



Saints Hills Vinaria

VG AND VE FEAST **2025**

Dear Guest,
We are happy to welcome You in our beautiful Vinaria. We will be open every day except Monday.

DAYLIGHT

Sunday, Wednesday & Friday from 12:00 – 18:00

NIGHTLIGHT

Tuesday, Thursday & Saturday from 16:00 – 22:00

Maximum capacity: 12 guests

Tours of the winery and barrel tasting are included in this experience.

VERTICAL TASTING

by previous request, after or before lunch and before dinner.

To book the experience, please contact us on host@saintshills.com, call +385993698004, or by our website
ADVANCE RESERVATION IS REQUIRED!



Menu

STARTER

Extra-Virgin Olive Oil and Baked Bread
Bread and spreads, Jerusalem artichoke “oysters” and kiwi, Vegan “Foie gras” lolipops, Sea weed and apple salad, Vegan “tuna” tacos, Garden sponge with olive pate filling, Sweet potato croquettes, Zucchini Blossoms tempura, Vegan tartlets, Gazpacho sorbet.

Saints Hills Sparkling wine 2021

Mala Nevina 2023/2024

Posh 2023/2024

Frenchie 2024

St. Heels rosé 2023/2024

MAIN COURSE

V- paella

18 months-aged rice/safran/mushrooms/ seasonal vegetables

Sicilian parmigiana

Eggplant/tomato sauce/basil oil/vegan mozzarella

Morels

Vegan demi glace/zucchini/mint/basil

Mediterranean ravioli

Tomato/zucchini/mint/basil

Le Chiffre 2022/2023

Pape 2022/2023

St. Roko 2019



Menu

DESSERT

Praline
Vegan ETiramisú
Plant based Macarons
Ice cream selection
Vegan Citrus Crème brûlée
Seasonal fruits

Dingač 2019
Ernest Tolj Dingač 2021

290€
ALL INCLUDED
