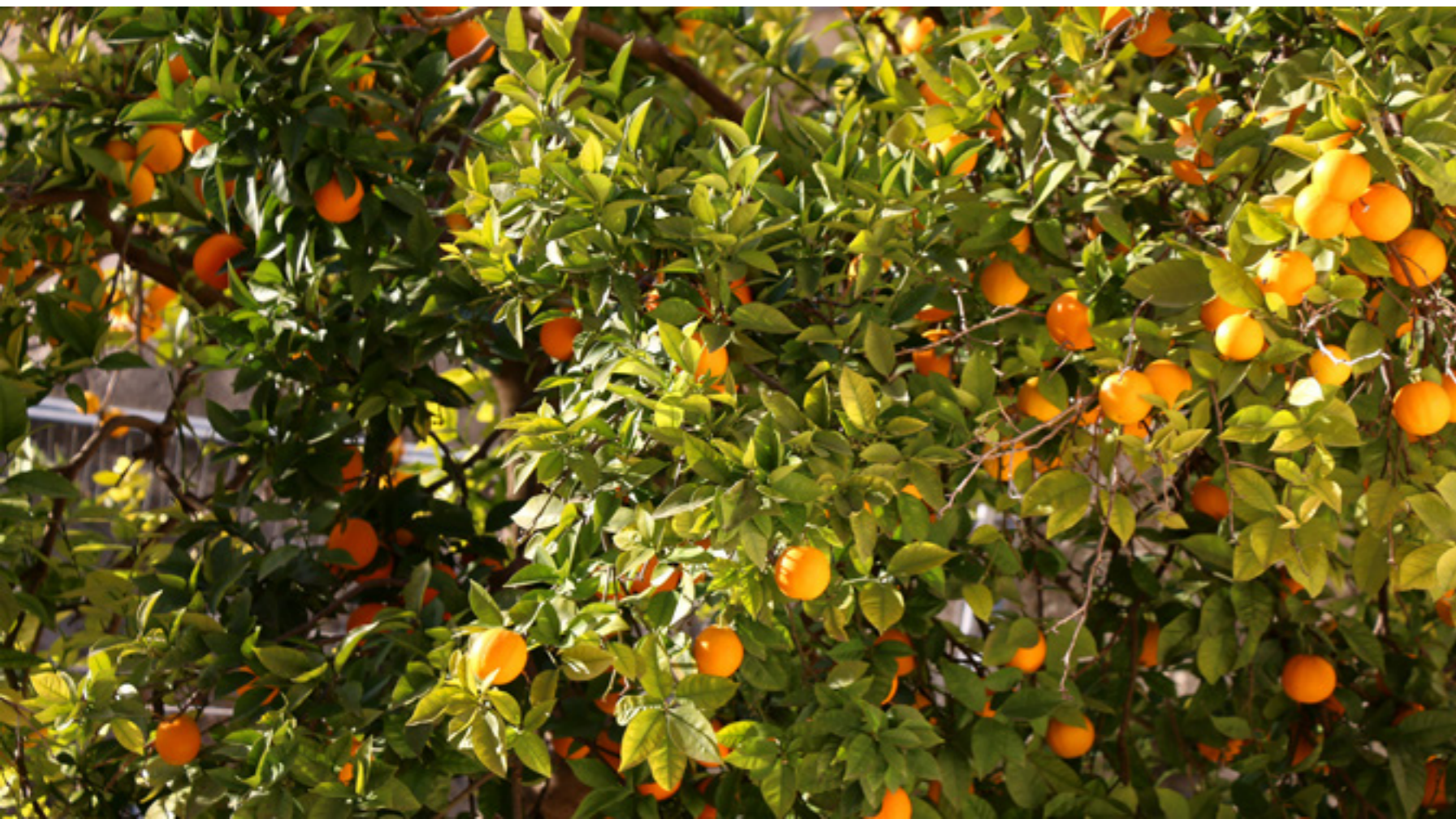




CORNARO GOURMET EXPERIENCE

a story of tradition, flavors and passion





Given its famous reputation, it should come as no surprise that Dalmatian cuisine is taken very seriously, with passion and respect.

