

ROŽMARIN

“MEET, WINE & DINE!”

Rožmarin is the heartbeat of the urban center, where distinctive architecture intertwines with creative cuisine and the people who bring the experience to life. Since 2006, with a keen eye for originality, we have been introducing contemporary gastronomy to Maribor — a fusion of Mediterranean tradition and the bold flavors of the Far East.

WE SUPPORT LOCAL AND REGIONAL SO YOU CAN TASTE THE BEST!

We believe that exceptional flavors grow from respect for the environment and for those who help shape it. That's why our dishes feature carefully selected ingredients from local producers.

AND THE WINE?

From the heart of the restaurant, your view opens onto more than 1,500 wine labels from around the world.

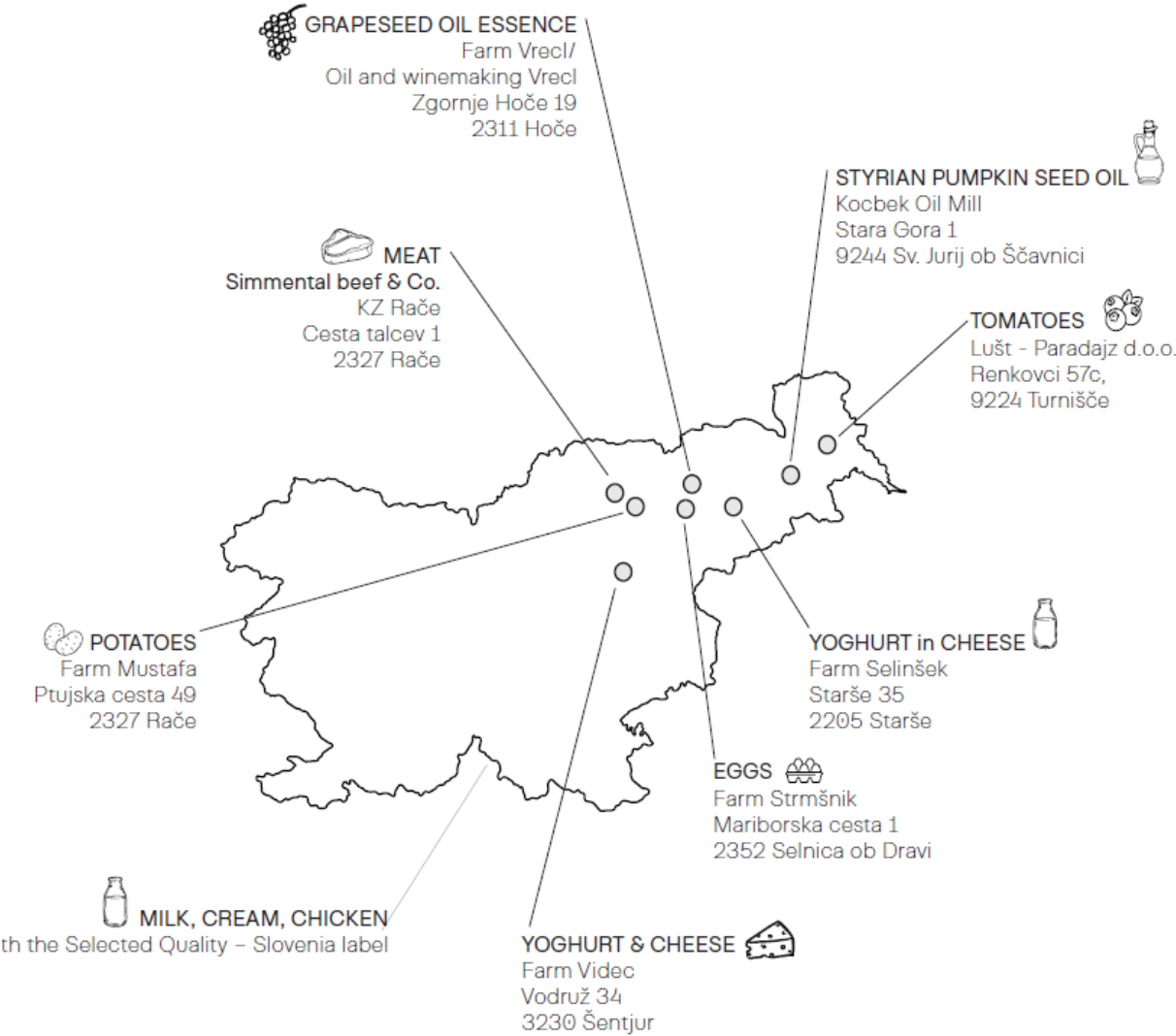
“Taste, share, enjoy!”



FRESH. AUTHENTIC. VERIFIED. SUSTAINABLE.

We believe that exceptional cuisine grows from respect for the environment and the people who help shape it.

With great pride, we support local and regional producers and incorporate carefully selected ingredients from Slovenia into our dishes — creating plates that tell the story of our land.



