



DOBRO DOŠLI U OYSTER & SUSHI BAR BOTA.

Dobro došli u Oyster & sushi bar Bota.
Jedinstven gastronomski koncept temeljen na
fuziji japanske i dalmatinske kuhinje...
Osjećajte se ugodno u toplom ambijentu našeg
restorana i uživajte u neobičnom spoju okusa
dalekog istoka sljubljenim s onim tradicionalnim
dalmatinskim....

*Sačuvati izvornost, ponuditi originalnost,
dosegnuti savršenstvo, a ujedno ostati ljudski
prisan...*

To je naš moto! Uživajte u Bota iskustvu...

WELCOME TO OYSTER & SUSHI BAR BOTA.

A unique gastronomic concept, a fusion based on
Dalmatian and Japanese cuisine.

We want you to feel comfortable in a cozy
ambience and enjoy the unusual taste
combinations. Experience that we deliver comes
from the Far East, perfectly fused with traditional
Dalmatian ingredients and spices.

*A need to preserve genuinity, to offer originality, to
reach perfection, but remain humanly intimate.
This is our goal, our motto...*



Enjoy the Bota experience!

SPECIJALITETI KUĆE



- 1.** Kamenice svježe (po komadu) 18 kn
Fresh oysters (per piece)
- 2.** Kamenice u tempuri (po komadu) 17 kn
Tempura oysters (per piece)
- 4.** Tartar od tune a la Bota 110 kn
Tuna tartare a la Bota
- tuna, slane srdele, kapare, tabasco, luk, češnjak
- tuna, capers, salted sardines, tabasco, onion, garlic
- 5.** Sashimi tuna Bota 65 kn
Tuna sashimi Bota
- flambirana tuna s paprom (4 komada)
- lightly seared tuna with pepper (4 pieces)
- 6.** Sashimi tuna u maslinovom ulju i soja umaku na rikuli i motru (4 komada) 70 kn
Tuna sashimi in olive oil and soy sauce on rukola and rock samphire (4 pieces)
- 7.** Specijalna rola Bota 80 kn
Special Bota roll
- škamp u tempuri, krastavac, avokado, umotano tunom
- shrimp in tempura, cucumber, avocado, wrapped in fresh tuna
- 8.** Rola od kamenica 58 kn
Oyster roll
- kamenica u tempuri, krastavac, avokado, sezam
- oyster in tempura, cucumber, avocado, sesame mix

MAKI

Po porciji / portion

- 9.** Maki losos 34 kn
Salmon Maki
- 10.** Maki tuna 36 kn
Tuna Maki
- 11.** Maki gof 35 kn
Amberjack Maki

NIGIRI

Po komadu / per piece



- | | |
|--|-------|
| 12. Nigiri tuna
Tuna Nigiri | 25 kn |
| 13. Nigiri losos
Salmon Nigiri | 22 kn |
| 14. Nigiri gof
Amberjack Nigiri | 24 kn |
| 15. Nigiri hot tuna
- flambirana tuna
- lightly seared tuna | 26 kn |
| 16. Nigiri hot sake
- flambirani losos
- lightly seared salmon) | 23 kn |
| 17. Nigiri a la Bota
- losos, philadelphia krem sir, bosiljak, sezam s wasabijem
- salmon, philadelphia cream cheese, sesame with wasabi, basil | 25 kn |



SASHIMI

Po komadu / per piece

- | | |
|---|-------|
| 18. Sashimi losos
Salmon Sashimi | 18 kn |
| 19. Sashimi gof
Amberjack Sashimi | 19 kn |
| 20. Sashimi tuna
Tuna Sashimi | 20 kn |

URUMAKI

Po porciji – portion



- 21.** Philadelphia rola 48 kn
Philadelphia roll
- kozica u tempuri, avokado, philadelphia krem sir, krastavac, mix sezam
- prawn in tempura, avocado, philadelphia cream cheese, cucumber, sesame seeds mix
- 22.** Svježi škamp rola 46 kn
Fresh shrimp roll
- svježi škamp, krastavac, avokado, kavijar, mix kavijar
- fresh shrimp, cucumber, avocado, caviar mix
- 23.** Tiger rola 47kn
Tiger roll
- tikvica i paprika u tempuri, losos, sweet miso, unagi
- zucchini and bell pepper in tempura, salmon, sweet miso, unagi
- 24.** Spicy tuna rola 46 kn
Spicy tuna roll
- tuna u spicy majonezi, salata, krastavac, sezam, mladi luk
- tuna in spicy mayonnaise, salad, cucumber, sesame seeds, spring onion
- 25.** Salmon skin rola 48kn
Salmon skin roll
- flambirani losos, krastavac, avokado, papar, unagi
- lightly seared salmon, cucumber, avocado, black pepper, unagi
- 26.** Spicy salmon roll 44kn
- losos, zelena salata, krastavci, kopar
- salmon, green salad, cucumber, dill
- 27.** Mango rola 44 kn
Mango roll
- kozica u tempuri, krastavac, avokado, mango, majoneza
- prawn in tempura, cucumber, avocado, mango, mayonnaise
- 28.** Plitica Bota 140 kn
Bota plate
- philadelphia rola, svježi škamp rola, maki losos nigiri tuna
- philadelphia roll, fresh shrimp roll, salmon maki, tuna nigiri
- 29.** Vegeterijanska plata 120 kn
Vegetarian plate
- nigiri avokado, maki krastavac, urumaki s tikvicom i paprikom u tempuri, povrće u tempuri
- avocado nigiri, kappa maki, urumaki with bell pepper & zucchini in tempura, vegetables in tempura

30. Nigiri plata 210 kn
Nigiri plate
- nigiri losos 4, nigiri tuna 4, nigiri gof 4
- salmon nigiri 4, tuna nigiri 4, amberjack nigiri 4

31. Sashimi plata 195 kn
Sashimi plate
- sashimi losos 4, sashimi tuna 4, sashimi gof 4
- salmon sashimi 4, tuna sashimi 4, amberjack sashimi 4


FUTOMAKI
Po porciji – portion

32. Agemaki fantazija 74 kn
Agemaki fantasy
-tuna, losos, gof, paprika, tempura, panko
-tuna, salmon, amberjack, bell pepper, tempura, panko

33. Futomaki proljetna rola 68 kn
Futomaki spring roll
- škamp u tempuri, losos, wasabi sezam, bosiljak, mladi luk, sojin papir
- shrimp in tempura, salmon, wasabi sesame, basil, spring onion, soja pepper

POSEBNA PONUDA
SPECIJAL OFFER 

34. Spring rolica a la Bota 85 kn
Spring roll a la Bota
- krastavac, paprika, piletina, philadelphia krem sir, majoneza, kokosovo tijesto, pohano s pankom
- cucumber, bell pepper, chicken, philadelphia cream cheese, mayonnaise, coconut pastry, fried in panko bread crumbs

35. Gambori u tempuri 130 kn
Tiger prawn in tempura

36. Teriyaki steak 95 kn
- biftek 100 g, teriyaki umak, sezam, onion, riža
- beef steak 100 g, teriyaki sauce, sesame, onion, rice

37. Teriyaki piletina 85 kn
- piletina 150 g, teriyaki umak, sezam, riža, mladi luk
- chicken 150 g, teriyaki sauce, sesame, rice, spring onion

38. Carpaccio Bota

- tuna / tuna	90 kn
- losos / salmon	80 kn
- gof / amberjack	85 kn
- škampi / shrimps	170 kn

39. Srdele u tempuri
Sardines in tempura

85 kn

40. Domaći kruh
Homemade bread

15 kn