Rich in fresh ingredients grown locally, wide use of olive oil and moderate daily intake of wine, its popularity lies in freshness and simplicity, gifts of virgin nature and locals who cherish tradition.

Sourcing the highest quality ingredients which are carefully selected from local suppliers, our philosophy enables us to serve you the best of the land.

Paying tribute to Dalmatia's rich culinary heritage, our food is inspired by the abundance of the surrounding nature, the freshness of ingredients and traditional recipes with a modern spin.

BREAKFAST

The real flavors of Dalmatia.

Sumptuous, gourmet buffet breakfast offers the original taste of Dalmatia and delightful authentic recipes which will gently awake every palate.

Nevertheless, it also expands its culinary borders to international flavors featuring breakfast specialties from around the world.



the heart of our culinary inspiration at Cornaro Hotel is the freshest produce sourced daily from the local growers and cherishing the tradition enriched with modern touch



DIOCLETIAN'S BREAKFAST

Widely known for their great feasts, ancient Romans enjoyed their dishes with intriguing flavors accompanied by wine, poets and dancers. At the very entrance to the historic Diocletian's Palace, Cornaro Hotel offers its guests to start their day with imperial treats just like the emperor Diocletian did.



FLAVORS OF DALMATIA

Dalmatian cuisine is one of the most authentic cultural elements of this region, as it is reflected in the social, spiritual and material spheres of everyday life and local customs.



a story of the Adriatic sardine

Dalmatia and the sardine fishery are linked by centuries of tradition. The close relationship of this small pelagic fish and local residents is confirmed by the fact that the sardines have been a mainstay of dalmatian cuisine since ancient times. The reasons are obvious: besides being the most abundant fish in the Adriatic Sea, sardines are tasty and nutritious! Rich in proteins, omega 3 fatty acids, vitamins and minerals, sardines are a true source of health benefits and play an active role in a healthy and balanced diet. In Dalmatia, the methods of preparation are endless! Authentic recipes include traditional methods of preparing sardines like various marinades, savory sardines, fried sardines, etc.



spices

Colorful and rich in flavor, Dalmatian spices are surprisingly versatile and packed with nutrients! From fresh herbs to ground seasonings, these spices are low in calories and provide important micronutrients.



marinades

Traditional marinades are well known for providing rich taste to famous Dalmatian meals and often contain olive oil, herbs, garlic, onion, pepper, salt and wine.



olive oil

Since the time of the ancient Greeks, olive oil is known as “liquid gold”. As the cornerstone of the Dalmatian diet, olive oil has a distinctive taste and is high in antioxidants, acids and other powerful health benefits.



liqueurs and nuts

The connection between the Dalmatian gifts of nature and health is undeniable. Since the time of our ancestors, it was believed that the day must properly begin with a few dried figs, handful of various nuts and a glass of homemade liquor, in order to maintain the long-term vitality, strength and health. Emerged from locally grown and nurtured ingredients, traditional technologies and recipes, Dalmatian liqueurs represent a blend of traditional taste, culture and the Mediterranean climate.



honey and marmalade

Made in beehives all over the sunny Dalmatia, honey is truly a remarkable substance. As one of the oldest sweeteners on earth, this blend of sugar, trace enzymes, minerals, vitamins, and amino acids offers unique health benefits for the whole body. Marmalades are a good source of dietary fiber, vitamins, calcium and iron and provide our bodies with beneficial quick boosts of energy. Made by using the traditional recipes, marmalades contain almost all-natural nutrients from the fruit.



regional culinary heritage

Enjoy the original taste of simple, healthy and delicious forgotten specialties like oatmeal porridge, polenta, homemade yogurt and cheese.





