



RESTORAN
LIČKA KUĆA

JELOVNIK

BILL OF FARE
SPEISEKARTE
LISTA DEI CIBI
CARTE DES METS



Lika Quality

Nacionalni park Plitvička jezera dio je –Lika destinacije destinacije zaštićenih područja i gastro-destinacije koja nudi jedinstven spoj kopna i mora gdje u svega 30 minuta vožnje imate priliku izmijeniti čak tri klime kao malo gdje u svijetu i doživjeti taj jedinstveni fenomen kontrasta. Lika je svojevrsna ekološka jezgra Republike Hrvatske koja, osim jedinstvenih prirodnih ljepota, ima i jedinstvenu kuhinju, s namirnicama proizvedenim na lokalnim farmama u ovoj ekološkoj oazi. Svatko tko posjeti Liku trebao bi imati priliku u potpunosti osjetiti, doživjeti, ali i kušati ličke specijalitete.

U svrhu stvaranja prepoznatljivosti destinacije kao gastro-destinacije, izgrađen je cjeloviti regionalni sustav kvalitete hrane, pića i suvenira pod nazivom Lika Quality. Sustav Lika Quality vođen je filozofijom održivog razvoja i potiče veći obujam lokalne proizvodnje i potrošnje te na taj način čuva radna mjesta domaćeg stanovništva i obiteljskih poljoprivrednih gospodarstava. Proizvodi s oznakom Lika Quality jamstvo su iznimne kvalitete.

Uživajte u najkvalitetnijoj hrani s lokalnih farmi!

Plitvice restaurants in Lika destination
Smart sustainable destination

Plitvice Lakes National Park is part –of Lika Destination destination of protected areas and a gastro-destination which offers an unique combination of inland and the sea, where you have the opportunity to experience no less than three climates in an only 30-minute drive, like in few other places, and truly experience this one-of-a-kind phenomenon of contrasts. Lika is a sort of ecologic core of the Republic of Croatia which, along with its natural beauties, has its own unique cuisine containing the products made on local farms from this eco-oasis. Anyone who visits Lika should have the chance to feel, experience, but also taste the specialties of Lika.


In order to create a recognizable gastro-destination, a whole regional quality system concerning food, drinks and souvenirs, called Lika Quality, was made. The Lika Quality system encourages a higher level of local production and consumption and thus keeps work places for the locals and local family farms. The products labeled with Lika Quality guarantee exceptional quality.

Enjoy the highest quality food from local farms!

Plitvice restaurants in Lika destination
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COLD DISHES

LIKA'S CHARCUTERIE AND CHEESE BOARD  Lika Quality POR 9,50 € 71,58 KN
(homemade smoked bacon, pork cracklings, smoked pork loin, Škripavac cheese, smoked cheese with sweet pepper, Basa cheese from Lika, pickled vegetables)


A TASTE OF LIKA'S CHEESES  Lika Quality POR 11,00 € 82,88 KN
(Basa, Škripavac, Krasno, Velebit, Pag and smoked cheese, honey, nuts)

COUVERT POR 2,50 € 18,84 KN
(traditional spread – basa cheese - from our own fermentation chamber)

SOUPS

YOUNG BEEF SOUP WITH HOMEMADE NOODLES POR 5,00 € 37,67 KN
(clear young beef and vegetable soup with homemade noodles)


CREAMY VEGETABLE SOUP POR 5,50 € 41,44 KN
(fresh stewed vegetables, croutons, sour cream)

LIKA SOUP  Lika Quality POR 7,00 € 52,74 KN
(traditional soup made with lamb, root vegetables and potatoes)


DISHES WITH HOMEMADE PASTA, GNOCCHI AND BARLEY

TORTELLINI FILLED WITH CURD POR 19,00 € 143,16 KN
(handmade tortellini served on a bed of pumpkin cream, arugula pesto, roasted pumpkin seeds, sautéed mushrooms, mature cow cheese)


HOMEMADE GNOCCHI STUFFED WITH SMOKED TROUT AND PROSCIUTTO POR 23,50 € 177,06 KN
(hand made gnocchi made of potatoes from Lika, smoked trout, prosciutto and white wine)

