

SPECIAL OFFER FOR ORGANIZED GROUPS

FISH MENU 1



Kvarner fish soup
Deep fried calamari and Swiss chard with boiled potatoes
Panna cotta with forest fruit sauce
130,00 kn

FISH MENU 2



Bruschetta with shrimps, tomato, mozzarella and feta cheese
Mediterranean seabass or gilthead bream filet and Swiss chard with boiled potatoes
Lemon tart
160,00 kn

FISH MENU 3



Smoked tuna carpaccio on the bed of Istrian curd with ginger and orange jam
Kvarner fish stew with home-made polenta
Leafy salad
Figs in prošek wine with mascarpone and cinnamon cream
170,00 kn

FISH MENU 4



Risotto with prawns, scampi, smoked mussels, dried apricots and bacon chips
Fish filet rolls in saffron with Adriatic prawns and home-made polenta
Cup "Opatija" – vanilla ice cream with whipped cream and forest fruit sauce
200,00 kn

MEAT MENU 5



Vegetable soup
Chicken file in chives sauce with fried potatoes and vegetables
Leafy salad
Chocolate cake with flower of salt
120,00 kn

MEAT MENU 6



Beef carpaccio with rocket salad
Pork loin with mushrooms sauce with mashed potatoes
Cabbage salad with salad
Lemon tart
160,00 kn

MEAT MENU 7



Šurlice "Old Istrian style" – Šurlice (traditional from the island of Krk) in mushrooms, smoked boneless pork loin, parmesan cheese, cooking cream and sage sauce
Grilled marinated rump steak "Dalmaticus" with boiled potatoes and rocket salad
Green salad
Figs in prošek wine with mascarpone and cinnamon cream
180,00 kn

MEAT MENU 8



Bruschetta with truffle spread, Istrian bacon, mozzarella and rocket salad
In forno lamb with potatoes and vegetables
Mixed salad
Semifreddo with almonds and Nutella sauce
220,00 kn

GROUP MENU 9



Cold plate with Croatian delicatessen – Dalmatian prosciutto, homemade salami, sausages with truffles, dried beef, bacon, sheep's milk cheese, cheese with truffles, spicy cream made of cottage cheese and peppers, boskarin meat spread
Meat plate "Ružmarin" – mix of meat specialties a la Ružmarin with new potatoes, grilled vegetables and foil-wrapped baked potatoes stuffed with flavoured sour cream sauce
Mixed salad
Feta cheese salad
Flat bread
Plate with homemade desserts
170,00 kn

GROUP MENU 10



Finger food mix plate with various bruschetta's
Meat plate "Ružmarin" – mix of meat specialties a la Ružmarin with new potatoes, grilled vegetables and foil-wrapped baked potatoes stuffed with flavoured sour cream sauce
Mixed salad
Feta cheese salad
Flat bread
Plate with homemade desserts
200,00 kn

VEGETERIAN MENU 11



Bruschetta with mozzarella, tomato and fresh basil
Mini vegetable burger in gorgonzola sauce with grilled polenta
Panna cotta with forest fruit sauce
120,00 kn

VEGAN MENU 12



Couscous salad with vegetables
Risotto with seasonal vegetables
Sweet carrot cream
120,00 kn

FOOD AND COCKTAIL PARTY MENU 13



HOT AND COLD APPETIZER:
finger food – vegetables rolls, rolls made with Dalmatian prosciutto, Adriatic fish carpaccio, small bite with truffle spread
bruschetta with truffle spread, Istrian bacon and mozzarella
bruschetta with shrimps, tomato, mozzarella and feta cheese
bruschetta with tomato, mozzarella and fresh basil
HOT APPETIZER:
Šurlice (traditional from the island of Krk) with Adriatic shrimps and scampi and truffles
Homemade green tagliatelle with ham, prosciutto, mushrooms, gorgonzola and cooking cream
Risotto BOLERO with vegetables, turkey and saffron
MAIN DISH
Meat plate "Ružmarin" – mix of meat specialties a la Ružmarin with new potatoes, grilled vegetables and foil-wrapped baked potatoes stuffed with flavoured sour cream sauce
Mediterranean seabass or gilthead bream rolls in saffron cream with polenta
Grilled Adriatic calamari with fried potatoes
Salad
DESSERTS:
Mix of desserts "Ružmarin"
240,00 kn

FOOD AND COCKTAIL PARTY MENU 14



HOT AND COLD APPETIZER:
Finger food – meat rolls, steak tartare, smoked tuna carpaccio, vegetable rolls, salmon rolls, marinated fish filets
Mix of traditional Istrian cheeses with "Aura" jams
bruschetta with truffle spread, Istrian bacon and mozzarella
bruschetta with shrimps, tomato, mozzarella and feta cheese
bruschetta with tomato, mozzarella and fresh basil
HOT APPETIZER:
pulled beef ribs in puff pastry
homemade beef goulash with gnocchi
Šurlice "Old Istrian style" – Šurlice (traditional from the island of Krk) in mushrooms, smoked boneless pork loin, parmesan cheese, cooking cream and sage sauce
Couscous and vegetable salad
Risotto with prawns, scampi, smoked mussels, dried apricots and bacon chips
Polenta with seasonal mushrooms or asparagus
Šurlice (traditional from the island of Krk) with Adriatic shrimps and scampi and truffles
Mediterranean seabass or gilthead bream rolls in saffron cream
MAIN DISH:
Sweet and sour pork belly
Plate with beefsteak tagliata, rump steak and rib eye steak on rocket salad bed with Grana Padano
Meat plate "Ružmarin" – mix of meat specialties a la Ružmarin with new potatoes, grilled vegetables and foil-wrapped baked potatoes stuffed with flavoured sour cream sauce
In forno octopus with vegetables
Stuffed Adriatic calamari
Adriatic fish filet in seasonal sauce
DESSERTS:
Mix of desserts "Ružmarin"
360,00 kn

Remark:

Menus IX & X served on a platters, and for Groups of 20 and more than 20 persons we offer 10% discount on the price of Menus IX & X