

JELOVNIK MENU

Frankie

DOBRODOŠLI U RESTORAN FRANKIE!

Nalazite se na lokaciji gdje su nekada bile ribarske kolibe i gdje se, u različitim ugostiteljskim oblicima, jede i pije od 1980-ih godina. Tradicija riblje ponude se ovdje održala do danas, a hranu pripremamo prema starim i tradicionalnim recepturama.

Baza svih jela su namirnice koje su od davnina dostupne lokalnom stanovništvu: maslinovo ulje, češnjak, peršin, sol i lokalno vino.

Zašto se zovemo **Frankie**? Francis Albert Sinatra, poznatiji kao Frank Sinatra bio je američki pjevač i glumac talijanskog porijekla, koji je osvojio mnoge nagrade za glumu i pjevanje, te bio jedan od najpopularnijih pjevača 20. stoljeća. Njegov karizmatičan glazbeni put i pojava bili su inspiracija za bezvremensko ime koje ponosno nosi naš restoran.

Dobar Vam tek!

Restoran Frankie

WELCOME TO THE RESTAURANT FRANKIE!

You are in a location where there were once fishermen's cabins and where people have been eating and drinking, in various forms of catering, establishments, ever since the 1980s! The tradition of offering fish has been preserved to this day, and we strive to prepare food based on old and traditional recipes.

The basis of all dishes are ingredients which have been available to local people for centuries: olive oil, garlic, parsley, salt and local wine.

*Why are we called **Frankie**? Francis Albert Sinatra, better known as Frank Sinatra, was an American singer and actor of Italian origin, who won many awards for acting and singing, and was one of the most popular singers of the 20th century. His charismatic musical journey as well as his appearance was the inspiration for the timeless name our restaurant proudly bears.*

Bon appetite!

Restaurant Frankie



Hladna predjela (za podijeliti) / Cold Appetizers (to share)

Riblja pašteta s kaparima i motarom	11 €
<i>Fish pate with capers and sea fennel</i>	
Carpaccio od bijele ribe	18 €
<i>White fish carpaccio</i>	
Hobotnica na salatu	19 €
<i>Octopus salad</i>	
Tartar od tune	18 €
<i>Tuna tartar</i>	
Slani inćuni / Marinirani inćuni (porcija)	12 €
<i>Salted anchovies / Marinated anchovies (1 portion)</i>	
Dalmatinske masline	4 €
<i>Dalmatian olives</i>	
Dalmatinski pršut	17 €
<i>Dalmatian prosciutto</i>	
Paški sir	19 €
<i>Pag island milk cheese</i>	
Tvrđi sir od ovčijeg i kravljeg mlijeka	16 €
<i>Hard cheese made from sheep's and cow's milk</i>	

Topla predjela / Hot Appetizers

Crni rižot	21 €
<i>Black (cuttlefish) risotto</i>	
Rižot sa škampima	23 €
<i>Shrimp risotto</i>	
Rižot sa školjkama i škampima	23 €
<i>Risotto with seashells and shrimps</i>	
Manistra sa školjkama i kozicama	22 €
<i>Pasta with seashells and prawns</i>	

Juha / Soup

Riblja juha	7 €
<i>Fish soup</i>	
Juha od škampi	9 €
<i>Shrimp soup</i>	
Juha od rajčice	6 €
<i>Tomato soup</i>	

Školjke / Shellfish

Kamenice s limunom (1 komad)	4,4 €
<i>Oysters with lemon (1 pc)</i>	
Kamenice Frankie (5 kom)	28 €
<i>Grilled oysters Frankie (5 pcs)</i>	
Kunjke (Mušule) (porcija)	24 €
<i>Noah's Ark shells (1 portion)</i>	
Brbavice (porcija)	28 €
<i>Venus clams (1 portion)</i>	
Dagnje (porcija)	16 €
<i>Mussels in sauce (1 portion)</i>	
Vongole (Kučice) (porcija)	26 €
<i>Vongole (1 portion)</i>	
Miješane školjke na buzaru (porcija)	24 €
<i>Mixed shellfish a la buzara (1 portion)</i>	
Jakobove kapice	64 €/kg
<i>Scallops (St. Jacques)</i>	