CORNARO HEALTHY CHOICE

To ensure enough nutrients, refreshing vitamins and fiber to meet your dietary needs, Cornaro Healthy Choice breakfast features an assortment of fresh seasonal products, cereals and bagels, nuts, yogurts, cheeses, traditional dishes and more.



gluten free choices



With your safety as our priority, our staff is dedicated to making sure your individual dietary needs are covered. Discover the remarkable flavors of our „gluten friendly“ menu.

smoothies



Start your day the nutritious way! Delicious and healthy, homemade smoothies are perfect fuel-on-the-go for breakfast, afternoon snack or dessert. Besides making it easy to eat healthy, smoothies provide important protein, vitamins, minerals and other nutritious ingredients.





INTERNATIONAL BREAKFAST

Rich in taste, the International Breakfast was designed with the world traveler in mind, with a menu full of the favorite global starters.



Breakfast highlights

Diocletian's breakfast

traditional flavors of Dalmatia

a selection of homemade honey and marmalades, Dalmatian spices, herbs, marinades and olive oils

freshly made smoothies, milk, yogurts, cereals, seeds, nuts, dried figs, fresh local fruit

freshly squeezed homemade juices, flavored water enriched with fresh fruit and vegetables

a selection of local cheeses, hams and prosciutto

a selection of homemade bread and pastries

a selection of regional delicacies

a selection of teas, coffee, homemade liqueurs

gluten free choices



A LA CARTE

Celebrating the best of surrounding nature.

With an emphasis on unique combinations, exquisite tastes and true freshness of local ingredients, the pleasure of dining is complemented by pleasant setting, sophisticated atmosphere and impeccable service.



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FINGER FOOD

These various, bite-sized snacks full of taste will help round out every meal.

STREET FOOD

If you love to enjoy the experience of street food, we've got you covered: from iconic sandwiches and delicious burgers to vege options.





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URBAN COFFEE BREAKS

From the best coffee blends, refreshing drinks, light bites and fresh fruit to more substantial meals, we have a wide range of menu options for any occasion.

CORNARO SIGNATURE MEETINGS

Food is so much more than just providing your body with energy. It's about experience, pleasure and nutrition that will boost your performance.

WINE STORY

For all wine lovers.

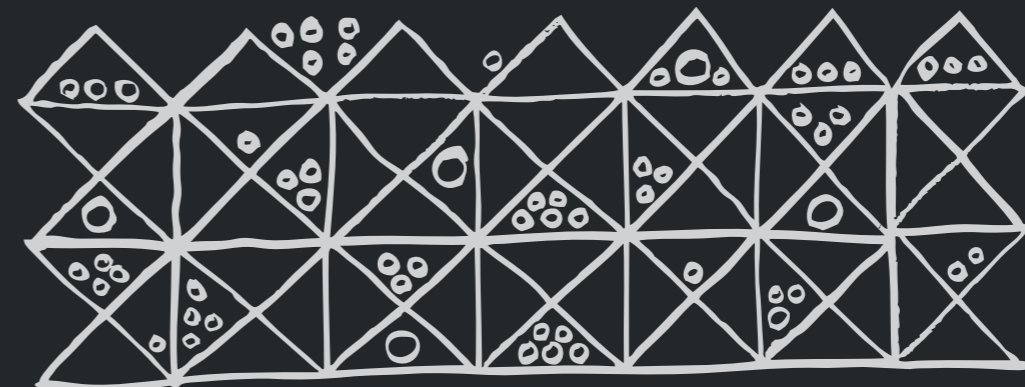
A diverse selection of carefully selected local and international wines, including fine red and white wines, rose wines, dessert wines and champagnes, ensures a feast of senses for every wine lover.





HOUSE WINES NIKOLICA

Nikolica stands for top-notch wines emerged from centuries of family tradition of growing grapes and producing wine on the steep southern slopes of the Pelješac peninsula. These premium, dry red wines of controlled origin from localities Dingač and Postup have qualities like ruby red color, fruity aroma and distinctive bouquet which ensure richness and unity of taste.





Wishing you a nice stay

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