

RESTAURANT  
**MAGNUS**

*by* **VESTIBUL**  
Palace



**MENU**

## Hladna predjela

**Najbolje iz Hrvatske** \_\_\_ kn  
*(Dalmatinski pršut, Paški sir, Baranjski kulen, masline, zapečeni brusketi sa češnjakom)*

**Koktel of škampi** \_\_\_ kn  
*(Škampi, slamica od zelene salate, tartar umak)*

**Carpaccio od feta sira** \_\_\_ kn  
*(Feta sir, cherry rajčica rikola, maslinovo ulje, krem aceto balsamico)*

## Juhe

**Krem juha od rajčice** \_\_\_ kn

**Jadranska juha** \_\_\_ kn

**Krem juha od tikve** \_\_\_ kn

## Topla predjela

**Penne s gorgonzolom** \_\_\_ kn  
*(Penne s umakom od gorgonzole, špinat, orasi)*

**Rezanci s dimljenim lososom** \_\_\_ kn  
*(Rezanci s dimljenim lososom, kaparima, crveni luk)*

**Istarski fuži s tartufima** \_\_\_ kn  
*(Istarski fuži, Istarski tartufi, ulje od tartufa, vrhnje)*

## Glavna jela

**Riba I. Kategorije** \_\_\_ kn

**Škampi na buzaru/grill** \_\_\_ kn

**Biftek s pestom od buće** \_\_\_ kn  
*(Biftek, pečeni krumpir s ružmarinom, pest od buće)*

**Tuna steak s palentom** \_\_\_ kn  
*(Tuna, palenta, carsko povrće, maslinovo ulje)*

**Lungić rolice** \_\_\_ kn  
*(svinjski lungić, mozzarella, šunka, tikvice, pečeni krumpir, parmezan, paprike)*

**Aromatični teleći kotlet** \_\_\_ kn  
*(teleći kotlet, pečeni krumpir sa začinskim biljem, pire od tikve, paprike)*

**Egzozični pileći ražnjić** \_\_\_ kn  
*(Pileći file, ananas, paprike, umak od špinata, zapečeni krumpir)*

**Dalmatinska fantazija** \_\_\_ kn  
*(Janjeći kotleti, mladi pečeni krumpir s parmezanom, grašak, mrkva)*

**Crni rižot od sipe sa slanutkom** \_\_\_ kn  
*(Sipa, riža, slanutak, ekstra djevičansko maslinovo ulje, maslac)*

**Kozice s medom i đumbirom** \_\_\_ kn  
*(Kozice, med, đumbir, maslinovo ulje, češnjak, limun, korijander, umak od soje)*

## Deserti

**Dalmatinska Rožata** \_\_\_ kn

**Dioklecijanova pijana kruška** \_\_\_ kn

**Palačinke s chateaux umakom** \_\_\_ kn

**Domaća savijača** \_\_\_ kn

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## Cold Appetizers

- Best of Croatia platter** \_\_\_ kn  
*(Dalmatian Prosciutto, Island of Pag Cheese, Baranjski kulen, Olives, bruschetti with garlic)*
- Scampi cocktail** \_\_\_ kn  
*(Scampi, chopped green salad, tartar sauce)*
- Feta cheese carpaccio** \_\_\_ kn  
*(Feta cheese, cherry tomato, rucola, olive oil, balsamico creme)*

## Soups

- Cream tomato soup** \_\_\_ kn
- Adriatic soup** \_\_\_ kn
- Cream gourd soup** \_\_\_ kn

## Warm appetizers

- Gorgonzola penne** \_\_\_ kn  
*(Penne with gorgonzola sauce, spinach, walnuts)*
- Noodles with smoked salmon** \_\_\_ kn  
*(Noodles with smoked salmon, capers, red onion)*
- Istrian fusi with truffles** \_\_\_ kn  
*(Istrian fusi, Istrian truffles, truffle oil)*

