



# *Saints Hills Vinaria*

## **VINARIA 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.

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To book the experience, please contact us on  
[host@saintshills.com](mailto:host@saintshills.com), call +385993698004, or by our website  
**ADVANCE RESERVATION IS REQUIRED!**



## STARTER

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Oysters kiwi, Foie gras, Lobster-apple salad, Bacalhau balls, Tuna Tacos, Shimps in tempura, Cuttlefish bites, Beef tartar tartlets, & local dalmatian prosciutto.

Chives and sea salt butter, Lobster butter & truffle butter. Extra-Virgin Olive Oil and Baked Bread

Saints Hills Sparkling wine 2021

Mala Nevina 2023/2024

Posh 2023/2024

Frenchie 2024

St. Heels rosé 2023/2024

## MAIN COURSE

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Sea paella

*18 months-aged rice/safran/sea food assortmen*

Sicilian parmigiana

*Eggplant/tomato sauce/basil oil/mozzarella di bufala*

Beef wellington

*Beef file/Puff pastry/Duxells of mushrooms*

Tradition reinvented ravioli

*Home made ravioli pasta/“Šporki makaruli beef ragut”*

Le Chiffre 2022/2023

Pape 2022/2023

St. Roko 2019



## DESSERT

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Cow, goat and sheep cheese with seasonal fruits and honey

Praline

ETiramisú

Chocolate Macarons

Ice cream selection

Citrus Crème brûlée

Dingač 2019

Ernest Tolj Dingač 2021

290€

ALL INCLUDED

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## KIDS MENU

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Pasta pomodoro.

Crispy breaded Chicken with french fries and sauce.

Your children's food enjoyment for us is priceless