STARTERS »TO SHARE«

COLD / WARM

| | |
|--|------|
| Beetroot tartare (VEGAN) | 15 € |
| Beetroot, beetroot carpaccio, grape seed oil, mirin, chives, fresh strawberries, freeze-dried strawberry powder | |
| Burrata 260 g | 20 € |
| Cherry tomatoes, basil pesto, pumpkin seeds, fresh basil | |
| Prosciutto Mangalica, Monte Nevado 28 m 70 g | 17 € |
| Prosciutto Bellota, Altos de Iberia 42 m 50 g | 20 € |
| Beef Carpaccio | 18 € |
| Simmental beef, mustard seeds, Grana Padano, black truffles, pumpkin seed oil, extra virgin olive oil | |
| Beef tartare »to share« | 28 € |
| Coarsely minced and refined at the table with- egg yolk, capers, anchovies, shallots, Dijon mustard, chili, spicy and mild butter, and toasted sourdough bread | |
| Cheviche | 17 € |
| Goof, fresh chili, chives, spring onions, lime, mango, fresh coriander | |
| Tuna tartare | 19 € |
| Yellowfin tuna, house teriyaki sauce, wakame seaweed, radish, white sesame, wild garlic shoots | |
| Tuna Tataki | 18 € |
| Yellowfin tuna, spring onion, soy sauce, rice vinegar, sesame, wasabii | |
| Gambero Rosso carpaccio | 19 € |
| Red prawns, pomegranate, balsamic pearls, lime zest, extra virgin olive oil | |
| Vegan Curry & basmati rice | 14 € |
| House curry paste, cauliflower, spring onion, cherry tomatoes, zucchini, coconut milk, cashew nuts | |
| Black tiger prawns curry & basmati rice | 19 € |
| Spring onion, cherry tomatoes, ginger, coconut cream, house curry paste, black sesame | |

SOUP

| | |
|--|-----|
| Beef bouillon | 6 € |
| Creamy Wild Garlic Soup with Sour Cream | 6 € |

SALADS

| | |
|---|------|
| Seasonal salad | 6 € |
| Arugula | 8 € |
| Cherry tomatoes, parmesan, balsamic reduction | |
| Caesar solata | 15 € |
| Romaine lettuce, Caesar dressing, croutons, Grana Padano, chicken fillet 120g | |
| Leaf & Beef | 18 € |
| Slices of Simmental beef 120g, green leaf lettuce, romaine lettuce, almonds with cayenne pepper, roasted artichokes, yogurt dressing with mustard seeds | |
| Ocean Green | 18 € |
| Miso salmon, asparagus, spinach, arugula, cherry tomatoes, yogurt, quinoa, goat cheese, freeze-dried strawberries | |

Cover charge (per person) 1,5 €

MAIN

PASTA

»House-made.Heart-made.« Freshly prepared homemade pasta, with no

shortcuts.

Fuži with Istrian truffles 17 €

Pappardelle with chicken 14 €

Chicken, chanterelles, warmed cream, stracciatella, sunflower seeds

Spaghetti with octopus 18 €

Octopus, cherry tomatoes, spring onion, white wine

Spaghetti with prawns 18 €

Shallot, garlic, butter, olive oil, Cognac, tomato concassé

Simmental Gnocchi 18 €

Potato gnocchi, beef, asparagus, morels, spinach, thyme

FISH

Salmon fillet 20 €

Lemon-basil sauce with fresh dill, green beans, cherry tomatoes, Tuscan kale, oyster mushrooms, sesame, trout caviar

Tuna fillet 25 €

Yellowfin tuna in sesame, pea purée, wasabi pearls

Galician octopus 26 €

Grilled octopus tentacles, celeriac cream, buttered baby carrots, king oyster mushrooms

Cod fillet 180 g 20 €

Swiss chard, shrimp, brown butter crumbs, charred cauliflower cream, buttery scampi sauce

Sole fish »en papillote«. 24 €

Sole in its skin, baby potatoes, olives, caper flower, cherry tomatoes, young sweet peas, capers

Grilled prawns 85 € / 1 kg

Mediterranean premium prawns

Fish from the oven (Depending on catch / Ask your server)

With Mediterranean vegetables 95 € / 1 kg

With sea salt from Piran 85 € / 1 kg

MEAT

Filet mignon (200g) **35 €**
2-4 weeks aged Styrian Simmental beef KZ Rače, red beetroot cream and caramelized quince, charred leek, demi-glace sauce, black truffles

Lamb Rack **29 €**
Slow-roasted lamb, pea-mint cream, chocolate demi-glace, morels, potato rösti, wild garlic sprouts

Veal loin **29 €**
Mashed potatoes, velvety sauce, baby carrots, parsley oil

Veal-Tomahawk – Ireland. **100 g / 8,5 €**
Milk-Fed Veal, Buttery Texture

T-bone - Scotland **100 g / 9 €**
Bone-Aged and Grilled Black Angus Beef

Tomahawk - Ireland »TO SHARE« **100 g / 9 €**
Bone-In Aged and Roasted Black Angus Beef

Rib-eye bone-in - USA »TO SHARE« **800 g / 125 €**
USDA Prime Black Angus Beef

Porterhouse -Scotland »TO SHARE« **850 g / 109 €**
Hereford Beef Fillet and Roast Beef, Bone-In Roasted

VEGETARIAN / VEGAN

King oyster mushroom (VEGETARIAN) **16 €**
Sautéed king oyster mushroom, warmed cream, parsley oil, chives

Vegan curry & basmati rice (VEGAN) **14 €**
House curry paste, cauliflower, spring onion, cherry tomatoes, zucchini, coconut milk, cashew nuts

Cauliflower “steak” (VEGAN) **150 g / 18 €**
Roasted cauliflower, celeriac with coconut and black truffles, wild garlic shoots, thyme oil, baby carrots, fresh truffles

EXTRAS

Pepper sauce 4 €

Demi-glace sauce. 5 €

SIDES

Crispy potatoes with rosemary. 6 €

Grilled Asparagus 7 €

Seasonal mushrooms 7 €

Broccoli. 7 €

Artichokes wrapped in prosciutto 8 €

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

Gosposka ulica 8, 2000 Maribor / DŠ 71177183

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.

@rozmarin_maribor

www.rozmaringroup.si