

ROŽMARIN

MEET, WINE & DINE!

The embrace of an urban center and unique architecture that ensures a wonderful dynamic between the environment, space, creative cuisine and people. The signature dishes are a fusion of Mediterranean and Far Eastern flavors, enriched with ingredients from local producers, and meat from domestic and foreign pastures is baked „with a touch“ of 800°C, thus preserving an exceptionally juicy core. And the wine? From the heart of the restaurant there is a view of more than 1,500 labels from around the world.

Taste, share, enjoy!



Aperitifs-Sommeliers choice

SPARKLING WINE & CHAMPAGNE

Sinefinis rose Ferdinand, Kojsko, MP, CH, RB	0,1 l / 5,8 € . . .	0,75 l / 42 €
Boizel Resereve, Brut CH, MP, PM	0,1 l / 8,5 € . . .	0,75 l / 62 €

MUST TRY & SIGNATURE COCKTAILS

Apoteka sour Apoteka mint, lime juice, sugar syrup, pickle, mint	8 €
Strawberry dreams Bacardi rum, Cointreau strawberry puree, syrup, honey, lemon juice	8,5 €
Santorini Spritz Limoncello, lemon juice, Mediterranean tonic, Prosecco	7,5 €
Palomita Eristoff Vodka, Grapefruit, Agave Syrup, Lemon Juice, Grapefruit Soda.	8,5 €

WHITE WINE

Rožmarin white, Dveri-pax, Jarenina, dry 2019	0,1 l / 2,6 € . .	0,75 l / 18 €
Capris Malvazija, Vinakoper, dry, 2023	0,1 l / 3,8 €	0,75 l / 23 €
Verus Sivi Pinot, Ormož, dry, 2023	0,1 l / 3,8 € . .	0,75 l / 23 €
Burnum Cuvee, Knin, dry, 2019	0,1 l / 4,2 € . .	0,75 l / 27 €
Sveti Martin zelen, Dobravlje, Vipavska dolina, dry, 2023	0,1 l / 4,5 €	0,75 l / 30 €
White Barrel, Muga, La Rioja-Alta, dry, 2013, VI, MA	0,1 l / 3,8 €	0,75 l / 22 €

RED WINE

Cuvee Steakhouse Red Barrel, Vina Koper, Koper, dry 2020	0,1 l / 3,9 € . . .	1,5 l / 52 €
Marof Goricko Noir, Mačkovci, dry, 2019	0,1 l / 4 € . .	0,75 l / 25 €
Baraka Merlot Memento, Baraka, 2018	0,1 l / 6,3 € . .	0,75 l / 44 €
DeBagger Klet Brda, Dobrovo, dry, 2018.	0,1 l / 6,8 € . .	0,75 l / 48 €
Crasto Superior Tinto, Quinta do Crasto, 2016	0,1 l / 4,8 € . .	0,75 l / 32 €
Erdevik Trianon, Fruška gora, 2018	0,1 l / 5,3 € . .	0,75 l / 33 €

ROSE & AMBER

Rosado, Muga, La Rioja, dry, 2023	0,1 l / 3,8 € . .	0,75 l / 25 €
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BIG BOTTLE 1,5 L

Ta Star, Čarga, Pristavo-Dobrovo, dry, 2015	1,5 l / 134 €	
Teodor bianco cru, Marjan Simčič Medana, dry, 2021	1,5 l / 89 €	
Chateau des Annereaux, Lalande - de - Pomerol, Girone 2018	0,1 l / 8 € . . .	1,5 l / 109 €

STARTERS »TO SHARE«

COLD

Beetroot tartare (VEGAN)	15 €
Beetroot, grape seed oil, chives, pear	
Slo & EU cheeses	15 €
Reypenear/Spain, Proseco/Italy, Brie/France, Tolminc/Slovakia, Videc-goats/Slovakia, Tinci-goats/Slovakia, seasonal jam	
Burrata 350 g	22 €
Arugula, spinach, sun-dried tomatoes, mushrooms, pomegranate	
Shrimp carpaccio	20 €
Black tiger shrimp, pomegranate, aceto balsamic pearls, wasabi	
Cheviche	17 €
Goof, fresh chili, chives, spring onions, lime, mango	
Tuna tartare	19 €
Yellowfin tuna, avocado, red cabbage, wasabi pearls and wasabi cream	
Shrimp crudo 5 pcs.	18 €
Wasabi cream, aceto balsamic pearls, shrimp salt	
Prosciutto 100 g	15 €
Karst prosciutto 16 m & Jamón serrano Bernuy 18 m	
Prosciutto Mangalica 70 g	17 €
ProsciuttoBellota 50 g	20 €
Beef tartare »to share«	27 €
Coarsely minced and refined at the table with- egg,capers, anchovies, mustard, shallots & Steakhouse seasoning mix. Served with spicy/mild butter and toasted sourdough bread	

WARM

King oyster mushrooms	16 €
Garlic mousse, herb pate	
Black tiger prawns & curry	17 €
Prawns, spring onions, cherry tomatoes, ginger, coconut cream, rosemary homemade curry paste, black sesame	
Scalops from the Mediterranean Sea 3 pcs.	22 €
Butter cognac reduction, olive oil, lardo	
Cover (per person)	1,5 €

