

## SOUVENIR SHOP

Just around the corner, is our delicious souvenir shop, where you can find our local delicacies and little gastro gifts for yourself and your beloved ones.

UO KONOBA MATE vl. Matij Farac

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WE ARE IN VAT SYSTEM. VAT IS INCLUDED IN THE PRICE.

INFORMATION ON MEANS OF FILING A WRITTEN COMPLAINT IS AT VISIBLE SPOT.

SERVING ALCOHOL TO UNDERAGE PERSONS IS FORBIDDEN.

## *Wine*

### WHITE WINE

Pošip – Marko Polo 2015	0,75	220,00
Pošip – Čara 2016	0,75	160,00
Pošip Sur Lie – Krajančić 2015	0,75	260,00
Pošip – Intrada Krajančić 2016	0,75	250,00
Pošip – Ježina Krajančić 2017	0,75	160,00
	<i>glass</i> 0,15	28,00
Pošip – Mindel , Krajančić 2015	0,75	500,00
Pošip – Korta Katarina 2016	0,75	280,00
Tris – Otočko pjenušavo vino	0,75	300,00
Grk – Bire 2016	0,75	260,00

### RED WINE

Plavac Mali Tajano – Kiridžija 2014	0,75	180,00
Plavac Mali – Korta Katarina 2011, 2012	0,75	300,00
Dingač – Kiridžija 2015	0,75	280,00
Dingač – Bura 2010	0,75	600,00
Dingač – Markus Pepejuh 2010	0,75	280,00
Dingač – Radović 2013	0,75	250,00
Postup – Radović 2013	0,75	180,00

### ROSE

Korta – Katarina Rosé 2014	0,75	220,00
Rosé – Bačić 2016	0,75	160,00

## House wine


Quality red wine	0,50	40,00
Quality white wine	0,50	40,00


## Dessert wine


Dessert wine, Toreta 2017	0,10	35 kn
Semi-sweet wine, Toreta 2017	0,75	250 kn
	0,10	32 kn


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### ALLERGENS


 - eggs

 - cereals

 - nuts

 - milk

 - shellfish

 - fish

Please ask for gluten-free pasta and low-carb bread.

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# konoba Mate

Konoba Mate is a small and intimate family konoba that has been opened ever since the year 2000. Slowly and with time, the family has been expanding, and today each member does what he or she loves and what they are best at. **Mirjana**, the mama familia, is an old school chef, gathering us around the pot, making sure that neither we nor our guests stay hungry. **Mate**, pater familia, farmer at heart, man of nature who takes care of everything, of livestock at the farm and of prosciuttos being superiorly dried and prepared every year. **Biljana**, often called “the magician” is practicing magic around the kitchen with sweet treats and desserts followed by natural tastes of aloysia, mint and other aromatic plants. Joint at the kitchen stove, Mirjana and Biljana will impel your palates to recall your grandma’s kitchen, a delicacy that never forsakes the memory. **Ana**, au naturale farming girl, is often in the field so that the food you eat is fresh and grown only in ecologically accepted way. We use everything what nature gives us while making sure we do not take too much and making sure we always give something back. In Pupnatska luka bay, the most hidden and greenest bay of our island, you will meet **Matij**, drink natural sirups in his small beach bar (m.a.t.e.) and round up your time spent with konoba Mate.