

*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**

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,  
cocoa beans, garum and aloe vera

(4, 14)

### **RED SCORPION fish**

whole and crispy, with tamarind, Swiss chard and capers

(4, 7)

### **LEMON and COASTAL HERBS**

with star anise granita, ginger curd, basil and almonds

(1, 3, 7, 8)

### **CRÈME BRÛLÉE**

tonka bean, citrus, carrot&ginger sorbet

(3, 7)

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***

### **NASTURTIIUM**

flowers, leaves ice cream and pasta with Urbani whey

*(1, 7, 10)*

### **MUSHROOMS**

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, almonds and figs

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

### **LEMON and COASTAL HERBS**

with star anise granita, ginger curd, basil and almonds

*(1, 3, 7, 8)*

### **bitter CHOCOLATE**

biscuit, cocoanib, red pepper & raspberry compote, horseradish gelato

*(1, 3, 7, 8)*

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.

## **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