

ROŽMARIN

"MEET, WINE & DINE!"

The embrace of the urban center and unique architecture creates a beautiful dynamic between space, environment, creative cuisine, and people. With a keen eye for distinctiveness and a cosmopolitan perspective, we have brought contemporary gastronomy to Slovenia's Styrian capital under the carefully chosen name Rožmarin since 2006.

Our signature dishes are a harmonious fusion of Mediterranean tradition and the bold flavors of the Far East, enriched with ingredients from local producers.

And the wine? At the heart of the restaurant, a view unfolds across more than 1,500 labels from around the world.

Taste, share, enjoy!



APERITIFS-SOMMELIER'S CHOICE

SPARKLING WINE & CHAMPAGNE

DP Brut Dveri Pax, Jarenina, 2014	0,1 l / 5,5 € .. 0,75 l / 39 €
Boizel Ultime Zero, Epernay, Šampanija.	0,1 l / 10,5 € .. 0,75 l / 76 €

MUST TRY & SIGNATURE COCKTAILS

Limoncello sour Limoncello, lemon juice, sugar syrup	7 €
Ginger kiss Finlandia, lemon juice, sugar syrup, ginger beer, fresh strawberries.	9 €
Cucumber breeze Dutch Courage gin, St. Germain, sugar syrup, lemon juice, elderflower juice	10 €
Blue mint Finlandia, lemon juice, blueberry fruit purée, fresh mint, fresh blueberries	8,5 €

WHITE WINE

Rožmarin belo, Jarenina, dry, 2023	0,1 l / 2,6 € .. 0,75 l / 18 €
Verus Renski Rizling, Ormož, dry, 2023	0,1 l / 3,9 € .. 0,75 l / 24 €
Joannes-Protner Natura, Malečnik, dry, 2022	0,1 l / 6,6 € .. 0,75 l / 45 €
Capris Malvazija, Vinakoper, dry, 2023.	0,1 l / 3,8 € .. 0,75 l / 23 €
Edi Simčič, Chardonnay Fojana, Dobrovo v Brdih, 2021	0,1 l / 7,4 € . 0,75 l / 53 €
Rožmarin sladko, Rumeni muškat, Vinakoper, sweet, 2023 .	0,1 l / 3,8 € .. 0,75 l / 26 €
Feudi del Pisciotto, Catarratto, Sicilia, dry, 2024	0,1 l / 3,8 € .. 0,75 l / 24,9 €

ROSE WINE

Herga Rose, Ivanjkovci, dry, 2023	0,1 l / 3,7 € .. 0,75 l / 22 €
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RED WINE

Cuvee Steakhouse Red Barrel, Vina Koper, Koper, dry, 2020, CB, M, SY	0,1 l / 4,2 € .. 1,5 l / 52 €
Gaube Modri Pinot, Svečina, dry, 2020	0,1 l / 3,9 € .. 0,75 l / 25 €
Sanctum My red, Loče, dry, 2019	0,1 l / 5 € .. 0,75 l / 35 €
Ščurek Stara Brajda, Goriška Brda, dry, 2020	0,1 l / 5,7 € .. 1,5 l / 89 €
Chianti Classico DOCG, Castellare di Castellina, dry, 2023 ..	0,1 l / 4,9 € .. 0,75 l / 34,1 €

SOMMELIER'S SUMMER CHOICE

WHITE WINE:

Dveri Pax Šipon Ilovci »I«, Jarenina, dry, 2017	0,75 l / 44 €
Ried Pfaffenberg Steiner Selection Riesling Knoll, Wachau, dry, 2022	0,75 l / 71 €
Joseph Drouhin Mersault, Côte-d'Or, dry, 2022.....	0,75 l / 105 €

RED WINE:

Renčelt Modri Pinot, Kras, dry, 2020	0,75 l / 59 €
Le Serre Nuove de'Il Ornellaia, Bolgheri, dry, 2020.....	0,75 l / 98 €

STARTERS »TO SHARE«

COLD

Beetroot tartare (VEGAN)	15 €
beetroot, beetroot carpaccio, grape seed oil, mirin, chives, raspberry, freeze-dried strawberry powder	
Burrata 350 g	18 €
arugula, spinach, sun-dried tomatoes, mushrooms, pomegranate, quinoa	
Prosciutto Mangalica 70 g.	17 €
Prosciutto Bellota 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«	27 €
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	
Shrimp crudo 5 pcs.	20 €
Wasabi cream, aceto balsamic pearls, shrimp salt	
Tuna tartare.	19 €
Yellowfin tuna, house guacamole, wasabi cream, house teriyaki sauce, rice chips, radish	
Tuna Tataki	18 €
Yellowfin tuna, spring onion, soy sauce, rice vinegar, sesame, wasabi	

