



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

Fresh Adriatic shrimp carpaccio, olive tapenade, tuna tatar, slice of adriatic cuttlefish

WARM BITE

Frittata with pumpkin, and aged cheese

SOUP

Grilled pumpkin soup with black truffles, creamy polenta

WARMTH OF THE ADRIATIC

Homemade ravioli with reduced lobster soup, Adriatic shrimp

Crispy Adriatic octopus, black spelt, pumpkin

FISH DELICACIES

Chef's Adriatic lobster

SWEET BITE

(Wrapped brownie, 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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BIO Red Angus beef carpaccio (Istria olive oil, Istrian truffle gel, parmesan, rested BIO beef, asparagus carpaccio) (1, 2, 7, 8, 9, 12, 13)	11,90 €
Fresh Adriatic shrimp carpaccio, olive tapenade, lobster espuma, pumpkin (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, bakalar spread, buckwheat porridge, pumpkin) (1, 3, 4, 5, 7, 8, 12, 13, 14)	12,80 €
BIO Buffalo mozzarella and sweet tomato (Basil cream, marinated pumpkin, pine nuts) (1, 7, 8, 9, 11, 13)	9,80 €
Pag cheese, Istrian prosciutto, wild capers, buckwheat porridge (8, 11, 12, 14)	13,90 €
Bakalar spread, marinated salted anchovies, smoked salmon, sweet tomato(3, 4, 5, 9, 10, 11, 12, 13)	9,80 €
Adriatic tuna tartar, with pistachio and pine nuts (Grated burned butter, wild asparagus air, 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, pumpkin, chanterelles (seasonal) (3, 4, 5, 7, 9, 12, 13)	11,90 €
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 pumpkin soup with black truffle, creamy polenta (1, 7, 10, 11, 12, 13)	6,40 €
Homemade porcini soup with buckwheat porridge (1, 7, 9, 11, 12, 13)	5,90 €

W A R M B I T E S

Frittata with pumpkin and black truffle, Pag cheese (2, 7, 9, 11, 12, 13)	13,90 €
Homemade ravioli with Adriatic shrimps, baked fennel and reduced lobster soup (1, 2, 3, 4, 5, 9, 11, 12, 13)	22,90 €
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 €
Istrian fuzi pasta (Black truffle and Karst prosciutto) (1, 2, 11, 12, 13)	17,90 €
Istrian "pljukanci" pasta (Basil pesto and smoked salmon) (1, 2, 5, 9, 10, 11, 12, 13)	15,90 €
Black risotto with Adriatic cuttlefish and scallop (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, fried porcinis (Black potato, fennel) (1, 2, 7, 8, 9, 11, 12, 13)	32,00 €
Oven baked Angus beef fillet, aged cheese, gnocchi, pumpkin (1, 2, 7, 9, 10, 11, 12, 13, 14)	34,00 €
Angus beef fillet in reduced butter with black truffles, sautéed pumpkin, 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 €
Pohorje Roast beef, dehydrated onions, fennel, marjoram potatoes (1, 2, 7, 8, 9, 10, 12, 13)	19,90 €
BIO chicken medallions with black Istrian truffle (Baked garlic cream, homemade gnocchi) (1, 2, 7, 8, 9, 11, 12, 13, 14)	15,90 €

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 pumpkin (3, 4, 5, 10, 11, 13)	26,90 €
Crispy Adriatic octopus, black spelt, pumpkin (1, 3, 4, 7, 12, 13)	18,90 €
Adriatic octopus from Big Green Egg (Black potatoes, fennel, pumpkin) (1, 2, 3, 4, 5, 7, 8, 9, 11, 12, 13, 14)	19,90 €
Adriatic sea bass fillet, smoked polenta, asparagus (Ravioli with shrimps, lobster soup from siphon) (1, 2, 4, 5, 7, 8, 9, 11, 12, 13)	28,90 €
Poached cod fish fillet in green tea, asparagus cream (Ravioli with shrimps, sage butter, lime air) (1, 2, 3, 4, 5, 9, 11, 12)	19,90 €
Crispy salmon fillet with wild herbs, lentils, aged cheese, pumpkin, poached egg, lime air (1, 2, 3, 4, 5, 8, 11, 12, 13)	18,90 €
Adriatic calamari from Big Green Egg or fried (Oven vegetables and violet potatoes) (1, 2, 3, 12, 13)	24,90 €
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 €

VEGETARIAN AND VEGAN DELICACIES

BIO Buffalo mozzarella and sweet tomatoes (Basil cream, marinated asparagus, pine nuts) (1, 7, 8, 9, 11, 13)	9,80 €
Grilled pumpkin soup with black truffle, creamy polenta (1, 7, 10, 11, 12, 13)	6,40 €
Homemade porcini soup with buckwheat porridge (1, 7, 9, 11, 12, 13)	5,90 €
Frittata with pumpkin and black truffle, Pag cheese (2, 7, 9, 11, 12, 13)	13,90 €
Buckwheat porridge with porcinis and pumpkin (7, 9, 10, 11, 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

City suprise – »special edition« 6,00 €
(Wrapped brownie, soup of dark chocolate, passion fruit) (1, 2, 6, 8, 11)

Baked pumpkin pie , dark chocolate, , jurka grape (1, 2, 6, 8, 11) 6,90 €

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,))	7,50 €
Homemade baklava, lime sorbet (1, 2, 6, 7, 11)	4,20 €
Salty caramel with chocolate, raspberries and walnuts (1, 2, 6, 8, 11)	6,90 €
Chocolate tiramisu with strawberry tartar, strawberry sorbet with balsamico (2, 6, 7, 8, 11)	4,90 €
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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