



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!

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COLD DISHES

- LIKA'S CHARCUTERIE AND CHEESE BOARD**  Lika Quality POR 9,50 €
(homemade smoked bacon, pork cracklings, smoked pork loin, Škripavac cheese, Basa cheese from Lika, pickled vegetables)
- TASTES OF CHEESES** POR 11,00 €
(Basa, Škripavac, Pag, Trappist, Gorgonzola, honey, nuts)
- COUVERT** POR 2,50 €
(traditional spread – basa cheese - from our own fermentation chamber)




SOUPS

- YOUNG BEEF SOUP WITH HOMEMADE NOODLES** POR 5,00 €
(clear young beef and vegetable soup with homemade noodles)
- CREAMY VEGETABLE SOUP** POR 5,50 €
(fresh stewed vegetables, croutons, sour cream)
- LIKA SOUP**  Lika Quality POR 7,00 €
(traditional soup made with lamb, root vegetables and potatoes)

DISHES WITH HOMEMADE PASTA, GNOCCHI AND BARLEY

- TORTELLINI FILLED WITH CURD** POR 19,00 €
(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 €
(hand made gnocchi made of potatoes from Lika, smoked trout, prosciutto and white wine)
- BARLEY WITH LAMB**  Lika Quality POR 18,00 €
(carefully selected Lika lamb meat, stewed with barley and Velebit dark beer)

MAIN COURSE

- LIKA BUNDLE**  Lika Quality POR 23,00 €
(Lika lamb, Lika slivovitz, potatoes from Lika, carrots, celery, tomatoes, herbs)
- LAMB PLJESKAVICA – HAMBURGER STEAK**  Lika Quality POR 27,00 €
(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 €
(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** POR 23,00 €
(pure beef, pork and veal sausages in lamb casing, cold-smoked with selected woods, barley with sauteed vegetables, caramelized onions in white wine)
- SMOKED SEITAN ON COUS-COUS AND SAUTÉÉD VEGETABLES** POR 23,00 €
(smoked seitan marinated in teriyaki sauce and fried with spicy couscous from vegetable stock and soya sauce, sautéed vegetables, sesame)

SMOKED TROUT SALAD POR 23,00 €
(cold smoked trout fillet on a bed of chicory (radicchio), lettuce, lamb's lettuce, cubes Škripavac cheese, salad with a dressing of olive oil, apple cider vinegar, dill, lemon and pumpkin seed oil/ yogurt and dill dressing)

HOT AND COLD SALAD WITH GRILLED CHICKEN FILLET POR 14,00 €
(fresh chicken fillet on a bed of lamb's lettuce, red chicory, lettuce, fresh cabbage, fresh carrots, yogurt and lemon dresing/ dressing balsamic vinegar, olive oil, lemon)

BARBECUE

BARBECUED TROUT POR 23,00 €

RUMPSTEAK POR 32,50 €
(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)

BEEFSTEAK POR 36,00 €
(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)

VEAL T-BONE STEAK POR 42,50 €
(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)


VEAL TOMAHAWK STEAK POR 38,50 €
(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)


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

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


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

TRADITIONAL DISHES (have to be ordered in advance)

BARBECUED LIKA LAMB  Lika Quality 1 KG 60,00 €
(Lika lamb prepared the traditional way on a spit over fire and hot ashes made up of beech and hornbeam wood)

LAMB ROASTED UNDER THE BELL  Lika Quality POR 30,00 €
(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)

VEAL ROASTED UNDER THE BELL POR 26,00 €
(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)

"LIČKA KALJA"  Lika Quality POR 17,00 €
(traditional soup-like dish made with lamb, young beef and veal, root vegetables, cabbage and potatoes from Lika)

SELECTION OF TRADITIONAL ROASTS (portion for two) POR 52,00 €
(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)

LIKA POTATO HALVES POR 5,00 €
(potatoes from Lika in skins, sliced in half and prepared à la peka with homemade bacon)

POTATO UNDER THE BELL POR 5,00 €
(potatoes from Lika in skins, sliced in half and prepared à la peka with homemade bacon)


KIDS MENU


WIDE GREEN NOODLES WITH TOMATO SAUCE POR 12,00 €
(homemade spinach noodles, with salsa made with tomatoes, Mediterranean herbs, and mature cow cheese)


CHICKEN STICKS IN CORN FLAKES WITH MASHED POTATOES POR 13,00 €
(fried chicken breast breaded in cornflakes, homemade mashed potatoes made with butter and milk, red cabbage, cherry tomatoes)

PORK NECK KEBAB POR 12,00 €
(fresh pork neck, homemade bacon)

SIDE DISHES, TOPPINGS, SAUCES AND SALADS

POTATOES WITH ONION AND BACON  Lika Quality POR 6,00 €
(diced Lika potatoes cooked and then fried with onions and bits of smoked bacon)

CREAMY MASHED POTATOES  Lika Quality POR 5,00 €
(Lika potatoes with sour cream and Basa cheese, additionally sprinkled with pumpkin seed or olive oil if you wish so)

PEELED POTATOES  Lika Quality POR 4,00 €

(slices of potato fried with peel in deep oil)
HOMEMADE "ĐUVEC" (CASSEROLE) WITH BARLEY POR 6,00 €
(stewed root vegetables with cooked barley and potatoes)

GRILLED VEGETABLES POR 5,80 €
(vegetables grilled on a grill plate, seasoned with extra virgin olive oil)

VEGETABLES SAUTÉED IN BUTTER POR 5,20 €
(cooked vegetables, green beans, carrots, peas, salted potatoes sautéed in butter in a pan)

FRESH LEAFY SALADS FROM THE MENU DU JOUR POR 5,00 €
(green salad, chicory, lamb's lettuce, arugula)

FRESH VEGETABLE SALADS FROM THE MENU DU JOUR POR 4,60 €
(fresh cabbage, tomato, scallion, paprika, cucumber, radish)

HOMEMADE BREAD POR 2,50 €
Kneaded by hand three times, raised at room temperature for several hours. Crispy crust, without additives and artificial ingredients.



DESSERTS

APPLE STRUDEL	POR	3,80 €
PLUM STRUDEL	POR	3,80 €
MEDOVIK (honey cake)	POR	5,20 €
CAROB AND ORANGE CAKE (gluten free)	POR	5,20 €
WALNUT AND SOFT CHEESE CAKE	POR	5,50 €

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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**PLITVIČKA
JEZERA**

Nacionalni park • National Park

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