



ružmarin
RESTAURANT

SINCE 1986

MENI ZA ORGANIZIRANE GRUPE
MENU FOR ORGANISED GROUPS

RADNO VRIJEME / WORKING HOURS:
svaki dan / every day 11:00 - 24:00

TELEFON / TELEPHONE: +385 51 712 673
ADRESA / ADDRESS: Veprinački put 2, 51410 Opatija

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IGI d.o.o.
Korzo 30, 51000 Rijeka
OIB: 46610251247





RIBLJI MENI 1 † FISH MENU 1

Juha od kvarnerske ribe	Fish soup
File jadranske ribe s broskvom na padelu	Adriatic fish fillet and kale
Krostata od limuna	Lemon tart cake

40.00 €

RIBLJI MENI 2 † FISH MENU 2

Carpaccio od jadranske ribe na bruschetti	Adriatic fish carpaccio on bruschetta
File jadranske ribe u škartocu s povrćem	Adriatic fish fillet with vegetables made in "škartoc"
Pannacotta s preljevom od šumskog voća	Panna cotta with forest fruit

45.00 €

MESNI MENI 3 † MEAT MENU 3

Juha od povrća	Vegetables soup
Pileći file u umaku od vlasca s krumpirom i povrćem	Chicken file in chives sauce with potatoes and vegetables
Lisnata salata	Green salad
Čokoladna torta s cvijetom soli	Chocolate cake with flower of salt

29.00 €

MESNI MENI 4 † MEAT MENU 4

Hladni pladanj domaćih delicija - dalmatinski pršut, domaća salama, kobasica s tartufima, namaz od boškarina, pikantna krema od svježeg sira i paprike	A cold platter of local delicacies - Dalmatian prosciutto, homemade salami, truffle sausage, Boškarin meat spread, spicy cheese and paprika cream
Mesni pladanj Ružmarin - mix mesnih specijaliteta ala Ružmarin s prženim mladim krumpirom, povrćem sa žara i pire krumpirom s tartufom	Meat platter Ružmarin - mix of meat specialties ala Ružmarin with fried young potatoes, grilled vegetables and mashed potato with truffles
Miješana i feta salata	Mixed and feta salad
Lepinja	Flat bread
Pladanj domaćih slastica	Platter with homemade desserts

38.00 €

MESNI MENI 5 † MEAT MENU 5

Juneći biftek „Tatar style“	Beef Steak Tartare
Sporo kuhani juneći obrazi s pireom od krumpira	Slow cooked beef cheeks with mashed potatoes
Skuta sa suhim smokvama i preljevom od meda s tartufom	Cottage cheese with dried figs and truffle honey topping

38.00 €

MESNI MENI 6 † MEAT MENU 6

Finger food mix pladanj s raznim bruschettama	Finger food mix platter with various bruschettas
Mesni pladanj Ružmarin - mix mesnih specijaliteta ala Ružmarin s prženim mladim krumpirom, povrćem sa žara i pire krumpirom s tartufom, i eko janjetinom in forno	Meat platter Ružmarin - mix of meat specialties ala Ružmarin with fried young potatoes, grilled vegetables and mashed potato with truffles, and eco lamb in forno
Miješana i feta salata	Mixed and feta salad
Lepinja	Flat bread
Pladanj domaćih slastica	Platter with homemade desserts

42.00 €

MESNI MENI 7 † MEAT MENU 7

Šurlice Old Istrian Style - tradicionalna tjestenina s otoka Krka u umaku od gljiva, sušenog zarebrnika, parmezana, vrhnja i kadulje	Šurlice Old Istrian style - traditional pasta from Krk island, with sauce made of mushrooms, smoked pork loin, parmesan cheese, cooking cream, sage
Juneća pržolica	Grilled marinated rump steak with boiled potatoes and rocket salad
Dalmaticus s kuhanim krumpirom i rukolom	Green salad
Lisnata salata	Semifreddo with almonds and nutella sauce
Semifreddo s bademima i umakom od nutelle	

45.00 €

MESNI MENI 8 † MEAT MENU 8

Bruschetta s kremom od tartufa, istarskom pancetom i mozzarellom	Bruschetta with truffle spread, istrian bacon and mozzarella cheese
Eko janjetina in forno s krumpirom i povrćem	Eco lamb in forno with potatoes and vegetables
Miješana salata	Mixed salad
Skuta sa suhim smokvama i preljevom od meda s tartufom	Cottage cheese with dried figs and truffle honey topping

50.00 €

NAPOMENA: † NOTICE:

- Meni 4 i 6 serviramo na pladnjevima.
- Meni 11 i 12 serviramo kao švedski stol i namijenjen je grupama od 25 do 30 osoba koje su smještene same u Kantonu.
- Grupne menije ne radimo za manje od 15 osoba.
- Kod izbora menija možete se odlučiti za 1 meni, izuzetak su vegeterijanski ili veganski meni.
- Izbor menija moramo znati 48 sati unaprijed.
- Na grupne menije ne odobravamo popust.
- Menu 4 and 6 are served on platters.
- Menu 11 and 12 are served as buffet table and is intended for groups of 25 to 30 persons, which are placed alone in Kanton.
- We do not do group menus for under 15 persons.
- When deciding the menus you can opt for only 1 menu, only exceptions are vegetarian or vegan menu.
- Group menu has to be decided no later than 48 hours before.
- We do not do discounts on group menus.

