

# MENU




## Kamin

### COLD APPETIZERS

EUR


- |   |   |
|---|---|
| 1. Baccalà mantecato (codfish spread)   |  12,00   |
| 2. Crudo:<br>Scampi, sea bass, tuna, sea urchin cream, caviar                       |  19,00   |
| 3. Tuna tartare with wasabi, avocado and crunch                                     |  17,50  |
| 4. Octopus salad  |  17,50 |
| 5. Beef tartare with truffles   |  16,00 |
| 6. Istrian cold cuts:<br>Prosciutto, Istrian salami, pancetta, cheese and olives    |  16,00 |
| 7. Cheese platter Gourmet with fig "mostarda", balsamic cream, dried fruit and nuts |  18,00 |

### SOUPS

- |   |  |
|---|--|
| 8. Fish soup with seafood delicacies and vegetables |  7,50   |
| 9. Homemade beef soup                               | 4,90   |
| 10. Seasonal creamy soup                            |   5,50 |

## WARM APPETIZERS

EUR

11. Thin tagliolini noodles with seafood "allo scoglio" 18,00
12. Creamy truffle polenta with scallop and shrimps 21,00
13. Gnocchi with Istrian ox, refosco and goat cheese  17,00
14. Fuži pasta with truffles 19,00

## MAIN COURSES




15. Belvedere Brodetto (clams, mussels, scallops, cuttlefish, octopus, fish, prawns, scampi) with Istrian polenta  25,00
16. Grilled octopus with toasted polenta, vegetables and cream of celery and rosemary  24,50
17. Grilled Sea bass fillet on spinach risotto, pine nuts, datterino and tomato pesto  24,50
18. Grilled calamari with Mediterranean potatoes and vegetables  22,00
19. Stuffed crispy chicken roll with herb sauce, vegetables and pea purée 19,00
20. Beef "tagliata" (200 g) with arugula, parmesan foam, potato gratin, Mediterranean vegetables and homemade olive oil  24,50
21. Marinated beef sirloin 'ribeye' with Mediterranean vegetables, baked potatoes and house-made butter sauce (price per 100 g)  8,50
22. Vegetable patty (seasonal vegetables) with quinoa, rice crisp and herb sauce   15,50

## DISHES FOR TWO

EUR


- 
- |  |   |       |
|--|---|-------|
| 23. Black cuttlefish risotto with shellfish                                |    | 38,00 |
| 24. Seafood risotto  |    | 36,00 |
| 25. Seafood delights for two: sea bass, scallops, squid, scampi, side dish |    | 75,00 |
| 26. Mixed seashells - 1 kg   |   | 39,00 |
| 27. Grilled or buzara-style lobster - 250 g                                |   | 31,00 |
| 28. Grilled or buzara-style scampi - 1 kg                                  |   | 85,00 |
| 29. Daily caught fish (price per kg)                                       |  |       |
| Sea bass, angler, sea beam, red porgy, brill - grilled/in the oven         |   | 69,00 |
| John Dory, scorpionfish, dentex - grilled/in the oven                      |   | 85,00 |
| Sea bass, sea beam, red porgy - in salt crust                              |   | 75,00 |
| 30. Pork belly with vegetables and potatoes, house sauce                   |  | 35,00 |

## SALADS

- |   |   |       |
|---|---|-------|
| 31. Seasonal salad  |   | 5,50  |
| 32. Salad with chicken or prawns, crispy bacon, Parmesan, bread cubes, eggs, datterino and house dressing |    | 16,50 |

## DESSERTS

EUR

33. Homemade crostata	6,00
34. Lemon cream with chocolate and blueberry ganache	6,90
35. Hazelnut pie and sorbet	7,00
36. Gluten-free chocolate trio 	6,50
37. Daily dessert	6,00

## DEGUSTATION MENU

4-course menu	44,00
5-course menu	55,00
7-course menu with wine pairing	110,00

---

Cover charge: 1,90

---

 Gluten free

 Vegan

Restavracija Kamin  
Belvedere d.o.o.  
Dobrava 1a, 6310 Izola

All prices are in Euros and include legally mandated VAT.  
The list of allergens is indicated on the last page.  
Price list validity: from 11. 3. 2024