MAISA

RESTAURANT

À LA CARTE

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Maisa means ‘table’ in Dalmatian, and as such, with its simple yet powerful symbolism, it highlights its importance. The table is a place of warmth and hospitality where families and friends gather to share unforgettable moments and enjoy a meal together. Maisa embodies this very sense of togetherness and warmth, creating a space where everyone feels welcome, comfortable, and carefree.

Our philosophy at Maisa is based on creating an authentic experience through a blend of tradition, fresh ingredients, and a love for gastronomy. Every dish on our menu is designed to evoke the spirit of togetherness, enjoyment, and pleasant moments at the table. Welcome to Maisa – a place where food tells a story, and every moment becomes a memory.

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„MAISA“ EXPERIANCE FOR SHARING

Fish platter
For a pleasant start, we suggest a selection of cold fish delicacies such as prawn tartat, tuna tartare, sea bass chevise, octopus carpaccio
50,00 €

Local bites
A touch of Dalmatia on a plate with Dalmatian prosciutto, Pag cheese, olive tapenade, capers, pickled onions, sun-dried tomatoes
35,00 €

Burrata and truffle
Fresh burrata with dried tomato tapenade covered with truffles and grilled bread
32,00 € | ■

■ Vegeterian ○ Vegan

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FIRST PLATE

Tuna and avocado
Spicy tuna tartar with coriander and soy sauce on avocado and lime cream
20,00 €

Ceviche
Sea bass fillet marinated with lime and mint with pomegranate and mango salsa
20,00 €

Octopus carpaccio
Octopus carpaccio on a bed of arugula with lemon gel and basil olive oil
22,00 €

Goose ganache
Delicious goose ganache cake with fig jam
22,00 €

Beef tartar
Spicy beef tartare with butter and grilled foccacia
25,00 €

Beetroot tartar
Refreshing beetroot tartar with a touch of apple with smoked tofu cheese and balsamic vinegar cream
16,00 €

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SECOND PLATE

Prawns
A light bite of prawns in a sauce of white wine, butter and herbs with toasted bread
26,00 €

Saint Jacques and truffles
Richly flavored risotto with scallops and truffle
26,00 €

Rooster
Traditional rooster sauce with homemade cavatelli pasta
26,00 €

Balotine
Veal ballotine, taleggio cheese, grana padana in panko crumbs with pecorino cheese sauce
24,00 €

Pljukanci
Istrian pljukanci pasta with tomato sauce, pine nuts and dehydrated tomatoes
24,00 € | ○

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SOUP

Tomato soup
Creamy roasted tomato soup with pine nut pesto and grano padana
14,00 € | ■

Lentil soup
Light summer vegan lentil and leek soup
14,00 € | ○

Fish soup
Traditional Dalmatian clear fish soup with sea bass fillet and olive oil
16,00 €

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MAIN COURSES

Beef Molum
Steak with fois gras in demiglace sauce on a bed sweet potato puree and mushrooms
48,00 €

Lamb
Tradition in a modern way, lamb steak in a crust of panco crumbs and fresh herbs with potato cream, peas, demi glace truffle sauce
32,00 €

Duck
Sous-vide duck breast in orange sauce with bread dumplings and red cabbage and apple puree
32,00 €

Bbq selection
A nice bbq experience with rib-eye ,beef short ribs, chicken wings with a side dish of gratin potatoes and vegetables
78,00 €

Sea bass
Sea bass on polenta with shrimp sauce
32,00 €

Tuna
Tuna with cauliflower cream, corn cream, smoked salt
30,00 €

Cauliflower steak
Cauliflower steak on hummus with chimichurri sauce
24,00 € | ○

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SWEET TREATS

Lava Cake
Chocolate lava cake with pistachio sauce and vanilla ice cream
14,00 €

Mille-Feuille
Vanilla cream on crispy dough with fresh fruit
14,00 €

Cheese cake
Ricotta and lime cream with cherry and maraschino sauce
with crispy puff pastry
14,00 €

Raw vegan cake
Vegan cake made with almonds, cashews, cocoa, and dates
for the perfect refreshment
14,00 € | ○

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KIDS' MENU

Our Kids' Menu is packed with delicious and fun options that are perfect for even the pickiest eaters! Made with the same care and quality as our adult dishes, these meals are sure to bring a smile to your little one's face.

Bon appétit, little chefs!

Mini burger
Beef, cheddar cheese, pickles, tomato, ketchup, mayonnaise,
pommes frites, buns
14,00 €

Chicken fingers
Chicken breast, pomes frites, ketchup, ranch sauce
12,00 €

Chicken quesedilla
Chicken breast, cheddar cheese, ketchup, bacon,
pommes frites, tortilla
12,00 €

Grill cheese sandwich
Gouda, cheddar, turkey ham, butter, toast bread, pommes frites
14,00 €

Penne pomodoro
Tomato sauce, pasta
12,00 €

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Za sve dodatne upite i pojašnjenja molimo Vas da se obratite našem team-u, rado ćemo ispuniti Vaše zahtjeve. Sve cijene su izražene u eurima i uključuju PDV. U cijenu nije uračunata napojnica. Zabranjeno je usluživanje i konzumiranje alkoholnih pića i duhanskih proizvoda osobama mlađim od 18 godina. Pisane prigovore možete podnijeti na recepciji Molum Hotel & Residences, putem elektroničke pošte na adresu info@molum.hr , ili slanjem pošte na adresu: Jadranska cesta 61, 23 207 Sveti Filip Jakov. Zabranjeno je usluživanje i konzumiranje alkoholnih pića osobama mlađim od 18 godina. Sve cijene izražene su s PDV-om.

For any additional inquiries and clarifications, please contact our team, and we will gladly fulfill your requests. All prices are expressed in euros and include VAT. The price does not include tips. Serving and consuming alcoholic beverages and tobacco products to persons under 18 years of age is prohibited. Written complaints can be submitted at the reception of Molum Hotel & Residences, via email at info@molum.hr, or by mail to the following address: Jadranska cesta 61, 23 207 Sveti Filip Jakov.