



KAMIN  
*Restaurant*

# MENU





Kamin Restaurant:  
*where pleasure comes with a view*

## COLD APPETIZERS

EUR

|                                                                                        |       |
|----------------------------------------------------------------------------------------|-------|
| Trio of codfish spread – white, with olives and with truffles (5)                      | 14,00 |
| Crudo:<br>Scampi, sea bass, tuna, sea urchin cream, caviar (3,5,6)                     | 21,00 |
| Tuna tartare with wasabi, avocado and crunch (5)                                       | 18,50 |
| Octopus salad (7,10)                                                                   | 18,50 |
| Beef tartare with truffles and brioche (1,2,3,12)                                      | 19,50 |
| Istrian cold cuts:<br>Prosciutto, Istrian salami, pancetta, cheese and olives (2)      | 18,00 |
| Gourmet cheese plate with fruit "mostarda", balsamic cream, dried fruit and nuts (2,9) | 18,00 |
| Scampi, raw - 1 kg                                                                     | 95,00 |

## SOUPS

|                                                               |      |
|---------------------------------------------------------------|------|
| Fish soup with seafood delicacies and vegetables (5,6,7,8,10) | 7,50 |
| Homemade beef soup with vegetables, meat and pasta (1,3,8)    | 4,90 |
| Seasonal soup                                                 | 5,50 |



## WARM APPETIZERS

EUR

|                                                                   |       |
|-------------------------------------------------------------------|-------|
| Scallop - grilled or gratinated (pcs)                             | 5,50  |
| Tagliolini with seafood "allo scoglio" (1,2,3,5,6,7,8)            | 18,50 |
| Creamy truffle polenta with scallop and shrimp (2,6,7)            | 17,50 |
| Gnocchi with beef tail, Refosco wine and goat cheese (1,2,3,8,10) | 21,50 |
| Fuži pasta with truffles (1,2,3)                                  | 19,50 |

## DISHES FOR TWO

|                                                                                              |       |
|----------------------------------------------------------------------------------------------|-------|
| Pork knuckle with vegetables and potatoes, house sauce (2,8,10)                              | 42,00 |
| Black cuttlefish risotto with shellfish (2,5,7,8,10)                                         | 38,00 |
| Seafood risotto (2,5,6,7,8,10)                                                               | 41,00 |
| Seafood delight for two: sea bass, octopus, scallops, potatoes and vegetables (2,5,6,7,8,10) | 79,00 |
| Mixed Shellfish - 1 kg (1,2,7,10)                                                            | 45,00 |
| Daily caught fish (price per kg)                                                             |       |
| Sea bass, monkfish, sea beam, red porgy, brill - grilled/in the oven                         | 79,00 |
| John Dory, scorpionfish, dentex - grilled/in the oven                                        | 95,00 |
| Fresh daily fish - in salt crust                                                             | 85,00 |
| Grilled or buzara-style scampi with side dish - 1 kg                                         | 95,00 |
| Grilled or buzara-style lobster with side dish (portion 250 g)                               | 34,00 |



## MAIN COURSES

EUR

|                                                                                                                                   |       |
|-----------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Brodet Belvedere</b> (clams, mussels, scallops, cuttlefish, octopus, fish, prawns, scampi) with Istrian polenta (2,5,6,7,8,10) | 25,00 |
| <b>Grilled octopus</b> with toasted polenta, vegetables and celery-rosemary cream (2,5,6,7,8,10)                                  | 25,50 |
| <b>Grilled sea bass fillet</b> on saffron risotto, pine nuts, datterino tomatoes and tomato pesto (2,5,6,8,9,10)                  | 25,50 |
| <b>Grilled calamari</b> with Swiss chard and potatoes (2,5,7,10)                                                                  | 22,00 |
| <b>Crispy chicken thighs</b> with lemon, vegetables and pea purée (1,2,3,10,12)                                                   | 19,00 |
| <b>Beef "tagliata"</b> (200 g) with arugula, parmesan foam, potato gratin, Mediterranean vegetables and Belvedere olive oil (2)   | 24,50 |
| <b>Ribeye</b> with Mediterranean vegetables, baked potatoes and buttery house sauce (2,10)<br>Price per 100 g                     | 11,50 |
| <b>Vegetable patty</b> with chia seeds, Mediterranean vegetable ragout with pine nuts, capers and olives (9)                      | 15,50 |
| <b>Beef fillet</b> (approx. 250 g) with baked potatoes, vegetables and house sauce (2,10)                                         | 35,00 |

## SALADS

EUR

|                                                                                                                   |       |
|-------------------------------------------------------------------------------------------------------------------|-------|
| Seasonal salad                                                                                                    | 5,50  |
| Salad with chicken, crispy bacon, Parmesan, croutons, eggs, datterino tomatoes and house dressing (1,2,3,12)      | 16,50 |
| Salad with shrimp, parmesan, eggs, croutons, roasted peppers, datterino tomatoes, and house dressing (1,2,3,6,12) | 17,50 |

## DESSERTS

|                                                                     |      |
|---------------------------------------------------------------------|------|
| Tropical "Rum Baba" with pineapple, mango and passion fruit (1,2,3) | 6,50 |
| Almond tart with lemon, pistachio and raspberry (1,2,3,9)           | 7,50 |
| Hazelnut cake (2,3,9)                                               | 7,50 |
| Gluten-free chocolate trio (2,3)                                    | 7,00 |
| Seasonal daily dessert                                              | 7,00 |

## TASTING MENU

|                                     |        |
|-------------------------------------|--------|
| Four-course menu                    | 46,00  |
| Five-course menu                    | 57,00  |
| Seven-course menu with wine pairing | 110,00 |

# ALLERGENS



1. Gluten



2. Lactose



3. Eggs



4. Soy



5. Fish



6. Crustaceans



7. Molluscs



8. Celery



9. Nuts



10. Sulfur dioxide

**SESAME**

11. Sesame

**MUSTARD  
SEEDS**

12. Mustard seeds

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Cover charge: 2,30

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All prices are in euros and include legally required VAT.  
Price list valid from: April 1, 2025