

STEAKHOUSE ROŽMARIN

„Meat, wine & dine“ Steakhouse is the best combination of formal and informal. Located in the urban center, it provides a wonderful dynamic between environment, space and people. The meat from domestic and foreign pastures is roasted „with a touch“ of 800 °C in a Montague grill, which preserves an exceptionally juicy core. Creative signature dishes are enriched with ingredients from local producers, bread with yeast, our own pasta, butter burger buns, home fries, Spanish Cortijo de suerte alta olive oil, beef tartare Steakhouse style, a touch of the fresh Mediterranean and carefully selected wine labels are invaluable added value for of each guest.

Welcome



Aperitifs-Sommeliers choice

SPARKLING WINE & CHAMPAGNE

Domaine Slapšak, Blanc de Blanc, Brut, Dolenjska. 0,1 l / 6 € . . . 0,75 l / 43 €
Brut Reserve, Champagne Boizel, Epernay, Champagne 0,1 l / 8,5 € 0,75 l / 62 €

MUST TRY & SIGNATURE COCKTAILS

Apoteka's maid Apoteka meta, lime sugar syrup, cucumber, mint. 7 €
Paloma con el diablo Tequila gold, grapefruit, agave syrup, lime, salt, magic velvet. 10 €
Strawberry dreams s Bacardi rum, mashed strawberries, syrup, honey, lemon juice, magic velvet. 8,5 €
Pornstar martini Vodka Eristoff, Passoa, passion fruit puree, vanilla syrup, lime juice, Grande Vento Prosecco 9 €
Limoncello spritz Grande Vento Prosecco, Limoncello Luxardo, soda. 8,5 €

WHITE WINE

Rožmarin belo, Dveri-pax, Jarenina, dry, 2019. 0,1 l / 2,6 € . . 0,75 l / 18 €
Marof White Barrel Select, Marof, Mačkovci, dry, 2018 0,1 l / 3,2 € . . 0,75 l / 22 €
Sauvignon Blanc, Familija Estate, Cirkulane, dry, 2022 0,1 l / 4,6 € . . 0,75 l / 33 €
Chardonnay Cru Selection, Marjan Simčič Domaine, Ceglo, 2021 0,1 l / 4,9 € 0,75 l / 35 €
De Bagger Chardonnay-Sauvignon Blanc, Klet De Bagger, Dobrovo, dry, 2019
. 0,1 l / 4,5 € . . 0,75 l / 32 €
Treana Blanc, Hope Family Wines, Paso Robles, California, USA, dry, 2020,
. 0,1 l / 6 € . . 0,75 l / 43 €
Rayne Vignaeu 1er Cru Classe, Sauternes er Barsac, sweet, 2012
. 0,05 l / 5 € 0,375 l / 35 €
Rožmarin sladko, Vinakoper, sweet, 2012 0,1 l / 3,8 € . . 0,75 l / 26 €

RED WINE

Pinot Noir Classic, Dolfo, Ceglo, dry, 2021. 0,1 l / 4,7 € . . 0,75 l / 32 €
Cabernet Sauvignon Capo d'Istra, Vina Koper, Koper, dry, 2016
. 0,1 l / 6,5 € . . . 1,5 l / 87 €
Francois De Turon, Saint - Joseph, Rhona, dry, 2013 0,1 l / 5,9 € . . 0,75 l / 44 €
Bordeaux, magnum-selected by the house sommelier. For the price, ask the waiter.

ROSE & AMBER

Rose, Gaube, Zgornja Kungota, dry, 2022 0,1 l / 3,5 € . . 0,75 l / 22 €
Jama, Zanut, Neblo, dry, 2019 0,1 l / 5,8 € . . 0,75 l / 42 €

BIG BOTTLE 1,5 L

Chardonnay Kramovci, Marof, Mačkovci, dry, 2018 1,5 l / 109 €
Ta Star, Čarga, Pristava, dry,, 2015 1,5 l / 134 €
Riesling Kiedrich Klosterberg, Weingut Rober Weil, Kiedrich, Germany, dry, 2022 1,5 l / 98 €

Starters »to share«

FRESH MEDITERRANEAN

Black tiger prawns 100 g 14 €

Warm golden shrimps

Scallops from the Mediterranean Sea 14 €

Cognac, olive oil and sourdough bread

Cheviche 15 €

Gaff/sea bass/hama, chili, spring onion, parsley, lime juice, olive oil, mango, coriander and watercress (season yourself)

Tuna tartare 18 €

Tuna, avocado, red cabbage, wasabi, red radish, candied ginger, toasted sourdough bread

Crudo mix 22 €

scallop, cod, gof/hama, octopus, arthropod

MEAT

Prosciutto 14 €

Karst prosciutto 16m, Jamon Serrano bernuy 18m

Bone marrow & chimichuri sauce 13 €

Bone marrow, salt, pepper, olive oil, toasted sourdough bread -Chef's recipe

Beef tartare 25 €

Coarsely minced and refined at the table with- egg, capers, anchovies, mustard, shallots & Steakhouse seasoning mix. Served with spicy/mild butter and toasted sourdough bread.

