

THIS SHEIKH COOKS FOR

KITCHEN MENU

DRY AGE

ROCKFISH COLLECTION

Dry aging — flavor revealed over time. Selected fish and meats develop a deeper, more concentrated taste, a delicate texture, and a long finish. **Perfectly complemented by wine.**

FISH

Dry-aged wild fish with a clean, expressive flavor.

Signature dry-aged wild fish

Prepared to your preference: grilled / pan-seared with garlic and rosemary / baked with aromatic herbs / Sicilian-style with vegetables / crudo

100g

17 €

Dry-aged tuna tartare

180g

25 €

Dry-aged wild fish crudo

per 100g

37 €

Dry-aged tuna steak with green asparagus and mixed salad

270g

40 €

RECOMMENDED PAIRING:

Recommend Pairing (By Glass · 40€)

Vintage Tunina — Jermann
Venezia-Giulia

A mineral-driven blend with a rich structure, beautifully highlighting the delicacy of tuna tartares and steaks.

Prestige Pairing (By Bottle · 335€)

Chablis Grand Cru "Bougros" — William Fevre
Bourgogne

A benchmark Burgundy: precise minerality and refined elegance — the perfect pairing for whole dry-aged fish.

MEAT

Dry aging enhances flavor and delivers an exceptionally tender texture.

T-bone DRY AGE

per 100g

33 €

RECOMMENDED PAIRING:

Recommend Pairing (By Glass · 45€)

Châteauneuf-du-Pape "Pie VI" — M. Chapoutier
Rhône Valley

Full-bodied and spicy, enhancing the richness of the T-bone and adding depth to the palate.

Prestige Pairing (By Bottle · 430€)

Barolo — Pio Cesare
Piemonte DOCG

An iconic Barolo: structured tannins and noble character — the perfect companion to dry-aged meats.

DRY AGE

ROCKFISH KOLEKCIJA

Suvo odležavanje — ukus oblikovan vremenom.
Odabrana riba i meso sa koncentrisanim ukusom, nježnom teksturom i dugim završetkom.
U kombinaciji sa vinom, doživljaj se u potpunosti zaokružuje.

RIBA

Divlja riba suvo odležana, čistog i izražajnog ukusa.

Signature divlja riba DRY AGE

Priprema po izboru: na grilu / na tiganju sa bijelim lukom i ružmarinom /
pečeno sa aromatičnim biljem / na sicilijanski način sa povrćem / crudo

100g

17 €

Tuna tartar DRY AGE

180g

25 €

Crudo od divlje ribe DRY AGE

po 100g

37 €

Tuna steak DRY AGE sa zelenom šparglom i miks salatam

270g

40 €

PREPORUČENO UPARIVANJE:

Preporučeno Uparivanje (Čaša · 40€)

Vintage Tunina — Jermann
Venezia-Giulia

Mineralni kupaž bogate strukture,
naglašava delikatnost tuna tartara i steakova.

Premium Uparivanje (Boca · 335€)

Chablis Grand Cru "Bougros" — William Fevre
Bourgogne

Ikona Burgundije: mineralna preciznost i elegancija,
savršeno uparivanje uz cijelu DRY AGE ribu.

MESO

Suvo odležavanje produbljuje ukus i čini teksturu izuzetno mekom.

T-bone DRY AGE

po 100g

33 €

PREPORUČENO UPARIVANJE:

Preporučeno Uparivanje (Čaša · 45€)

Châteauneuf-du-Pape "Pie VI" — M. Chapoutier
Rhône Valley

Puno i začinsko, naglašava bogatstvo T-bone steaka
i dodaje dubinu ukusa.

Premium Uparivanje (Boca · 430€)

Barolo — Pio Cesare
Piemonte DOCG

Ikonični Barolo: snažni tanini i plemenita struktura,
savršeno uparivanje uz suvo odležano meso.

BREAKFAST

DORUČAK

9:00-12:00

Shakshuka

Shakshuka

350g

15€

Croissant with mortadella, cheese, avocado and poached eggs

Kroasan sa mortadelom, sirom, avokadom i poširanim jajima

290g

23€

Croissant with lightly cured salmon, cheese, avocado and poached eggs

Kroasan sa blago soljenim lososom, sirom, avokadom i poširanim jajima

310g

23€

Omelette with langoustines, tomatoes and black truffle

Omlet sa langustinima, paradajzom i crnim tartufom

300g

33€

Syrniki with seasonal berries and sour cream

Syrniki sa sezonskim bobicama i pavlakom

160/60g

18€

Oatmeal with milk, berries, nuts and honey

Zobena kaša na mlijeku sa bobicama, orašastim plodovima i medom

250g

12€

ADD-ONS

DODACI

Lightly cured salmon

Blago soljeni losos

50g

7€

Avocado

Avokado

100g

5€

Jam

Džem

50g

3€

Butter

Maslac

50g

4€

Honey

Med

50g

3€

Black truffle

Tartuf

1g

6€

COLD STARTERS

HLADNA PREDJELA

Spanish Jamón Ibérico 5J

Španski pršut Jamón 5J

10g

10 €

Selection of Italian cheeses

Asorti italijanskih sireva

330g

30 €

Giant olives, marinated artichokes, sun-dried tomatoes

Masline Gigant, marinirani artičoci, sušeni paradajz

200g

15 €

Oysters (MAGELLANA GIGAS France)

