

*Where your language is spoken
and the land is so generous,
you simply feel at home.*

The Adriatic Sea connects us.

*From Friuli to Istria,
we bring with us flavours
and tradition, connecting them
with the essence of this region.*

ROVINJ - *Soil washed by the Sea*

UNDER THE SEA

raw scallops, sea water, coral and yogurt

(4, 7, 14)

ISTRIAN LANGOUSTINE

buzara sauce, raw scampi and grilled peas

(2, 3, 4, 7)

RISOTTO

lemon curd, mussels and coffee

(3, 4, 6, 7, 14)

golden CUTTLEFISH

with citrus and pepper,

tartare with cocoa beans, garum and aloe vera

(4, 14)

TURBOT camouflage

with chickpeas and seaweeds

(4, 7)

COASTAL HERBS

almonds, olives and sea buckthorn

(1, 3, 7, 8)

SEEDS, SHOOTS, FRUITS AND FLOWERS:

cardamom, asparagus, cherry and camomile

(3, 7, 8)

For the tasting menu is required the participation of the entire table

menu: € 210 p.p

winepairing : € 95 p.p

sommelier's choice: € 190 p.p. (6 glasses) / € 140 p.p. (4 glasses)

no & low alcohol pairing: € 65 p.p

ISTRIA - *Sun-kissed Land*

NASTURTIUM

flowers, leaves ice cream,
pasta with Urbani whey and vegetables

(1, 3, 7, 10)

ASPARAGUS

saffron, kumquat and roasted almond

(1, 3, 6, 7, 8)

RAVIOLI

with artichoke, goat stock and mint

(1, 3, 7)

SWEETBREAD

strawberry and roses

(1, 3, 7, 10)

CHICKEN

with Pelinkovac reduction, potatoes and red bell pepper

(3, 7)

COASTAL HERBS

almonds, olives and sea buckthorn

(1, 3, 7, 8)

CRIOLLO CHOCOLATE

rhubarb, raspberries and horseradish

(1, 7)

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no & low alcohol pairing: € 65 p.p

Extra Menu

Aperitif € 35 p.p.

Cheese Selection € 25 p.p

Mineral water: € 7

Espresso coffee: € 8

À la Carte

You can order dishes from the tasting menus (for tables of up to 4 guests):

2 dishes + dessert per person: € 150

*Prices include service and tax.
Payment is made exclusively in Euro (€)*

Food Allergens

1. Cereals containing gluten, namely: a- wheat
(such as spelt and Khorasan wheat), b- rye, c- barley, d- oats
2. Crustaceans for example: a- prawns, b- crabs, c- lobster, d -crayfish
3. Eggs
4. Fish.
5. Peanuts
6. Soybeans
7. Milk
8. Nuts: namely a- almonds, b- hazelnuts, c- walnuts, d- cashews, e- pecan
nuts, f- Brazil nuts, g- pistachio nuts, h- macadamia (or Queensland) nuts.
9. Celery and celeriac
10. Mustard
11. Sesame
12. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in
the finished product. This can be used as a preservative in dried fruit
13. Lupin, which includes lupin seeds and flour.
14. Molluscs like a- clams, b- mussels, c- whelks, d- oysters, e- snails and
f- squid

Based on the information listed, if you have a food allergy to any of the ingredients prepared or served in our restaurant, please keep in mind, when deciding which food items are right for You, that there are products containing wheat/gluten, soy, milk, and eggs in our restaurant.

Cross-contact may occur during food preparation and storage.