



Fischrestaurant Kaj

The Croatian fish restaurant "KAJ" introduces itself

Enjoy in the heart of Vienna our Croatian compositions of traditional specialties, exquisite and fresh fish dishes and seafood, which are regularly delivered from the Dalmatian coastal region.

Let us also recommend our Croatian wines for each of your menus in order to find the best wine accompaniment for your meal.

Some of the vegetables and fruit that we use in our dishes come from our own production in Burgenland.

Opening hours: Tuesday to Saturday from 18:00 until 23:00.

All our prices include VAT.

We charge € 4,00 per person/cover (including bread, oil from our own production and olives).

Our freshly cooked specialties from May 06th to 10th, 2025

Cold starters

Octopus / Potato / Celery	€19.90
Tuna Tartare	€18.90
Prosciutto	€18.50

Optional Zhlatina as corresponding wine

Warm starters

Cuttlefish / Truffle Risotto	€23.90 / €21.90
Scallop	€5.50
Chili Shrimp	€21.90
Truffle Pasta	€23.90
Mussels	€19.90

Optional Loimer Riesling as corresponding wine

Warm starters

Scampi Soup €11.90

Desserts

Rozata €7.90

Chocolate Cake €7.90

Baklava €7.50

Optional Tomaz Dessert Wine as corresponding wine

Our fish as a whole

You can choose your own fish from our range and we will prepare it according to your wishes.

Branzino / Orada Grilled	€ 70,- / 1kg
Branzino / Orada Baked in salt crust	€ 75,- / 1kg
Branzino / Orada Braised in the oven	€ 75,- / 1kg
Branzino / Orada Braised in the oven or Murter style	€ 75,- / 1kg
Turbot Grilled	€ 80,- / 1kg
Turbot / Braised in the oven	€ 85,- / 1kg
Scorpionfish / Sole	€ 85,- / 1kg

Grilled with olive oil and lemon

Brudetto stewed in a pot with onions, tomatoes and white wine (O/L)

Murter Style Onion / white wine / olive oil lightly steamed in a pot (O/L)

Braised in the oven Potatoes / carrots / courgettes / tomatoes / turnips / fennel / celery (O/L)

Baked in the salt crust Lemon (D)