

Every day we aspire to create an unforgettable experience through our fusion foods, which combine authentic mix of rich Mediterranean cuisines infused with a taste of history. For more than a thousand years kings, soldiers, merchants, and slaves came and left their mark on life (ZOI - greek word for life). Life in Split was shaped through time by these cultures and individuals and through our food, we hope to tell their story. The melting of these very diverse yet very interconnected nations. The melting pot experience.



A LA CARTE
3 COURSES
100€



START

CRUDO

seawater cured seabream, jalapeño, fermented black garlic

TOMATO

house cured tomato with sea brine, lemon verbena infusion, aubergine caviar, stracciatella

TARTARE

hand-cut beef, foie gras, carta di musica



INTERMEZZO

AGNOLOTTI

roasted pumpkin agnolotti, dolce di Castelmagno, smoked pear, lavender reduction

BLUE LOBSTER

blue lobster agnolotti, sauce coraline, Bloody Mary emulsion



MAIN

SEABASS

ikejime seabass, plankton risotto, Dalmatian coastal herbs, prosecco pil-pil, fermented fennel

BEEF

beef tenderloin, brioche, portobello, Lika potatoes, madeira sauce



DESSERTS
10€

CAIPIRINHA

floral meringue, osmosed melon, cachaça

DALMATIAN HONEY

iced rosemary, lavender toffee, preserved lemon

AMBER

espresso sorbet, chocolate, miso caramel



ZOI ECHO
TASTING MENU
135€

BREAD

Andalusian sourdough bread, Gilda, Torkul olive oil, artisanal butter

CRUDO

seawater cured seabream, jalapeño, fermented black garlic sea urchin, Osetra caviar

TOMATO

house cured tomato with sea brine, lemon verbena infusion, aubergine caviar, stracciatella

BLUE LOBSTER

blue lobster agnolotti, sauce coraline, Bloody Mary emulsion

SEABASS

ikejime seabass, plankton risotto, Dalmatian coastal herbs, prosecco pil-pil, fermented fennel

PORK

confit Slavonian suckling pig, mole sauce, leeks and sorrel

CAIPIRINHA

floral meringue, osmosed melon, cachaça

DALMATIAN HONEY

iced rosemary, lavender toffee, preserved lemon

WINE PAIRING IN 7 COURSES 75€



ZOI TERRA
VEGETARIAN TASTING MENU
110€

BREAD

Andalusian sourdough bread, Gilda, Torkul olive oil, artisanal butter

BEET

salt-baked beet, rose infusion, broad beans, aji amarillo

TOMATO

house cured tomato with sea brine, lemon verbena infusion, aubergine caviar, stracciatella

EGG & TRUFFLE

egg, black truffle, porcini, Pag cheese

SEA RISOTTO

plankton, oyster leaf, Grk wine, ali-oli

AGNOLOTTI

roasted pumpkin agnolotti, dolce di Castelmagno, smoked pear, lavender reduction

CAIPIRINHA

floral meringue, osmosed melon, cachaça

DALMATIAN HONEY

iced rosemary, lavender toffee, preserved lemon

WINE PAIRING IN 7 COURSES 75€

Executive Chef: Alberto Garcia Perez
Sous Chef: Miguel Delgado Garcia

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