

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

Zlati grič sparkling wine	0,1 l / 4,6 €	0,75 l / 33 €
Deutz Brut Rose, CH, MP, RJ89	0,1 l / 11,2 €	0,75 l / 84 €

MUST TRY & SIGNATURE COCKTAILS

The German Monk The Duke gin, Chartreuse, lemon juice, sugar syrup	9 €
Rožmarin Collins The Sip Smith gin, lime juice, rosemary syrup, soda	7 €
Ruby Spritz Pocas dry white, sweet vermouth, Paragon Palo Santo, prosecco	10,5 €
Sour cherry »fizz« Finlandia vodka, Paragon Labdanum, sugar syrup, cherry foam	8,5 €

WHITE WINE

Rožmarin belo, Jarenina, dry, 2023	0,1 l / 2,6 €	0,75 l / 18 €
Marof Sauvignon Goričko, Jeruzalem - Svetinje, dry, 2021	0,1 l / 4,8 €	0,75 l / 36 €
Puklavac Family Wines Cuvee 34, dry, SP, SA, RR, LR, CH, BP	0,1 l / 6,1 €	0,75 l / 44 €
Ščurek Malvazija, Medana, dry, 2020	0,1 l / 4,9 €	0,75 l / 35 €
DeBaqer Chardonnay-Sauvignon Blanc, Dobrovo, dry, 2019	0,1 l / 5,5 €	0,75 l / 32 €
Eos Estate Sauvignon blanc, Paso Robles-California, 2020	0,1 l / 4 €	0,75 l / 24 €
Rožmarin sladko, Rumeni muškat, Vinakoper, sweet, 2023	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 €

ROSE WINE

Gaube Rose, Svečina, dry, 2024	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 €
Frešer Modri pinot Markus, Ritoznoj, dry, 2020	0,1 l / 4,7 €	0,75 l / 30 €
Jakončič Rdeča Carolina, Dobrovo, dry, 2021	0,1 l / 7,5 €	0,75 l / 53 €
Cuvee Burnum, Knin, dry, 2018, ME,CS,BA,CF	0,1 l / 4,6 €	0,75 l / 30 €
La Fleur Vivaltus, Ribera del Duero, Spain, 2016, TE, CS	0,1 l / 10 €	1,5 l / 139 €

BIG BOTTLE 1,5 L

Bordeaux magnum of sommelier's choice

STARTERS »TO SHARE«

COLD

Beetroot tartare (VEGAN)	15 €
beetroot, beetroot carpaccio, grape seed oil, mirin, chives, strawberries, freeze-dried strawberry powder	
Slo & EU cheeses	15 €
Reypenear/Spain, Proseco/Italy, Brie/France, Tolminc/Slovakia, Videc-goats/Slovakia, Tincl-goats/Slovenia, seasonal jam	
Burrata 350 g	24 €
arugula, spinach, sun-dried tomatoes, mushrooms, pomegranate, quinoa	
Shrimp carpaccio	20 €
Black tiger shrimp, pomegranate, aceto balsamic pearls, wasabicream, parsley oil, lime	
Cheviche	17 €
Goof, fresh chili, chives, spring onions, lime, mango	
Tuna tartare	19 €
Yellowfin tuna, house guacamole, wasabi cream, house teriyaki sauce, rice chips, radish	
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

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	
Grilled Scampi	85 € / 1 kg
Cover (per person)	1,5 €

SOUPS

Beef bouillon	6 €
Creamy soup of asparagus.....	7,5 €

PASTA »MADE IN ROŽMARIN«

Fuži (traditional pasta) with Istrian truffles	17 €
Spaghetti with Scampi.....	18 €
Scampi, spring onion, cherry tomatoes, king oyster mushrooms, tomato concasse	
Spaghetti with octopus and vongole.....	18 €
Octopus, vongole, cherry tomatoes, spring onions	
Ravioli with Nettle and Ricotta.....	17 €
Ravioli filled with nettle and ricotta, asparagus, spring onion, goat cheese	

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

Chef's Deluxe Burger 22 €
Buttery brioche bun, 100% Simmental beef, pickles, caramelized onion, gorgonzola, mustard cocktail sauce, slices of Styrian Simmental beef, bacon, cheddar cheese, arugulan

STEAK

	200 g	250 g	500 g
SLOVENIJA			
Beef Fillet (Filet mignon) Styrian Simmental beef aged for 2-4 weeks	32 €	36 €	65 €
Rump steak Styrian Simmental beef aged for 2-4 weeks	18 €	23 €	42 €
Cow-boy „to share“ Styrian rib eye, bone in			100 g / 8,9 €
Veal Tomahawk			100 g / 8,5 €
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USA			
Beef filet (Filet mignon) Black Angus beef (USDA Prime)	35 €	43 €	79 €
Rib eye (bone in) „to share“ Black Angus beef (USDA Prime)			800 g / 125 €
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GERMANY			
Rib eye Simmental beef			400 g / 58 €
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IRELAND			
Tomahawk „to share“ Bone-in aged and roasted Black Angus beef			100 g / 9 €
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SCOTLAND			
Porterhouse „to share“ Fillet and roast beef Hereford beef, roasted on the bone			850 g / 109 €

FISHERMAN'S CHOICE

Salmon fillet 180 g 19 €
lemon basil, dill, brussels sprouts, cherry tomatoes, spring onion, king oyster mushrooms, black and white sesame

Cod fillet 180 g 21 €
Swiss chard, shrimp, brown butter crumbs, buttery scampi sauce

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

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

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

King oyster mushrooms 16 €
Garlic mousse, herb pâté, parsley oil

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

Chef's Deluxe vegi burger 17 €
„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 €
Broccoli and Cauliflower with Sesame, Peanuts & Brown Butter	6 €
Grilled Asparagus	8 €
Green beans with Browned Cream	7 €
Artichokes wrapped in prosciutto	8 €
Grilled Seasonal Mushrooms	8 €

EXTRAS

Pepper sauce	4 €
Truffle sauce	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 cheeses 15 €
Reypenear/Spain, Proseco/Italy, Brie/France, Tolminc/Slovakia, Videc-goats/Slovakia, Tinci-goats/
Slovenia, seasonal jami

DESSERTS

Homemade ice cream (scoop) 3 €
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

Honeycomb & Vanilla 9 €
Caramelized apple coulis, passionfruit gel, passionfruit sorbet, beetroot & white chocolate crumble

Strawberry Tarte 9 €
Vanilla cream, strawberries, chocolate

ROŽMARIN HOSPITALITY GROUP / GALERIJA GOSPOSKA
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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