4 Ferala
RESTAURANT
since 1967

JELOVNIK
MENU

4 Ferala
RESTAURANT
since 1967

Dragi gosti,

Uprava i osoblje hotela Vicko ima veliko zadovoljstvo poželjeti Vam toplu dobrodošlicu u Starigrad Paklenicu i restoran «4 FERALA». Od davne 1967. godine mnogim smo generacijama boravak učinili ugodnim i nezaboravnim te nam je povlastica da i Vama budemo na usluzi na najbolji mogući način. Kao znak dobrodošlice te kako bi smo potaknuli Vaš apetit, za početak poslužujemo male zalogaje tradicionalne dalmatinske kuhinje.

Želimo Vam DOBAR TEK!

Knjiga žalbe se nalazi na baru. PDV je uračunat u cijenu.
Osobama mlađim od 18 godina zabranjeno točenje alkoholnih pića
i prodaja duhanskih proizvoda.

Dear guests,

The management and staff take great pleasure in welcoming you to Starigrad Paklenica and restaurant «4 FERALA». Since 1967 many generations have enjoyed our service by making their holiday pleasant and memorable. It is our privilege to serve you in the best possible manner. To encourage your appetite and show our gratitude, we serve traditional Dalmatian snacks for starters.

Bon appetite!

Book of complains is at your disposal on the bar.
VAT is included in the prices. Prohibited selling alcoholic drinks
and tobacco products for underage persons.

4 Ferala
RESTAURANT
since 1967

POSEBNA PONUDA
12 – 17 h
SPECIAL OFFER

ŠARENA SALATA S JOGURT DRESINGOM Multicolour salad with yoghurt dressing Gemischter Salat mit Joghurt-Dressing Insalata multicolore con dressing allo yogurt	30,00 kn
DALMATINSKA SALATA S TUNOM Dalmatian tuna salad Dalmatinischer Salat mit Thunfisch Insalata dalmata con tonno	35,00 kn
LJETNA SALATA S OVČJIM SIROM Summer salad with pecorino cheese Sommersalat mit Schafskäse Insalata estiva con pecorino	35,00 kn
SALATA S PILETINOM Chicken salad Salat mit Hähnchenfleisch Insalata di pollo	40,00 kn
STEAK SALATA Steak salad Steak-Salat Bistecca insalata	50,00 kn
NJOKI 4 VRSTE SIRA Four cheese gnocchi Gnocchi mit 4 Käsesorten Gnocchi ai quattro formaggi	40,00 kn

4 Ferala
RESTAURANT
since 1967

POSEBNA PONUDA
12 – 17 h
SPECIAL OFFER

NJOKI NA DALMATINSKI Dalmatian gnocchi Gnocchi auf Dalmatinische Art Gnocchi alla dalmata	45,00 kn
NJOKI S TARTUFIMA Truffle gnocchi Gnocchi mit Trüffeln Gnocchi ai tartufi	60,00 kn
CRNI RIŽOTO OD SIPE Cuttlefish ink risotto Schwarzer Sepia-Risotto Risotto al nero di seppia	55,00 kn
RIŽOTO OD ŠUMSKIH GLJIVA Forest mushroom risotto Waldpilz-Risotto Risotto ai funghi di bosco	55,00 kn
RIŽOTO OD KOZICA I RUŽMARINA Shrimp and rosemary risotto Risotto mit Garnelen und Rosmarin Risotto ai gamberetti e rosmarino	55,00 kn
TAGLIATELLE SA ŠKAMPIMA I CHERRY RAJČICAMA Tagliatelle with scampi and cherry tomatoes Tagliatelle mit Scampi und Cherry Tomaten Tagliatelle agli scampi e pomodori ciliegino	70,00 kn

4 Ferala
RESTAURANT
since 1967

HLADNA PREDJELA
COLD APPETIZERS

DOMAĆA RIBLJA MARINADA Homemade fish marinade Hausgemachte Fischmarinade Marinata di pesce nostrano	40,00 kn
MOZZARELA S CHERRY RAJČICAMA Mozzarella with cherry tomatoes Mozzarella mit Cherry Tomaten Pomodori ciliegino e mozzarella	40,00 kn
ČIPS OD PRŠUTA SA MEDITERANSKIM SIROM Prosciutto chips with Mediterranean cheese Chips aus Rohschinken „Pršut“ mit mediterranen Käse Chips di prosciutto crudo con formaggio mediterraneo	45,00 kn
DALMATINSKI PRŠUT I PAŠKI SIR Dalmatian prosciutto and Pag island cheese Dalmatinischer Rohschinken „Pršut“ und Pager Käse Prosciutto dalmata e formaggio di pago	55,00 kn
SALATA OD SIPE Cuttlefish salad Sepia-Salat Insalata di seppie	60,00 kn

