

PERIVOJ  

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KAVANA & RESTORAN

MENU



## PERIVOJ - The pleasure garden

Welcome to Perivoj, the unique Split café and restaurant whose main characteristics, besides the high catering quality, are a spacious garden and beautiful architecture from the period of Art Nouveau Movement from the beginning of 20th century.

Mr. Kamilo Tončić noble Sorinjski (1878.-1961.), one of the most famous architects of Croatian Art Nouveau Movement, imagined it as a family villa with a beautiful garden covering more than a 1000 m<sup>2</sup>. The designer of the villa was Mr. Karel Beneš from Prague, a well known architect and Mr. Tončić's friend. The owner himself worked out the outlines of the villa and till his old age he took care about the garden.

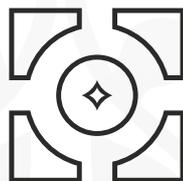
Today, both, the villa and the garden are under the protection of the Croatian Ministry of Culture. The south facade of the villa viewing the garden is architectural the most interesting part: a rectangular glass veranda, stone stairs, the terrace decorated with the relieves of eagles. It testifies the early use of concrete in the construction industry. The interior of the villa is still the same. Mr. Tončić was the author of some other important buildings from the Art

Nouveau Movement in the center of Split such as Sulfur Spa from 1903. and "The Croatian Home" from 1908. which you can see in the street named after him.

The special beauty of all this is the pleasure garden in front of the south facade, the real work of art of horticulture, with Mediterranean nice smelling, aromatic plants, palm trees, cypresses and some rare kind of white roses.

There are also some folklore motives sculptured by the students of Prof. Tončić, who was the principal of the vocational school in Split.

In the middle of the pleasure garden, there is a big fountain with gold fish, also sculptured in a white stone. In the green oasis, almost in the center of the ancient town of Split, some hundred meters far from the palace of the Roman emperor from 3rd century, in the area created to relax and meditate, you'll enjoy the high quality catering and you'll, for sure, find the place nice and pleasant for your eye and spirit and you'll be protected from the traffic noise. protected from the traffic noise.



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## *Cold appetizers*

<b>Dalmatian prosciutto</b>	76 kn
<b>Cheese platter with homemade marmalade</b>	74 kn
<b>Beef fillet carpaccio with porcini mushrooms</b>	85 kn
<b>Steak tartare</b>	150 kn
<b>Smoked duck breast</b> <i>on leafy salad with Carolina dressing</i>	75 kn
<b>Duck liver paté</b>	45 kn
<b>Cold seafood platter</b> <i>fish marinade, carpaccio and tartare</i>	85 kn
<b>Smoked sabrefish carpaccio</b> <i>served with orzo and cranberries</i>	75 kn
<b>Raw oysters</b>	18 kn
<b>Vegetarian salad</b> <i>orzo, cranberries, fruit, grana padano and rucola</i>	54 kn
<b>Seasonal salad</b>	25 kn

## *Soups*

<b>Fish broth</b>	35 kn
<b>Oxtail soup</b> <i>with homemade pasta</i>	30 kn
<b>Peas and mint cream soup</b>	30 kn

## *Hot appetizers*

<b>Ravioli stuffed with shrimps and spring onion</b> <i>in carrots and rosemary cream</i>	86 kn
<b>Fuži (Istrian pasta) with shrimps, truffle and celery</b>	115 kn
<b>Tagliatelle with shrimps,</b> <i>pine nuts and sun-dried tomatoes</i>	105 kn
<b>Steak Pljukanci (meat home-made ravioli)</b> <i>with cherry tomatoes and rucola salad</i>	94 kn
<b>Red rice with kanoštrele</b> <i>(mini Mediterranean scallops)</i> <i>and brunoised vegetable in shrimp and celery cream</i>	115 kn
<b>Wheat with smoked seafood dish</b>	98 kn
<b>Risotto with shrimps</b> <i>porcini mushrooms and spinach</i>	105 kn

### *Main meat dishes*

**Beefsteak in prosecco and timut pepper** 196 kn  
*with almond purée and grilled vegetables*

**Beefsteak tagliata with rucola salad** 147 kn  
*cherry tomatoes and grana padano cheese  
in reduced balsamic sauce*

**Sous vide ribeye steak** 174 kn  
*with potatoes au Gratin*

**Foie gras in cognac and orange juice** 195 kn  
*with tiger shrimps served with almond and hazelnut  
crumblé with Granny Smith apple cream*

**Lamb French-rack aromatized** 165 kn  
*in thyme pepper and robinia honey  
and served with juliened vegetables and Asian pear*

**Grilled meat selection** 175 kn  
*with potatoes nouvelle and vegetables  
beef fillet, veal cutlet and lamb rack*

### *Main seafood dish*

**Best quality fish at your wish** 490 kn  
*grill, in salt, in oven, gregada (stew),  
Dalmatian brodetto and plain-fish*

**Scallops in seaweed jelly** 137 kn  
*with crispy Dalmatian bacon*

**Spicy calamari with baby chard** 115 kn  
*in sweet corn cream*

**Sea bass filet in shrimp sauce with almond leaves** 168 kn  
*chard, cherry tomato and fava bean*

**Warty venus clams** 265 kn  
*in wine sauce (alla busara), grilled or raw*

**Scampi** 460 kn  
*grilled or alla busara*

## *Desserts*

**Hedonism** 35 kn  
*dark chocolate souffle,  
truffle flavored ice cream,  
almond crumble, caramel and chocolate,  
pear and apple cream*

**Almond semifredo** 30 kn  
*orange and berries*

**White chocolate cream** 30 kn  
*with orange, red pepper and strawberries*

**Dark chocolate mousse with salt flower** 30 kn  
*and extra virgin olive oil*

**Fruit with icecream and goat milk caramel** 30 kn

**Dalmatian rožata (home-made panna cotta)** 30 kn

**Lemon sorbetto** 45 kn

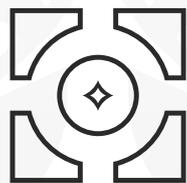
## *Side dish*

**Butter** 15 kn

**Olives** 15 kn

**Grilled vegetables** 35 kn

Perivoj 2018  
Slavićeva 44  
21 000 Split  
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Slavićeva 44,  
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