

— 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 € ~

SOUPS

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 € ~

SALADS

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 fresh 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 € ~

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	?			?	?			?	?		?		?	
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			?	?	?						?			?