4 Ferala
RESTAURANT
since 1967

LJETNE SALATE
SUMMER SALADS

ŠARENA SALATA S JOGURT DRESINGOM Multicolour salad with yoghurt dressing Gemischter Salat mit Joghurt-Dressing Insalata multicolore con dressing allo yogurt	35,00 kn
DALMATINSKA SALATA S TUNOM Dalmatian tuna salad Dalmatinischer Salat mit Thunfisch Insalata dalmata con tonno	40,00 kn
LJETNA SALATA S OVČJIM SIROM Summer salad with pecorino cheese Sommersalat mit Schafskäse Insalata estiva con pecorino	40,00 kn
SALATA S PILETINOM Chicken salad Salat mit Hähnchenfleisch Insalata di pollo	45,00 kn
STEAK SALATA Steak salad Steak-Salat Bistecca insalata	55,00 kn

4 Ferala
RESTAURANT
since 1967

JUHE
SOUPS

DOMAĆA DNEVNA JUHA KUĆE Homemade soup of the day Hausgemachte Tagessuppe nach Art des Hauses Zuppa del giorno casereccia	20,00 kn
DOMAĆA RIBLJA JUHA Homemade fish soup Hausgemachte Fischsuppe Brodo casereccio di pesce	25,00 kn
KREM JUHA OD ŠKAMPA Scampi cream soup Scampi-Cremesuppe Crema di scampi	30,00 kn
HLADNA GAZPACHO JUHA Gazpacho cold soup Kalte Gazpacho-Suppe Zuppa fredda gazpacho	30,00 kn

4 Ferala
RESTAURANT
since 1967

TOPLA PREDJELA S DOMAĆIM NJOKIMA
HOT APPETIZERS WITH HOMEMADE GNOCCHI

NJOKI 4 VRSTE SIRA — 45,00 kn
Four cheese gnocchi
Gnocchi mit 4 Käsesorten
Gnocchi ai quattro formaggi

NJOKI NA DALMATINSKI — 50,00 kn
Dalmatian style gnocchi
Gnocchi auf Dalmatinische Art
Gnocchi alla dalmata

NJOKI S PIJANIM GLJIVAMA — 65,00 kn
Drunken mushroom gnocchi
Gnocchi mit Angetrunkenen Pilzen
Gnocchi ai funghi ubriachi

NJOKI S TARTUFIMA — 65,00 kn
Truffle gnocchi
Gnocchi mit Trüffeln
Gnocchi ai tartufi

4 Ferala
RESTAURANT
since 1967

TOPLA PREDJELA
HOT APPETIZERS

CRNI RIŽOTO OD SIPE Cuttlefish ink risotto Schwarzer Sepia-Risotto Risotto al nero di seppia	60,00 kn
RIŽOTO OD ŠUMSKIH GLJIVA Forest mushroom risotto Waldpilz-Risotto Risotto ai funghi di bosco	60,00 kn
RIŽOTO OD KOZICA I RUŽMARINA Shrimp and rosemary risotto Risotto mit Garnelen und Rosmarin Risotto ai gamberetti e rosmarino	60,00 kn
BAVETTE SA MIJEŠANIM ŠKOLJKAMA I ŠKAMPIMA Bavette with shellfish and scampi Bavette Nudeln mit gemischten Muscheln und Scampi Bavette con conchiglie miste e scampi	65,00 kn
TAGLIATELLE SA ŠKAMPIMA A'LA CHEF Chef's tagliatelle with scampi Tagliatelle mit Scampi a'la Chef Tagliatelle agli scampi dello chef	75,00 kn

4 Ferala
RESTAURANT
since 1967

JELA OD RIBE, RAKOVA I ŠKOLJKI
FISH AND SHELLFISH DISHES

ŠKARPINA – KOVAČ – GRDOBINA /kg Red scorpion fish – John Dory – Monkfish /kg Grosser Drachenkopf – Petersfisch – Seeteufel /kg Scorfano rosso – Pesce San Pietro – Coda di rospo /kg	400,00 kn
OBORITA MORSKA RIBA /kg High-value fish /kg Meeres-Weissfische /kg Pesce marino pregiato /kg	350,00 kn
KVALITETNA MORSKA RIBA /kg Good quality fish /kg Qualitäts-Meeresfisch /kg Pesce marino di qualità /kg	250,00 kn
ŠKAMPI NA ŽARU SA MEDOM I LIMUNOM /kg Grilled lemon-honey scampi /kg Scampi vom Grill mit Honig und Zitrone /kg Scampi alla griglia con miele e limone /kg	370,00 kn
ŠKAMPI NA BUZARU /kg Scampi buzara /kg Scampi a la „Buzara“ /kg Scampi alla busara /kg	290,00 kn
DOMAĆE LIGNJE NA ŽARU /kg Grilled local calamari /kg Hausgemachte Calamari vom Grill /kg Calamari nostrani alla griglia /kg	290,00 kn