SOUPS

Beef bouillon	6 €
Creamy soup of seasonal vegetables	6 €

PASTA »MADE IN ROŽMARIN«

Fuži (traditional pasta) with Istrian truffles	17 €
Spaghetti with octopus and vongole	18 €
Octopus, vongole, cherry tomatoes, spring onions	
Ravioli with deer and chanterelles	19 €
Ravioli stuffed with venison and chanterelles, colorful tuber vegetables, venison ragout, stracciatella creame	

SALADS

Seasonal salad	6 €
Arugula	8 €
Cherry tomatoes, parmesan, balsamic reduction	
Caesar salad	small /7 € large /11 €
Romana salad, caesar dressing, croutons, grana padano	
With chicken fillet	120 g / 15 €
With salmon fillet	120 g /17 €
Teriyaki salad	
Chinese cabbage, red cabbage, spinach, carrots, teriyaki dressing, peanuts	
With teriyaki chicken	120 g / 14 €
With panko shrimps	120 g /15 €

FROM PASTURES

„Pork belly“ 19 €

Sous-vide pork loin, cappuccino gravy/sauce, pork air bag, mustard seeds, leeks

Lamb shank 29 €

Slow-roasted lamb shank, parsnip cream, demi-glace chocolate and horseradish, Brussels sprouts

Chef*s burger 21 €

Beef patty, butter lbunn, cream of porcini mushrooms, gorgonzola mayonnaise, cheddar, slices of Simmental beef, crispy bacon

STEAK

200 g 250 g 500 g

SLOVENIJA

Beef Fillet (Filet mignon) 32 € 36 € 65 €

Styrian Simmental beef aged for 2-4 weeks

Rump steak 17 € 22 € 41 €

Styrian Simmental beef aged for 2-4 weeks

Cow-boy „to share“ 100 g / 8,9 €

Styrian rib eye, bone in

USA

Beef filet (Filet mignon) 35 € 43 € 79 €

Black Angus beef (USDA Prime)

Rib eye (bone in) „to share“ 800 g / 119 €

Black Angus beef (USDA Prime)

GERMANY

Rib eye 400 g / 58 €

Simmental beef

IRELAND

Tomahawk „to share“ 100 g / 9 €

Bone-in aged and roasted Black Angus beef

SCOTLAND

Porterhouse „to share“ 850 g / 99 €

Fillet and roast beef Hereford beef, roasted on the bone

FISHERMAN'S CHOICE

Salmon fillet 180 g 18 €
Lemon basil and fresh dill, Brussels sprouts, cherry tomatoes, green beans, salmon caviar

Cod fillet 180 g 21 €
Kale stuffed with black tiger shrimp, chanterelles, cream cheese, shrimp butter sauce

Tuna tataki 26 €
Yellowfin tuna, celeriac puree, wasabi cream, wasabi pearls, teriyaki sauce

Galician octopus 26 €
Seasonal mushrooms, bok choy, flambé cherry tomatoes, spring onions

Fish from the oven (depending on the catch/ask the waiter)

With Mediterranean vegetables 95 € / 1 kg

With sea salt from Piran 85 € / 1 kg

VEGETARIAN

Cauliflower steak (VEGAN) 150 g / 18 €
Spinach jus, parsnip and coconut cream, baby carrot, thyme pate

Chef's vegi burger 15 €
„Filet“ of king oyster mushroom, butter bunn, porcini cream, herbal aioli, spinach, avocado

SIDES

Homemade pommes	5 €
Homemade pommes with parmesan & Istrian herbs	6 €
Crunchy potatoes with rosemary	6 €
Sweet potatoes	7 €
Artichokes wrapped in prosciutto	8 €
Broccoli and cauliflower with peanuts	6 €
Spinach with butter	7 €
Green beans	6 €

EXTRAS

Herb Aioli/Dijon Sauce/Ketchup	3 €
Pepper sauce	4 €
Truffle sauce	5 €
Demi-glace of chocolate and morels	5 €

MINI FOODIES

„Rožmarinčki“ Nuggets 120 g	10 €
Hand-breaded and freshly prepared chicken breast nuggets with homemade fries and ketchup	
Homemade spaghetti »white« / »red«	10 €
S With parmesan sauce / with tomato sauce	

CHEESE

Slo & EU siri 15 €
Reypenear/Spain, Proseco/Italy, Brie/France, Tolminc/Slo., Videc-goats/Slo.,Tincl-goats/Sol.,
seasonal jami

DESSERTS

Homemade ice cream (scoop) 3 €
Vanilla / Chocolate / Hazelnut / Pistachio / Mango / Raspberry

»Cheese cake Rožmarin style« 10 €
„Cheese“, mango, white chocolate ganache

Rožmarin's soft chocolate cake (72% chocolate) 8 €
Cocoa crumble, raspberry coulis, homemade ice cream

Crème brûlée 8 €

Chocolate soufflé 9 €
Homemade fruit ice cream

Toffee tartelette 9 €
Salted caramel, peanuts, Madagascar dark and white yuzu chocolate ganache

ROŽMARIN HOSPITALITY GROUP / GALERIJA GOSPOSKA
D.O.O.

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All prices are in EUR and include VAT.

We reserve the right to change the price list.

Our friendly staff will provide information about allergens.

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www.rozmaringroup.si