

Our Story

Welcome to Restaurant Vega at Hotel Lyra Plitvice!

While you enjoy your meal, we invite you to discover a little of the story behind the hotel.

Hotel Lyra stands on the grounds of a former village school, where generations once gathered to learn, meet, and celebrate. For many years, it was a hub for the community—a place for lessons, village dances, and shared moments. Today, the hotel continues that spirit, welcoming travelers while staying deeply connected to the local people and culture.

The paintings displayed in Restaurant Vega are by local artist Jelena Panjković, who lives and works in the village. By featuring her work, the hotel continues to celebrate the creativity and stories of the community.

The hotel is named Lyra because the constellation Lyra shines directly above this region, where one of the clearest night skies in Europe can be seen. The restaurant Vega takes its name from Vega, the brightest star in the constellation, symbolizing exploration and connection.

The hotel is designed as a journey through the elements of nature—from earth and water to forest and the cosmos—each floor invites guests to explore and reflect as they move through the building.

After your meal, we warmly invite you to visit the Night Sky Gallery on the 4th floor, where the story of the stars continues. Look up, pause for a moment, and reflect on the journeys that connect people, places, and time itself.

Hotel Lyra Plitvice Team

MENU

Vega restaurant & bar

COLD STARTERS**Sweet corn and chickpea salad (V) 12 €**

Sweet corn and chickpea salad with a light dressing

Niçoise salad with tuna 17 €

Classic salad with tuna, eggs, potatoes, and fresh vegetables

Chicken tikka salad 16 €

Salad with marinated chicken and fresh vegetables

Mixed salad (V) 8 €

A fresh mix of green salad, tomatoes, cucumber, and onions, lightly seasoned with olive oil and wine vinegar

Selection of cured meat specialties and local cheeses for 2 22 €Selection of cured meats and **local cheeses** served with bread, ideal for sharing**Selection of local cheeses (VEG) 18 €**Carefully selected **local cheeses** served with nuts and bread, ideal for sharing**WARM STARTERS & SOUPS****Octopus salad 19 €**

Octopus with boiled potatoes, olive oil, and fresh herbs

Soup of the day (VEG) 6 €

Freshly prepared seasonal soup that changes daily depending on available ingredients and the kitchen's inspiration

MAINS

Fish & chips 18 €

Seabass fillet served with crispy fries and tartar sauce

Fried calamari 17 €

Crispy fried calamari served with lemon, tartar sauce, and breaded zucchini sticks

Butter chicken 21 €

Juicy pieces of chicken in a creamy tomato, butter, and spice sauce, served with rice

Trout 26 €

Smoked trout fillet with eggplant caponata and seasonal vegetables

Lamb chops 29 €

Grilled lamb chops with rice, zucchini, and a rich roasting sauce

Lyra platter for 2 people 48 €

Selection of grilled meats with roasted potatoes, grilled vegetables, sides, and sauces

Pork tenderloin 29 €

Juicy pork tenderloin with enoki mushrooms, creamy mashed potatoes, and a four-cheese sauce

Salmon 24 €

Salmon fillet in an almond crust with broccoli and a light garlic sauce

Seafood risotto 21 €

Creamy risotto with seafood, white wine, and sun-dried tomatoes

Truffle spaghetti (VEG) 24 €

Cacio e pepe spaghetti with slices of black truffle and Parmesan

MENU

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Vega restaurant & bar

Creamy polenta (VEG) 18 €

Creamy polenta with seasonal vegetables and a Parmesan sauce

Chicken sticks with fries 16 €

Breaded chicken sticks with fries and a honey-mustard sauce

Crispy tofu with garlic sauce (V) 17 €

Crispy fried tofu in an aromatic garlic, ginger, and chili sauce served with rice

Vegetable wok in teriyaki sauce (V) 17 €

Crisp wok-fried vegetables in a mild teriyaki sauce with rice and peanuts, with optional chicken / tofu (V) added