WARM

Vegan Curry.	14 €
House curry paste, cauliflower, spring onion, cherry tomatoes, zucchini, coconut milk, cashew nuts	
Black tiger prawns & curry	17 €
Spring onion, cherry tomatoes, ginger, coconut cream, house curry paste, black sesame	
Scalops from the Mediterranean Sea 3 pcs.	24 €
Butter cognac reduction, olive oil, lardo	

Cover charge (per person)	1,5 €
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SELECTED FOR INDULGENCE

BECAUSE THE BEST IS WITHIN REACH

FROM THE SEA

GRILLED PRAWNS 85 € / 1 kg
Mediterranean premium prawns

LOBSTER (In the style of the Kitchen Chef) 105 € / 1 kg
Mediterranean premium lobster

FISH FROM THE OVEN (Depending on catch / Ask your server)
With Mediterranean vegetables 95 € / 1 kg
With sea salt from Piran 85 € / 1 kg

FROM THE PASTURES

WAGY-JU (Depending on availability / Ask your server) 10 g / from 2 € to 5 €
Rich and balanced marbling, delicate buttery texture, and full flavor

VEAL TOMAHAWK – IRELAND 100 g / 8,5 €
Milk-Fed Veal, Buttery Texture

T-BONE – IRELAND 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 - ZDA »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

SOUP

Beef bouillon	6 €
Tomato soup (seasonal)	7 €

SALADS

Seasonal salad	6 €
Arugula	8 €
Cherry tomatoes, parmesan, balsamic reduction	
Caesar salad	15 €
Romaine lettuce, Caesar dressing, croutons, Grana Padano, chicken fillet 120g	
Santorini salad	14 €
Cherry tomatoes Lušt, bell pepper, cucumbers, black olives, red onion, feta cheese, olive oil, oregano	
Leaf & Beef	18 €
Slices of Simmental beef 120g, green leaf lettuce, romaine lettuce, almonds with cayenne pepper, roasted artichokes, yogurt dressing with mustard seeds	

MAIN

PASTA »House-made.Heart-made.«

Freshly prepared homemade pasta, with no shortcuts.

Fuži with Istrian truffles	17 €
Gnocchi with sage	13 €
Sage, shallot, sage oil	
Tagliatelle 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	
Rigatoni and Black Tiger prawns in a crispy kadaif coating (thin, thread-like pastry) .	15 €
Crayfish bisque, spring onion, cherry tomato	
Pappardelle with Simmental Noir	17 €
Beef brisket, porcini mushrooms, baby spinach	

MEAT

Filet mignon (200g) 35 €
2–4 weeks aged Styrian Simmental beef KZ Rače, red beetroot cream and caramelized apple, charred leek, black truffles

Pork tenderloin in herb breadcrumbs 19 €
Creamy pea soup, bread dumpling, demi-glace sauce, baby turnip, yellow carrot

Veal loin 29 €
Mashed potatoes, velvety sauce, baby carrots

FISH

Salmon fillet 19 €
lemon basil, dill, brussels sprouts, cherry tomatoes, spring onion, king oyster mushrooms, black and white sesame

Tuna fillet 25 €
Yellowfin tuna in sesame, celeriac puree, wasabi cream, wasabi pearls

Galician octopus 26 €
grilled octopus tentacles, celeriac cream, buttered baby carrots, grilled asparagus and king oyster mushrooms

Cod fillet 180 g 19 €
Swiss chard, shrimp, brown butter crumbs, buttery scampi sauce

Sole fish »en papillote« 24 €
Sole in its skin, baby potatoes, olives, caper flower, cherry tomatoes, young sweet peas, capers

VEGETARIAN /VEGAN

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

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

Cauliflower “steak” (VEGAN)..... ..150 g / 18 €
Spinach juice, parsnip and coconut cream, baby carrots

EXTRAS

Pepper sauce 4 €

Demi-glace sauce..... 5 €

SIDES

French fries with Parmesan and Istrian herbs 6 €

Crispy potatoes with rosemary..... 6 €

Broccoli with sesame and peanuts, brown butter 6 €

Seasonal mushrooms..... 7 €

CHEESE

Slo & EU cheeses 15 €
Reypenaer/Spain, Prosecco/Italy, Brie/France, Tolminc/Slovenia, Videc-goat/Slovenia, Tincl-goat/
Slovenia, strawberry jam

SWEETS

Homemade ice cream (scoop) 3,5 €
Vanilla / Chocolate / Hazelnut / Pistachio / Mango / Raspberry / Passion fruit

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

Honey and vanilla honeycomb 9 €
Caramelized apple coulis, passion fruit gel, passion fruit sorbet, red beet and white chocolate crumble

Raspberry tart 9 €
Fresh raspberries, raspberry coulis, chocolate, raspberry sorbet

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.

@rozmarin_group

www.rozmaringroup.si