4 Ferala
RESTAURANT
since 1967

JELA OD RIBE, RAKOVA I ŠKOLJKI
FISH AND SHELLFISH DISHES

DAGNJE NA BUZARU — 50,00 kn
Mussels buzara
Miesmuscheln a la „Buzara“
Cozze alla busara

PRŽENE LIGNJE SA PRŽENIM KRUMPIROM — 70,00 kn
Fried calamari with French fries
Gebratene Calamari mit Frittierten Kartoffeln
Calamari fritti con patate fritte

FILE ORADE ili BRANCINA
NA POSTELJICI OD MEDITERANSKOG POVRĆA — 90,00 kn
Gilt-head bream or European seabass fillet with Mediterranean vegetables
Filet von Goldbrasse oder Wolfsbarsch auf mediterranem Gemüsebett
Filetto di orata o branzino con verdure mediterranee

ODREZAK TUNE ŽARU SA BLITVOM I KRUMPIROM — 100,00 kn
Grilled tuna steak with Swiss chard and potatoes
Thunfisch-Steak vom Grill mit Mangold und Kartoffeln
Bistecca di tonno alla griglia con bietola e patate

MIJEŠANE ŠKOLJKE I ŠKAMPI SA TAGLIATELLAMA ZA 2 OSOBE — 190,00 kn
Shellfish and scampi with tagliatelle for two people
Gemischte Muscheln und Scampi mit Tagliatellen für 2 Personen
Conchiglie miste e scampi con tagliatelle per due persone

RIBLJA PLATA SA BLITVOM I KRUMPIROM ZA 2 OSOBE — 250,00 kn
Seafood platter with Swiss chard and potatoes for two people
Fischplatte mit Mangold und Kartoffeln für 2 Personen
Piatto di pesce con bietola e patate per due persone

4 Ferala
RESTAURANT
since 1967

JELA OD MESA
MEAT DISHES

PILEĆE ROLICE NA ŽARU SA ŠARENOM RAPSODIJOM — 70,00 kn
Grilled chicken rolls with multicolour rhapsody
Hähnchenfleisch-Röllchen vom Grill mit gemischter Rhapsodie
Involtini di pollo alla griglia con rapsodia multicolore

PUREĆI FILE U SEZAMU I BUĆINIM SJEMENKAMA
S AROMATIZIRANIM KRUMPIROM — 80,00 kn
Turkey fillet with sesame, pumpkin seeds and flavoured potatoes
Putenfilet in Sesam und Kürbiskernen und aromatisierten Kartoffeln
Filetto di tacchino con sesamo, semi di zucca e patate aromatizzate

„ZAGORENI“ SVINJSKI FILE NA DUGINIM BOJAMA — 90,00 kn
„Burned“ pork fillet on the colours of the rainbow
„Angebranntes“ Schweinefilet auf Regenbogenfarben
Filetto di maiale “bruciato“ ai colori dell’arcobaleno

SVINJSKI MEDALJONI SA UMAKOM OD KOZICA
NA DALMATINSKOM KRUMPIRU — 90,00 kn
Pork medallions in shrimp sauce with Dalmatian potatoes
Schweinemedaillons mit Garnelensauce auf dalmatinischen Kartoffeln
Medaglioni di maiale con sugo di gamberetti e patate dalmate

MEDITERANSKI TELEĆI KOTLET NA ŽARU
SA PEKARSKIM KRUMPIROM — 90,00 kn
Grilled Mediterranean veal cutlet with bacon roasted potatoes
Mediterranes Kalbskotelette vom Grill mit Backkartoffeln
Cotoletta mediterranea di vitello alla griglia con patate al forno con pancetta

RAMSTEK U ZELENOM PAPRU I DOMAĆIM NJOKIMA — 110,00 kn
Rumpsteak in green peppercorn sauce with homemade gnocchi
Rumpsteak in grüner Pfeffersauce und hausgemachte Gnocchi
Bistecca di scamone al pepe verde e gnocchi caserecci

4 Ferala
RESTAURANT
since 1967

JELA OD MESA
MEAT DISHES

BIFTEK U UMAKU OD ZELENOG PAPRA
SA PEKARSKIM KRUMPIROM 120,00 kn
Beefsteak in green peppercorn sauce with bacon roasted potatoes
Beefsteak in grüner Pfeffersauce mit Backkartoffeln
Bistecca con salsa di pepe verde con patate al forno con pancetta

