

Beef bouillon with noodles	5.50
Chef's soup of the day	6.00
San Daniele prosciutto (100 g)	15.00
Burrata with red beet and citrus	16.00
Beef carpaccio with baby lettuce, apples, cheese, and nuts	16.00
Octopus salad with olives and cherry tomatoes	16.00
Trio of seafood appetizers	16.00
Homemade pâté with pears, truffles, and honey (for 2 persons)	16.00
Gratinated scallop (2 pieces)	16.00
Grilled mozzarella bufala with prosciutto	16.00
Grilled king prawns, squid, and octopus with baby spinach and cherry tomatoes	16.00
Sicilian risotto (eggplant, mozzarella, tomatoes, chili)	18.00
Risotto with chicken breast fillet, zucchini, and curry	18.00
Risotto with king prawns	18.00
Risotto with king prawns and pumpkin	19.00
Risotto with porcini mushrooms and beef tenderloin	19.00
Penne Sicily (eggplant, mozzarella, tomatoes, chili)	18.00
Penne Tuscany (chicken breast fillet, tomatoes, cream)	18.00
Spaghetti with octopus, zucchini, and red bell peppers	18.00
Istrian <i>pljukanci</i> pasta with chicken breast fillet, broccoli, and zucchini	19.00
Istrian <i>pljukanci</i> pasta with beef tenderloin and sun-dried tomatoes	19.00
Taglierini with king prawns in tomato sauce	19.00
Pasta with Neapolitan ragout, crispy pancetta, and burrata	19.00
Istrian <i>garganelli</i> pasta with home-made truffle sauce	19.00
Istrian <i>pljukanci</i> pasta with king prawns, truffles, and porcini mushrooms	20.00

Chicken breast fillet in Mediterranean crust with baked potatoes	24.00
Beef tagliata (250 g) with grilled mushrooms and parsnip purée	32.00
Grilled beef tenderloin (250 g) with <i>žlikrofi</i> dumplings, cranberries, apples, and Brie	32.00
Leg of lamb baked in the oven with mashed potatoes and carrots	32.00
Tuna fillet in cornmeal crust with broccoli, curry, and coconut milk	29.00
Octopus baked in the oven with vegetables and baked potatoes	30.00
Sea bass fillet with grilled vegetables	30.00
Sea bass in salt with vegetables and baked potatoes (per kg)	57.00
Sea bass baked in the oven; with vegetables and potatoes (per kg)	62.00
John Dory baked in the oven; with vegetables and potatoes (per kg)	62.00
Seasonal salad	6.50
Greek salad (olives, bell peppers, cucumber, tomatoes, feta cheese, basil)	12.00
Salad CUBO (chicken breast fillet, lettuce, cucumbers, corn, Grana Padano cheese, yoghurt dressing)	15.00
Caesar salad (marinated chicken breast fillet, lettuce, egg, Grana Padano cheese)	15.00
Mediterranean salad (arugula, king prawns, cherry tomatoes, pine nuts, Grana Padano cheese)	17.00
Young lettuce with grilled tuna, cherry tomatoes and Grana Padano cheese	17.00
Tagliata salad (beef tenderloin, baby lettuce, tomato, spring onion, Grana Padano cheese, croutons)	17.00
Daily dishes (subject to availability)	
Scampi soup	10.00
Raw Adriatic scampi	18.00
Adriatic scampi (500 g); grilled or in <i>buzara</i> sauce	40.00
Tagliolini with lobster	26.00
Evening tasting menu with five courses (for two persons)	100.00

The dishes contain allergens. Ask your waiter for a list of allergens for each dish.