



CITY TERASA  
A LA CARTE RESTAVRACIJA

CITY TERASA HOUSE OF ADRIATIC CUISINE

In our restaurant, we take you on an adventure of flavours.  
Because we want to offer you only the best, our menu is consisted of ORGANIC meat products,  
while the seafood delicacies are a catch of the Mediterranean.

Every component has it's own story, colour, taste and flavour. Creative options in the kitchen are limitless.  
Let us inspire you and offer you some special dishes, prepared under the skilled hands of our chefs.

Enjoy in our specialities!

C O U V E R T (Homemade bread and amuse bouche) 2,50 €

### THE CHEF RECOMMENDS :

FISH (all fish are with side dish) 90,00 €/kg

Wild catch from the Adriatic Sea with seasonal side dish  
(Monkfish, sea bass, sea bream, dentex fish, scorpionfish, St. Peter fish, Pagrus)  
(1, 3, 5, 9, 12, 13)

L O B S T E R ( Big lobster ) 110,00 €/kg

You can check the offer with our waiter.

### T A S T I N G M E N U

#### COLD BITE

Fresh Adriatic shrimp carpaccio, olive tapenade, tuna tatar, Adriatic cuttlefish stripes

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#### WARM BITE

Frittata with butter squash, black truffle and aged cheese

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#### SOUP

Grilled butter squash soup with black truffles, creamy polenta

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#### WARMTH OF THE ADRIATIC

Homemade ravioli with reduced lobster soup, Adriatic shrimp

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Crispy Adriatic octopus, black rice, squash

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#### Surf & turf

(BIO Black Angus beef filet mignon, Kvarner shrimp, buttery sauce, crispy ravioli)

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#### SWEET BITE

White chocolate mousse, jurka grape jelly, soup of dark chocolate, passion fruit

(1, 2, 3, 4, 5, 6, 7, 8, 9, 11, 12, 13, 14)

7 – course menu 71,00 €

6 – course menu (without the homemade ravioli) 62,00 €

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## C O L D B I T E S

BIO Red Angus beef carpaccio (Istria olive oil, Istrian truffle dust, parmesan, rested BIO beef, sea asparagus carpaccio) (1, 2, 7, 8, 9, 12, 13)	11,90 €
Fresh Adriatic shrimp carpaccio, olive tapenade, lobster espuma, squash (Istria olive oil and black Istrian olives) (1, 3, 4, 7, 9, 11, 12, 13, 14)	16,90 €
Sea trilogy (Adriatic cuttlefish carpaccio, Adriatic octopus salad, smoked sea bass pate, buckwheat porridge, butter squash) (1, 3, 4, 5, 7, 8, 12, 13, 14)	12,80 €
BIO Buffalo mozzarella and sweet tomato (Basil cream, marinated squash, pine nuts) (1, 7, 8, 9, 11, 13)	9,80 €
Pag cheese, Istrian prosciutto, wild capers, buckwheat porridge (8, 11, 12, 14)	13,90 €
Smoked sea bass pate, marinated salted anchovies, wild capes, sweet tomatoes, squash (3, 4, 5, 9, 10, 11, 12, 13)	11,80 €
Adriatic tuna tartar, with pistachio and pine nuts (Grated burned butter, lobster soup from siphon, caviar) (2, 3, 4, 5, 7, 8, 9, 11, 12, 13)	16,90 €
Adriatic oyster, yuzo, smoked garlic air 1 pcs (3, 4, 8, 9, 11, 12, 13)	6,90 €
Adriatic octopus salad, squash carpaccio, fennel (3, 4, 5, 7, 9, 12, 13)	13,90 €

## S O U P S

Smoked Adriatic lobster soup (Ravioli with shrimp and ricotta, cherry wood smoke) (1, 3, 4, 5, 9, 11, 12, 13)	7,90 €
BIO beef soup (BIO Red Angus beef, liver dumplings and homemade noodles) (1, 2, 7, 12, 13)	4,90 €
Grilled muscat squash soup, black lentils, creamy polenta (1, 7, 10, 11, 12, 13)	6,40 €

## W A R M B I T E S

Frittata with butter squash and black truffle, Pag cheese (2, 7, 9, 11, 12, 13)	13,90 €
Homemade ravioli with Adriatic shrimps, grilled fennel and reduced lobster soup (1, 2, 3, 4, 5, 9, 11, 12, 13)	22,90 €
Homemade ravioli with Pag cheese sauce, parmesan, sea asparagus, Pohorje pancetta (1, 2, 7, 9, 10, 11, 12, 13)	18,70 €
Grilled spaghetti with Adriatic scallops (Dehydrated tomato, Istrian olive oil, red onion) (1, 2, 3, 4, 7, 11, 12, 13)	18,90 €
Adriatic shrimps from Big Green Egg or on "buzara" 0,5 kg (1, 3, 4, 5, 6, 7, 12, 13, 14)	50,00 €
Istrian fuži pasta (Black truffle and Karst prosciutto) (1, 2, 11, 12, 13)	17,90 €
Black risotto with Adriatic cuttlefish and clams (3, 4, 7, 9, 10, 11, 12, 13)	21,90 €
Istrian tagliatelle with Adriatic octopus, clams and shrimps (1, 2, 3, 4, 7, 8, 9, 10, 12, 13)	21,90 €
Adriatic clam tris (Au gratin, with black truffles or grilled) (3, 4, 5, 11, 13, 14)	21,90 €

