



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) 80,00 €/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)

T A S T I N G M E N U

COLD BITE

Bakalar spread, tuna tartar, Irish beef stripes

WARM BITE

Black truffle with egg

SOUP

Grilled buttery pumpkin soup, shrimp tartar, vanilla air

WARMTH OF THE ADRIATIC

Homemade ravioli with reduced lobster soup, Adriatic shrimp

Black spelt risotto with Adriatic cuttlefish and aged cheese

Lime sorbet

MEAT DELICACIE

Crispy Angus beef fillet, pumpkin, meat bonbon, potatoes, Dijon mustard

SWEET BITE

Pumpkin pie, dark chocolate, egg whites, Jurka grapes

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

7 – course menu 56,00 €

6 – course menu (without the warm bites) 49,00 €

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C O L D B I T E S

BIO Black Angus beef carpaccio (Istria olive oil, Istrian truffle gel, parmesan, rested BIO beef) (1, 2, 7, 8, 9, 12, 13)	11,90 €
Fresh Adriatic shrimp carpaccio, olive tapenade, lobster espuma (Istria olive oil and black Istrian olives) (1, 3, 4, 7, 9, 11, 12, 13, 14)	16,90 €
Maestral (Adriatic cuttlefish carpaccio, Adriatic octopus salad, bakalar spread) (1, 3, 4, 5, 7, 8, 12, 13, 14)	12,80 €
BIO Buffalo mozzarella and sweet tomato (Basil cream, pine nuts) (1, 7, 8, 9, 11, 13)	9,80 €
Pag cheese, Istrian prosciutto, wild capers (8, 11, 12, 14)	13,90 €
Bakalar spread, marinated salted anchovies, pumpkin from vacuum (3, 4, 5, 9, 10, 11, 12, 13)	9,80 €
Adriatic tuna tartar, buttery pumpkin carpaccio, caviar (3, 5, 7, 9, 12, 13)	16,90 €
Adriatic oyster, yuzo, smoked garlic 1 pcs (3, 4, 8, 9, 11, 12, 13)	6,90 €
Adriatic octopus salad, muscat pumpkin, glassworth (3, 4, 5, 7, 9, 12, 13)	11,90 €

S O U P S

Disassembled roux (Beef soup, roux cream and espuma, egg yolk, roasted onions, fried pancetta) (1, 2, 7, 11, 12, 13)	4,90 €
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 pumpkin soup, shrimp tartar, vanilla air (1, 3, 4, 5, 7, 10, 11, 12, 13)	6,50 €
Homemade porcini soup with buckwheat porridge (1, 7, 9, 11, 12, 13)	5,90 €
Clear fish soup with shrimps with clams (3, 4, 5, 7, 8, 9, 10, 12, 13)	5,90 €

W A R M B I T E S

Black truffles with egg and Pag cheese (2, 11, 12)	12,90 €
Homemade ravioli with Adriatic shrimps and reduced lobster soup (1, 2, 3, 4, 5, 9, 11, 12, 13)	22,90 €
Crispy pumpkin, sautéed porcini, poached egg with black truffles (1, 2, 7, 9, 10, 12, 13)	13,90 €
Baked 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 €
Adriatic clams on white "buzara" 0,5 kg (1, 3, 4, 5, 6, 7, 12, 13, 14)	23,00 €
Gratinated Mediterranean mussels 0,4 kg (Istria olive oil, garlic, parsley, and bread crumbs) (1, 3, 4, 5, 6, 7, 12, 13, 14)	14,90 €
Istrian fuzi pasta (Black truffle and Karst prosciutto) (1, 2, 11, 12, 13)	17,90 €
Black spelt risotto with Adriatic cuttlefish with shrimps (1, 3, 4, 7, 9, 10, 11, 12, 13)	15,90 €
Istrian tagliatelle with Adriatic octopus, clams and shrimps (1, 2, 3, 4, 7, 8, 9, 10, 12, 13)	16,90 €
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

