

Dinner Menu

Cold appetizers

Croatian Charcuterie Plate for Two

Various Dalmatian cold cuts, matured cheeses, rocket salad, homemade fig chutney, variety of nuts, olive oil and olives (AGHMOE)

€ 28.00

Caprese di Buffalo

Mozzarella di Bufala, basil, olive oil, homemade salsa sauce, selection of cherry tomatoes, pine nuts (GH)

€ 16.00

Zucchini Carpaccio

Sliced zucchini, pistachio dressing, crumbled pistachio, Parmigiano Reggiano (GHO)

€ 18.00

Tuna Prosciutto

Layers of smoked tuna, crispy salad, capers, rock samphire, pickled onion, raisins, toasted almonds and olive oil (DHO)

€ 20.00

Beef Tartare

Finely chopped beef tenderloin, sous vide egg, mixed greens, shallot and toasted bruschetta (ACGO)

€ 23.00

Prawn Tartare

Prawn tartare, langoustine mayo, caviar, orange zest crispy salad, capers, rock samphire, olive oil (ACGOB)

€ 24.00

Hot appetizers

Dalmatian Seafood Soup

South Dalmatian soup, fresh white fish, clams, white wine, garlic, fennel, olives, herbs, olive oil, capers (DROBL)

€ 12.00

Octopus Medallions

Octopus medallions, salsa sauce and Parmigiano Reggiano olive oil (ACGR)

€ 20.00

Smoked Mussels Pasta

Smoked mussels, grilled scallops, black pasta, sun-dried tomato salsa, rock samphire, fennel salad (AGOBFL)

€ 22.00

Prawn and Shrimp Risotto

Prawn risotto, shallot confit, shrimp bisque, sauteed shrimp, Parmigiano Reggiano, olive oil (DGROBL)

€ 24.00

Paccheri With Black Truffles

Roman style Paccheri pasta, aromatized butter, istrian truffle paste, fresh shaved truffles, Parmigiano Reggiano (ACG)

€ 28.00

Main Courses

Seaside Corner

Tuna Steak

Grilled tuna, confit potato, potato and rosemary mayo, swiss chard cream, capers, and fish jus (CDGOL)

€ 36.00

Adriatic Calamari

Filled grilled calamari, romesco sauce, grilled polenta, fava bean, olive oil, garlic, parsley (AGROH)

€ 39.00

Fresh Fish Fillet

Grilled de-boned daily fresh fish, cauliflower parsley cream, celery, olive oil, crispy salad, lemon (DGOBL)
Please, check with our staff about the availability of daily fresh fish.

€ 42.00

Shrimp Scampi ala Buzara (kg)

Grilled scampi, buzara sauce, pappardelle pasta, olive oil, garlic, parsley (ACDROL)

€ 95.00



FORT GEORGE

Dinner Menu

Landside Corner

Duck Breast

Grilled duck breast, white bean cream, grilled leek, kale, parsley oil and demi-glace sauce (GNOFL)

€ 36.00

Lamb Loin

Grilled lamb loin, carrot cream, capers, spring onion, olives and demi-glace sauce (GHOL)

€ 38.00

Black Angus Dry Aged Rib - Eye (kg)

Finest cut of dry-aged rib-eye, triple-cooked homemade potatoes, peppers and demi-glace sauce (GOL)

€ 165.00

Green Corner

Aubergine Steak

Pan-seared aubergine steak, white bean hummus, crunchy salad, mixed vegetables, pomegranate, and tahini (ONE -VGN)

€ 24.00

Side Orders

Triple Cooked Fries

€ 6.00

Dalmatian Style Collard

€ 6.00

Grilled Vegetables

€ 6.00

Sweet Potatoe Fries

€ 6.00

Demi-Glace Sauce

€ 6.00

Crispy Seasonal Salad

€ 8.00

Black Truffle Sauce

€ 9.00

Desserts

Affogato

Vanilla ice cream, espresso (CG)

€ 8.00

Cake of the Day

Please check with our staff

€ 10.00

Chocolate Soufflé

Made with love and dark Callebaut chocolate, vanilla ice cream (ACGH)

€ 11.00

Banana Split

Banana, ice cream, nuts, chocolate sauce and caramel crumble (CGH)

€ 12.00

Baked Pineapple

Oven-baked pineapple with coconut flakes, cinnamon, mint and maple syrup (A - VGN)

€ 13.00

Ice Cream (scoop)

Vanilla, Chocolate, Strawberry (CG)

€ 3.00



FORT GEORGE

Disco klub – restoran "Fort George", Vis, Tvrdava Sv. Jurja – "Fortica",
Day 8 d.o.o., Šetalište Apolonija Zanelle 19, 21480 Vis, OIB: 52018621979
Zabranjeno točenje alkohola maloljetnim osobama. Knjiga žalbi nalazi se na šanku.
Serving alcoholic beverages to minors is prohibited. The complaint book is available at the bar.

International Code : A Gluten, C Eggs, D Fish, G Lactose, H Nuts, N Sesame, R Mollusca, M Mustard,
O Sulfites, B Shellfish, F Soy, L Celery, E Peanuts, P Lupine, VGN Vegan