## Main courses

- Fish I. Category** \_\_\_ kn
- Scampi Dalmatian "buzara"/grill** \_\_\_ kn
- Beefsteak with pumpkin pesto** \_\_\_ kn  
*(Beefsteak, roasted potato with rosemary, pumpkin sauce)*
- Tuna steak s palentom** \_\_\_ kn  
*(Tuna, polenta, vegetables, extra virgin olive oil)*
- Pork loin rolls** \_\_\_ kn  
*(stuffed pork beefsteak, mozzarella, ham, zucchini, roasted potato with Parmesan cheese, bell pepper)*
- Aromatic veal cutlet** \_\_\_ kn  
*(veal cutlet, roasted potato with Mediterranean herbs, mashed gourd, bell pepper)*
- Exotic chicken skewer** \_\_\_ kn  
*(Chicken fillet, pineapple, bell pepper, spinach sauce, roasted potato)*
- Dalmatian fantasy** \_\_\_ kn  
*(lamb cutlets, young roasted potato with Parmesan cheese, peas, carrot)*
- Cuttlefish black risotto with chickpeas** \_\_\_ kn  
*(cuttlefish, rice, chickpeas, extra virgin olive oil, butter)*
- Prawns with honey and ginger** \_\_\_ kn  
*(prawn tails, honey, ginger, olive oil, garlic, lemon, coriander, soy sauce)*

## Desserts

- Dalmatian Rožata** \_\_\_ kn  
*(Dalmatian Caramel cream)*
- Emperor Diocletian's drunken pear** \_\_\_ kn  
*(Pears, red wine, cream, vanilla stick)*
- Chateau pancakes** \_\_\_ kn  
*(Pancakes, wine, eggs, walnuts)*
- Vestibul strudel** \_\_\_ kn
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# RESTAURANT MAGNUS

U splitskom luksuznom butik hotelu gdje se Renesansna, Barokna i Gotička arhitektura isprepliću, restoran MAGNUS je kulinarska počast baštini Hotela Vestibul Palace, spajajući lokalne okuse s avangardnim.

Da bi upotpunila okuse splitskog suncem okupanog položaja, vinska lista fokusirana je na najbolje regionalne i nacionalne autohtone sorte.

Restoran je dobio ime po Magnusu Severusu koji je nakon pada Salone organizirao povratak stanovnika koji su pobjegli na otoke te ih doveo natrag u Palaču poslije Cara Dioklecijana. To je bio početak srednjovjekovnog Splita.

Restoran MAGNUS koristi organske sastojke koji potječu iz dalmatinskih netaknutih otoka i zaleđa odakle su splitski preci potekli.

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Tucked into Split's landmark luxury boutique hotel where Renaissance, Baroque, and Gothic architecture intertwine, Restaurant MAGNUS is a culinary tribute to Hotel Vestibul Palace's heritage, merging local flavour with avant-garde flair.

To compliment the flavors of Split's sun-kissed terroir, the wine list focuses on regional and national favourites of autochthonous varieties.

The restaurant is named after Magnus Severus who after the fall of Salona organized return of residents who fled to the islands and brought them back to the Palace post Emperor Diocletian.

That was the beginning of a medieval Split.

Restaurant MAGNUS uses organic ingredients sourced from Dalmatia's pristine islands and vast hinterland from where Split's forefathers originated.

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**ECCO ING d.o.o. / Kralja Zvonimira 65A, 21000 Split / OIB: 28671967175**

U cijenu je uključen porez. Sve cijene iskazane su u kunama.  
Zabranjeno točenje i konzumiranje alkoholnih pića osobama mlađima od 18 godina.  
Pisani prigovor za pruženu uslugu gost može uputiti na adresu :  
Kralja Zvonimira 65A, 21000 Split ili na email adresu : [magnus@vestibulpalace.com](mailto:magnus@vestibulpalace.com)

All prices are VAT inclusive. All prices are in HRK.

We do not serve alcohol to minors.

Complaints about our service should be sent in writing to:  
Kralja Zvonimira 65A, 21000 Split or to email address : [magnus@vestibulpalace.com](mailto:magnus@vestibulpalace.com)

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