## M E A T D E L I C A C I E S

Surf & turf (BIO Black Angus beef filet mignon, Kvarner shrimp, buttery sauce, crispy ravioli) (1, 2, 8, 9, 10, 11, 12, 13)	37,00 €
Oven baked Angus beef fillet, aged cheese, gnocchi, squash	34,00 €
Angus beef fillet in reduced butter with black truffles, sautéed squash, meat bonbon (1, 2, 8, 9, 10, 11, 12, 13)	37,00 €
Fried Angus beef fillet, black potatoes, squash with Karst pancetta, Dijon sauce (1, 2, 7, 9, 10, 11, 12, 13)	25,90 €
BIO chicken medallions with black Istrian truffle (Baked garlic cream, homemade gnocchi) (1, 2, 7, 8, 9, 11, 12, 13, 14)	19,90 €

## SEA DELICACIES

Chef's Adriatic lobster 250 g (1, 2, 3, 4, 5, 7, 8, 9, 11, 12, 13, 14)	29,00 €
Adriatic lobster risotto and Pohorje porcini (3, 4, 5, 10, 11, 13)	26,90 €
Crispy Adriatic octopus, black rice, squash (1, 3, 4, 7, 12, 13)	18,90 €
Adriatic octopus from Big Green Egg 1 (Black potatoes, fennel, squash (1, 2, 3, 4, 5, 7, 8, 9, 11, 12, 13, 14)	19,90 €
Adriatic sea bass fillet, smoked polenta (Ravioli with shrimps, lobster soup from siphon) (1, 2, 4, 5, 7, 8, 9, 11, 12, 13)	28,90 €
Crispy salmon fillet with wild herbs (green lentils, buttery sauce with lime, squash, glasswort) (1, 2, 3, 4, 5, 8, 11, 12, 13)	22,90 €
Adriatic calamari from Big Green Egg or fried (Oven vegetables and violet potatoes) (1, 2, 3, 12, 13)	22,90 €
Bosses Fish Stew (Adriatic sea bass fillet, Adriatic calamari, shrimps, clams, creamy polenta, sweet tomatoes) (1, 3, 4, 5, 7, 9, 12, 13)	24,90 €
Crispy delicacies from the Adriatic Sea (Fried calamari, scallops, shrimps, octopus, sea bass fillet, grilled potatoes) (1, 2, 3, 4, 5, 7, 9, 12, 13, 14)	26,90 €
Smoked risotto with Adriatic shrimp (3,4,5,10,11,13)	26,90 €

## VEGETARIAN AND VEGAN DELICACIES

BIO Buffalo mozzarella and sweet tomatoes (Basil cream, marinated chanterelles, pine nuts) (1, 7, 8, 9, 11, 13)	9,80 €
Grilled muscat squash with black truffle, creamy polenta (1, 7, 10, 11, 12, 13)	6,40 €
Frittata with butter squash and black truffle, Pag cheese (1, 2, 7, 11, 13, 14)	13,90 €

## LITTLE MENU

BIO Beef soup, spaghetti with tomato sauce or BIO Chicken Fingers, ice cream (1, 2, 7, 8, 9, 11, 13) 9,90 €

## FROM THE GREEN GARDEN

Freshness from the garden 5,50 €  
(Optional: rampion salad, lettuce, Iceberg, dandelion, chicory (Siljen, Verona, Castelfranco))  
(Optional: tomatoes, peppers, cucumbers, onions, beans, eggs, cabbage)  
(2, 8, 9, 12, 13, 14)

Mixed salad 5,00 €  
(Mixed green salad, tomatoes, beans, cabbage, sweet corn)

City salad 11,90 €  
(Leafy salad, BIO chicken roasted in Big Green Egg and poached egg, Sicilian dressing) (1, 2, 7, 8, 9, 11, 12, 13)

Angus salad 14,90 €  
(Leafy salad, Angus beef grilled in Big Green Egg, dressing) (1, 2, 7, 8, 9, 11, 12, 13)

Adriatic salad 12,90 €  
(Leafy salad, shrimps grilled in Big Green Egg, Pag cheese, apple vinegar and extra virgin olive oil or homemade yogurt dressing) (1, 2, 3, 4, 5, 7, 8, 9, 11, 12, 13)

Mediterranean salad 12,90 €  
(Salad plate with roasted wild salmon, apple cider vinegar and extra virgin olive oil or homemade yogurt dressing) (1, 2, 5, 7, 8, 9, 11, 12, 13)

## SWEET BITES

City surprise – »special edition« 6,00 €  
(White chocolate mousse, raspberry jelly, dark chocolate soup, passion fruit) (1, 2, 6, 8, 11)

Baked butter squash, dark chocolate, white chocolate, jurka grape (1, 2, 6, 8, 10, 11) 7,20 €

Apple fusion with rosemary and salty caramel (1, 2, 6, 8, 10, 11) 6,50 €

Chocolate fondant (Freshly baked chocolate cake with a liquid core, vanilla cream) (1, 2, 6, 8, 11)	7,20 €
Sorbet Terasa (Selection of three flavours of homemade Vegan sorbet (raspberry, strawberry, forest fruits, elderberry, blueberry, jurka grape (6, 8) or passion fruit sorbet 6, 8,11,))	7,50 €
Homemade baklava, lime sorbet (1, 2, 6, 7, 11)	4,20 €
Chocolate tiramisu with apples, pomegranate sorbet (2, 6, 7, 8, 11)	6,20 €
Lime sorbet in a glass (Lime ice cream, sparkling wine) (11, 14)	5,00 €

Some dishes may contain traces of other allergens,

## ALLERGENS

1. Cereals containing gluten
2. Eggs
3. Molluscs
4. Crayfish
5. Fish
6. Peanuts
7. Soybeans
8. Nuts
9. Mustard seeds
10. Sesame seeds
11. Milk and milk products with lactose
12. Celery
13. Lupin
14. Sulphur dioxide and sulphites



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