



QAVANNA

# MENU





Dear Guests I invite you to enjoy my first selection of traditional and modern Adriatic recipes. We selected the very best ingredients, prepared homemade pasta & sauces picked freshest and finest vegetables, fish & meat from the market. Now is your turn to taste it. I am passionate about “Adriatic cuisine” and I am certain you will be able to taste it in each bite you take. The finest extra virgin olive oil directly from Istria will add that fine touch and transfer taste, scent and atmosphere from traditional Croatian “Qavanna” right to your table. Try my daily specials that are not included in this menu if you have any special requests, do not hesitate to ask.

# APPETIZERS



FRIED CHICKEN PATTIES, COTTAGE CHEESE AND HERBS SERVED WITH HOMEMADE SAUCES

*Favorite meal for the child still living in all of us.*

PRICE **35** QAR

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GARDEN SALAD

*Fresh salad with cabbage, salad leaves, fennel, tomatoes, spring onions, toasted seeds, feta and parmesan cheese.* PRICE **50** QAR

*By choice with:*

*/baked chicken strips*

PRICE **10** QAR

*/baked shrimp tails*

PRICE **25** QAR

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“CHEF” SALAD

*Roasted beetroot, roasted celeriac and potato salad, feta cheese, bulgur, quinoa, minced tomato & herbs, basil emulsion, citrus fruits, olive oil with horseradish.* PRICE **50** QAR

*By choice with:*

*/baked chicken strips*

PRICE **10** QAR

*/baked shrimp tails*

PRICE **25** QAR

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BAKED SHRIMPS WITH BAKED CHEESE, CHERRY TOMATO SALAD, CAPERS, OLIVES WITH TOASTED SEEDS, BASIL AND PARMESAN PESTO

*Every seaside house has good cheese. Shrimp are a traditional catch, and this meal represents the gourmet side of a worker's cuisine.*

PRICE **80** QAR



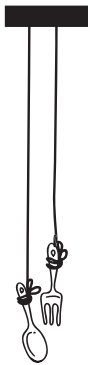
GRILLED CUTTLEFISH WITH CAPERS, SUN DRIED TOMATOES, OLIVES, TOASTED SEEDS AND ARUGULA. DRESSING MADE OF OLIVE OIL, LEMON, HERBS AND SPICES.

***This is the salad of the underwater queen and wild fruits of the Mediterranean. An eternal symbol of marine tradition.***

PRICE **80** QAR

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# HOMEMADE PASTA



PUMPKIN GNOCCHI WITH LAMB RAGOUT, VEGETABLES AND FLUFFY CHEESE FOAM.

***Traditional tastes of Croatia.***

PRICE **70** QAR

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KRCHKE SHURLICE BAKED HAND-ROLLED PASTA WITH HOMEMADE BASIL AND ZUCCHINI PESTO.

***Traditionally pasta is rolled by Nona on the knitting needles***

PRICE **55** QAR

***By choice with :***

***/ baked chicken strips***

PRICE **10** QAR

***/ baked shrimp tails***

PRICE **25** QAR

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GARDEN PASTA WITH FRESH TOMATOES, MOZZARELLA CHEESE, BASIL, ALMOND SLICES WITH LEMON EMULSION, OLIVE OIL, GARLIC AND HOT CHILI PEPPERS.

***Traditional beginning to every Croatian Sunday lunch at the coastline. Pasta is blended with fresh vegetables typically growing in each village garden.***

PRICE **65** QAR

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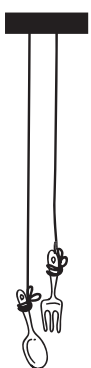
BLACK RISOTTO SQUID RISOTTO WITH PARMESAN CHEESE AND LEMON CREAM

***Black queen of the sea, interpreted in a Dalmatian classic meal inspired by the impact of Venetian tradition***

PRICE **95** QAR

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## DAILY CHOICE OF SOUPS



DUCK SOUP

***Clear soup with julienne vegetables and duck ravioli***

PRICE **35** QAR

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DAILY SOUP, CREAMY SOUP FROM THE BEST VEGETABLES THAT THE SEASON AND GARDEN OFFERS.

***With the addition of fresh cheese which was always a sign of good times.***

PRICE **30** QAR

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# MAIN MEALS



SLOW ROASTED LAMB SHANK WITH ITS OWN SAUCE AND SAUTÉED GREEN PEAS.

*The traditional meal of Croatian islands with amazing sweetness that comes from vegetables.*

PRICE **140** QAR



LAMB CHOPS WITH PISTACHIO CRUST AND AROMATIC POTATOES.

*Simple yet the most wanted cut of tasty and juicy lamb, with all the richness of the spices and tastes of the Adriatic.*

PRICE **105** QAR



CHICKEN BREAST IN ALMOND CRUST WITH HERBS AND SAUTÉED VEGETABLE SAUCE.

*The classic meal of Adriatic cuisine which connects popular chicken with herbs and vegetables combined in exciting rhapsody of tastes.*

PRICE **50** QAR



SLOWLY ROASTED BEEF RIBS IN A SAUCE OF VEGETABLES AND BAKED POLENTA WITH CHEESES.

