

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!



Begin your evening with small delights...

APERITIFS

White Dry Port	0,05 l / 6 €
Antique Pelinkovec	0,03 l / 4,8 €
Negroni Sbagliato	11 €

COCKTAILS *to awaken your senses*

Side bus Frapin VS Cognac, lemon juice, labdanum cordial, Cointreau, simple syrup	9,2 €
Autumn kutina Vodka, Williams Pear Brandy, quince	8 €

...and end it on a perfect flavour note.

DIGESTIFS

Alchymia rakia	0,03 l / 8 €
Apoteka vinjak merlot	0,03 l / 4,8 €
Frapin 1270	0,03 l / 6 €
Frapin fontpinot xo	0,03 l / 16 €
Flor de cana 18y	0,03 l / 13 €
Compas box Peat Monster	0,03 l / 13 €
Belvenie 12y	0,03 l / 9 €

COCKTAILS *for the final taste impression*

Velvet vineyard Gin, vanilla, Jurka grape	11 €
Pumpkin spiced sour Rum, Hokkaido pumpkin, cinnamont	10 €

STARTERS »TO SHARE«

COLD

Beetroot tartare (VEGAN)	15 €
Beetroot, beetroot carpaccio, grape seed oil, mirin, chives, Ringlo plum, freeze-dried strawberry powder	
Burrata 350 g	18 €
Baby spinach, dark mushrooms, sun-dried tomatoes, 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, fresh coriander	
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	

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 €
Hokkaido pumpkin soup, cappuccino foam, Kocbek pumpkin seed oil	6,5 €

SALADS

Seasonal salad	6 €
Arugula.....	8 €
Cherry tomatoes, parmesan, balsamic reduction	
Lamb's lettuce.....	8,5 €
Grated eggs, beans	
Castelfranco radicchio.....	13 €
Boiled potatoes, cracklings, bacon, Kocbek pumpkin seed oil	
Caesar salad.....	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	

MAIN

PASTA »House-made.Heart-made.«

Freshly prepared homemade pasta, with no shortcuts.

Fuži with Istrian truffles	17 €
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	
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 quince, charred leek, demi-glace sauce, black truffles

Pork tenderloin in herb breadcrumbs 19 €

Muscat pumpkin cream, bread dumpling, demi-glace sauce, baby turnip, yellow carrot

Veal loin 29 €

Mashed potatoes, velvety sauce, baby carrots, parsley oil

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, butternut squash purée, 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, parsnip cream, 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 €

Artichokes wrapped in prosciutto 8 €

CHEESE

Slo & EU cheeses 15 €

Reypenaer/Spain, Prosecco/Italy, Brie/France, Tolminc/Slovenia, Videc-goat/Slovenia, Tincl-goat/Slovenia, blue grape jam

SWEETS

Homemade ice cream (scoop) 3,5 €

Vanilla / Chocolate / Hazelnut / Pistachio / Mango / Raspberry / blue grape-Jurka

Rožmarin's soft chocolate cake (72% chocolate) 8 €

Cocoa crumble, raspberry coulis, homemade ice cream

Crème brûlée 8 €

Toffee tartelette 9 €

Salted caramel, peanuts, Madagascar dark and white yuzu chocolate ganache

“Cheesecake Rožmarin style” 9 €

Individual cheesecake piece, mango sorbet, chocolate crumble

Chocolate soufflé 10 €

Homemade fruit ice cream

Chestnut mousse 8,5 €

Jurka grape sorbet, quince, chocolate brownie with pumpkin seeds, vanilla, and pumpkin seed oil

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

Gospodka 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_group

www.rozmaringroup.si