



MENU



Petram Resort & Residences

Rooftop

Something to Start

Istrian prosciutto with cheese 16,00€
Istrian prosciutto with sheep and cow cheese, truffle cheese served with grilled olives.



CONTAINS LACTOSE

Bison Carpaccio 27,00€
Smoked bison with parmesan, confit cherry and peperoncini.



CONTAINS LACTOSE

Shrimp Carpaccio 18,00€
Shrimp carpaccio with premium olive oil and avo mayo.



CONTAINS SEAFOOD



CONTAINS LACTOSE

Tuna Tatar 16,00€
Tartar from tuna in dressing with capers and olives



CONTAINS SEAFOOD

White fish Ceviche 14,00€
Ceviche from white fish in citrus.



CONTAINS SEAFOOD

Salads

Arugula with cherry tomatoes and pine nuts 6,00€

Green mix salad 5,00€

Mixed salad 6,00€

Cold and Warm Soups

Beef soup with noodles and carrot 7,00€



CONTAINS GLUTEN



CONTAINS EGGS

Gazpacho 7,00€

Please inform our staff of any food allergies or intolerances not listed above.

Some dishes may contain celery, soy, alcohol, and honey.

Please note that amuse-bouche, olive oil, and bread are charged at €3.50 per person.



The chef's special recommendation.



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Warm Wonders

Truffle Fuži

Homemade fuži with black truffles, parmesan and butter.



25,00€

Pljukanci with duck ragout

Homemade pljukanci with ragout from duck and parmesan cream.



20,00€

“Marry me” Linguine

A luxurious blend of creamy pistachios, chili, and shrimp tossed with silky linguine - a bold and unforgettable flavor experience.



 22,00€

Double “S” risotto

Risotto with shrimps, saffron and prawns.



24,00€

Lasagne Bolognese

Ragout from beef, homemade sheets, beshamel sauce, mozzarella.



18,00€

Petram Mains

Beef Steak with Ravioli

Beef steak grilled to your preference, served with ricotta-filled ravioli in truffle sauce.



40,00€

Rump Steak Pepper Delight

Tender rump steak grilled to your preference, served with creamy mashed potatoes and green pepper sauce.



32,00€

Beef Steak “Olio & Aceto”

Grilled beef fillet, served in an emulsion of Istrian premium olive oil and aceto balsamic vinegar.



 37,00€

Roll Veal

Rolled imperial-style veal served over creamy mashed potatoes with a rich demi-glace sauce



29,00€

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Dry Aged Steak

Fiorentina 1kg 90,00€

Ribeye 1kg 90,00€

Catch of the Day

Sea Bass 1kg 90,00€

Sea Bream 1kg 90,00€

Dentex 1kg 100,00€

From Istrian Coast

White fish fillet 30,00€

Grilled fish fillet with vegetable cream and blanc beurre sauce with trout caviar.



Tuna tataki 27,00€


Bluefin tuna in mix sesame and ponzu dressing on green salads with purple onion jam.



Octopus 36,00€

Grilled octopus with octopus sauce on baked carrot puree.



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Sides to Pair

Baked Potato	6,00€
French Fries	4,00€
Grilled Vegetables	6,00€
Mashed Potato	4,00€
Rice	4,00€
Potatoes with Chard	5,00€
Mashed Potato with Truffles	7,00€

Something Sweet for Finish

Snickers	9,00€
A rich blend of creamy and crunchy textures, with peanuts and smooth caramel.	
   	
Bueno cake	8,00€
Capturing the signature taste of Kinder Bueno – layers of soft sponge and a smooth, creamy filling.	
   	
Dubai	 12,00€
A popular chocolate transformed into a dessert. A fusion of kadaif pastry, pistachios, sponge cake, and creamy chocolate.	
   	
Framboise	9,00€
A light and refreshing dessert made with smooth mascarpone cream, delicate white sponge, and fresh raspberries..	
  	

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