



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 meat is Slovenian and free-range,
while the seafood delicacies are a catch of the Mediterranean sea.

Every component has its 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!

P.S. Don't forget to have a good time

C O U V E R T (Homemade bread and amuse bouche) 3,80 €

THE CHEF RECOMMENDS:

FISH (Wild catch from the Adriatic and Mediterranean Sea, with seasonal side dish) – 90,00 €/kg

FISH (Reared in the Adriatic and Mediterranean Sea, with seasonal side dish) – 70,00 €/kg

(1, 3, 5, 9, 12, 13)

L O B S T E R (Big lobster) 120,00 €/kg

You are welcome to check the offer with our service personnel

T A S T I N G M E N U (9 course)

COLD BITE

Adriatic Oyster with Yuzu Sauce

(1, 2, 3, 4, 5, 9, 11, 12, 13)

Cecina Ibérica Casalba Prosciutto

(1, 2, 7, 8, 9, 12, 13)

Adriatic Sea Bass Carpaccio, Shrimp Emulsion and Chive Oil

(1, 2, 3, 4, 5, 9, 11, 12, 13)

WARM BITE

Lime Soup with Adriatic Octopus

(1, 2, 3, 4, 5, 9, 11, 12, 13)

House Tortellini with Porcini Mushrooms and Chives

(1, 2, 7, 9, 11, 12, 13, 14)

Gratinated Adriatic Scallop

(1, 2, 3, 4, 5, 9, 11, 12, 13)

Adriatic Squid on Black Rice

(3, 4, 5, 10, 11, 13)

Fillet of Japanese Kobe Beef

(1, 2, 6, 8, 11)

SWEET BITE

Green Tea Matcha Sorbet

(7,14)

9 – course menu 98,00 €

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COLD BITES

The chef recommends:

Cecina Ibérica Casalba Prosciutto Premium beef from Angus and Wagyu breeds is the perfect choice for a cold starter.

The natural infiltration of fat ensures exceptional tenderness and full flavour.

The meat matures for at least 12 months using the traditional Casalba method, which gives it a distinctive aroma and delicate texture.

Carpaccio of Slovenian Free-Range Beef with Black Truffle (1, 2, 7, 8, 9, 12, 13)	16,90 €
Japanese Kobe Beef Carpaccio (1, 2, 7, 8, 9, 12, 13)	26,90 €
Carpaccio of Adriatic Sea Bass, Shrimp Emulsion, Chive Oil (1, 2, 3, 4, 5, 9, 11, 12, 13)	17,90 €
Cold Smoked Salmon, Caviar, Honey Mushrooms (1, 2, 3, 4, 5, 9, 11, 12, 13)	14,90 €
Adriatic Sea Bass Paté, Pickled Porcini Mushrooms (1, 3, 4, 7, 9, 11, 12, 13, 14)	12,90 €
Cow Cheese with Istrian Truffle (1, 8, 11, 12, 14)	14,90 €
Cecina Ibérica Casalba Prosciutto (Wagyu Beef) (2, 3, 4, 5, 7, 8, 9, 11, 12, 13)	27,90 €
Adriatic Tuna Tartare with Pistachios, Pine Nuts and Burnt Butter (3, 4, 8, 9, 11, 12, 13)	17,60 €
Scented Adriatic Octopus in Salad (3, 4, 5, 7, 9, 12, 13)	16,70 €
Burrata, Sweet Tomatoes, Pine Nuts, Basil Essence (1, 7, 9, 11, 12, 13, 14)	12,30 €
Adriatic Oyster with Yuzu Sauce, 1 piece (1, 2, 3, 4, 5, 9, 11, 12, 13)	6,30 €

Discover the art of exquisite dining

SOUPS

The chef recommends:

Smoked Adriatic Lobster Cappuccino Soup – a result of passion and creativity in the kitchen

The chef originally hadn't planned to make a soup, but an unexpected challenge during the preparation led him to take a creative turn. After slightly overcooking the lobster, he recognized an opportunity to prepare something delicious. This process resulted in a rich and aromatic soup, prepared over 24 hours to allow the flavours to fully develop and blend. This special soup will captivate your senses.

Smoked Adriatic Lobster Cappuccino Soup (1, 2, 3, 4, 5, 9, 11, 12, 13)	15,90 €
Asparagus Cream Soup with Poached Egg and Istrian Truffle (1, 7, 10, 11, 12, 13)	12,40 €
Capon Soup with Frittati and Liver Dumpling (1, 2, 7, 10, 11, 12, 13)	7,20 €
Lime Soup with Adriatic Octopus (1, 2, 3, 4, 5, 9, 11, 12, 13)	10,90 €

WARM BITES

The chef recommends:

Fried Burrata with Basil and Sweet Tomatoes

Burrata is a delicate and creamy version of mozzarella, with its heart filled with rich cream.

