

Grissini

"AJME, ŠTA TE VOLIN"

Savory pie from Island of Vis
Dalmatian soparnik

Frittelette with Istrian fritaja
Truffle gougere

Leak cappuccino with blue crab

"AJME, ŠTA JE LIPO"

Ston bay oysters & pressed caviar ●●

Strawberry & tomato ●●

Asparagus with hazelnuts ●●

"Sorbula" egg with caviar

Milk bun with poppy seeds
Blue pea butter

"TI SI MOJE ČUDO"

Sea scallops, celery & champagne vinegar Beurre Blanc ●●

Istrian turbot with anchovies, artichokes & black garlic ●●

Swiss chard & fish ●●

SUMMER RAIN DROP

"ZALJUBLJEN SAN SLIPO"

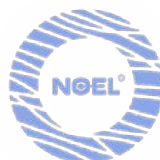
Rosemary sorbet

"Rožata and Rakija"

Strawberry & yogurt ●●

Petit fours ●

Price per person: 195,00 €



Zagreb, June 2024.

WINE PAIRING ●

7 glasses of wine

2023, Lagar de Pintos, Albarino
Spain – Rias Baixas

2022, Trapan, Rose Montepulciano
Croatia– Istra

2023, De Ladoucette, Pouilly - Fume
France – Loire valley

2020, Domaine Koquelicot, Bela Igra, Chardonnay
Croatia – Istra

2021, Pieropan, La rocca
Italy – Veneto

2019, Dvanajščak Kozol, Crni Pinot, Amaranth
Croatia – Međimurje

2016, Cattunar, Muškat ruža
Croatia- Istra

Price per person: 105.00 €

Wine by glass: 15.00€

COLD BREW TEA PAIRING ●

8 teas

2023, Organic Premium Sencha Asanoka
Japan - Kagoshima

Bergamot Oolong
Oolong Tea, Taiwan – Nantou

2022, Pre Qingming Red Jade Curled tea
Nantou Taiwan

2021, Organic Hojicha
Japan – Kyoto

**2022, Ancient Tree Hong Ting
Shu Pu Erh,**
Black Tea, China - Yunnan

2022,Matcha Supreme Kirishima,
Green Tea, Japan - Kirishima

Organic Verbena & Honey,
Cold Brew Tea

ICE Gyokuro Fukamushi,
Green Tea, Japan

Price per person: 80.00 €



1244

Welcome to 1244, where the rich culinary traditions of Dalmatian and Istrian regions come to life.

Our menu is a tribute to Croatia's stunning coastline,

inspired by the

Flavours and ingredients from over 1,200 islands dotting the Adriatic Sea

The adventure begins!