Kamenice (MAGELLANA GIGAS Francuska)

1pc

7 €

Dry-aged tuna tartare

Tuna tartar DRY AGE

180g

25 €

Dry-aged wild fish crudo

Crudo od divlje ribe DRY AGE

per 100g

37 €

SALADS

SALATE

Vegetable salad with feta cheese

Salata od povrća sa feta sirom

365g

20 €

Green salad with lightly cured salmon

Velika zelena salata sa blago soljenim lososom

275g

30 €

Warm octopus salad with baby potatoes

Topla salata sa hobotnicom i mladim krompirom

350g

35 €

HOT STARTERS

TOPLA PREDJELA

Wasabi prawns with tuna flakes

Gambori sa wasabijem i strugotinama tune

150g

24 €

Foie gras with berries

Foie gras sa bobicama

185g

55 €

Seafood fritto misto with pistachio aioli

Fritto misto od morskih plodova sa pistačio aiolijem

200/50g

35 €

PASTA / RISOTTO

PASTA / RIŽOTO

Linguine with seafood

Linguine sa morskim plodovima

505g

42 €

Tagliatelle with marbled beef

Tagliatelle sa komadima mramorne govedine

460g

35 €

Black seafood risotto with scallop tartare

Crni rižoto sa morskim plodovima i tartarom od meso kapica

270g

33 €

SOUPS

SUPE

Seafood soup (for two)

Supa od morskih plodova (za dvije osobe)

600g

60 €

Chicken soup with homemade noodles and quail eggs

Pileća supa sa domaćim rezancima i prepeličjim jajima

400g

15 €

Gazpacho with tiger prawns

Gazpacho sa tigrovim gamborima

400g

25 €

BURGERS

BURGERI

Marbled beef burger with French fries

Burger od mramorne govedine sa pomfritom

450g

35 €

ROCKFISH signature burger with French fries

ROCKFISH burger sa pomfritom

400g

33 €

FISH & SEAFOOD

RIBA I MORSKI PLODOVI

Signature dry-aged fish

Prepared to your preference: grilled / pan-seared with garlic and rosemary /
baked with aromatic herbs / Sicilian-style with vegetables / crudo

Signature riba DRY AGE

Priprema po izboru: na grilu / na tiganju sa bijelim lukom i ruzmarinom /
pečeno sa aromatičnim biljem / na sicilijanski način sa povrćem / crudo

100g

17 €

Dry-aged salmon steak with vegetables, rice and white wine sauce

Steak od lososa DRY AGE

sa povrćem, rižom i sosom od bijelog vina

440g

43 €

Dry-aged tuna steak with green asparagus and mixed salad

Steak od tune DRY AGE

sa zelenom šparglom i miks salatom

270g

40 €

Dry-aged wild fish fillet

File divlje ribe DRY AGE

100g

35 €

Octopus

Hobotnica

100g

30 €

Large tiger prawn

Veliki tigrovi gambor

100g

19 €

Langoustines

Langustini

100g

18 €

Scallops

Morska kapica

100g

30 €

Baby calamari

Mini lignje

100g

15 €

MEAT

MESO

Filet mignon with vegetables and demi-glace

Filet mignon sa povrćem i demi-glace sosom

330g

50 €

Dry-aged striploin USA (14+ days)

Striploin DRY AGE USA (14+ dana)

per 100g

33 €

Dry-aged T-bone USA (14+ days)

T-bone DRY AGE USA (14+ dana)

per 100g

33 €

SIDES

PRILOZI

Grilled vegetables

Grilovano povrće

330g

15 €

Grilled asparagus

Grilovana špargla

100g

25 €

Basmati rice

Basmati riža

200g

10 €

Baby potatoes with garlic and rosemary

Mini krompir sa bijelim lukom i ruzmarinom

150g

10 €

French fries

Pomfrit

150/50g

9 €

DESSERTS

DEZERTI

Napoleon

Napoleon

150g

15€

Tiramisu

Tiramisu

200g

15€

Ice cream selection

Vanilla, Raspberry, Chocolate, Lemon, Mango

Sladoled — vanila, malina, čokolada, limun, mango

80g

6€

Seasonal fruit and berry platter

Asorti sezonskog voća i bobica

0,5/1g

30/55€