

— A D R  
B I A  
R A T I  
S S E C  
R I E —

brasserie menu

RECOMMENDATIONS FROM  
OUR BARTENDER

**negroni sbagliato**

~ 11,00 € ~

**old fashioned**

~ 12,00 € ~

**espresso martini**

~ 11,00 € ~

**cod pesto**

COD  
ROCKET SALAD  
CHERRY TOMATOES

~ 12,50 € ~

**prosciutto & cheese**

ISTRIAN PROSCIUTTO  
ISTRIAN COW CHEESE  
TOASTED GARLIC BREAD  
PICKLED VEGETABLES

FIG JAM  
~ 18,00 € ~

OYSTERS

**our hand picked oysters**

~ 1 pcs ~ 5,50 € ~

TO START

**tuna tartare**

TUNA  
PEA CREAM  
BEETROOT AND LEMON GEL  
KETA CAVIAR

~ 19,00 € ~

**octopus tentacle**

OCTOPUS TENTACLE  
ARTICHOKE  
TOMATOES  
CAPERS

~ 25,00 € ~

**sea bass carpaccio**

SEA BASS  
CITRUS FRUITS  
ENDIVE  
FENNEL

~ 20,00 € ~

**adriatic terra**

ISTRIAN PROSCIUTTO  
ISTRIAN PORK LOIN  
ISTRIAN PANCETTA  
ISTRIAN SAUSAGES  
COW CHEESE AND CURD

for 2 persons

~ 33,00 € ~

**adriatic mare**

HAND-HARVESTED CLAMS  
CRAB SALAD  
MARINATED AND SALTED ANCHOVIES  
SEA BASS CARPACCIO  
PRAWN TEMPURA  
TUNA TARTARE  
BAKED OCTOPUS LEG