BIFTEK TAGLIATA 120,00 kn
Beefsteak tagliata
Beefsteak Tagliata
Bistecca tagliata

BIFTEK S TARTUFIMA NA MOTOVUNSKI NAČIN 130,00 kn
Motovun style beefsteak with truffles
Beefsteak mit Trüffeln auf Art a la Motovun
Bistecca ai tartufi alla montonese

FILET MIGNON SA KOZICAMA I TAGLIATELLAMA
U DALMATINSKOM UMAKU 130,00 kn
Fillet steak with shrimp and tagliatelle in Dalmatian sauce
Filet Mignon mit Garnelen und Tagliatelle in dalmatinischer Sauce
Filet mignon con gamberetti e tagliatelle al sugo dalmata

CHATEAUBRIAND NA POVRTNOJ MEDITERANSKOJ PODLOZI
ZA 2 OSOBE 260,00 kn
Chateaubriand steak with Mediterranean vegetables for two people
Chateaubriand Auf mediterranen Gemüsebett für 2 Personen
Filetto alla chateaubriand con verdure mediterranee per due persone

MESNA PLATA PAKLENICA ZA 2 OSOBE 190,00 kn
Meat platter “Paklenica“ for two people
Fleischplatte Paklenica für 2 Personen
Piatto di carne assortita “Paklenica” per due persone

4 Ferala
RESTAURANT
since 1967

PRILOZI
SIDE DISHES

POVRTNI RAŽNJIĆ Vegetable skewer Gemüse-Spiesschen Spiedini vegetali	15,00 kn
KRUMPIR SLANI Salt potatoes Salzkartoffeln Patate salate	18,00 kn
KRUMPIR PRŽENI French fries Frittierte Kartoffeln Patate fritte	18,00 kn
RIŽA Rice Reis Riso	18,00 kn
BLITVA Swiss chard Mangold Bietola	18,00 kn

4 Ferala
RESTAURANT
since 1967

PRILOZI
SIDE DISHES

DOMAĆI NJOKI Homemade gnocchi Hausgemachte Gnocchi Gnocchi nostrani	18,00 kn
KROKETI Croquettes Kroketten Crocchette	18,00 kn
ŠAMPINJONI SA ŽARA Grilled mushrooms Champignons vom Grill Funghi champignon alla griglia	30,00 kn
KRUH – mala košarica 6 Bread – small basket 6 Brot – kleiner Korb 6 Pane – cestino piccolo 6	10,00 kn
KRUH – velika košarica 12 Bread – large basket 12 Brot – grosser Korb 12 Pane – cestino grande 12	20,00 kn

4 Ferala
RESTAURANT
since 1967

SALATE
SALADS

ZELENA SALATA Green salad Kopfsalat Insalata verde	18,00 kn
SALATA OD RAJČICE Tomato salad Tomatensalat Insalata di pomodori	18,00 kn
KUPUS SALATA Cabbage salad Krautsalat Insalata di cavolo cappuccio	18,00 kn
MIJEŠANA SALATA Mixed salad Gemischter Salat Insalata mista	20,00 kn
SALATA OD CHERRY RAJČICE I RIKOLE Cherry tomato and rocket salad Salat aus Cherry Tomaten und Rucola Insalata di pomodori ciliegino e rucola	25,00 kn
GRČKA SALATA Greek salad Griechischer Salat Insalata greca	30,00 kn

4 Ferala
RESTAURANT
since 1967

SLATKA JELA
DESSERTS

DOMAĆI DNEVNI KOLAČ KUĆE Homemade cake of the day Hausgemachter Tageskuchen nach Art des Hauses Dolce casereccio del giorno	20,00 kn
PALAČINKE ČOKOLADA/MARMELADA Pancakes with chocolate/jam Crêpe mit Schokolade/Marmelade Crêpes al cioccolato/marmelata	20,00 kn
PALAČINKE SA ORASIMA Pancakes with nuts Crêpe mit Nüssen Crêpes alle noci	25,00 kn
PALAČINKE SA SLADOLEDOM Pancakes with icecream Crêpe mit Eis Crêpes al gelato	25,00 kn
VOĆNI KUP MARASCHINO Fruit cup Maraschino Obstbecher Maraschino Coppa di frutta Maraschino	30,00 kn

