

*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 *skampi*, zucchini and green beans

(2, 4, 7, 9, 14)

RISOTTO

lemon, saffron, mussels and basil

(7, 14)

Golden CUTTLEFISH

with citrus and pepper,
tartare with cocoa beans, garum and aloe vera

(4, 14)

RED SCORPION

Whole and crispy with tamarind, Swiss chard and capers

(4, 7)

LEMON, ALMONDS AND COASTAL HERBS

lemon and star anise granita, with ginger curd, basil and coastal herbs, toasted and bitter almonds

(1, 3, 7, 8)

TONKA BEAN CRÈME BRÛLÉE

citrus, carrot & ginger sorbet

(3, 7)

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

menu: € 210 p.p.

winepairnig: € 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 and pasta with Urbani whey

(1, 7, 10)

MUSHROOMS

with parsley, ginger and lemongrass
Raviolo with Parmesan and young potatoes

(1, 3, 6, 7)

AUBERGINE

Grilled in ravioli, steamed with horseradish,
black truffle and hazelnuts

(1, 3, 6, 7, 8)

SWEETBREAD

strawberry and roses

(1, 3, 7, 10)

BOŠKARIN

with mustard, almond and fig

(1, 6, 7, 8, 9, 10)

LEMON, ALMONDS AND COASTAL HERBS

lemon and star anise granita, with ginger curd, basil and coastal herbs, toasted and bitter
almonds

(1, 3, 7, 8)

BITTER CHOCOLATE

biscuit, cocoa nib caramel, red pepper & raspberry compote, horseradish gelato

(1, 3, 7, 8)

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

no & low alcohol pairing: € 65 p.p.

Extra Menu

Aperitif: € 35 p.p.

Cheese Selection € 25 p.p.

Mineral water: € 7

Espresso coffee: € 8

A' 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 (European regulation 1169/2011)

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.

Smoking is forbidden in our restaurant