**VEGETARIJANSKI MENI 9** † **VEGETARIAN MENU 9**

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|---|---|
| Bruschetta s mozzarellom, rajčicom i svježim bosiljkom
Polpete od povrća u umaku od gorgonzole
Pannacotta s preljevom od šumskog voća | Bruschetta with mozzarella, tomato and fresh basil
Vegetable patty in gorgonzola cheese sauce
Panna cotta with forest fruit sauce |
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23.00 €**FOOD & COCKTAIL PARTY MENU 11****HLADNO I TOPLO PREDJELO**

- Finger food - rollice od povrća, rollice s dalmatinskim pršutom, carpaccio od jadranske ribe, zalogaj s kremom od tartufa
- Bruschetta s kremom od tartufa, istarskom pancetom i mozzarellom
- Bruschetta s kozicama, rajčicom, mozzarellom i feta sirom
- Bruschetta s mozzarellom, rajčicom i svježim bosiljkom

TOPLO PREDJELO

- Šurlice s jadranskim kozicama, škampima i tartufima
- Domaće zelene tagliatele Ružmarin sa šunkom, pršutom, gljivama, gorgonzolom i vrhnjem
- Rižoto Bolero s povrćem, puretinom i šafranom

GLAVNO JELO

- Mesni pladanj Ružmarin - mix mesnih specijaliteta ala Ružmarin s prženim mladim krumpirom, povrćem sa žara i pire krumpirom
- Rolice od jadranske ribe u umaku od šafrana s palentom
- Pohani incuni s broskvom na padelu
- Miješana salata

DESSERT

- Pladanj domaćih slastica

50.00 €**COLD AND HOT APPETIZERS**

- Finger food - vegetable rolls, rolls with Dalmatian prosciutto, Adriatic fish carpaccio, truffle cream bite
- Bruschetta with truffle cream, Istrian pancetta and mozzarella
- Bruschetta with shrimps, tomato, mozzarella and feta cheese
- Bruschetta with mozzarella, tomato and fresh basil

HOT APPETIZERS

- Šurlice with adriatic shrimps, scampi and truffles
- Homemade green tagliatele Ružmarin with ham, prosciutto, mushrooms, gorgonzola cheese and cream

- Risotto Bolero with vegetables, turkey and saffron

MAIN DISH

- Meat platter Ružmarin
- mix of meat specialties ala Ružmarin with fried young potatoes, grilled vegetables and mashed potatoes
- Rolls of Adriatic fish in saffron sauce with polenta
- Deep fried anchovies with kale
- Mixed salad

DESSERT

- Platter with homemade desserts

VEGANSKI MENI 10 † **VEGAN MENU 10**

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|--|--|
| Kus kus salata s povrćem
Rižoto od sezonskog povrća
Sladoled | Cous cous salad with vegetables
Risotto with seasonal vegetables
Ice cream |
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23.00 €**FOOD & COCKTAIL PARTY MENU 12****HLADNO I TOPLO PREDJELO**

- Finger food - mesne rollice, tatarski biftek, carpaccio od tune, rollice od povrća, rollice s lososom, marinirani filei ribe
- Istarski sirevi i džemovi Aura
- Bruschetta s kremom od tartufa, istarskom pancetom i mozzarellom
- Bruschetta s kozicama, rajčicom, mozzarellom i feta sirom
- Bruschetta s mozzarellom, rajčicom i svježim bosiljkom

TOPLO PREDJELO

- Čupana juneća rebra u lisnatom tijestu
- Domaći gulaš s njokima
- Šurlice Old Istrian Style u umaku od gljiva, sušenog zarezbrnika, parmezana, vrhnja i kadulje
- Salata od povrća i kus kusa
- Rižoto s jadranskim kozicama, škampima, dimljenim dagnjama, sušenim marelicama i čipsom od dimljene pancete
- Palenta sa sezonskim gljivama ili šparogama
- Šurlice s jadranskim kozicama, škampima i tartufima
- Rolice jadranske ribe u umaku od šafrana

GLAVNO JELO

- Sweet and sour svinjska potrbušina (pork belly)
- Plata tagliata s biftekom, ramstekom i ribeye-om na rukoli s grana padanom
- Mesni pladanj Ružmarin - mix mesnih specijaliteta ala Ružmarin s prženim mladim krumpirom, povrćem sa žara i pire krumpirom
- Hobotnica in forno s povrćem
- Domaće lignje
- Riba al forno

DESSERT

- Pladanj domaćih slastica

COLD AND HOT APPETIZERS

- Finger food - meat rolls, tartare steak, tuna carpaccio, vegetable rolls, salmon rolls, marinated fish fillets
- Istrian cheeses and Aura jams
- Bruschetta with truffle cream, Istrian pancetta and mozzarella
- Bruschetta with shrimps, tomato, mozzarella and feta cheese
- Bruschetta with mozzarella, tomato and fresh basil

HOT APPETIZERS

- Pulled beef ribs in puff pastry
- Homemade goulash with gnocchi
- Šurlice Old Istrian Style with mushroom, smoked pork loin, parmesan cheese, cream and sage sauce
- Vegetable and cous cous salad

- Risotto with adriatic shrimps, scampi, smoked mussels, dried apricots and bacon crumble

- Polenta with seasonal mushrooms or asparagus

- Šurlice with adriatic shrimps, scampi and truffles
- Rolls of Adriatic fish in saffron sauce

MAIN DISH

- Sweet and sour pork belly
- Platter with tagliata beef steak, rumpsteak and ribeye steak on bed of rocket salad and grana padano cheese
- Meat platter Ružmarin - mix of meat specialties ala Ružmarin with fried young potatoes, grilled vegetables and mashed potatoes
- Octopus in forno with vegetables
- Local calamari
- Fish al forno

DESSERT

- Platter with homemade desserts

70.00 €