4 Ferala
RESTAURANT
since 1967

SLATKA JELA
DESSERTS

SEMIFREDO OD LJEŠNJAKA Hazelnut semifreddo Semifreddo aus Haselnüssen Semifreddo alle nocciole	25,00 kn
BANANA SPLIT Banana split Bananensplit Banana split	30,00 kn
SVJEŽE VOĆE Fresh fruit Frisches Obst Frutta fresca	25,00 kn
VOĆNA SALATA Fruit salad Obstsalat Macedonia di frutta	20,00 kn
SLADOLED KUGLICA Ice cream ball Eis Kugel Porzione di gelato	7,00 kn

4 Ferala
RESTAURANT
since 1967

KARTA PIĆA
PRICELIST

TOPLI NAPITCI	NORMATIV	CIJENA
Kava Espresso	0,006 kg	9,00
Macchiato	0,006 kg	10,00
Cappuccino	0,006 kg	12,00
Kava s mlijekom	0,006 kg	12,00
Kava sa šlagom	0,006 kg	12,00
Bijela kava	0,006 kg	14,00
Nescafė	šalica	14,00
Čaj s medom i limunom	šalica	10,00
Kakao	šalica	14,00

SOKOVI	NORMATIV	CIJENA
Coca Cola	0,25 l	18,00
Fanta	0,25 l	18,00
Sprite	0,25 l	18,00
Schweppes	0,25 l	18,00
Ice Tea	0,20 l	18,00
Juicy sok	0,20 l	18,00

PRIRODNA IZVORSKA VODA	NORMATIV	CIJENA
Jamnica	1,00 l	20,00
Jamnica	0,25 l	12,00
Jamnica Sensation	0,25 l	12,00
Jana	0,70 l	20,00
Jana	0,33 l	12,00

PIVO	NORMATIV	CIJENA
Pivo točeno PAN	0,50 l	20,00
Pivo točeno PAN	0,30 l	15,00
Radler – pivo s limunom	0,50 l	20,00

4 Ferala
RESTAURANT
since 1967

KARTA PIĆA
PRICELIST

ŽESTOKA PIĆA	NORMATIV	CIJENA
Maraschino	0,03	18,00
Pelinkovac	0,03	18,00
Kruškovac	0,03	18,00
Vlahovac	0,03	18,00
Domaća rakija (medica, višnja, borovnica)	0,03	18,00
Amaro	0,03	18,00
Brandy	0,03	18,00
Stock 80	0,03	20,00
Akvinta Vodka	0,03	20,00
Jägermeister	0,03	25,00
Campari	0,03	25,00
Ballantine's Finest	0,03	30,00
Ballantine's 12 years old	0,03	40,00
Ballantine's 17 years old	0,03	50,00
Ballantine's 21 years old	0,03	90,00
Jameson - Teachers	0,03	30,00
Chivas Royal Salute 21 years old	0,03	100,00
Martel V.S.	0,03	40,00
Martel V.S.O.P.	0,03	65,00
Martel X.O.	0,03	135,00

OTVORENA VINA	NORMATIV	CIJENA
Crveno vino kuće	1,00 l	80,00
Crveno vino kuće	0,50 l	40,00
Crveno vino kuće	0,10 l	10,00
Bijelo vino kuće	1,00 l	80,00
Bijelo vino kuće	0,50 l	40,00
Bijelo vino kuće	0,10 l	10,00
Prošek	0,10 l	20,00
Vermouth	0,10 l	35,00

4 Ferala
RESTAURANT
since 1967

KOKTEL KARTA
COCKTAIL CARD

COSMOPOLITAN	30,00
Vodka ▪ Triple Sec ▪ Lime juice ▪ Cranberry juice	
APPLE MARTINI	30,00
Vodka ▪ Apple sour ▪ Lime juice	
SEX ON THE BEACH	35,00
Vodka ▪ Peach liqueur ▪ Grenadine ▪ Pineapple juice ▪ Orange juice	
BLUE LAGOON	35,00
Vodka ▪ Blue Curaçao ▪ Lime juice ▪ Sprite	
HAWAII	35,00
Light rum ▪ Créme de Coco ▪ Blue Curaçao ▪ Pineapple juice ▪ Orange juice	
CAIPIRINHA	35,00
Cachaça ▪ Fresh lime ▪ Brown sugar	
CUBA LIBRE	35,00
Spicy rum ▪ Fresh lime ▪ Coca Cola	
PINA COLADA	40,00
Light rum ▪ Dark rum ▪ Créme de Coco ▪ Cream ▪ Pineapple juice	
MOJITO	40,00
Light rum ▪ Fresh lime ▪ Fresh mint leaves ▪ Brown sugar ▪ Soda	
LONG ISLAND ICE TEA	45,00
Light rum ▪ Gin ▪ Vodka ▪ Tequila ▪ Triple Sec ▪ Lemon juice ▪ Coca Cola	
MAI TAI	45,00
Light rum ▪ Dark rum ▪ Triple Sec ▪ Crème de Almond ▪ Pineapple juice	

