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| Beef bouillon with noodles | 5.50 |
| Chef's soup of the day | 6.00 |
| San Daniele prosciutto (100 g) | 15.00 |
| Burrata with tomatoes and olives | 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, 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 chanterelle mushrooms | 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, chanterelle mushrooms, and thyme | 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 |
| Taglierini with king prawns and chanterelle mushrooms | 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 |

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| Chicken breast fillet with porcini mushrooms, mozzarella, tomatoes, and baked potatoes | 24.00 |
| Beef tagliata (250 g) with grilled radicchio and potatoes | 32.00 |
| Grilled beef tenderloin (250 g) with <i>žlikrofi</i> dumplings and pear | 32.00 |
| Leg of lamb baked in the oven with bell peppers, cheese, and potatoes | 32.00 |
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| Tuna fillet with zucchini and carrot salad | 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 |
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| 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 |
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| 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.