SIDES

Rice 4 €

Mashed potatoes 4 €

French fries 5 €

Sweet potato fries 8 €

Grilled vegetables 6 €

DESSERT

Cheesecake with berries 6 €

Carrot cake with vanilla ice cream 6 €

Tiramisu 5 €

Red velvet cake 5 €

Lava cake with vanilla ice cream 7 €

IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, OR SENSITIVITIES, PLEASE SPEAK TO YOUR SERVER ABOUT THE INGREDIENTS BEFORE ORDERING YOUR MEAL.
SOME DISHES MAY CONTAIN ALLERGENS, PLEASE CONTACT OUR STAFF FOR DETAILED INFORMATION.

SEASONAL MENU

Spring (1 March – 15 June)

Veggie mini burgers (VEG) 12 €

Three mini burgers in lightly toasted brioche buns with crispy **Lika smoked cheese**, coleslaw with apple vinegar, and a pineapple–honey salsa with chili.

Mini brioche burgers with crispy chicken 14 €

Three mini brioche burgers with crispy chicken breasts marinated in buttermilk and coated in a tempura crust, homemade chili cheese, crispy pancetta, caramelized onions with apple vinegar, and a light honey–mustard sauce made with **local honey**

Spring risotto with wild garlic and škripavac cheese (VEG) 18€

Creamy risotto with young asparagus and fresh wild garlic, finished with **homemade Lika škripavac cheese** and butter



SEASONAL MENU

Summer (15 June – 15 September)

Veggie mini burgers (VEG) 12 €

Three mini burgers in lightly toasted brioche buns with crispy **Lika smoked cheese**, coleslaw with apple vinegar, and a pineapple-honey salsa with chili.

Mini brioche burgers with crispy chicken 14 €

Three mini brioche burgers with crispy chicken breasts marinated in buttermilk and coated in a tempura crust, homemade chili cheese, crispy pancetta, caramelized onions with apple vinegar, and a light honey-mustard sauce made with **local honey**

Summer salad (VEG) 14 €

Seasonal vegetables, pumpkin seeds, and **local smoked cheese** with an olive-oil and wine-vinegar dressing

Banana split 7 €

Classic dessert made with banana, ice cream, chocolate sauce, and whipped cream



SEASONAL MENU**Autumn (15 September – 15 November)****Creamy pumpkin soup (VEG)****8 €**

Roasted pumpkin, onion, and potatoes in a creamy soup with a mild hint of nutmeg, finished with pumpkin seed oil and toasted pumpkin seeds

Veggie mini burgers (VEG)**12 €**

Three mini burgers in lightly toasted brioche buns with crispy **Lika smoked cheese**, coleslaw with apple vinegar, and a pineapple–honey salsa with chili.

Mini brioche burgers with crispy chicken**14 €**

Three mini brioche burgers with crispy chicken breasts marinated in buttermilk and coated in a tempura crust, homemade chili cheese, crispy pancetta, caramelized onions with apple vinegar, and a light honey–mustard sauce made with **local honey**

Beet carpaccio (V)**16 €**

Thin slices of roasted **local beetroot** with orange and cashew nuts.

Homemade pasta with porcini mushrooms (VEG)**19 €**

Fresh **homemade pasta** in a creamy porcini mushroom, white-wine, and butter sauce, topped with grated **local hard Rakovica cheese**



WINTER MENU

Vega restaurant & bar

SEASONAL MENU

Winter (15 November – 10 January)

Porcini mushroom soup (VEG) 8 €

Aromatic soup made from fresh porcini mushrooms with white wine and cream, finished with fresh parsley

Lika-style lunch 21 €

Locally sourced sauerkraut with dried meat and sausage served with potatoes

Winter hot dog 8 €

Debrecener sausage in a bun with sauerkraut, pancetta, and fried onions

Germknödel with vanilla sauce (VEG) 9 €

Soft steamed yeast-dough dumplings filled with Lino Lada, served with warm vanilla sauce, poppy seeds, and powdered sugar

