating.	10,00/100 g <i>naplata prema težini (cca 300 g) priced by weight (approx. 300 g)</i>
<i>Škaulj Tomislav</i> 	 Svinjski vrat, sous vide priprema, demiglace, sotirano povrće, marmelada od kapule, pomfrit s hrskavim začinskim posipom. Sous vide pork neck, demi-glace, sautéed vegetables, onion marmalade, fries with a crispy seasoned coating.	25,00
<i>Škaulj Rose</i> 	 Pileći file od organske piletine, krema od mrkve, salata, smash krumpir s češnjakom i parmezanom. Organic chicken fillet, carrot cream, salad, garlic & Parmesan smashed potatoes.	19,00
<i>Kabola Rosa</i> 	 Pečeni patlidžan steak uz jogurt, confitirane rajčice i karamelizirani luk. Roasted eggplant steak with yogurt, confit tomatoes and caramelized onions.	19,00
<i>Grgić Pošip</i> 	 File šampjera pečen u škartocu s baby krumpirom i povrćem, poslužen uz riblji jus. John Dory fillet baked in parchment with baby potatoes and vegetables, served with fish jus.	25,00
<i>Hropić Grk</i> 	 Medaljoni jadranske tune, uz mahune i smash krumpir s češnjakom i peršinom. Adriatic seared tuna medallions, served with green beans and smashed potatoes with garlic and parsley.	29,00

• PRILOZI SIDE DISHES •

Prženi krumpir ili batat Potato or sweet potato fries	5,00
Sotirano sezonsko povrće. Sautéed seasonal vegetables	6,00
Tople pogačice Warm flat bread	5,00



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy



chef's choice

cijene su u eurima / prices are in euros



PIZZA

tradicija  *tradition*

<i>Kabola Malvazija</i> 	MARGHERITA Umak od rajčica, svježa mozzarella i svježi bosiljak. Tomato sauce, fresh mozzarella and fresh basil.	15,00
<i>Plavuša Blonde Ale</i> 	MARGHERITA GALIJA Umak od rajčica, originalna kombinacija sireva i origano. Tomato sauce, original cheese blend and oregano.	14,00
<i>Barba Lager</i> 	SPALATO Umak od rajčica, originalna kombinacija sireva, šunka i gljive. Tomato sauce, original cheese blend, ham and mushrooms.	15,00
<i>Bracera Blonde Ale</i> 	QUATTRO STAGIONI Umak od rajčica, svježa mozzarella, kuhana šunka, gljive, artičoki i masline. Tomato sauce, fresh mozzarella, cooked ham, mushrooms, artichokes and olives.	16,50
<i>Ferata Amber Ale</i> 	QUATTRO FORMAGGI Umak od rajčica, svježa mozzarella, gorgonzola, Parmigiano Reggiano i brie. Tomato sauce, fresh mozzarella, gorgonzola, Parmigiano Reggiano and brie.	17,50
<i>Barba Lager</i> 	CALZONE Umak od rajčica, originalna kombinacija sireva, šunka i gljive. Tomato sauce, original cheese blend, ham and mushrooms.	15,50



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy



chef's choice

cijene su u eurima / prices are in euros



PIZZA

moderni klasici *modern classics*

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



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy



chef's choice



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



PIZZA

okusi mora *the flavors of the sea*

<i>Škaulj Bili Cuvée</i>		PESCATORE Umak od rajčica, originalna kombinacija sireva, repići kozica, svježa tunjevina i dagnje. Tomato sauce, original cheese blend, prawns, fresh tuna and mussels.	17,00
<i>Kabola Malvazija</i>		GALIJA Umak od rajčica, originalna kombinacija sireva, repići kozica, crveni luk i kapari. Tomato sauce, original cheese blend, prawns, onion and capers.	17,00
<i>Hropić Grk</i>		MIRAKUL Umak od rajčica, originalna kombinacija sireva, repići kozica, češnjak i peršin. Tomato sauce, original cheese blend, prawns, garlic and parsley.	16,00