NOT BEEF

Slo & EU cheese 14 €

Chutney

Burrata 125 g 14 €

Cucumbers, avocado, tomatoes, quinoa, spinach

Burrata 350 g 20 €

On a bed of arugula with sun-dried tomatoes, mushrooms and mint

»EAT GREEN« (VEGAN)

Beetroot Tartar 13 €

Beetroot, chives, salt and pepper, grapeseed oil, pear, sushi vinegar, capers, curly endive

Ratatouille 15 €

apple, rhubarb „china rose“ radish

Cover (per person) 1,5 €

SOUPS

Beef bouillon	4,9 €
Creamy soup of seasonal vegetables	7,5 €

PASTA

Fuži (traditional pasta) with Istrian truffles	15 €
Homemade spaghetti with fresh tuna and octopus.	15 €

SALAD

Seasonal salad	5 €
Rocket.	6 €
with cherry tomatoes and parmesan	
Caesar salad.	small / 6 € . . . big / 10 €
With chicken fillet	120 g / 13 €
With salmon fillet	120 g / 15 €
Asia	15 €
Young lettuce, black tiger shrimp in an airbag, coriander dressing, citrus chips, mango	

CHOOSE YOUR FAVOURITE DRESSING:

Ceasar, pumpkin seed oil or balsamic dressingi

BEEF

"MEET FOR 1"

200 g 250 g 500 g

SLOVENIJA

Beef Fillet (Filet mignon) 32 € 36 € 65 €
Styrian Simmental beef aged for 2-4 weeks

Rump steak 17 € 22 € 41 €
Styrian Simmental beef aged for 2-4 weeks

GERMANY

RIB EYE 400 g / 58 €
Styrian Simmental beef

USA

Beef Fillet (Filet mignon) 35 € 43 € 79 €
Black Angus Beef (USDA Prime)

"MEET TO SHARE"

USA

Rib eye (bone in) 800 g / 109 €
Black Angus Beef (USDA Prime)

IRELAND

Tomahawk 100 g / 8,5 €
Bone-in aged and roasted Black Angus beefa

SCOTLAND

Porterhouse 850 g / 99 €
Fillet and roast Hereford beef, roasted on the bone

NOT BEEF

Spare ribs 300 g / 10 € .. 600 g / 16 €

Slow roasted in Rožmarin BBQ sauce

Nugets 300 g / 12 € .. 400 g / 15 €

Crispy Baked chicken fillet with dijon cream

NOT MEAT (VEGAN)

Cauliflower „steak“ & chimichuri sauce TO SHARE 300 g / 15 €

SIDES

Homemade pommes 4,5 €

Homemade pommes with parmesan & Istrian herbs 5,5 €

Crunchy potatoes with rosemary 5,5 €

Champignon mushrooms with chives 5 €

Sweet potatoes 6 €

Artichokes wrapped in prosciutto 6 €

Broccoli and cauliflower with peanuts 6 €

Spinach with butter 6 €

EXTRAS

Herb Aioli/Dijon Sauce/BBQ Sauce/Ketchup 1,5 €

Pepper sauce 3 €

Truffle sauce 4 €

FISHERMAN'S CHOICE

Salmon fillet 18 €
with lemongrass cream

Tuna tataki 24 €
With mashed potatoes, wasabi, soy sauce, sesame oil, red radish

Octopus from Galicia 24 €
With seasonal accompaniment

Fish from the Oven
With Mediterranean vegetables and potatoes 85 € (for kg)/ with Piran's sea salt 75 € (for kg)

VEGAN

Cauliflower „steak“ & topinambur cream 16 €
Chimichuri sauce

BURGERS

Chicken 11,5 €
Crispy chicken fillet, tomatoes, lettuce, mayo, pickles

Classic burger 11,5 €
Beef patty, caramelized onions, tomatoes, lettuce, salsa rosa, dijon sauce, pickles

Cheesburger 12,5 €
Beef patty, caramelised onions, tomato, lettuce, salsa rosa, Dijon mustard sauce, pickles

We love Cheese 12,5 €
Beef patty, cheddar, gorgonzola, crispy bacon, herb aioli, salsa rosa

We love Truffles 16 €
Beef patty, gorgonzola, truffles (sauce), lettuce, red cabbage, salsa rosa

Steakhouse burger 16 €
Beef patty, sliced beef fillet, gorgonzola, crispy bacon, cheddar, tomato, fig sauce, BBQ sauce

"STYLE YOUR BURGER"

Double patty 200 g + 5 €

Exchange beef for VEGAN patty + 2 €

»Make it naked, it's for free«

DESSERT

Deconstructed cheesecake	6 €
With pistachos	
White lady	6 €
vanilla ice cream, whipped cream, warm chocolate and hazelnuts	
Rožmarin's Chocolate Cake	6,5 €
Ice cream	
Crème brûlée	7 €
Snickers	7,5 €
chocolate, caramel sauce, peanut ice cream	
Chocolate Soufflé	8 €
forest fruit sorbett	
Coconut flan (vegan)	8 €
mango	

CHEESE

Cheese SLO in EU	14 €
Chutney	

ROŽMARIN HOSPITALITY GROUP / GALERIJA GOSPOSKA D.O.O.

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All prices are in EUR and include VAT.

We reserve the right to change the price list.

Our friendly staff will provide information about allergens.

Follow us: @rozmarin_group