BEZALKOHOLNI KOKTELI
NON – ALCOHOLIC COCKTAILS

SIMPLY RED	25,00
Coconut crème ▪ Grenadine ▪ Fresh lime juice ▪ Orange juice ▪ Pineapple juice	
VIRGIN PINA COLADA	25,00
Coconut crème ▪ Cream ▪ Pineapple juice	

4 Ferala
RESTAURANT
since 1967

VINSKA KARTA
WINE LIST

4 Ferala
RESTAURANT
since 1967

BIJELA VINA
WHITE WINES

GRAŠEVINA DIKA FERAVINO 0,75 l 120,00

Graševina je vesela, nasmijana, lagana, cvjetna i mirisna. Dobro strukturirana, dosta skladnog tijela, sorta je to bijelog grožđa koja je najrasprostranjenija u regiji kontinentalne Hrvatske, odnosno u Slavoniji. Ovo vino odašilje raskošnom aromom zreloga grožđa, što čini savršeni sklad vinske kapljice.

Riesling (graševina) is merry, smiling, light, flowery and fragrant. It is a well-structured variety of white grapes, of quite a harmonious body, and the most wide spread variety in continental Croatia, i.e. Slavonia. This wine radiates with an abundant aroma of ripe grapes creating a perfect wine harmony.

CHARDONAY DIKA FERAVINO 0,75 l 120,00

Polusuho vino kasne berbe, nježno žućkaste boje vrlo otmjenog i opojnog mirisa. Skladnog karaktera s idealno ukomponiranim alkoholom, kiselinama i šećerima. Svježeg i suptilnog okusa koji, upotpunjen karakterističnim slatkim tonom, u ustima stvara osjećaj ugode.

Semi-dry, late vintage wine, of a light yellow colour and a highly refined and intoxicating aroma. A harmonious character with an ideal amount of alcohol, acids and sugars. A fresh and subtle flavour which, fulfilled with a characteristic sweet aroma, creates a pleasant sensation in one’s mouth.

BIJELI PINOT DIKA FERAVINO 0,75 l 120,00

Bogati prirodni ekstrakt daje mu iznimnu punoću okusa, žućkasto zelenkaste je boje, iskričave fine bistroće, tipične za kontinentalna vina najviše kvalitete. Sa svojim osebujnim blago gorkastim okusom i vanilinskom aromom postao je nezaobilazno trendovsko vino.

A rich natural extract provides it with an exceptional fullness of flavour, and it is of a yellow-greenish colour and sparkling clarity, typical for first-class continental wines. It has become an inevitable trend with its peculiar mildly bitter and vanilla aroma.

4 Ferala
RESTAURANT
since 1967

BIJELA VINA
WHITE WINES

RAJNSKI RIZLING DIKA FERAVINO 0,75 l 120,00

Utjelovljuje beskrajnu eleganciju, finu nijansu aroma koja se proteže od cvijeća, meda, minerala, citrusa i petroleja. Ovo vino ima osebujne sortne karakteristike, idealno ugođenih kiselina i zanosne zeleno žute boje. Elegantno i puno, kristalnog sjaja te svježeg okusa i ugodnog bouqueta.

It embodies endless elegance, a fine nuance of aromas of flowers, honey, minerals, citruses and petrol. This wine is distinguished for its peculiar variety specific characteristics, ideally suited acids and a spectacular green and yellow colour. Elegant and full, with a crystal-like glitter, fresh flavour and pleasant bouquet.

MARAŠTINA OPG ŠIME ŠKAULJ 0,75 l 150,00

Maraština najbolje reprezentira zaštićena vina područja primorske Hrvatske, naročito Zadarske regije. Odlikuje ju svijetlo žuta, plemenito zlatna boja. Ovo tipično južnjačko i opojno vino ostavlja dojam i plijeni potpunim skladom, te kao da poziva na ‘’avanturu nepca’’.

Maraština best represents the protected wines of the Croatian coastal area, particularly the Zadar region. It is distinguished by its light yellow, refined golden colour. This typical southern and intoxicating wine certainly leaves an impression and captivates with complete harmony, as if it’s inviting one on an “adventure of a palate”.

MALVAZIJA FESTIGIA 0,75 l 150,00

Malvazija je vrhunsko vino specifično za Istarsku regiju. Malvaziju ljudi piju još iz antičkih vremena, a pretpostavlja se da su je u Istru donijeli mletački trgovci u 13 stoljeću. Karakteriziraju ju nijanse žuto-zelene boje, intenzivan voćni miris bagrema i marelice, svježina, profinjenost i izrazita pitkost.

