

# DOLLI'S

## RESTAURANT

### RAW

**TIRADITO SALMON** € 24,00  
PASSION FRUIT, PONZU, BLACK TRUFFLE

**SEA BASS CEVICHE G** € 23,00  
AVOCADO, GREEN APPLE, LIME

**SEA BREAM CARPACCIO G** € 36,00  
**(to share...)**  
ASSORTMENT OF SAUCES TRUFFLE,  
LEMON & OLIVE OIL, CHIMICHURRI

**JAPANESE BITES – ROLLS (8pcs)**  
SALMON CUCUMBER, PHILADELPHIA,  
AVOCADO € 20,00  
TUNA TOBIKO, WASABI, SRIRACHA € 22,00  
SEA BASS PONZU € 20,00  
EEL CUCUMBER, CHIVES, UNAGI SAUCE € 22,00

**SASHIMI (2pcs)** € 8,00  
SALMON | TUNA | SEA BASS

**NIGIRI (2pcs)** € 8,00  
SALMON | TUNA | SEA BASS | EEL

**INSIDE OUT ROLL (8pcs)**  
CALIFORNIA CRAB, AVOCADO,  
CUCUMBER, PHILADELPHIA, SESAME € 22,00  
SALMON AVOCADO, GUACAMOLE, LIME € 20,00  
SPICY TUNA CUCUMBER, SOYA CHILI MAYO € 22,00  
SHRIMP TEMPURA FRIED ONION,  
CHILI MAYO, MASAGO € 22,00

### APPETIZER

**RISOTTO SAFFRON V, G** € 26,00  
ASPARAGUS, PARMESAN

**BEEF CARPACCIO** € 28,00  
BLACK TRUFFLE, RUCOLA, LEMON,  
CAPERS, PARMESAN FLAKES

**LOBSTER RAVIOLI** € 31,00  
TOMATO FONDUE, BASIL,  
LIME, PORCINI CREAM

#### DUMPLINGS SELECTION

PRAWNS € 24,00  
CHICKEN € 22,00

### SALAD

**SALAD MACHE ASPARAGUS V, G** € 22,00  
CHERRY TOMATOES, SPRING ONION,  
DILL, GRUYERE FLAKES

**AVOCADO SALAD V, G** € 19,00  
CRISPY LETTUCE HEARTS, AVOCADO,  
CHIVES, OLIVE OIL, LIME

**GOAT CHEESE CHÈVRE V** € 22,00  
SALAD HEARTS, GOAT CHEESE,  
ENDIVE, APPLE, PECAN NUTS

**SALMON MARINATED** € 26,00  
RUCOLA, SPINACH, GUACAMOLE, HERBS

## MEAT

<b>TOBAN BEEF</b>	€ 42,00
BEEF FILLET, SATAY MUSHROOMS, VEGETABLES, TERIYAKI SAUCE	
<b>LAMB* CUTLETS</b>	€ 42,00
THYME	
<b>RIBEYE GRILLED</b>	€ 46,00
<b>CRISPY DUCK*</b>	€ 36,00
STEAMED PANCAKES, SPRING ONION, CUCUMBER, PLUM SAUCE	
<b>WAGYU* MINI BURGERS</b>	€ 32,00
BRIOCHE BREAD, CHEDDAR – AVOCADO- CARAMELIZED ONION	

### SIDES

MASHED POTATO, FRENCH FRIES, GRILLED  
VEGETABLES, STEAMED VEGETABLES, AVOCADO

### SAUCES

LEMON & OLIVE OIL, GRAVY WITH THYME,  
BÉARNAISE, BLACK TRUFFLE, PEPPERCORN

## CHEESE

CHEESE PLATTER FIG CHUTNEY, FRESH FRUITS,  
BREAD STICKS, DRY NUTS

€ 24,00

### V VEGETARIAN - G GLUTEN FREE

The EU Food Allergen list is available to all guests. V.A.T. IS INCLUDED  
IN PRICES «CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF  
PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE)».  
The restaurant/bar is legally required to issue official receipts certified  
by the relevant tax office. The restaurant/bar is legally required  
to present complaint/comment forms in a special box next to the exit.  
Dishes marked with \* have been frozen.  
The oil used on salads is olive oil. Sunflower seed oil is used for frying.  
Responsible for implementation of statutory regulations: Hotel Manager

## FISH

<b>SEA BASS</b>	€ 40,00
ROASTED, BEURRE BLANC SAUCE	
<b>SALMON TERIYAKI</b>	€ 36,00
GRILLED, MANGO TARTARE, CORIANDER, GINGER, SOYA	
<b>LOBSTER PAPPARDELLE</b>	€ 42,00
BISQUE, BLACK TRUFFLE	
<b>CATCH OF THE DAY</b>	€ 48,00
GRILLED, STEAMED OR SALT BAKED	

## PÂTISSERIE

<b>TIRAMISU</b>	€ 14,00
TENDER MAPLE CREAM, ESPRESSO COFFEE, CACAO	
<b>CHOCOLATE GATEAUX</b>	€ 16,00
CRISPY PRALINE, CARMELIA MOUSSE, VANILLA ICE CREAM	
<b>CREME BRULEE G</b>	€ 16,00
BERRIES	
<b>PAVLOVA G</b>	€ 16,00
WHITE CHOCOLATE NAMELAKA, LIME, RED FRUITS, VANILLA ICE CREAM	
<b>FRESH FRUITS</b>	€ 14,00
<b>ICE CREAM</b>	€ 6,00/scoop
VANILLA, CHOCOLATE, STRAWBERRY, PISTACHIO	
<b>SORBET</b>	€ 6,00/scoop