

U gradu u kojem su ulice uske, a okusi široki,  
nastalo je mjesto koje ne zove, nego pušta.  
Ta svakodnevna fraza *Pusti me proć* postala je  
ime ulice, a kasnije i naš identitet.

# PustiMeIst. / LetMeEat.

JELOVNIK / FOOD MENU



In a city where streets are narrow and flavours are wide, a  
place was born that doesn't call you in, it lets you through.  
An everyday phrase *Pusti me proć* (*Let me pass*) became the  
name of the street. **Later, it became our identity.**



PustiMeProć.  
KONoba

## Hladna Predjela

<b>Tartarski biftek s toplim pecipalama</b> ručno rezani classic tartar biftek, maslac, domaće pecipale	20 €
<b>Dalmatinski pijat PustiMelst za dvije osobe</b> dalmatinski domaći pršut, selekcija dalmatinskih domaćih sireva, marmelada od smokve, masline, ukiseljeni motar, ukiseljena kapula, orasi (ovaj pijat možete napraviti po svome rasporedu)	30 €
<b>Morski pijat PustiMeUMore</b> naša verzija Rio Mare pašteta, carpaccio od bijele ribe, marinirana plava riba (ovaj pijat možete napraviti po svome rasporedu)	15 €
<b>Morski pijat PustiMeUMore</b> naša verzija Rio Mare pašteta, carpaccio od bijele ribe, marinirana plava riba (ovaj pijat možete napraviti po svome rasporedu)	32 €
<b>Sezonska bruschetta sa straciatella sirom</b> svježe marinirano sezonsko povrće na toploj feti kruha od kiselog tijesta, ulje od bosiljaka	9,5 €
<b>Sezonska bruschetta sa straciatella sirom</b> svježe marinirano sezonsko povrće na toploj feti kruha od kiselog tijesta, ulje od bosiljaka	14 €

## Juhe

<b>Juha od mola iz Jadranskog mora</b> juha od mola, riža, petrusimul, domaće maslinovo ulje	6 €
<b>Sezonska juha</b> sezonsko povrće	6 €

## Topla Predjela

<b>Crni rižoto od jadranske sipe</b> carnaroli riža, sipa, crnilo od sipe, repovi kozica, petrusimul, limun	24 €
<b>Janjeći rižoto s bižima</b> carnaroli riža, janjeći but, grašak, mlada kapulica, sir iz mišine	24 €
<b>Brudet od morskog pasa s domaćim zelenim bucatinima</b> morski pas, ručno napravljena domaća tjestenina sa špinatom	21 €
<b>Cacio e Pepe</b> Pecorino romano, crni papar u zrnu, ručno napravljena domaća tjestenina	18 €

## Glavna Jela

<b>Ribeye steak</b> goveđi odrezak od rebara bez kostiju, pire od celera, blanširana brokula, prženi domaći krumpirići, jus	36 €
<b>Tuna paštica</b> jadranska tuna, ručno napravljeni domaći njoki, baby mrkva, bob	34 €
<b>Oborita riba prve klase</b>	1KG 85 €

## Deserti

<b>Breskva</b> biskvit od maslinovog ulja, grillane karamelizirane breskve, bosiljak, jogurt i med	8 €
<b>Moćna feta tiramisua</b> mascarpone sir, viski, vanilija burbon, kakao, kava, piškota, ganache	8 €
<b>Nonina osveta</b> domaće palačinke, dalmatinska skuta, krema od prošek, orasi, čokoladna zemlja	8 €

## Prilozi

<b>Domaća pogača od krumpirovog tijesta</b>	3 €
<b>Sezonska salata</b>	4,5 €
<b>Krumpir salata</b>	5 €
<b>Blanširana brokula</b>	6 €
<b>Prženi domaći krumpir</b>	5 €
<b>Dječja opcija</b> upit konobaru	10 €

## Cold Appetizers

<b>Steak tartare with warm fried flatbread</b> hand-cut classic steak tartare, butter, homemade fried flatbread	20 €
<b>Dalmatian plate PustiMelst for two</b> Dalmatian homemade prosciutto, selection of dalmatian homemade cheese, fig jam, olives, pickled sea fennel, pickled onion, walnuts (you can create this plate as you wish)	30 €
<b>Sea plate PustiMeUMore</b> Rio Mare tuna spread (our original recipe), white fish carpaccio, marinated blue fish (you can create this plate as you wish)	15 €
<b>Sea plate PustiMeUMore</b> Rio Mare tuna spread (our original recipe), white fish carpaccio, marinated blue fish (you can create this plate as you wish)	32 €
<b>Seasonal bruschetta with straciatella cheese</b> Fresh marinated seasonal vegetables on a warm slice of sourdough bread, basil oil	9,5 €
<b>Seasonal bruschetta with straciatella cheese</b> Fresh marinated seasonal vegetables on a warm slice of sourdough bread, basil oil	14 €

## Soups

<b>Adriatic hake soup</b> hake soup, rice, parsley, homemade olive oil	6 €
<b>Seasonal soup</b> seasonal vegetables	6 €

## Warm Appetizers

<b>Adriatic cuttlefish risotto</b> carnaroli rice, cuttlefish, cuttlefish ink, shrimp tails, parsley, lemon	24 €
<b>Lamb risotto with peas</b> carnaroli rice, lamb chop, peas, spring onion, cheese aged in sheep skin	24 €
<b>Shark brudet with homemade green bucatini</b> shark, homemade pasta with spinach	21 €
<b>Cacio e Pepe</b> Pecorino romano, black peppercorns, homemade pasta	18 €

## Main Courses

<b>Ribeye steak</b> boneless ribeye steak, celery puree, blanched broccoli, homemade fries, jus	36 €
<b>Tuna paštica</b> Adriatic tuna, homemade gnocchi, baby carrot, broad beans	34 €
<b>First class white fish</b>	1KG 85 €

## Desserts

<b>Peach</b> olive oil sponge cake, grilled caramelized peaches, basil, yogurt and honey	8 €
<b>Powerful tiramisu slice</b> mascarpone cheese, whiskey, vanilla bourbon, cocoa, coffee, ladyfingers, ganache	8 €
<b>Grandma's revenge</b> homemade pancakes, dalmatian curd cheese, prosecco cream, walnuts, chocolate crumble	8 €

## Side Dishes

<b>Homemade potato bread</b>	3 €
<b>Seasonal salad</b>	4,5 €
<b>Potato salad</b>	5 €
<b>Blanched broccoli</b>	6 €
<b>Homemade fries</b>	5 €
<b>Kid's menu</b> ask the waiter	10 €