Ribe i mekušci / Fish and molluscs

Oborita riba (žar / gregada / brudet / škrovada)	87 €/kg
Premium Sea Fish (grilled / gregada /brudet/ Al forno)	
Tuna na žaru	25 €
Grilled tuna	
Lignje žar / pržene (porcija)	26 €
Squid grilled / fried (1 portion)	
Ribareva plata (za dvoje) (Riba bijela, lignje, škampi, tuna, prilog)	87 €
Fisherman's platter (for 2 persons) (White fish, squid, shrimp, tuna, side dish)	

Rakovi / Crabs

Škampi na žaru	85 €/kg
Shrimps grilled	
Škampi na buzaru (porcija)	33 €
Shrimps a la buzara (1 portion)	
Škampi na pariški (porcija)	28 €
Parisian-style Shrimps (1 portion)	

Jastog / Hlap (žar / buzara s manistrom) 148 €/kg
Lobster (grilled / a la buzara with pasta)

Morska teća Frankie (za dvije osobe)
(Jastog, škampi, školjke, manistra) 88 €
Seafood pot Frankie (2 persons)
(Lobster, Shrimps, shellfish, pasta)

Jela od mesa / Meat dishes

Biftek na žaru / u papru (250g) 32 €
Grilled beefsteak / In pepper sauce

Ribeye steak na žaru / u papru (300g) 30 €
Grilled Ribeye steak / In pepper sauce

Teleći ramstek (300g) 26 €
Veal Striploin steak

Piletina 16 €
Chicken

Vege jela / Vege dishes

Špageti sa cherry rajčicom i kaparima 18 €
Spaghetti with cherry tomato and capers

Carpaccio od tikvica 16 €
Zucchini carpaccio

NAPOMENA: Uz sva jela služimo extradjevičansko maslinovo ulje OPG-a Pensa, proizvedeno u listopadnu i studenom 2025. godine.
 NOTE: With all dishes we serve extra virgin olive oils from OPG Pensa (Kaštela), produced in October and November 2025.

Prilozi / Side dishes

Blitva na dalmatinski	7 €
<i>Dalmatian style chard</i>	
Domaći krumpir prženi	6 €
<i>Domestic homemade fries</i>	
Rikula s toplim krumpirom i kaparima	7 €
<i>Arugula with warm potatoes and capers</i>	
Sezonsko povrće žar	8 €
<i>Grilled seasonal vegetables</i>	
Sezonska salata	6 €
<i>Seasonal salad</i>	
Domaći kruh (porcija)	1,8 €
<i>Homemade bread (1 portion)</i>	
Bezglutenski kruh (porcija)	3,5 €
<i>Gluten free bread (1 portion)</i>	

Slastice / Desserts

Rožata	7 €
<i>Rožata (flan)</i>	
Tiramisu	7 €
<i>Tiramisu</i>	
Čokoladna torta	7 €
<i>Chocolate cake</i>	
Trogirski rafioli (kom)	3,5 €
<i>Traditional Trogir pastry with almond filling (1pc)</i>	
Torta od rogača (bez glutena)	8 €
<i>Carob cake (gluten free)</i>	

Cijene su izražene u eurima. Svi porezi su uključeni u cijenu. Knjiga žalbi nalazi se na šanku. Napojnica nije uključena u cijenu. Zabranjeno je točenje i konzumiranje alkohola osobama mlađim od 18 godina.

Prices are expressed in euros. All taxes are included in the price. The complaint book is on the bar. Tip is not included in the price. Pouring and consuming alcohol to persons under 18 years of age is prohibited.

B gastro fan d.o.o.
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