for 2 persons

~ 59,00 € ~

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## SOUPS

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TOMATO SOUP WITH PRAWNS

~ 10,00 € ~

ISTRIAN COAST FISH SOUP WITH ROOT VEGETABLES

~ 10,00 € ~

CLEAR CHICKEN BROTH WITH VEGETABLES  
AND HOMEMADE NOODLES

~ 9,00 € ~

VEGAN SEASONAL MINISTRONE

~ 10,00 € ~

### escargots

IN BUTTER AROMATISED WITH GARLIC,  
HERBS & MALVASIA, BAKED FOCACCIA

~ 6 pcs ~ 19,00 € ~

~ 12 pcs ~ 36,00 € ~

## HOT APPETIZERS

### spaghetti mare

SQUID INK SPAGHETTI, SAUTÉED ADRIATIC SCAMPI  
PRAWNS, CLAMS, MUSSELS

~ 25,00 € ~

### ricotta ravioli

RAVIOLI FILLED WITH RICOTTA, CHERRY TOMATO  
SAUCE, BASIL, VELI JOŽE CHEESE

~ 15,00 € ~

### pljukanci pasta with prawns and asparagus

HAND ROLLED PLJUKANCI  
ADRIATIC PRAWNS, GREEN ASPARAGUS

~ 20,00 € ~

### pasta with istrian sausage

PACCHERI, ISTRIAN DRY SAUSAGE  
CHERRY TOMATO

~ 21,00 € ~

### tagliatelle with peas and zucchini

HOME MADE TAGLIATELLE, GREEN PEA CREAM  
ZUCCHINI, PARMESAN CHEESE, GREEN OLIVES

~ 15,00 € ~

### mixed shells

A BOWL OF MIXED ADRIATIC SHELLS, SIMMERED  
WITH GARLIC, OLIVE OIL AND MALVAZIJA

~ 21,00 € ~

### vegan buffalo cauliflower

CAULIFLOWER, SPICY AND AROMATIC GLAZE  
ALMOND MILK, CELERY STICKS, VEGAN DRESSING

~ 21,00 € ~

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## SALADS

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### our caesar salad

LETTUCE, OUR SECRET DRESSING  
CROUTONS, CHICKEN, BACON  
GRANA PADANO CHEESE

~ 14,00 € ~

### prawn and sesame salad

MIXED LEAVES, PRAWNS  
SESAME SEEDS

~ 15,50 € ~

### for the wise – vegetarian salad

MIXED LEAVES, CUCUMBER  
BAKED TOMATOES AND ZUCCHINI  
BULGUR, CAPERS, OLIVES

~ 9,00 € ~

### burrata

BURRATA, ROCKET SALAD  
CHERRY TOMATOES, BASIL  
BALSAMIC VINEGAR

~ 13,00 € ~

### a local beetroots journey

BAKED BEETROOT, ROCKET SALAD  
COW CURD, APPLES, NUTS

~ 9,00 € ~

### nicoise salad

ROMAINE LEAVES, TOMATOES  
ADRIATIC TUNA CONFIT  
QUAIL EGGS, OLIVES

~ 14,00 € ~

### adriatic salad - our garden salad

CHEERY TOMATOES, SCALLION  
CUCUMBERS, CROUTONS, BASIL

~ 6,00 € ~

### vegan greek salad

VEGAN FETA CHEESE, KALAMATA OLIVES  
RED BELL PEPPER, CUCUMBER  
TOMATO, ONION, OREGANO

~ 12,00 € ~

## MEAT DISHES

### **lamb rack**

PAN ROASTED LAMB RACK  
ROSEMARY AND BRIOCHE DUSTED  
POTATO AU GRATIN, ROSEMARY JUS

~ 27,00 € ~

### **duck confit**

CONFIT OF DUCK LEG  
SALTED BAKED BEETROOTS  
GRAPE MUST  
YOUNG VEGETABLES

~ 28,00 € ~

### **beef tagliata**

BEEF FILLET  
ROCKET SALAD  
CHERRY TOMATOES  
GRANA PADANO CHEESE  
MUSTARD AND HONEY SAUCE

~ 29,00 € ~

### **chicken tenderness**

PAN ROASTED CHICKEN BREAST  
BAKED SWEET POTATO, JUS

~ 20,00 € ~

### **bbq short ribs**

SLOW COOKED BEEF RIBS  
ROAST POTATOES  
SEASONAL VEGETABLES  
GREMOLATA

~ 26,00 € ~

### **beef fillet**

BEEF FILET  
POTATOES  
YOUNG VEGETABLES  
GRILLED SPRING ONIONS  
BORDELAISE SAUCE

~ 32,50 € ~

### **caramelized istrian sausages**

ISTRIAN SAUSAGES  
BACON CRISP  
WHITE BEAN CASSOULET  
MALVAZIJA SAUCE

~ 28,00 € ~

## FISH DISHES

### **sea bass fillet**

PAN FRIED SEA BASS FILLET  
SPINACH AND POTATO CASSEROLE  
BOUILLABAISSE SAUCE

~ 26,00 € ~

### **tuna steak**

TUNA  
GREEN VEGETABLE RATTATOUILLE  
(GREEN PEPPER, LEEK, ZUCCHINI)