BIO Black Angus beef fillet with veal juice (Seasonal vegetables, ravioli with chicken foam, Pohorje porcini cream) (1, 2, 7, 8, 9, 11, 12, 13)	32,00 €
Oven baked Angus beef fillet, aged cheese, gnocchi (1, 2, 7, 9, 10, 11, 12, 13, 14)	34,00 €
Angus beef fillet in reduced butter with black truffles, sea asparagus, meat bonbon (1, 2, 8, 9, 10, 11, 12, 13)	37,00 €
Fried Angus beef fillet, black potatoes, pumpkin with Karst pancetta, Dijon sauce (1, 2, 7, 9, 10, 11, 12, 13)	25,90 €
Angus beef tagliata, grilled pumpkin, porcini, potatoes (1, 2, 7, 8, 9, 10, 12, 13)	22,90 €

BIO chicken medallions with black Istrian truffle 12,90 €
(Baked garlic cream, homemade gnocchi) (1, 2, 7, 8, 9, 11, 12, 13, 14)

Slowly roasted pork fillet, sautéed pumpkin, raised bread, Pag cheese (1, 2, 7, 9, 10, 11, 12, 13, 14) 14,90 €

SEA DELICACIES

Chef's Adriatic lobster (for two) 0,5kg (1, 2, 3, 4, 5, 7, 8, 9, 11, 12, 13, 14) 54,00 €

Adriatic lobster, from Big Green Egg, with black truffles 250g (1, 2, 3, 4) 29,00 €

Crispy Adriatic octopus, black spelt, porcinis (1, 3, 4, 7, 12, 13) 18,90 €

Adriatic octopus from Big Green Egg (Black potatoes, pumpkin) (1, 2, 3, 4, 5, 7, 8, 9, 11, 12, 13, 14) 19,90 €

Adriatic tuna fillet with cacao beans, black potato 23,90 €
(Ravioli with tuna mousse, creamy polenta, parsley butter, soy from espuma) (1, 2, 4, 5, 7, 8, 9, 11, 12, 13)

Monkfish fillet with truffle cream, buckwheat, porcinis, sea asparagus (1, 3, 5, 7, 8, 9, 10, 11, 12, 13) 22,90 €

Crispy salmon fillet with wild herbs, corn, aged cheese, pumpkin, poached egg 18,90 €
(1, 3, 4, 5, 8, 11, 12, 13)

Adriatic calamari from Big Green Egg or fried (Oven vegetables and potatoes) (1, 2, 3, 12, 13) 24,90 €

Bosses Fish Stew 24,90 €
(Monkfish, Adriatic calamari, shrimps, clams, creamy polenta, sweet tomatoes) (1, 3, 4, 5, 7, 9, 12, 13)

VEGETARIAN AND VEGAN DELICACIES

BIO Buffalo mozzarella and sweet tomatoes (Basil cream, pine nuts) (1, 7, 8, 9, 11, 13) 9,80 €

Homemade porcini soup with buckwheat porridge (1, 7, 9, 11, 12, 13) 5,90 €

Black truffle with egg and Pag cheese (2, 11, 12) 12,90 €

Spelt risotto with porcinis, grilled fennel, pumpkin (1, 7, 8, 9, 11, 12, 13) 13,90 €

Crispy pumpkin, sautéed porcinis, poached egg with black truffle (1, 2, 7, 9, 10, 12, 13) 13,90 €

LITTLE MENU

BIO Beef soup, spaghetti with Bolognese sauce or BIO Chicken Fingers, ice cream(1, 2, 7, 8, 9, 11, 13) 8.90 €

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 8,50 €

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

Angus salad 13,90 €

(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 8,90 €

(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

Chocolate partie (Combination of chocolate, served in a glass) (1, 2, 6, 8, 11) 4,50 €

City suprise – »special edition« 6,00 €

(Wrapped brownie, soup of dark chocolate, passion fruit) (1, 2, 6, 8, 11)

Chocolate fondant 5,50 €

(Freshly baked chocolate cake with a liquid core, vanilla cream) (1, 2, 6, 8, 11)

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,))	6,50 €
Homemade baklava, lime sorbet (1, 2, 6, 7, 11)	4,20 €
Pumpkin pie, dark chocolate, grilled egg whites, jurka grape (1, 2, 6, 8, 11)	6,90 €
Seasonal tiramisu, lemon sorbet (2, 6, 7, 8, 11)	4,90 €

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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