BARLEY WITH LAMB  Lika Quality POR 18,00 € 135,62 KN
(carefully selected Lika lamb meat, stewed with barley and Velebit dark beer)

MAIN COURSE

LIKA BUNDLE  Lika Quality POR 19,00 € 143,16 KN
(Lika lamb, Lika slivovitz, potatoes from Lika, carrots, celery, tomatoes, herbs)

LAMB PLJESKAVICA – HAMBURGER STEAK  Lika Quality POR 27,00 € 203,43 KN
(Lika lamb ground meat, Škripavac cheese, Potatoes with Onion and Bacon with Basa cheese, onion chips, grilled peppers and dill sauce)

LAMB CUTLET WITH HERB CRUST  Lika Quality POR 35,00 € 263,71 KN
(Lika lamb cutlet, slowly cooked in vacuum, baked in an oven on a bed of cauliflower cream with sautéed vegetables and thyme sauce)

TRIS SAUSAGES WITH PEPPER AND BARLEY RISOTTO
(pure beef, pork and veal sausages in lamb casing, cold-smoked with selected woods, barley with sauteed vegetables, caramelized onions in white wine) POR 23,00 € 173,29 KN

SMOKED SEITAN ON COUS-COUS AND SAUTÉED VEGETABLES
(smoked seitan marinated in teriyaki sauce and fried with spicy couscous from vegetable stock and soya sauce, sautéed vegetables, sesame) POR 23,00 € 173,29 KN

SMOKED TROUT SALAD
(cold smoked trout fillet on a bed of chicory (radicchio), lettuce, lamb's lettuce, grated Škripavac cheese, salad dressing made with olive oil, apple cider vinegar, dill and shallots) POR 23,00 € 173,29 KN

HOT AND COLD SALAD WITH GRILLED CHICKEN FILLET
(fresh chicken fillet on a bed of lamb's lettuce, red chicory, lettuce, fresh cabbage, fresh carrots, yogurt and lemon dressing) POR 14,00 € 105,48 KN

BARBECUE

BARBECUED TROUT POR 23,00 € 173,29 KN

RIBEYE STEAK
(steak from the front part of beef back, boneless, aged by the process of wet ripening for up to 21 days. Slowly cooked in a vacuum and finished on a grill with natural wood charcoal. 500 - 700 g) 1 KG 100,00 € 753,45 KN

RUMPSTEAK
(steak from the middle part of beef back, boneless, aged by the process of wet ripening for up to 21 days. Slowly cooked in a vacuum and finished on a grill with natural wood charcoal. 350 g) POR 32,50 € 244,87 KN

BEEFSTEAK
(tenderloin steak, boneless, aged by the process of wet ripening for up to 21 days. Slowly cooked in a vacuum and finished on a grill with natural wood charcoal. 250 g) POR 36,00 € 271,24 KN

VEAL T-BONE STEAK
(steak from the middle part of veal back - partly beefsteak, partly rumpsteak. Slowly cooked in vacuum and finished on the grill with charcoal of natural wood. 500 g) POR 42,50 € 320,22 KN

VEAL TOMAHAWK STEAK
(steak from the front part of veal back - rib-eye together with the rib. Slowly cooked in a vacuum and finished on the grill with charcoal of natural wood. 350 g) POR 38,50 € 290,08 KN

TRIS SAUSAGES
(home-made beef, pork and veal sausages in lamb casing, cold-smoked with selected woods) POR 17,00 € 128,09 KN

BARBECUE PICNIC
(pork neck kebab, young beef patty, homemade sausage, marinated chicken leg and thigh, smoked bacon) POR 23,00 € 173,29 KN

CHICKEN THIGH/DRUM MARINATED IN APPLE JUICE, GRILLED
(boneless thigh and drum marinated in apple juice brine for 24 hours, cooked in vacuum and finished on a grill with natural wood charcoal) POR 19,00 € 143,15 KN

TRADITIONAL DISHES (have to be ordered in advance)

BARBECUED LIKA LAMB Lika Quality

(Lika lamb prepared the traditional way on a spit over fire and hot ashes made up of beech and hornbeam wood)

1 KG 60,00 € 452,07 KN

LAMB ROASTED UNDER THE BELL Lika Quality

(Lika lamb prepared the traditional way with potatoes from Lika by being roasted in hot ashes and covered with a metal bell called “peka”, choice of salad)

