

STARTERS

Mediterranean Blue-Fin-Tuna-Tatar

with crispy rice and black truffle 18

Dalmatian scallops

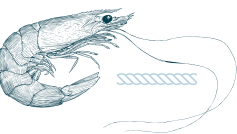
baked with island herbs 3 Pcs | 17

Our fish soup

with tomatoes from Blumau, parsley and sauce rui 12 | 15

Fritto misto deluxe

prawns, scallops and calamari, with lemon and aioli 17



Monkfish steak

Grilled on the gristle: an absolute speciality, from up to 1000 metres deep in the Atlantic.

25

Blue Fin Tuna

This tuna is considered to be the king of the seas and one of the most exclusive edible fish. We get its deep red color, the meat naturally full of vitamins, proteins and magnesium, as well as the sustainable catch, the absolute top quality & the five times weekly delivery ICAAT certified.



SPECIALS

Surf & Turf

150g fillet & 3 pieces black tiger prawns, artichoke onion vegetables & rosemary potatoes 33

Muscheln Buzara

original recipe from dalmatia 17

Spaghetti ai Ricci di Mare

with mild garlic, sea urchin, white wine, chilli, lots of parsley and Croatian olive oil 23

Hummer Ravioli

in its own sauce, with grilled prawns and calamari 23

If there's anything we couldn't get you excited about, please don't write it on the Internet, we both don't benefit from it. Just let us know, we'll make it up to you right away.

EL PESCADOR

IM RATHAUS

Sea Bass

World class Branzino from the crystal clear waters of Dalmatia. Deliciously tender and mild aromatic taste.

25

in approx. 180 g pieces

CATCH OF THE DAY

Whole fish 100 g 9
al forno

SIDES

Grilled vegetables with croatian olive oil 6

Pumpkin vegetables Long of Naples 6

Grilled king oyster mushrooms with oriental spices 7

Roasted potatoes with croatian rosemary 5

Roman artichoke and onion vegetables 8

Pak Choi with teriyaki sauce and sesame seeds 6

UPGRADES

1 Pc Scallops 5

1 Pc Black Tiger Prawn 8/12 4

1 Pc Softshell Crab 10

SAUCES

Garlic parsley oil 3

Herb butter 3

Sauce Rui 3

Asian Teriyaki Sauce 3

Carnaroli Risotto

We use the world famous famous Piedmontese rice, which is grown around the town of Arborio. The contained starch gives our el Pescador risotto, which is seasonal in flavour, its incomparable creaminess.

SAFRAN RISOTTO

Olive oil, parmesan

Side 7

Starter 12

Main course 16

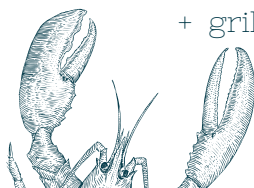
TIP!

Upgrade your Risotto!

+ scallop Pc | 5

+ sashimi tuna 50g | 8

+ grilled prawn Pc | 4



BUZARA

When you think about the region of Dalmatia, you think about sweet tomatoes, garlic, aromatic herbs and a healthy splash of a wonderful Malvasia. When all of these things come together and are seasoned to taste, we present you our „Mussels Buzara“, after an original recipe.

Oysters

premium selection with red wine scallion vinaigrette 1Pc | 5

Delivered from Holzinger Fisch in Upper Austria!

Golden trout

Out of pure mountain water. BIO, ASC, MSC and AMA controlled and certified. The true king among salmonids!

25

Mate Olivenöl

The olive groves of our oil are located directly by the sea of the Istrian west coast. It is characterised by salt, rough wind and offers an insanely delicious scent of herbs and wild artichokes.



DESSERTS

Nonna's Tiramisu

prepared according to the original recipe of our chef Andrea 10

Chocolate tart

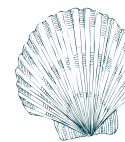
with cherries & hazelnut brittle 10

Iced snowball

greek yoghurt, with caribbean rum plums 10

Sorbet

with vodka or prosecco 7



In the evenings we serve freshly baked baguette directly from the oven, salted butter and bite sized fish specialities for € 4,20 p.p. If you have any questions concerning allergies, please don't hesitate to ask our well trained staff.