verdure *vegetables*

<i>Kabola Rosa</i>		MEDITERRANEA Umak od rajčica, svježa mozzarella, sušene rajčice, svježe povrće, svježa rukola, burrata i svježi bosiljak. Tomato sauce, fresh mozzarella, sun-dried tomatoes, fresh vegetables, fresh arugula, burrata and fresh basil.	18,00
<i>Hropić Grk</i>		VEGETARIANA Umak od rajčica, originalna kombinacija sireva i svježe povrće. Tomato sauce, original cheese blend and fresh vegetables.	16,00
<i>Kabola Malvazija</i>		FUNGI Umak od rajčica, originalna kombinacija sireva i gljive. Tomato sauce, original cheese blend and mushrooms.	14,50



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, repići kozica, burrata Mussels, tuna fish, salted anchovies, prawns, burrata	6,50
Svježa rajčica, svježa paprika, feferoni, gljive, kukuruz, kapari, češnjak, crveni luk, tikvice, patlidan, 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

• **umaci za koricu** **crust dips** •

Marinara / Pesto majoneza / Chilli umak / Umak s tartufima / Umak od češnjaka Marinara / Pesto mayo / Chilli sauce / Truffle sauce / Garlic sauce	2,50
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• **DESERTI** **DESSERTS** •

Tiramisu	7,00
Crème brûlée	7,00
Slatka dnevna kreacija šefa kuhinje Our chef's daily sweet creation	7,00

Valdo
Prosecco 



vegetarian dish



gluten-free



recommended wine



recommended beer



spicy



chef's choice

cijene su u eurima / prices are in euros



• **KRAFT PIVA**  **CRAFT BEER** •

Izbor lokalnih kraft piva iz Splita i okolice, pažljivo odabran kako bi istaknuo autentičan karakter i raznolikost regionalne kraft 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 0,5 L **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.



• 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 11,00
Vodka, ginger beer, limeta, menta
Vodka, ginger beer, lime, mint

GALIJA BLOOM 11,00
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

11,00

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

ZERO MIMOSA

11,00

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

SPRITZ

APEROL SPRITZ

12,00

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

LIMONCELLO SPRITZ

13,00

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

HUGO SPRITZ

12,00

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

GALIJA SPRITZ

11,00

Prosecco, sok od jagode, sirup od bazge, soda
Prosecco, strawberry juice, elderflower syrup, soda


• 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
TWIST ISO 0,50	5,00
VOĆNI SOK 0,20	5,00
<i>fruit juice</i>	
LEDENI ČAJ 0,33	4,50
<i>iced 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

ESPRESSO	2,50
<i>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>latte</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
TEQUILA SALITOS 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
LIMONCELLO 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

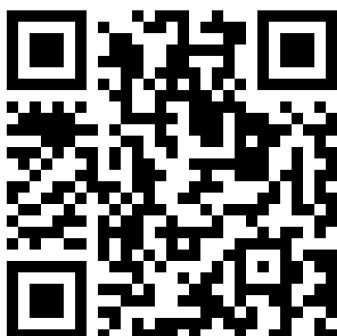
PIVO U BOCI bottled beer

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 0,5		5,00
TAMNO • DARK BEER		
TOMISLAV 0,50		6,00
CIDER		
SOMERSBY 0,33		5,50



*Hvala što ste odlučili biti dio Galije.
Vaš dolazak čini dio nove povijesti najstarije pizzerije u Splitu.
Ne težimo savršenstvu — već iskrenoj hrani i stvarnom iskustvu.*

*Ako prepoznajete naš trud,
podijelite svoje iskustvo i ocijenite nas na Googleu.*



Molimo za razumijevanje — podjela računa moguća je na najviše 2 dijela.
Thank you for your understanding — bills can be split into a maximum of 2 parts.

• **KUVER** 🍷 **COVER CHARGE** •

2€ po osobi / €2 per person

Ne naplaćuje se uz narudžbu pića.
Not charged with drink order