



Every day we aspire to create an unforgettable experience through our fusion foods, which combine authentic mix of rich Mediterranean cuisines infused with a taste of history. For more than a thousand years kings, soldiers, merchants, and slaves came and left their mark on life (ZOI - greek word for life). Life in Split was shaped through time by these cultures and individuals and through our food, we hope to tell their story. The melting of these very diverse yet very interconnected nations. The melting pot experience.

Executive Chef:
Roko Nikolić



DALMACIJA
7 COURSES
135€

Inspired by history and the fabric of tradition, Chef Roko Nikolić lovingly transforms forgotten tales into vibrant notes of contemporary cuisine. We invite you to discover this extraordinary land through flavors and aromas, from the peaks of fresh mountains to the rocky shores, from aristocratic tables to humble hearths. Let each bite be a story as we inscribe a new page in the book of Dalmatian culinary heritage together.

Stone soup

wild adriatic fish, oyster, seaweed, fish soup

Tongue

*cured veal tongue, celery, foraged herbs,
wild mustard seeds, bone marrow*

Tingul

*ravioli filled with chicken tingul,
prošek, butternut squash*

Sorbul

*seabass, local eggs, swiss chard, potato,
pil-pil sauce, sand smelt*

Japrap

*lamb, kale, parsley root,
wild mustard blossoms*

Pašticada

*beef fricando, varenik, raisins, potato,
organic cheese from Island of Pag, Ossetra caviar*

Milk and Honey

honey, propolis, flower pollen, almonds, milk

WINE PAIRINGS:

PATRIA - 85€

SELECTED - 160€



OBALA
4 COURSES
95€

As the sea foam caresses ancient stones, we have crafted this menu filled with whispers of history and flavors of the Dalmatian coast, transforming heritage into a contemporary delight. Each bite is like a wave carrying memories and celebrating beauty of life by the sea.

Stone soup

wild adriatic fish, oyster, seaweed, fish soup

Brujet

agnolotti filled with wild adriatic fish, saffron, daily catch brujet sauce, parsley

Sorbul

seabass, local eggs, swiss chard, potato, pil-pil sauce, sand smelt

Karota

carrot, cashew, orange, olive oil

WINE PAIRINGS:

PATRIA - 55€

SELECTED - 90€



ZAGORA
4 COURSES
95€

From the vast of the Dalmatian Zagora, where the freshness of mountain peaks merges with the affluent scents of Mediterranean soil, this menu was born. Every bite revives the soul of this region, bringing the richness of heritage, and the influences of various cultures that have shaped the gastronomic traditions of this land.

Tongue

cured veal tongue, celery, foraged herbs, wild mustard seeds, bone marrow

Tingul

ravioli filled with chicken tingul, prošek, butternut squash

Japrap

lamb, kale, parsley root, wild mustard blossoms

Milk and Honey

honey, propolis, flower pollen, almonds, milk

WINE PAIRINGS:

PATRIA - 55€

SELECTED - 90€