We serve it fried in panko breadcrumbs, adding a wonderful crispy texture that beautifully complements its soft center. Paired with sweet tomatoes and basil, it's the ideal choice to begin your culinary experience.

Adriatic Shrimp Fillet with Sweet Tomato Tartare, Red Onion Cream, and Chive Oil (1, 2, 3, 4, 5, 9, 11, 12, 13)	27,90 €
Crispy Bay Scallops (1, 2, 3, 4, 7, 8, 9, 10, 12, 13)	14,90 €
Adriatic Mussels in Wine Sauce (0,40 kg) (1, 3, 4, 5, 6, 7, 12, 13, 14)	18,90 €
Adriatic Shrimp from the Big Green Egg or in Buzara Sauce – 0,35 kg (1, 3, 4, 5, 6, 7, 12, 13, 14)	39,00 €
Trilogy of Adriatic Scallops (3, 4, 5, 11, 13, 14)	22,90 €

Black Tiger Prawns from the Big Green Egg (0,40 kg) (1, 2, 7, 9, 11, 12, 13, 14) 29,90 €

Fried Burrata with Basil and Sweet Tomato (1, 2, 11, 12, 13) 14,70 €

HOUSE PASTA

Spaghetti with Adriatic Mussels (1, 2, 3, 4, 5, 9, 11, 12, 13) 17,70 €

Sea Paradise with Tagliatelle and Sweet Tomatoes (Octopus, Bay Scallops, Prawns, Mussels)
(1, 2, 3, 4, 7, 8, 9, 10, 12, 13) 23,00 €

House Ravioli with Adriatic Shrimp in Reduced Tomato Soup, Smoked Oil Emulsion
(1, 2, 3, 4, 5, 9, 11, 12, 13) 23,70 €

Istrian Pljukanci with Butter Sauce and Fresh Truffle (1, 2, 3, 4, 5, 9, 11, 12, 13) 23,10 €

Istrian Fuži with Shrimp Bisque (1, 2, 11, 12, 13) 21,80 €

House Tortellini with Porcini Mushrooms and Chives (1, 2, 11, 12, 13) 18,70 €

MEAT DELICACIES

The Chef recommends:

Meat delicacies with Slovenian free-range beef from Haloze

Thanks to the free-range farming, the meat preserves its tenderness and rich flavor.
Our menu offers a selection of dishes that provide the opportunity to experience the authentic taste
of the Slovenian countryside.

Fillet of Slovenian Free-Range Beef in Oven with Aged Cheese, Gnocchi (1, 2, 7, 9, 10, 11, 12, 13, 14) 37,90 €

Fillet of Slovenian Free-Range Beef with Istrian Truffle and Pljukanci (1, 2, 8, 9, 10, 11, 12, 13) 39,00 €

Crispy Fillet of Slovenian Free-Range Beef with Truffle Cream (1, 2, 7, 9, 10, 11, 12, 13) 26,90 €

Slovenian Beef Roll with Porcini Mushrooms from Pohorje (1, 2, 7, 8, 9, 11, 12, 13, 14) 25,90 €

Japanese Kobe Beef Burger (1, 2, 7, 9, 10, 11, 12, 13) 29,90 €

Surf & Turf Risotto (1, 2, 11, 12, 13) 26,90 €

SEA DELICACIES

Crispy Seafood Delights for 2 persons (1, 2, 3, 4, 5, 7, 8, 9, 10, 11, 12, 13)	67,90 €
(Fried Calamari, Bay Scallops, Prawns, Gratinated Scallop, Octopus, Sea Bream Fillet with Potatoes and Black Rice)	
Chef's Adriatic Lobster 250g (1, 2, 3, 4, 5, 7, 8, 9, 11, 12, 13, 14)	38,90 €
Adriatic Lobster with Black Truffle (3, 4, 5, 10, 11, 13)	40,90 €
Smoked Adriatic Octopus from Big Green Egg, Gratinated Ratatouille (1, 2, 3, 4, 5, 7, 8, 9, 11, 12, 13, 14)	24,90 €
Oven-Baked Adriatic Octopus (1, 3, 4, 5, 7, 8, 9, 10, 11, 12, 13, 14)	22,90 €
Crispy Salmon with Adriatic Scallop, Lime Sauce, Creamy Polenta, Porcini Mushrooms (1, 2, 3, 4, 5, 8, 11, 12, 13)	24,90 €
Burger with Adriatic Octopus (1, 3, 4, 5, 7, 8, 9, 10, 11, 12, 13, 14)	22,90 €
Adriatic Squid on Black Rice (3, 4, 5, 10, 11, 13)	23,90 €