Malvasia is a top-quality wine specific for Istria. People have been drinking malvasia since the Ancient times, and it is believed to be brought to Istria by the Venetian traders in the 13th century. It is specific for its yellow-green colour, an intensive acacia and apricot aroma, freshness, delicacy and profound smoothness.

4 Ferala
RESTAURANT
since 1967

BIJELA VINA
WHITE WINES

POŠIP ČARA 0,75 l 250,00

Vrhunsko suho vino žućkaste boje s izraženim sortno prepoznatljivim slatkastim mirisom u pravcu vinogradarskih bresaka, smokava i datulja. Snažni alkohol se izvrsno uklopio u srednje puno tijelo. Karakteristično vino za područje južne Dalmacije, naročito Korčulu.

Top-quality, dry, yellowish wine with a distinct sweet aroma specific for the sort, resembling vineyard peaches, figs and dates. The powerful alcohol perfectly fits the medium full body. Wine specific for southern Dalmatia, especially Korčula.

MUŠKAT KOZLOVIĆ 0,50 l 180,00

Poluslatko vino kristalne slamnato žute boje. Iz čaše se šire fini voćni i cvjetni mirisi među kojima dominiraju kandirane naranče, poljsko cvijeće i naročito bazga. Kozlovićev muškat nosi etiketu ponajboljeg muškata iz Istre. Vino za meditaciju.

Semi-sweet wine of a crystal, straw-like yellow colour. Subtle fruit and floral aromas dominated by candied oranges, meadow flowers and particularly elder spread from the glass. Kozlović's muscat bears the label of some of the finest muscat wines from Istria. Meditation wine.

4 Ferala
RESTAURANT
since 1967

CRVENA VINA
RED WINES

FRANKOVKA DIKA FERAVINO 0,75 l 120,00

Puno, mirisno zaobljeno vino Frankovka, smatra se najkvalitetnijim crvenim vinom kontinentalne Hrvatske. Frankovka je bogatih prirodnih ekstrakata, rubinsko crvene boje, okusa koji podsjeća na bobičasto voće. Ugodni tanini i stručno ukomponirane kiseline daju vino stabilnog karaktera.

A full, aroma-rounded wine Frankovka is considered as the best quality red wine in continental Croatia. Frankovka contains rich natural extracts; it is of a ruby red colour and a berry-resembling aroma. Pleasant tannins and expert added acids provide a wine of a stable character.

MERLOT FESTIGIA 0,75 l 150,00

Vrhunsko snažno i robusno vino tamne rubin boje, bogato ekstraktima šumskog voća i višnje. Suptilna struktura ujednačenih zrelih tanina. Harmoničnog je i zaokruženog okusa. Osvajač je brojnih zlatnih medalja na domaćim manifesacijama vinara.

Top-quality powerful and robust wine of dark ruby colour, abundant with forest fruit and sour cherry extracts. A subtle structure of matching ripe tannins. A harmonious and rounded aroma. A winner of numerous gold medals at domestic wine producers' manifestations.

CABERNET SAUVIGNON FESTIGIA 0,75 l 150,00

Jedna od najpoznatijih svjetskih sorta koja u porečkom vinogorju daje izvanredna vina koja su dobila najviša priznanja. Tamno je crne boje, jako izraženog sortnog mirisa koji podsjeća na crni ribiz. Punog je okusa, suh i izuzetno harmoničan.

One of the most famous world varieties, the basis of the exceptional, award-winning wines in the Poreč vineyards. It is dark black, with a highly notable aroma resembling black currant. The wine is full in flavour, dry and highly harmonious.

4 Ferala
RESTAURANT
since 1967

CRVENA VINA
RED WINES

PLAVAC TOMIĆ 0,75 l 190,00

Vino proizvedeno od selekcioniranog grožđa istoimene sorte plavac, karakteristične za južnu Dalmaciju. Grožđe koje je ubrano sa starih trsova hvarskih vinograda, dalo je vino koje plijeni harmonijom aroma i ostavlja visoke kriterije u klasi.

Wine produced from chosen grapes of the plavac variety, specific for southern Dalmatia. Grapes gathered from old vines in the Hvar vineyards have resulted in a wine seizing one's attention with its harmony of aromas and setting high standards in its class.

DINGAČ SKARAMUČA 0,75 l 250,00

Dingač je vrhunsko suho vino duboke tamnoljubičaste boje, lijepo izraženog mirisa i sortne arome s blago slatkastom nijansom zrelih šljiva i kupina, koje završavaju začinskim notama dima i kože. Dingač je zacijelo najpoznatiji enološki lokalitet na Jadranu gdje Plavac Mali daje najbolje rezultate.

