



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 PLATTER Quality	POR	9,50
(homemade smoked bacon, pork cracklings, homemade prosciutto, škripavac		
cheese, basa cheese from Lika, pickled vegetables)		
CHEESE TASTING PLATE	POR	11,00
(basa cheese, škripavac cheese, Pag cheese, Trappist, Gorgonzola, honey, nuts		
CHEESES FROM LIKA Lika Quality	DOD	15.00
(basa cheese, škripavac cheese, Pag cheese, aged Lika hard cheese,	POR	15,00
smoked Lika cheese, honey, nuts)		
COVED CHARCE table cotting	DOD	2.50
COVER CHARGE, table setting (traditional spread — basa — from our own fermentation chamber)	POR	2,50
(classification of classification of classification of classification)		
SOUPS		
VEAL SOUP WITH HOMEMADE NOODLES (clear veal and vegetable broth with homemade noodles)	POR	5,00
(cical veal and vegetable broth with homemade hoodles)		
CREAMY VEGETABLE SOUP	POR	5,50 \$
(fresh sautéed vegetables, pumpkin seed oil, crostino)		
LIKA SOUP Lika Quality	POR	7,00
(lamb, vegetables, lemon, cream, crostino)		
HANDMADE PASTA DISHES, DUMPLINGS AND BARLEY		
III IIII DANLE		
TORTELLINI WITH RICOTTA FILLING	POR	19,00
(handmade tortellini with pumpkin cream, arugula pesto, toasted pumpkin		
seeds, sautéed mushrooms, aged cow cheese)		
DUMPLINGS FILLED WITH SMOKED TROUT AND PROSCIUTTO	POR	23,50
(handmade dumplings made from Lika potato, filled with cold-smoked trout		7 1 1 1
and prosciutto, braised in white wine)		
LAMB ORZOTTO Lika Quality	POR	18,00
(braised lamb meet from Lika, barley cooked with dark Velebit beer)		
MAIN COURSES		
LIKA BUNDLE Lika Quality	POR	23,00 \$
(lamb meat from Lika, Lika plum brandy, Lika potatoes, carrot, celery,	1.51	_5,55
tomato, aromatic herbs)		
LAMB GRILLED PATTY Lika Quality	POR	27,00
(minced lamb meat from Lika, škripavac cheese served with potatoes,	1011	27,00
onions, and bacon, basa cheese and dill sauce, onion chips, roasted pepper)		
HERB-CRUSTED LAMB CHOP Lika Quality	DOD	35,00 \$
(lamb chop from Lika slow-cooked sous-vide and finished in the oven,	FOR	33,00
cauliflower cream, sautéed vegetables, thyme-infused demi-glace)		
TRIO OF SAUSAGES WITH BARLEY ĐUVEČ	DOD	22.00.4
(beef, veal, and pork sausages in lamb casings, cold-smoked over select wood		23,00 \$
barley stewed with vegetables, sautéed onions in white wine)		
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9))			
9)))	SMOKED SEITAN ON COUSCOUS AND SAUTÉED VEGETABLES	POR	23,00€
<i>9)))</i>	(smoked seitan marinated in teriyaki sauce and stir-fried, served with seasoned		
9))	couscous in vegetable stock and soy sauce, sautéed vegetables, sesame seeds)		
5	CMOVED TROUT CALAD	DOD	22.00.6
	SMOKED TROUT SALAD (fillet of cold-smoked trout on a bed of radicchio, green lettuce, lamb's lettuce,	POR	23,00€
	cubes of skripavac cheese with a dressing of olive oil, apple cider vinegar, dill,		
?)))	lemon, and pumpkin seed oil or yogurt and dill dressing)		
g)))			
50)	WARM-COLD SALAD WITH GRILLED CHICKEN BREAST	POR	14,00 € (
	(fresh chicken fillet on a bed of lamb's lettuce, red radicchio, green lettuce,		
	fresh cabbage, fresh carrots, yogurt and lemon dressing or dressing of		
?)))	balsamic vinegar, olive oil, and lemon)		
<i>9)))</i>	BEEFSTEAK SALAD	POR	23,00€
<u>(5)</u>	(dry-aged beefsteak, radicchio, green lettuce, arugula, lamb's lettuce,		23,000
<u></u>	cherry tomatoes, orange, with a dressing of olive oil and balsamic vinegar)		
?)))			
9)))	GRILLED DISHES		
9))			
50)	GRILLED TROUT	POR	23,00€
	ZANDED EULET ON CELEDIAC AND CAUTÉED CREEN REANG CREATA	000	20.00.0
	ZANDER FILLET ON CELERIAC AND SAUTÉED GREEN BEANS CREAM	POR	28,00€
?)))	RUMP STEAK	POR	32,50€
9))	(steak from the middle section of beef loin, boneless, wet-aged	TOK	32,30 €
5)))	for up to 21 days. Prepared on a charcoal grill. 350 g)		(
6			
	BEEFSTEAK	POR	36,00 €
?)))	(fillet steak, boneless. Prepared on a charcoal grill. 250 g)		
<i>9)))</i>	VEAL T-BONE STEAK	P∩R	42,50€
9))	(steak from the middle of the veal loin — part beefsteak, part rump steak.	TOIL	42,50 C
(6))	Slow-cooked sous-vide and finished on a charcoal grill. 500 g)		
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	VEAL TOMAHAWK STEAK	POR	38,50€
?)))	(steak from the front of the veal loin — rib-eye with the rib bone.		
9)))	Slow-cooked sous-vide and finished on a charcoal grill. 350 g)		
<i>(</i> 5)))	VEAL CHOP IN PLUM SAUCE	POR	29,00€ (
60)	(served with polenta and škripavac cheese)		
	TRIO OF SAUSAGES	POR	17,00€
9))	(beef, veal, and pork sausages in lamb casings, cold-smoked over select wood)		
5)))	GRILL PICNIC PLATE	POR	23,00 €
50)	(skewer of pork neck, lamb grilled patty, homemade sausage,	TOIL	23,00 €
	marinated chicken drumstick and thigh, and smoked bacon)		
	GRILLED CHICKEN THIGH / DRUMSTICK MARINATED IN APPLE JUICE	POR	19,00€
9)))	(deboned chicken drumstick and thigh marinated for 24 hours in apple juice brine,		
(s))	cooked sous-vide and finished on a charcoal grill)		
5	TRADITIONAL DICUEC (1111 1 1 1 1 1		
	TRADITIONAL DISHES (available by advance order)		
	SPIT-ROASTED LAMB FROM LIKA	1 1/6	60,00€
9)))	(lamb from Lika prepared in the traditional way — roasted on a spit over	1 1/0	00,00 €
5)))	an open beech and hornbeam wood fire)		(
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LAMB PREPARED UNDER THE BELL Lika Quality (lamb from Lika cooked the traditional way with Lika potatoes, covered with a metal bell — peka — and baked under hot embers, served with a salad of your choice)	POR	30,00€	
VEAL PREPARED UNDER THE BELL (selected cuts of veal prepared with Lika potatoes in the traditional peka method — covered with a metal bell and cooked under embers, served with a salad of your choice)	POR	26,00€	
LIKA KALJA (a traditional soup-like dish made from lamb, beef, and veal with root vegetables, cabbage, and Lika potatoes)	POR	17,00€	
ASSORTMENT OF TRADITIONAL ROASTS Lika Quality (a combination of Lika lamb under the bell and veal under the bell, traditionally prepared with Lika potatoes, served with a salad of your choice)	POR	52,00€	
LIKA POTATO HALVES Lika Quality (Lika potatoes roasted skin-on, halved and baked under the bell with homemade bacon)	POR	5,00€	
POTATOES A LA PEKA (Lika potatoes with root vegetables and herbs, prepared traditionally under the bell)	POR	5,00€	
CHILDREN'S DISHES			
GREEN NOODLES IN TOMATO SAUCE (homemade noodles with Swiss chard, served with a tomato and Mediterranean herb sauce and aged cow's cheese)	POR	12,00€	
CHICKEN FINGERS IN CORN FLAKES WITH MASHED POTATOES (fried chicken breast breaded in corn flakes, homemade mashed potatoes made with butter and milk, served with red cabbage and cherry tomatoes)	POR	13,00€	
PORK NECK SKEWERS (fresh pork neck with homemade bacon)	POR	12,00€	
SIDES, EXTRAS, SAUCES, AND SALADS			
POTATOES WITH ONION AND BACON Lika Quality (cubes of Lika potatoes boiled and then fried with onions and smoked bacon)	POR	6,00€	
CREAMY MASHED POTATOES Lika Quality (Lika potatoes with cream and basa cheese, optionally finished with pumpkin seed oil or olive oil)	POR	5,00€	
SKIN-ON POTATOES Lika Quality (skin-on potato wedges fried in deep oil)	POR	4,00 €	
HOMEMADE BARLEY ĐUVEČ (stewed root vegetables, tomato, bell pepper, zucchini, and cooked barley)	POR	6,00€	
GRILLED VEGETABLES AND MUSHROOMS (vegetables and button mushrooms grilled on a flat grill and seasoned with extra virgin olive oil)	POR	5,80€	
BUTTERED VEGETABLES (variety of boiled and then sautéed vegetables: green beans, carrots, zucchini, peas, cauliflower, broccoli)	POR	5,20€	

