

Chef's soup of the day	6.00
Beef bouillon with noodles	5.50
Burrata with grilled red beet, citrus, and fig jam	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
Pata negra jamón ibérico de bellota, aged for 48 months (100 g)	25.00
Gratinated scallop (2 pieces)	16.00
Grilled mozzarella bufala with prosciutto	16.00
Grilled king prawns with asparagus and avocado	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 asparagus	19.00
Risotto with porcini mushrooms and beef tenderloin	19.00
Risotto with white truffle sauce and asparagus	25.00
Penne Sicily (eggplant, mozzarella, tomatoes, chili)	18.00
Penne Tuscany (chicken breast fillet, tomatoes, cream)	18.00
Spaghetti with pesto Bolognese	18.00
Penne with chicken breast filler, asparagus, Pecorino cheese, and baby spinach	19.00
Taglierini with king prawns in tomato sauce	19.00
Taglierini with king prawns and asparagus	19.00
Istrian <i>pljukanci</i> pasta with beef tenderloin and sun-dried tomatoes	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 with Mediterranean crust and grilled potatoes	24.00
Beef tagliata (250 g) with asparagus and baked potatoes	32.00
Grilled beef tenderloin (250 g) with gnocchi and pesto Genovese	32.00
Leg of lamb baked in the oven with boiled root vegetables	32.00
Tuna fillet with white beans and baby spinach	29.00
Octopus baked in the oven with vegetables and baked potatoes	30.00
Wild sea bass fillet with grilled vegetables	30.00
Sea bass in salt with vegetables and baked potatoes (per kg)	57.00
Wild 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
Risotto with Adriatic scampi (400 g)	36.00
Tagliatelle with Adriatic scampi (400 g)	36.00
Adriatic scampi (500 g); grilled or in <i>buzara</i> sauce	45.00
Tagliolini with lobster	26.00
Evening tasting menu for two persons; five dishes	100.00

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

CUBO restavracija, d. o. o., Šmartinska cesta 55, 1000 Ljubljana, identifikacijska številka SI97726435
DDV 9,5% in 22 % je vračunan v ceni. Vse cene so v EUR. Cenik velja od 1.4.2019.
Knjiga mnenj je pri točilnem pultu. Brez predloženega računa gostu ni treba plačati postrežene pijače in hrane.
Cenik artiklov, ki so sezonskega značaja ali predmet posebne ponudbe, je za točilnim pultom.