*A meal for big appetites which combines creamy meat with crispy polenta from the Croatian village tradition*

PRICE **135** QAR





RIB-EYE "TAGLIATA" WITH SAUTÉED MUSHROOMS, ARUGULA, GRANA PADANO FLAKES AND BALSAMIC VINEGAR SAUCE.

***Noble rib eye steak in its juiciest form, enriched with forest pick and traditional Mediterranean spices.***

PRICE **140** QAR

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BEEF TENDERLOIN WITH CREAMY MASHED POTATOES AND CARAMELIZED ONIONS, SAUTÉED ASPARAGUS AND SAUCES.

***The king of gastronomic cuisine with fresh tastes from the garden recommended for those with a large appetite.***

PRICE **165** QAR

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BAKED SALMON FILLET IN A CRUST OF ALMONDS WITH CREAM OF POTATO AND HORSERADISH WITH SAUTÉED SUGAR SNAPS.

***Classic Central European dish where the freshness of the salmon meets the creaminess of the mashed potatoes and the strength of the horseradish.***

PRICE **95** QAR

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BAKED KING FISH FILLET IN SESAME SEEDS WITH SAUTÉED BOCK-CHOY AND POTATO CREAM.

***Fish typical for a Qatar's fisherman catch, interpreted in a modern and Adriatic way***

PRICE **100** QAR

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SHRIMPS AND VEGETABLES TEMPURA WITH CAPER AND PARSLEY SAUCE.

PRICE **80** QAR

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# SANDWICHES



*In the more modern gastronomic period, sandwiches with high quality ingredients were always recognized as the healthy way to get a fast meal. Our sandwiches are made from first-class fresh ingredients in home baked warm bun, with finest meat and vegetables market has to offer. Combined with our love for this peace of culinary art we highly recommend each one of them.*

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## CHICKEN SANDWICH

*baked chicken strips, fresh salads, fresh creamy cheese, sauce.*

PRICE **40** QAR



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## BEEF SANDWICH

*baked beefsteak strips, fresh salads, pickled vegetables, fresh creamy cheese and olive spread, parmesan flakes.*

PRICE **80** QAR



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## VEGGIE SANDWICH

*baked cheese, baked seasonal vegetables, salads and sauce made from dried tomatoes.*

PRICE **40** QAR



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## FISH SANDWICH

*baked king-fish fillet, arugula salad, tomatoes, wasabi-hollandaise sauce.*

PRICE **45** QAR

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## "QAVANNA" BURGER

*burger 200g, red cabbage, fried egg, brie cheese, caramelized onion, BBQ sauce and sauce made of yogurt and chives.*

PRICE **80** QAR








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# SIDE DISHES



*Our side dishes and additions to the food are prepared from fresh ingredients so they preserve all of the characteristics of health, nutrition and are enriched with spices or cheeses so that they can be a tasty companion to your meals. They are part of the tradition of the villages as well as the sea*

	COLLARD WITH POTATOES	PRICE <b>30</b> QAR
	GRATINATED CAULIFLOWER WITH CHEESES	PRICE <b>30</b> QAR
	SAUTÉED BROCCOLI WITH POTATOES AND ANCHOVIES	PRICE <b>30</b> QAR
	BAKED AROMATIC POTATOES	PRICE <b>20</b> QAR
	BOILED POTATOES	PRICE <b>20</b> QAR
	SAUTÉED POTATOES WITH ONIONS AND ROSEMARY	PRICE <b>25</b> QAR
	BOK CHOY SAUTÉED IN OLIVE OIL	PRICE <b>30</b> QAR
	SAUTÉED SUGAR SNAPS WITH ALMOND FLAKES	PRICE <b>30</b> QAR
	VARIOUS SEASONAL SALADS	PRICE <b>20</b> QAR

# BREAKFAST MENU



## CROQUE MONSIEUR

*rustic sandwich with brioche bread, melted cheese and beef "ham", toasted on butter*

PRICE **25** QAR

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## CROQUE MADAME

*rustic sandwich with brioche bread, melted cheese and beef "ham", toasted on butter, served with egg "sunny side up"*

PRICE **30** QAR

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## EGGS BENEDICT

*served traditionally on brioche bread with toasted beef "ham" and hollandaise sauce*

PRICE **40** QAR

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## EGGS BENEDICT

*served with young goats cheese, smoked salmon and hollandaise sauce*

PRICE **45** QAR

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OMELETTE WITH RUCOLA,  
PARMESAN FLAKES AND CREAMY CHEESE

PRICE **30** QAR

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## OMELETTE

*traditionally served with beef "ham" and cheese*

PRICE **30** QAR

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## TWO "SUNNY SIDE UP" EGGS

*served on rustic toast, rucola, cherry tomatoes, toasted seeds and young goat cheese, flavored with cream of balsamic vinegar and olive oil*

PRICE **30** QAR

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## POACHED EGGS

*served with avocado and housed in smoked salmon, flavored with olive oil and goat cheese sauce*

PRICE **70** QAR

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## PANCAKES

*filled with chocolate cream, served with cream Anglaise, marinated strawberries, toasted nuts and whipped creame*

PRICE **45** QAR

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## POLENTA CREAM

*in milk and vanilla, served with berries*

PRICE **35** QAR

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