


Ventura

2024
SAMPLE

Menu





Head Chef Zoran Cobanov



Chef Zoran, from Sibenik, Croatia, brings over twenty years of culinary experience, including internships and short-term assignments at Michelin-starred restaurants across Europe.

He has worked in traditional Croatian restaurants, then as Head Chef in prominent establishments, pioneering Croatian fine dining. Zoran competed in the 2005 Championship of Young Chefs of Europe and served as Executive Chef at Hotel Restaurant 'San Rocco', featured in the Michelin Guide. He later joined Kempinski Hotel Adriatic, becoming Task Force Head Chef at 'Ca d Oro' (1* Michelin). He has also consulted during hotel and restaurant openings, been a guest chef internationally, and created notable menus, including for Croatia Airlines.

We are thrilled to have him as part of the KATINA team, elevating your gastronomic experience and impressing guests on a daily basis through his creativity and level of service.

Kentina

Lunch

Seabass tartar with lime
and olive oil emulsion
Celery and black truffle
velouté

Seabream fillet
with a sepia crust
Double cooked lemon cream
with dry lemon and mint

Dinner

Tuna tartar, Asian style, with
avocado and young onion
Tagliatelle, with Adriatic
scampi and black truffle
Strawberry sorbet
with green apple granite





Kestiva

Lunch

Black Angus tartar with trout caviar and cream fresh
Linguine with lardo pork and baked almonds
Flank steak with fennel and a red wine emulsion
Crunchy almond semifreddo

Dinner

Foie gras terrine with black truffle and dry apricot salsa
Tomato gazpacho
Lamb rack baked in rosemary with mushroom souffle
Tiramisu with espresso pralines



Lunch

Wild salmon tartare
with fried leek and beetroot
Baked pumpkin with truffle salsa
and coconut foam
Grilled red mullet with soft goat
cheese and polenta
Dark chocolate souffle
with fruit, meringue and ice cream

Dinner

Octopus salad with sepia focaccia
and dry tomatoes
Grana Padano risotto
and crunchy ham
Pork cheeks with celery puree
and baked pears
White brownie
and dark chocolate mousse

Ventura

Lunch

Black tiger prawns
with lemon butter sauce

Saint Jacques mussels,
lardo pork, and pumpkin puree

Amberjack fillet
with pickled vegetables

Gianduja cake with vanilla cream

Dinner

Baked beetroot tartare
with lime and yoghurt salsa

Green beans soup
with mint pesto

Black pork fillet cooked in a confit
of dry capers and pistachio

Cinnamon and peach crumble



Kentia



Lunch

Celery white fish terrine
Ravioli stuffed with foie gras
and baked pears purée
Tuna fillet baked in wild herbs
and lemon mayonnaise
Baked figs with champagne foam

Dinner

Zucchini carpaccio with
pistachio yoghurt pasta
Fish velouté soup
Slowly cooked monkfish
with lardo pork and young onion
Vanilla parfait stuffed with baked
truffle and dark chocolate sauce

Ventura

Lunch

Fish ceviche with peach
and grape seed oil emulsion
Zucchini and mint soup
Goldfish with almond crust
and cauliflower cream
Lemon and meringue tart

Dinner

Tuna tartare with grapes, pomegranate
and camelia emulsion
Risotto with scampi
and black truffles
Baked octopus with balsamic sauce,
young potatoes and vegetables
Granny Smith apple sorbetto
with ginger granite





Lunch

Beef carpaccio with rocked pesto
and Parmigiano Reggiano
Green peas soup
with black truffle
Slowly cooked duck breast
with plum sauce
Hazelnut cake
with Dulce de Leche cream

Dinner

Selection of sushi rolls
Gnocchetti with smoked fish
and dry bottarga
Dentex fillet cooked in white wine
and young potatoes
Panna cotta with rum
and coconut cookie



Ventini

Lunch

Octopus terrine

with balsamic pearls

Homemade tortellini

stuffed with scampi

Grilled seabass fillet

with potato purée and tomato foam

Baked figs

with almonds and ricotta cheese

Dinner

Cucumber and Greek yogurt

gazpacho

Zucchini and feta cheese rolls

Lamb filet in parmesan crust

with young potatoes

Caramel coffee parfait

with gianduja base

Kentivis



EXQUISITE

Taste