

# 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

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### SPARKLING WINE & CHAMPAGNE

Ciconia Brut Nature, Radgonske gorice, CH, 2018 . . . . . 0,1 l / 5,8 €.. 0,75 l / 39 €  
Boizel La Montagne Blanc de Noirs, MP, RJ85 . . . . . 0,1 l / 10 €.. 0,75 l / 79 €

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### MUST TRY & SIGNATURE COCKTAILS

Jurka sour Bacardi Gold rum, lemon juice, sour cherry syrup, simple syrup . . . . . 7 €  
Merry citrus Smirnoff vodka, Aperol, lemon juice, orange juice, Steakhouse Red Barrel,  
simple syrup . . . . . 8 €  
Penicilin Bulleit bourbon, lemon juice, ginger honey syrup, cinnamon . . . . . 9 €  
Henrieta Tanqueray gin, Campari, lemon juice, St. Germain elderflower liqueur, simple syrup 12 €

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### WHITE WINE

Rožmarin belo, Dveri-pax, Jarenina, dry 2019 . . . . . 0,1 l / 2,6 €.. 0,75 l / 18 €  
Herga Chardonnay, Jeruzalem - Svetinje, dry, 2021 . . . . . 0,1 l / 4,8 €.. 0,75 l / 35 €  
Ducal Renski rizling, Svečina, dry, 2019 . . . . . 0,1 l / 5 €.. 0,75 l / 35 €  
Edi Simčič Sauvignon, Vipolže, riserva, dry, 2018 . . . . . 0,1 l / 5,5 €.. 0,75 l / 39 €  
Marjan Simčič Teodor bianco cru, Medana, dry, 2020 . . . . . 0,1 l / 6,8 €.. 0,75 l / 42 €  
Stadt Krems Ried Weinzierlberg, dry, 2021 . . . . . 0,1 l / 4,2 €.. 0,75 l / 28 €  
Rožmarin sladko, Rumeni muškat, Vinakoper, sweet, 2021 0,1 l / 3,8 €.. 0,75 l / 26 €  
Rayne Vigneau, Sauternes, sweet, SE, SA RP90 . . . . . 0,1 l / 9,6 €.. 0,75 l / 69 €

### RED WINE

Cuvee Steakhouse Red Barrel, Vina Koper, Koper, dry, 2020, CB, M, SY  
. . . . . 0,1 l / 4,2 €.. 1,5 l / 52 €  
Mačkovci Cru, Marof, Modra frankinja, Mačkovci, dry, 2020 0,1 l / 7 €.. 0,75 l / 52 €  
Zanut, Cabernet Sauvignon, Dobrovo, dry, 2021 . . . . . 0,1 l / 3,9 €.. 0,75 l / 25 €  
Baraka, Merlot Memento, Baraka, 2018 . . . . . 0,1 l / 6,5 €.. 0,75 l / 44 €  
Stara brajda, Ščurek, rdeče, Medana, dry, 2020 . . . . . 0,1 l / 5,8 €.. 0,75 l / 42 €

### BIG BOTTLE 1,5 L

Bordeaux magnum of sommelier's choice

## STARTERS »TO SHARE«

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### COLD

<b>Beetroot tartare</b> (VEGAN) . . . . .	<b>15 €</b>
Beetroot, grape seed oil, chives, pear	
<b>Slo &amp; EU cheeses</b> . . . . .	<b>15 €</b>
Reypenear/Spain, Proseco/Italy, Brie/France, Tolminc/Slovakia, Videc-goats/Slovakia, Tinci-goats/Slovakia, seasonal jam	
<b>Burrata 350 g</b> . . . . .	<b>22 €</b>
Arugula, spinach, sun-dried tomatoes, mushrooms, pomegranate	
<b>Shrimp carpaccio</b> . . . . .	<b>20 €</b>
Black tiger shrimp, pomegranate, aceto balsamic pearls, wasabi	
<b>Cheviche</b> . . . . .	<b>17 €</b>
Goof, fresh chili, chives, spring onions, lime, mango	
<b>Tuna tartare</b> . . . . .	<b>19 €</b>
Yellowfin tuna, avocado, wasabi pearls and wasabi cream	
<b>Shrimp crudo 5 pcs.</b> . . . . .	<b>18 €</b>
Wasabi cream, aceto balsamic pearls, shrimp salt	
<b>Prosciutto 100 g</b> . . . . .	<b>15 €</b>
Karst prosciutto 16 m & Jamón serrano Bernuy 18 m	
<b>Prosciutto Mangalica 70 g</b> . . . . .	<b>17 €</b>
<b>ProsciuttoBellota 50 g</b> . . . . .	<b>20 €</b>
<b>Beef tartare »to share«</b> . . . . .	<b>27 €</b>
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

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

## SOUPS

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Beef bouillon .....	6 €
Creamy soup of seasonal vegetables .....	6 €

## PASTA »MADE IN ROŽMARIN«

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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

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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

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„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

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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

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**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

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**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

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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

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

## MINI FOODIES

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„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

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

## DESSERTS

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**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

**Foie gras Crème brûlée.** ..... 12 €  
acacia and honey syrup, hazelnut, flambéed dried apricots

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](http://www.rozmaringroup.si)