Dingač is a top-quality dry wine of deep, dark purple colour, a lovely emphasized aroma and a mild and sweet ripe figs and blackberry aroma specific for the variety, rounded with spice-like notes of smoke and skin. Dingač is probably the best known oenological site on the Adriatic where Plavac Mali gives bests results.

BABIĆ VINOPLOD ŠIBENIK 0,75 l 300,00

Vrhunski Babić dobiven od loze sa primoštenskih terasa krasi tamnocrvena rubinska boja, izrazite voćne arome zrleog grožđa, preko tamnog bobičastog do zrelog šumskog voća. U pozadini se vrlo diskretno osjete miris začina i dima.

The top-quality Babić wine is produced from the vine taken form the Primošten terraces. It is of a dark ruby red colour and a distinct fruit aroma of ripe grapes, from dark berries to ripe forest fruit. The aroma of spices and smoke are discretely noticeable in the background.

4 Ferala
RESTAURANT
since 1967

CRVENA VINA
RED WINES

MUŠKAT RUŽA LAGUNA HISTRIA 0,50 l 150,00

Poluslatko vino rubinsko crvene boje, intenzivnog mirisa na ružu i ostalo cvijeće. Okus je pun, sladak i dobro izbalansiran sa snažnim tijelom kojeg u pozadini lijepo podržavaju nježni tanini.

Semi-sweet wine of ruby red colour and an intensive aroma of roses and other flowers. The flavour is full, sweet and well balanced with a powerful body which is nicely supported by the gentle tannins in the background.

ROSÉ VINA
ROSÉ WINES

ROSE DIKA FERAVINO 0,75 l 120,00

Ovaj rose napravljen je od sorte Frankovka. Odlikuje se voćnošću i svježinom bijelih vina te jačinom crvenih. Ovo skladno, elegantno i svježe vino krasi miris jagoda. Plijeni pažnju nježno ružičastom bojom lososa.

This rose wine is made of the Frankovka variety. It is distinguished for the fruitiness and freshness of white wines and the richness of red wines. This harmonious, elegant and fresh wine is embellished by a strawberry aroma. It draws one's attention with a gentle salmon pink colour.

ROSÉ BENKOVAČKI 0,75 l 120,00

Rose Benkovac najpoznatiji je hrvatski rose. Lagano ljetno vino svijetlocrvene boje, smećkasta odsjaja, fina istančana okusa i sortna mirisa. Zavest će Vas diskretnom aromom, bouquetom i svježinom.

Rose Benkovac is the best known Croatian rose wine. A light summer wine of light red colour and a brownish reflection, a refined flavour and variety-specific aroma. It will seduce you with its discrete aroma, bouquet and freshness.

4 Ferala
RESTAURANT
since 1967

ŠAMPANJCI I PJENUŠAVA VINA
CHAMPAGNES AND SPARKLING WINES

TOMAC CLASSIC BRUT 0,75 300,00

Obitelj Tomac iz Jastrebarskog svake godine proizvodi sve ekstremnija vina. Tomac Clasic Brut sastoji se od 70% chardonnaya i 30% grožđa starih pleševičkih sorti. Pjenušac je proveo čak 40 mjeseci na talogu.

Tomac family from Jastrebarsko has been creating more extreme wines every year. Tomac Classic Brut consists of 70 % of chardonnay and 30 % of the old Plešivica grape varieties. The champagne has spent as many as 40 months resting on the lees.

MÖET & CHANDON IMPERIAL 0,75 650,00

Ovaj non vintage šampanjac se vrlo dobro sljubljuje s hranom. Odlikuje se balansiranom dozom harmonije i elegancije. Uz pratnju sitnih, postojanih mjehurića, vodi Vas kroz okuse pretežno jabuka i krušaka zaokruženih medenim aromama.

This new vintage champagne goes very well with food. It is distinguished by a balanced dose of harmony and elegance. Accompanied by tiny, persistent bubbles it takes you through the flavours of mostly apples and pears rounded with honey aromas.

DOM PERIGNON 0,75 1800,00

Kada se priča o šampanjcima, svakako prvo što nas asocira na njih je Dom Perignon. Krasi ga naslov „najboljeg vina na svijetu“. Njegovu neponovljivu osobnost i kvalitetu tvore jedinstveni kreativni elementi koji se neprestano nadopunjuju.

When it comes to champagnes, the first thing that certainly comes to one’s mind is Dom Perignon. It holds the title of “the best wine in the world”. Its unique character and quality is created by unique creative elements continuously supplementing each other.