FOR OUR LITTLE ONES (for children up to 12 years) (1, 2, 7, 8, 9, 11, 13)

Chicken Soup, Spaghetti Bolognese, Vanilla Ice Cream with Strawberries	13,90 €
Chicken Soup, Fried Chicken Strips, Vanilla Ice Cream with Strawberries	13,90 €
Chicken Soup, Grilled Chicken Fillet in Sauce, Gnocchi, Vanilla Ice Cream with Strawberries	13,90 €

FOR VEGETARIANS AND VEGANS

Burrata with Sweet Tomatoes, Pine Nuts, Basil Essence (1, 7, 9, 11, 12, 13, 14)	12,30 €
Eggplants with Fresh Vegetables from the Garden (1, 7, 9, 11, 12, 13, 14)	14,30 €
Istrian Pljukanci with Butter Sauce and Fresh Truffle (1, 2, 3, 4, 5, 9, 11, 12, 13)	23,10 €
House Tortellini with Porcini Mushrooms and Chives (1, 2, 11, 12, 13)	18,70 €
Fried Burrata with Basil and Sweet Tomato (1, 2, 11, 12, 13)	14,70 €

FROM THE GREEN GARDEN

Freshness from the Garden (Mixed leafy salad)	6,50 €
Side Mixed Salad (Mixed greens, tomatoes, beans, cabbage, cucumbers)	7,00 €
City Salad (1, 2, 7, 8, 9, 11, 12, 13) (Mixed greens, chicken from the Big Green Egg, tomato, cucumbers, corn, beans, eggs, cabbage, dried plums, cashew nuts and Sicilian dressing)	14,20 €
Salad with Slovenian Free-Range Beef (1, 2, 7, 8, 9, 11, 12, 13) (Mixed greens, Slovenian free-range beef from the Big Green Egg, cherry tomatoes, cucumbers, buffalo mozzarella, poached egg, almonds, dried figs and maple syrup emulsion)	15,30 €
Adriatic Salad (1, 2, 3, 4, 5, 7, 8, 9, 11, 12, 13) (Mixed greens, Crispy Calamari, Parmesan cheese, cucumber, tomato, house yogurt dressing)	15,40 €
Salad Plate (1, 7, 8, 9, 11, 12, 13) (Mixed greens, tomatoes, cucumbers, dried tomatoes with sweet dressing and pine nuts)	15,50 €

SWEET BITES

The Chef recommends:

Matcha Green Tea Sorbet, Rhubarb in a siphon, Dark Chocolate Ganache with Cardamom

A refreshing dessert that combines matcha, Japanese green tea powder rich in antioxidants and L-theanine, which promotes focus and relaxation. The intense colour and subtle bitterness of the tea perfectly complement the rhubarb, while the dark chocolate ganache with cardamom adds depth and sophistication to the dessert.

City Surprise – "Special Edition" (Strawberry tartar, dark chocolate soup, passionfruit, white chocolate) (1, 2, 6, 8, 11)	12,10 €
Chocolate Fondant (Freshly baked chocolate cake with a liquid centre, vanilla sorbet) (1, 2, 6, 8, 11)	9,80 €

Matcha Green Tea Sorbet, Rhubarb in a siphon, Dark Chocolate Ganache with Cardamom (1, 2, 6, 8, 11)	9,60 €
Terasa Sorbet (Strawberry, coconut, green tea - matcha) (6, 8, 11)	9,90 €
Cheesecake with Passion Fruit and Isabela grapes Sorbet (1, 2, 6, 8, 11)	8,90 €
House Baklava, Lime Sorbet (1, 2, 6, 7, 11)	5,90 €
Chocolate Tiramisu with Strawberry Sorbet (1, 2, 6, 8, 11)	9,70 €
Fried Frozen Chocolate with Bourbon Vanilla (1, 2, 6, 8, 11)	9,30 €
Strawberry Soup with Green Pepper and Elderflower in a siphon (1, 2, 6, 8, 11)	7,60 €
Seasonal Sorbet in a glass (Lime, jurka, elderflower – depending on the season, vodka, sparkling wine) (11, 14)	8,60 €

La dolce vita

Some dishes may contain traces of other allergens.

ALLERGENS

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



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