



VINARIJA BARTULOVIĆ

Prizdrina Pelješac



Wines & Food

CRNA VINA / RED WINES

BARTUL 2023

glass 3€ / bottle 15€

VRANA 2024

glass 4€ / bottle 25€

OBITELJ CRNA 2023

glass 4€ / bottle 25€

DINGAČ 2023

glass 4€ / bottle 25€

BIJELA VINA / WHITE WINES / PINK

RUKATAC 2024

glass 3,5€ / bottle 18€

OBITELJ BIJELA 2024

glass 4€ / bottle 18€

BARTUL ROSE 2024

glass 3€ / bottle 15€

Probe vina / Wine tasting flights

Wine flights are 50ml pours

1 tasting fee waived per 3 bottle purchase

BASIC Tasting

Bartul 2023, Rukatac 2024, Dingač 2023 7€

GRAND Tasting

Six wines of choice 20€



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HRANA / FOOD

Traditionally focused dishes created to complement and enhance our wines, featuring fresh, seasonal ingredients sourced from our family farm, our friends and neighbours on Pelješac peninsula. Our focus is on traditional cuisine which has been disappearing from our tables and lives! We use less favoured ingredients, don't waste anything!

CHEESE & CHARCUTERIE BOARD

Four local cheeses, dalmatian prosciutto, traditional sausage, home made bread, olive oil for 2 person 25€

TEŽAČKI PJAT / HARD WORKER'S PLATE

marinated & salted anchovies, bacon, sausage, cheese, olive oil, home made bread, for two person 25€

PELJEŠKI SENDVIČ / PELJEŠAC SANDWICH

prosciutto, cheese, tomatoes, home made bread 10€

JUHA OD SLANUTKA / CHICKPEA SOUP

chickpea, garlic, parsley, potatoes, olive oil 8€

JUHA OD LEĆE / LENTIL SOUP

lentil, carrot, parsley, garlic, potatoes, red pepper, olive oil 8€

SPAGHETTI BARTUL'S MALO MORE

mussels, oyster, garlic, parsley, olive oil 15€

PASTA SA INĆUNIMA / PASTA with ANCHOVIES

salted anchovies, sun dried tomatoes, garlic, parsley, olive oil 15€

PASTA WITH ZUCCHINI AND CHEESE

cream and hard cheese, zucchini, garlic, olive oil, home made pasta 15€

PAŠTICADA (wild boar or beef stew)

braised wild boar (beef), sweet and sour sauce, home made gnocchi or pasta 25€

PEKA

braised wild boar (or beef), sweet and sour sauce, home made gnocchi or pasta 25€

MARENDA / DISH OF THE DAY

MARENDA is the most important meal in Dalmatia, something light, simple, between breakfast and lunch, social gathering of vine growers, fishermen or other hard working people.

We cook tripe, pikatić (lambs heart, lung, spleen, liver), cod stew and similar, so called poor dishes 15€

** for more options, vegetarian dishes or personal and private tastings check on our web site **menu** offer or contact info@vinarijabartulovic.hr, +385 99 792 3830*



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