FRESH LEAFY SALADS – DAILY SELECTION (green lettuce, radicchio, lamb's lettuce, arugula)	POR	5,00€
FRESH VEGETABLE SALADS – DAILY SELECTION (fresh cabbage, tomato, spring onion, bell pepper, cucumber, radish)	POR	4,60€
HOMEMADE BREAD (hand-kneaded three times, slowly proofed at room temperature for several hours. Crispy crust, no additives or artificial ingredients.)	POR	2,50€
DESSERTS		-16
APPLE STRUDEL	POR	3,80€
PLUM STRUDEL	POR	3,80€
RUSSIAN HONEY CAKE (MEDOVIK)	POR	5,20€
CAROB AND ORANGE CAKE (gluten-free)	POR	5,20€
BASA CHEESE AND WALNUT CAKE	POR	5,50€

All dishes at Lička Kuća are prepared using broths made from fresh vegetables and meat, without additives or artificial ingredients. Pasta, dumplings, bread, and desserts are handmade daily in our bakery and pastry workshop.

Grilled dishes and dishes prepared under the bell are prepared over selected charcoal and wood.

Information on how to submit consumer complaints is available at the register.

VAT is included in the price.



RESTORAN LIČKA KUĆA

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PLITVIČKA JEZERA

Nacionalni park • National Park

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