POR 30,00 € 226,03 KN

VEAL ROASTED UNDER THE BELL Lika Quality

(carefully selected veal sections prepared the traditional way with potatoes from Lika by being roasted in hot ashes and covered with a metal bell called “peka”, choice of salad)

POR 26,00 € 195,90 KN

“LIČKA KALJA”

(traditional soup-like dish made with lamb, young beef and veal, root vegetables, cabbage and potatoes from Lika)

POR 17,00 € 128,09 KN

SELECTION OF TRADITIONAL ROASTS (portion for two)

(a combination of Lika lamb roasted on a grill or under the bell and veal roasted under the bell; prepared the traditional way with potatoes from Lika, choice of salad)

POR 52,00 € 391,79 KN

LIKA POTATO HALVES

(potatoes from Lika in skins, sliced in half and prepared à la peka with homemade bacon)

POR 5,00 € 37,67 KN

POTATO UNDER THE BELL

(potatoes from Lika in skins, sliced in half and prepared à la peka with homemade bacon)

POR 5,00 € 37,67 KN

KIDS MENU

WIDE GREEN NOODLES WITH TOMATO SAUCE

(homemade spinach noodles, with salsa made with tomatoes, Mediterranean herbs, and mature cow cheese)

POR 12,00 € 90,41 KN

CHICKEN STICKS IN CORN FLAKES WITH MASHED POTATOES

(fried chicken breast breaded in cornflakes, homemade mashed potatoes made with butter and milk, red cabbage, cherry tomatoes)

POR 13,00 € 97,95 KN

PORK NECK KEBAB

(fresh pork neck, homemade bacon)

POR 12,00 € 90,41 KN

SIDE DISHES, TOPPINGS, SAUCES AND SALADS

POTATOES WITH ONION AND BACON Lika Quality


(diced Lika potatoes cooked and then fried with onions and bits of smoked bacon)

POR 6,00 € 45,21 KN

CREAMY MASHED POTATOES Lika Quality

(Lika potatoes with sour cream and Basa cheese, additionally sprinkled with pumpkin seed or olive oil if you wish so)

POR 5,00 € 37,67 KN

PEELED POTATOES  Lika Quality

(slices of potato fried with peel in deep oil)

POR 4,00 € 30,14 KN

HOMEMADE "ĐUVEČ" (CASSEROLE) WITH BARLEY
(stewed root vegetables with cooked barley and potatoes)

POR 6,00 € 45,21 KN

GRILLED VEGETABLES
(vegetables grilled on a grill plate, seasoned with extra virgin olive oil)

POR 5,80 € 43,70 KN

VEGETABLES SAUTÉED IN BUTTER
(cooked vegetables, green beans, carrots, peas,
salted potatoes sautéed in butter in a pan)

POR 5,20 € 39,18 KN

FRESH LEAFY SALADS FROM THE MENU DU JOUR
(green salad, chicory, lamb's lettuce, arugula)

POR 5,00 € 37,67 KN

FRESH VEGETABLE SALADS FROM THE MENU DU JOUR
(fresh cabbage, tomato, scallion, paprika, cucumber, radish)

POR 4,60 € 34,66 KN

HOMEMADE BREAD
Kneaded by hand three times, raised at room temperature for several hours.
Crispy crust, without additives and artificial ingredients.

POR 2,50 € 18,84 KN

DESSERTS

APPLE STRUDEL

POR 3,80 € 28,63 KN

PLUM STRUDEL

POR 3,80 € 28,63 KN

MEDOVİK (honey cake)

POR 5,20 € 39,18 KN

CAROB AND ORANGE CAKE (gluten free)

POR 5,20 € 39,18 KN

The fixed conversion rate is 1 EUR = 7.53450 KN

All dishes in "Lička kuća" are made from broths from fresh vegetables and meat, without additives and artificial preparations. Pastas, gnocchi, breads and desserts are made each day by hand in our bakery and confectionery shop. Dishes from the grill and under the bell are prepared on select charcoal and wood.

*A notice about the means of submitting a complaint is found at the cash desk.
VAT is included in the price.*



RESTORAN LIČKA KUĆA

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