~ 30,00 € ~

### **rovinj's signature bouillabaisse**

SEA BASS FILLET  
PRAWNS  
SCAMPI  
CLAMS  
SCAMPI BISQUE

~ 30,00 € ~

### **turbot fillet**

BUTTER FRIED TURBOT  
ANNA POTATO  
YOUNG LEEK CONFIT  
HOLLANDAISE SAUCE

~ 32,00 € ~

### **selection of wild adriatic fish**

FISH  
POTATOES  
VEGETABLES

~ 1 kg ~ sea bass, sea bream

~ 80,00 € ~

~ 1 kg ~ turbot, john dory, grouper

~ 95,00 € ~

### **grilled scampi**

SCAMPI  
GRILLED VEGETABLES  
FRENCH FRIES

~ 1 kg ~ 85,00 € ~

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## DESSERTS

### **selected mini desserts**

SELECTED DESSERTS OF OUR PASTRY GIRLS –  
PERFECT FOR ENJOYING TOGETHER

**for 2 persons**

~ 23,00 € ~

### **cheese tartlet**

CREAMY LOCAL CHEESE CAKE  
WITH FOREST FRUIT AND RASPBERRIES

~ 9,00 € ~

### **lemon éclair**

LEMON CREAM AND BAKED MERINGUE

~ 9,00 € ~

### **crème brûlée**

~ 10,00 € ~

### **poppy seed and chocolate cake**

POPPY SEED BISCUIT  
CHOCOLATE MOUSSE  
RASPBERRY SORBET

~ 10,00 € ~

### **istrian curd cake**

OLIVE OIL BISCUIT  
CURD CREAM  
WALNUT ICE CREAM

~ 9,00 € ~

PLEASE ADVISE OUR RESTAURANT STAFF IF YOU HAVE ANY FOOD ALLERGIES SO THAT WE MAY ACCOMMODATE YOUR ORDER.  
THE PRICES INCLUDES SERVICE AND TAX. THE PAYMENT IS MADE EXCLUSIVELY IN EURO

dish	CRUSTACEANS	SESAME SEEDS	NUTS	CEREALS CONTAINING GLUTEN	EGGS	FISH	MUSTARD	MOLLUSCS	CELERY	PEANUTS	MILK (LACTOSE)	SULPHUR DIOXIDE AND SULPHITES	SOYA	LUPIN
TUNA TARTARE						?								
OCTOPUS TENTACLE	?													
SEA BASS CARPACCIO						?								
ADRIATIC TERRA			?	?										
PROSCIUTTO & CHEESE				?							?			
ADRIATIC MARE	?			?		?		?					?	
COD PESTO				?		?								
OUR HAND PICKED OYSTERS								?						
TOMATO SOUP WITH PRAWNS	?								?					
FISH SOUP WITH ROOT VEGETABLES						?			?					
CLEAR CHICKEN SOUP WITH VEGETABLES									?					
VEGAN SEASONAL MINESTRONE									?					
ESCARGOT				?				?				?		
OUR CESAR SALAD WITH CHICKEN				?		?					?		?	
PRAWN AND SESAME SALAD	?	?											?	
FOR THE WISE - HEALTHY SALAD														
BURRATA			?	?							?			
NICOISE SALAD			?		?	?			?					
BEETROOTS JOURNEY			?								?			
ADRIATIC SALAD - OUR GARDEN SALAD				?										
VEGAN GREEK SALAD														
SPAGHETTI MARE	?			?	?	?		?	?		?		?	
RICOTTA RAVIOLI				?	?	?		?	?		?		?	
PLJUKANCI PASTA, PRAWNS AND ASPARAGUS ASPARAGUS	?			?	?			?	?		?		?	
PASTA WITH ISTRIAN SAUSAGE				?	?				?		?		?	
TAGLIATELLE WITH PEAS AND ZUCCHINI				?	?				?		?		?	
MIXED SHELLS				?				?	?		?		?	
VEGAN BUFFALO CAULIFLOWER									?				?	
LAMB RACK									?				?	
DUCK CONFIT									?				?	
BEEF TAGLIATA							?		?				?	
CHIKEN TENDERNESS									?				?	
BBQ SHORT RIBS									?				?	
BEEF FILLET							?		?				?	
CARAMELIZED ISTRIAN SAUSAGES									?				?	
SEA BASS FILLET						?			?				?	
TUNA STEAK						?			?				?	
ROVINJ BOUILLABAISSE	?			?		?		?	?		?		?	
TURBOT FILLET						?			?				?	
WILD ADRIATIC FISH									?				?	
GRILLED SCAMPI	?								?				?	
SELLECTION OF DESSERTS			?	?	?						?			
CHEESE TARTLET				?	?						?			
LEMON ECLAIR				?	?						?			
CRÈME BRÛLÉE				?	?						?			
POPPY SEED AND CHOCOLATE CAKE				?	?						?			?
ISTRIAN CURD CAKE			?	?	?						?			?